



MAPLE HILL SUGAR-BUSH.
On the farm of Henry Field, Grassmere, Muskoka, Ont.

of udders) that would make ten pounds per head per week for eleven months. We bred Durhams for many years and the best we ever had them to do for a year was 1,150 pounds of butter from seven cows, about 3½ pounds per week, and there was not an old cow nor a heifer nor one with a deficient udder, and I believe as good a lot of grade Durham cows and as well fed as you could find.

T. P.
York Co., Ont.

Supplying Milk to a Condensing Factory.

The patrons of a condensed-milk factory, such as that established at Ingersoll, Ont., a few years ago, deliver the whole milk, there being no skim milk or whey returned. Condensed milk being used on shipboard and elsewhere, must be in such a condition as to keep a long time perfectly, without developing any unpleasant flavors. Hence, the greatest of care is needful in producing milk for that purpose, and it would be well if cheese-factory and creamery patrons were equally particular. The following describes the regulations governing the patron and the price paid for the milk:

1st.—In supplying milk for the condensing factory, we are not allowed to feed anything that will give the milk a disagreeable flavor or in any way take away the standard richness, such as turnips, ensilage, linseed meal or barley sprouts.

2nd.—There is no special rule of watering; only good pure water.

3rd.—As for handling the milk: it is supposed to be milked in as cleanly a manner as possible. We use a strainer of wire cloth, 100 meshes to the inch; the milk to be thoroughly cooled immediately after milking by continual stirring until the animal heat is all out and the temperature down to 58 or 60 degrees in a tank of fresh, pure water. We have a nice-sized milk-house, with a tank inside, where we cool our milk.

4th.—We always keep the milk over night, delivering it every morning. In warm weather all we do is to keep it as cool as possible with ice after it is cool and the milk-house well ventilated.

5th.—We buy our cans from the company, each can holding 68 pounds. The cans are washed at the factory by steam every morning.

6th.—The milk is supposed to contain at least a percentage of 3.50 per cent. butter-fat.

7th.—We receive as high as \$1.33 a hundred for December and January, and 85 cents for June.

8th.—We certainly consider we are paid for the extra work. The milk should be just as properly cared for if going to a cheese factory, to give the best satisfaction and produce good material. In the very hottest weather we put the morning milk in water and ice, and by the time we have our breakfast eaten the milk is cool and ready to start for the factory. As far as the work is concerned, it is only properly done. The only objection is we have a few miles further to draw the milk. Taken as a whole, we consider it very little more work, and we are amply compensated. We think a great deal of the condensing factory.

R. CLIFFORD.
"Hillcrest Farm," Middlesex Co.

POULTRY.

Poultry Breeding.

Poultry, to be made profitable in any of its branches, must be thoroughly understood. To this end a large capital of common sense is required. It is a mistake to suppose that the keeping of poultry requires much outlay of time and money. The business, unless in very exceptional cases where it is managed on a large scale, can be easily carried on by anyone who is disposed to utilize the spare hours of each day without detriment to other matters of a more important nature. But usually the great mistake is made at the start. Too many breeds are selected. Begin with only one, and make yourself familiar with all the points relating to it, as well as the natural characteristics

of the breed. You may then venture with a second one, but it must be borne in mind that it requires five times as much caution to keep two breeds as one. If only a single breed is kept, there is no danger of any crossing or mixture, and the birds may run at large, providing not too near the neighbors; but the introduction of a second breed necessitates good, high, close fences, confinement, and great care in properly collecting and separating the eggs.

Our most successful poultrymen are those who make a specialty of one breed. They aim to keep the best, and can easily do so, as long familiarity and experience with a flock of fowls of one kind permit the breeder to detect at a glance all the defects, owing to the constant impression of the characteristics on his mind by frequent observation, while if attention were turned to several breeds, the details essential to perfection in all the points would not be so easily noticed.

What breed we shall keep depends largely upon one's situation and the purpose he has in mind. The Plymouth Rock and the Wyandotte make the best poultry for the table and are excellent layers; but as to laying qualities alone, there is not the slightest doubt but that the families of the Spanish class, notably the Leghorn, will lay more eggs in a year than any of the Asiatics or the members of the American class. It is to be borne in mind, however, that if one wishes eggs in the winter he must select one of the heavier breeds, in preference to the Leghorns, as they are not disposed to lay in cold weather unless the coop is an exceptionally warm one.

Having decided upon the kind of bird, the next thing is selecting the breeding stock. Breeding stock requires to be so fed and cared for that its health and vigor may be maintained to be in condition to transmit the good qualities to its progeny. To secure this condition requires careful management, and careful management includes, first of all, freedom from vermin. Lice sap the vigor from fowls, and there are more lousy fowls

in the yards of careful breeders than are suspected. Again, ample opportunity for exercise is required. Exercise promotes digestion, quickens circulation, causes the waste of the body to be quickly repaired and thus promotes the general health. If this exercise can be taken upon a grass plot where the fowls can supply themselves with green food, it is well; but the exercise should be had and the green food supplied in some form. Cleanly quarters and abundance of fresh air and water are required. The oxygen the air contains burns up the impurities in the blood, gives a bright red color and sends it through the proper channels to build up the strength of the fowl.

Finally, proper food, in proper quantities, must be supplied at proper times. This food

must be rich in protein rather than carbon, for muscle, not fat, is required. Oats, wheat, barley, and a very little corn, are good. Milk and an ounce of lean meat daily to each fowl are excellent. Granulated bone, cracked oyster shells and various forms of grit should be supplied freely. Only what the fowls will eat up clean should be fed at one time, and twice a day is frequent enough. All the wants of the system should be supplied, and with no forcing mixtures, the appetite should be kept clean and sharp at mealtimes. With stock cared for and selected in this way, the hen that lays the egg will be in a condition to make it vigorous, so that it will prove fertile, hatch well, produce a strong chicken, and prove her worthy of being the mother of a healthy brood.

"DRI."

The Canadian Hen Wins.

The naming of the Triggs baby and the coming of Prince Henry are important matters, to be sure, but they are really of small consequence compared to the industrial paralysis that has struck the great American hen. The egg famine that now seems imminent touches the poor man's breakfast table, while the entertainment of the visiting prince touches the few who can afford it and are falling over themselves to be touched.

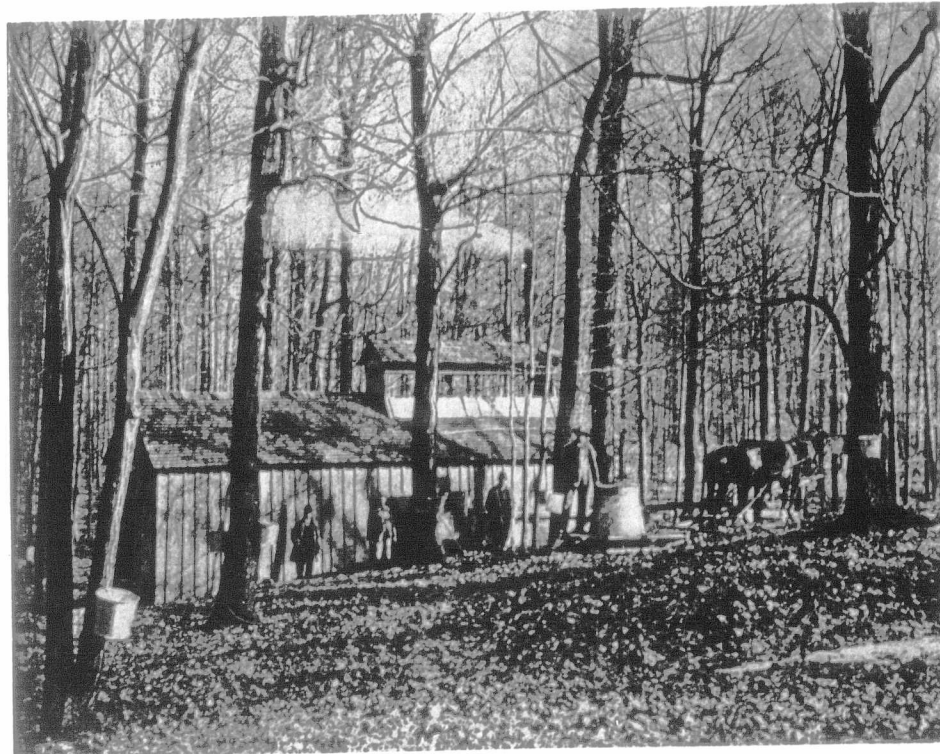
With cold-storage eggs at 35 cents a dozen on Water street and the retail price soaring skyward, the outlook is distressing and gloomy the prospect for that Western luxury, "ham-and-eggs, country style."

The stringency in the egg crop is laid at the door of the American hen. She refuses to respond to the usual treatments that have been found efficacious. Feeding her red pepper has even failed to fill her with a burning desire to do her duty. And as for bone-dust, she will devour it with a glad cackle and in large quantities without showing the slightest disposition to drop anything in the egg basket.

With eggs soaring beyond our reach and Easter but four weeks away, it is a good time to reflect upon the statesmanship of the men who framed the Dingley law, and who put a tariff of five cents a dozen upon eggs in order to protect the American hen from the cheap pauper hens of Canada. Congressmen grew eloquent as they pictured the havoc and ruin that would be wrought in the egg industry, and how the American hen would be driven out of business by the poorly-paid hens across the Canadian border.

But has the American hen shown a proper appreciation of this "protection" accorded her in the Dingley tariff? We think not. The few eggs we can buy are of the vintage of 1901, and will not stand the candle test.—(Chicago Record-Herald.)

Poultry-raising is receiving largely-increased attention in Manitoba and the Northwest Territories, and is proving a fine field for the sale of the improved breeds and for eggs for hatching. With any amount of cheaply-grown wheat and other grain for feeding purposes and the possibility of securing the variety of foods necessary to successful egg production, poultry adds a healthful adjunct to the family bill of fare, while the towns of the West afford a ready market for both poultry and eggs.



From Country Life in America.

MODERN SUGARMAKING.