

## Rheumatism

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Local Agent—J. W. McLaren.



## LIVESTOCK FOR SALE

Shorthorn, Angus Hereford, Holstein Ayrshire, Jersey

Farmers and stockmen desiring to purchase purebred registered males and females, individually or in car lots, should communicate with the Secretary of the Lambton County Pure Bred Livestock Breeders' Association.

Up-to-date lists of the pure bred livestock for sale in the county kept on hand. Expert assistance will be given to all parties desiring to purchase herd sires. Parties desiring to list their animals should communicate with the Secretary.

W. P. MACDONALD, Petrolia, Ont.

## INSURANCE

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## CLUB ROOT DISEASE.

Apply Lime After Diseased Crop Has Been Removed.

Club-root and related plants causes a considerable loss in the eastern provinces. Diseased roots are greatly swollen, distorted and sometimes rotted. Once established, the disease remains in the soil indefinitely unless precautionary measures are taken.

If the following precautions and practices are adopted, the disease can be greatly reduced, if not completely controlled:

1. Plant only on disease free soil—A comparatively new piece of land which has never been planted with turnips, cabbage, rape, etc., and which hence may be regarded to be absolutely free from the disease is preferable. Under no circumstances use a field which has previously produced a club-root infected crop unless it has been heavily limed and the lime has had three or four years in which to free the soil of the organism.

2. Liming is a good practice—Considerable benefit may be secured by applying three tons of air slacked lime or five tons of ground limestone any time before planting the crop; but the best results are obtained when the lime is applied immediately after the diseased crop has been harvested and a period of three or four years allowed to elapse before turnips or cabbages are again planted. Liming will not only control club-root, but turnips and cabbages do better on soils rich in lime than where lime is lacking. Acid reacting fertilizers encourage the disease.

3. Manure—Manure from stock fed on club-rooted turnips should not be used as it invariably carries the disease and infects the soil to which it is applied. Where possible, it is good practice to apply to the turnip crop only such manure as comes from stables where turnips have not been fed at all.

Rotation and Sanitation—Plant susceptible crops on the same soil not oftener than once in eight years. Destroy all diseased roots or boil them before feeding. Keep down all weed of the mustard family. Raise cabbage and cauliflower seedlings on disease free soil and never throw infected soil from seedling boxes where it may be spread to clean fields.—G. C. Cunningham, Pathologist for Root and Vegetable Crops.

The Railway Commission's order for increase in freight rates between Canada and the United States, came into force on August 26th.

**WHEN USING WILSON'S FLY PADS**

READ DIRECTIONS CAREFULLY AND FOLLOW THEM EXACTLY

Far more effective than Sticky Fly Catchers. Clean to handle. Sold by Druggists and Grocers everywhere.

## FARM BUTTER AT FAIRS

### Hints for Farmers' Wives With Dairy Exhibits.

Flavor in Butter of First Importance—Firmness Also a Strong Point—How to Cure and Pack in Best Condition for Showing.

(Contributed by Ontario Department of Agriculture, Toronto.)

**T**O show or not to show, that is the question many a woman thinks over as the time draws near for the holding of the annual fall fair.

There are some who would not miss the event, and make entries in many classes; while others are rather timid about exhibiting, especially if they are doing it for the first time.

Let us take the exhibiting of butter. Sometimes a woman goes home from the fair feeling rather hurt because some neighbor took more and higher prizes than she did. She thought that her butter was good, but the other must have been considered better by the one who was acting as judge.

There are times when a judge has to mark very closely to place the prizes.

Score cards are not used at all of our fairs, nor do all judges use the same score card, but the one proposed by the National Dairy Council reads as follows, as regards points awarded:

Flavor	45
Texture	15
Incorporation of moisture	10
Color	10
Salting	10
Packing	10
Total	100

The flavor of the butter is a very important point to consider. It should be clean and sweet without taint of any kind.

An objectionable flavor, no matter how slight, would prevent one receiving a full score. Some defects in flavor are more serious than others, but many of these could be avoided by taking a little more care.

The care in the stable and in the separator room is just as important as the churning or the holding of the butter afterwards.

If a judge should find two lots of butter with the same score, he would give the higher place to the lot with the better flavor.

The texture of the butter is another point that is taken into consideration. Butter should have good body—firm and waxy.

You have cut butter that looked good and remained firm on the plate, but you have also seen just the opposite to this—butter that had a greasy appearance, the drops of moisture when left in the plate for a short time.

The judge comes across just as great contrasts when going through the exhibits and he scores accordingly.

To secure good texture it is necessary to make use of suitable temperatures and to work the butter in the right way. Cool the cream immediately after separating and churn it at a temperature that will bring the butter in nice firm granules in 20 to 30 minutes. (Too high temperature means soft butter and greater loss in the buttermilk.)

The temperature of the wash water should be such that it will not make the butter too hard or too soft for working. Work the butter by pressing it carefully and evenly. A sliding or cutting motion will tend to make the butter greasy. Overworking should also be avoided. Butter is worked to make it compact and to distribute the salt and moisture evenly. When butter is cut the surface should be close and the drops of moisture should be clear and very minute.

The color of the butter should be even and bright. If the butter is not worked enough the color will be uneven, although this is not noticeable at the time of working.

If the butter is too soft, the salt should be mixed through it, and the butter placed where it will come to a proper firmness before working. By doing this it will score higher for both texture and color than it would if worked in the soft state. The salt in the butter should be evenly distributed and thoroughly dissolved. It is better to have the butter salted very lightly than to have it over-salted. The popular butter at the present time has mild clean flavor, close body and light salting.

The finish or packing should also be considered. In fact, the judge will notice the appearance of the exhibit before he has had time to draw out a plug of butter on his trier. Let the prints be well made—solid, even, with clear-cut corners and the papers wrapped neatly.

Butter tubs and boxes require a lining of parchment paper, and corks should be in good condition, free from cracks or breaks in the glazing. The top of a large package should be smoothly finished and covered neatly with parchment paper.

Butter for exhibition should be

made two days or more before the fair to give it time to become set. It should be kept in a clean cool place on the farm, and be brought to the fair in the best possible condition.

Butter made and cared for in this way will score higher than it would if made the morning of the fair, as is sometimes the case.

Do not feel discouraged if you do not secure the prizes that you hoped to win. Try again, remembering the little rhyme which says,

"Good, better, best, never let it rest, Till your good is better, and your better, best."

—Miss Belle Millar, O. A. College, Guelph.

## GREEDY WHITE GRUBS

### Larvae of the Big May Beetle or "June Bug."

Wireworms Come From the Click Beetle—Rotation of Crops Best Remedies for These Insect Pests—Cider Making.

(Contributed by Ontario Department of Agriculture, Toronto.)

**W**HITE grubs are the larvae of the large dark brown May beetle, or "June Bug," as they are commonly called, which are familiar to everyone.

The grubs breed for the most part in old pastures where the sod has not been broken up for some years. When fully grown they are thick, fat creatures, white in color, with the body partially curled up and the last segments of a darker hue from the food showing through the skin. They feed on the roots of the grass, and when this has been ploughed up they attack whatever plant may be grown. Three years are spent underground, then the beetles appear, often in great swarms, in the foliage of trees and shrubs. An old pasture, when broken up, is often found to be full of these grubs and they will attack the roots of any plants that are sown in place of their ordinary food which has been removed. Corn and potatoes will suffer severely, but clover is least affected by them and may be seeded down with rye. After the second year any crop will usually be safe. Deep ploughing in October before the weather becomes cold will expose the grubs and destroy many. Pigs and poultry, crows and other birds and skunks greedily devour them. Where an old field is large it would be well to compare the soil, when broken up, to a small portion at a time, and when that is cleared move them on to a fresh feeding ground.

Wireworms are the larvae of Click beetles, so called from their curious habit of springing up in the air with a "click" when laid upon their backs. The beetles are long and narrow, rounded above, with very short legs, and usually dull gray or black in color. The grubs are long and round, with a very hard skin, from which they get their name of Wireworms, and yellow or whitish in color. Their life history is very similar to that of the White Grubs, as they thrive in old pastures and take two or three years to mature. They feed upon the roots of any plants that may be grown where they are, and are especially injurious to corn and potatoes, in the latter of which they often burrow great holes. As in the case of the White Grubs, no treatment of the soil with poisons of any kind has been found effective. There is a prevalent idea that salt will kill them, but this is an entire mistake. The only remedy is a short rotation of crops, as in the case of White Grubs. Ploughing in August and cross-ploughing in September will destroy great numbers. Clean cultivation, leaving no weeds or other shelter for the beetles, in fence corners and elsewhere is also of importance.

Break up the old pastures is the advice all farmers should follow.—Dr. C. J. S. Bethune, O. A. College, Guelph.

**Cider Making.**  
Sweet cider is unfermented apple juice and hard cider is fermented apple juice. To get the juice the apples are either crushed or ground in a cider mill and the juice expressed from the pulp. The fermentation of apple juice, or any other fruit juice, is brought about by the development in it of yeast. Yeast cells are microscopic plants invisible to the naked eye and are always present on the surface of fruit. When the fruit is crushed to get the juice many of these cells get into the juice, and if these are not destroyed they will induce fermentation.

Consequently, in the manufacture of sweet cider we must destroy the yeast cells that are present and prevent others from getting in. The surest way of doing this is to pasteurize the juice immediately after it is obtained from the fruit and store away in well-sealed containers. In the case of cider the pasteurization process means heating the juice to 170 degrees F. for ten minutes and then filling into containers that have been scalded and can be tightly corked. Care should be taken not to let the temperature get above 170 degrees F. during pasteurization or the character of the juice will be injured. The juice is then stored away at a low temperature to allow it to clear.

Hard cider is produced by allowing the fresh apple juice to ferment in the cask. The fermentation is naturally induced by the activities of the yeast cells that get into the juice from the surface of the apples. As, however, there are various kinds of yeast cells and also many mold spores liable to be on the fruit which may injure the quality of the cider, spoiling the flavor, it is a good plan to control the fermentation either by first pasteurizing the juice and then adding a good yeast to the raw juice as soon as obtained from the apples. The addition of this good yeast will hasten the desired fermentation and check the mold development.

The best temperature for fermentation is 75 degrees F.—Prof. D. H. Jones, O. A. College, Guelph.

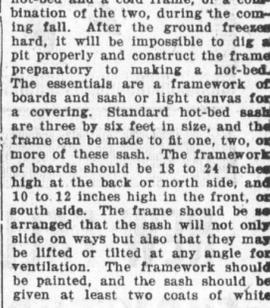
**A Cold Frame.**  
The surest way to have an early garden next spring is to prepare a hot-bed and a cold frame, or a combination of the two, during the coming fall. After the ground freezes hard, it will be impossible to dig a pit properly and construct the frame preparatory to making a hot-bed. The essentials are a framework of boards and sash or light canvas for a covering. Standard hot-bed sash are three by six feet in size, and the frame can be made to fit one, two, or more of these sash. The framework of boards should be 18 to 24 inches high at the back or north side, and 10 to 12 inches high in the front, or south side. The frame should be so arranged that the sash will not only slide on ways but also that they may be lifted or tilted at any angle for ventilation. The framework should be painted, and the sash should be given at least two coats of white

lead and linseed oil, with a little drier added before the glass is put in. In glazing hot-bed sash the putty is first spread in the grooves on the sash bars, the glass then being bedded in the putty and well pressed down. The bottom light or glass in each row should be put in first; then the second light should overlap the first one about one-fourth of an inch; and so on until each section of the sash is filled, the last piece of glass being cut to fill out the remaining space. Each piece of glass is fastened in place by means of special glazing points driven into the wooden sash bar.

The hot-bed pit should be 12 to 14 inches deep, and just a trifle smaller than the framework of boards. The dirt removed from the pit is used to bank around the frame. The pit may be filled with leaves during the early winter to prevent the soil freezing, and the sash stored where they will be protected from the weather until time to start plants in the beds. If this part of the work is done now, there will be no difficulty in getting an early start for a spring garden.

**Sterilize Pruning Tools.**  
A comparative study of protected and unprotected pruning wounds on apple trees, made at the Minnesota Experiment Station orchards, indicated that protection with wax or paint is of little value unless the wound is well made, and both wound and tools sterilized against disease. Paints and waxes often fail to prevent disease or decay, because infection may have reached the wound before the covering was applied.

**Hogs as a Side Line.**  
Hogs as a side line, where they consume products that would otherwise be largely wasted, are profitable at all times. He is a very skillful manager who can make hogs pay at any time when they are kept as a specialty.



Getting a Cold Frame Ready.

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