

The Farm.

The How of It.

I know of a man who is always right up with his work, so that when the season comes to enter upon any particular kind of business he is ready. His work never seems to crowd him; he is, rather, the one who does the crowding.

It has been something of a mystery to this man's neighbors how he is able to be just at the front at all seasons of the year. I have taken some pains to study his methods, and I think I have discovered his secret.

I find that this man is always to be found on the spot. He has little time to spend around the village; you will not find him there at any time of the year. He knows what is going on, and how it is going on. Then he has things ready for business when the season opens. He is not obliged to spend two or three days vibrating between his farm and the blacksmith or carpenter shop. All repairs are made when work is not crowding. Machinery is put away in condition to hitch out when needed next year. I saw this man getting out his mower to-day. Instead of being compelled to grind up a set of knives, he had a set ground, all ready to slip in. The same way with the reaper and other tools. In this way valuable time is saved.

Again, he buys his seed in the winter, when it is lower in price than it is later in the season, and has it on hand ready for use. His seed corn is carefully braided and hung away every fall, so that he knows just where he is to find it when planting time comes. The neighbors have discovered that he has this system, and flock to him every spring, knowing that he will have seed corn if any one has.

This man also has a fair supply of carpenter tools, so that if any breakage comes he may repair the tool without being compelled to spend half a day at the village. He keeps a few pulleys for the horsefork on hand, and a good supply of bolts, rivets, nails, screws, etc.

One thing more I have noticed, and that is that this man has his day's work done early. Very little going about with a lantern to do chores. Business is so shaped that sundown sees matters closed up. This pleases his hands, and they are ready to work a little harder early in the day for the sake of a half-hour's rest in the evening.

I fancy I hear some one say: "Oh well; that man is forehanded, and has means at his command to do these things. Not all of us could do that way." But it is following such a system that has made him forehanded. It was not a chance thing that he became so. Perhaps there may be a pointer in this article which it might pay some to follow.—E. L. Vincent.

Dairying Dots.

The dairyman is not so subject to the changes of weather. He can under almost any condition grow sufficient fodder to feed his cows. The feed is his raw material and the cow is his machine. He delivers his raw material to his machine in the morning and the machine deposits the product in the pail at night, and he knows the market value of it. He can thus regulate his expenses by his income, and does not have to run in debt; and, if he has a mortgage to lift, he can lay by each month the amount necessary to meet the engagement when it falls due.

A British farmer advocates bran-water as a milk stimulant for dairy cows. Here is his recipe. If you desire to get a large yield of rich milk, give your cows every day water slightly warmed and slightly salted, in which bran has been stirred at the rate of one quart to two gallons of water. You will find, if you have not tried this daily practice, that your cow will give twenty-five per cent more milk immediately under the effects of it, and that she will become so attached to the diet that she will refuse to drink clear water unless very thirsty. But this mess she will drink at any time, and ask for more. The amount of this drink necessary is an

ordinary water-pail at a time—morning, noon and night.

Salt should at all times enter into the food of the dairy cow, and it should be given often. Salt enters largely into the mineral elements of milk and as these elements are in scanty proportion in your grass, it is therefore most needed in the spring and early part of summer. Both the quality and quantity of milk are considerably affected by withholding salt until the cow gets hungry for it. Cows in full milk require more salt than at other times, and those that give the most milk require the most salt. In my experience I found by letting the cows go without salt for five days, quite a falling off in their milk, both in quantity and quality; a supply of salt at once restored them to their usual quantity. I give my cows about two tablespoonfuls every other day.

During the past season the dairy department of the Ontario Agricultural college has been weighing the feed, weighing the milk, and testing the milk of each cow in the dairy herd, with the object of getting exact information as to the food cost of the butter produced by the herd. The highest yield of butter produced by any one cow in the season was four hundred and twenty-four pounds; the lowest was one hundred and twenty pounds. The average yield was two hundred and twenty-four pounds per cow. The highest average food cost of the butter produced by any one cow was twenty-two and two-tenths cents per pound; the lowest was eight and eight-tenths cents per pound; the average was thirteen and three-tenths cents per pound.

Arsenite of Soda.

In a recent bulletin the Ohio State Experiment Station (Wooster, Ohio,) speaks of arsenite of soda as a cheap substitute for Paris green. The directions for preparing this arsenite of soda are as follows: "Dissolve two pounds of commercial white arsenic and four pounds of carbonate of soda (washing soda) in two gallons of water, and use one and one-half pints to a barrel of Bordeaux mixture (fifty gallons). The easiest way to make the solution is to put both the white arsenic and carbonate of soda in a gallon of boiling water and keep boiling about fifteen minutes, or until a clear liquid is formed, and then dilute to two gallons. One and one-half pints of this solution to each barrel of Bordeaux mixture is sufficient to use when spraying for potato blight and potato bugs, for apple scab and apple worms, or for any other purpose where a combination mixture for fungi and insects is required." While the solution of Paris green (in ammonia) must not be combined with the Bordeaux mixture, this arsenic and soda solution, or arsenite of soda, is more safely used in combination with that mixture than alone, as when in combination it will not injure the foliage, but alone it is liable to burn the leaves. It is surely a good advice to use the combination mixture in every case where it is likely or even faintly suspected that both insect and fungous enemies are present. The treatment will do no harm, and it insures the safety of our crops against both dangers. The extra cost is only trifling anyway.—T. Greiner, in Farm and Fireside.

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