

Poultry Keeping

The following are some useful notes:
Don't forget to clean the droppings board every morning.

Boiled or steamed oats are excellent for laying hens; so is other grain similarly treated.

Keep the soil in the houses well dug over, so that the grain may be easily buried and the birds scratch and dust freely.

Charcoal is a great corrective of the evils of injudicious over-feeding, as well as a good remedy for bowel troubles in fowls.

Have regular hours for feeding your poultry. Irregular feeding often causes derangement of the digestive organs, and this means impaired health and fewer eggs.

An ideal mixture of soft food can be made from two parts of maize (cracked) and one of wheat, thoroughly well boiled, and then bound with one part of thoroughly ground oats.

See that your layers are abundantly supplied with nests. Keep the nests clean, and renew the nesting material often. Clean nests, clean eggs. Clean fresh eggs, clean profits.

Barley meal with potatoes and fine floury sharps, as well as soaked biscuit-meal, with skim milk (or water), and rendered fat worked in, will be found very serviceable for fattening chickens.

A good nutritious mash may be made as follows: Two parts broad bran, one part clover and alfalfa meal, one part granulated biscuit meal or maize meal, and half part fish meal. Scald these and dry off with two parts sharps, till the whole consistency becomes of a crumbly nature.

A dry-floored and semi-dry shed is a good place for the birds to run in ere they are placed in the finishing-off pens. They can be put in these a week or two before they are to be killed. Feed them all along from the trough, and when they will take

no more of their own accord, put them into the fattening pens and cram them.

By continual experiments I find that by feeding the breeding stock with bulky and easily assimilated food, with plenty of broad bran and sprouted grains, either wheat, oats, barley or rye, the results have been very satisfactory in hatching, and the chicks have gone on growing from the first, and show no sign whatever of leg weakness.

Making Fine Dairy Butter

By W. M. Hardy, Tunnel Hill, Ill.

We are all aware that cleanliness in all things, and at all times, is of paramount importance in the making of fine butter. The milk ought to be drawn from the cow in such a clean condition that straining would be practically unnecessary. With clean milk, and the following method carefully pursued I can assert from practical experience, which is somewhat extensive, that butter of the highest perfection will be uniformly produced.

The best richness of cream before churning is about 30 per cent. If it is very rich or very thin it will churn with difficulty. Both so far as getting the cream in the best condition for churning, as well as obtaining all the cream from the milk a centrifugal cream separator is the ideal creaming device. Every one who keeps four or more good milk cows ought by all means to have a separator. The machine can be quickly paid for in the saving of butter fat alone. If I had to part with my machine I would immediately procure another, even though I would have to pay three times the price my present one cost.

Preparing Cream

Before cream enters the churn it must always be well soured. Souring or ripening has the following advantages: It produces the ideal flavor in butter; it makes the cream churn more easily; it obviates difficulties from foaming or frothing in

churning; it permits a higher churning temperature, and it increases the keeping quality of the butter. Cream from milk produced under perfectly clean conditions will usually develop a clean sour flavor when ripened at a temperature of about 70 degrees. A much higher temperature will not produce quite so fine a flavor, and will also injure the body of the butter. At temperatures much below 70 degrees cream will ripen slowly, and very slow ripening is usually accompanied with the production of more or less undesirable flavors.

Cream when it enters the churn should have about 0.55 per cent acid. When this amount of acid has been reached the cream will have thickened so that it will pour like syrup from a dipper. One of the essential points in ripening cream is to prevent over-ripening which is the cause of much rancid butter. It is better to churn cream too sweet than too sour.

Churning

In order to obtain the best results in churning the temperature must be such that the cream will churn in from 30 to 45 minutes. I use a thermometer to determine the temperature of the cream. If cream is churned in less than 30 minutes there is usually a large loss of butterfat. If it is churned in more than 45 minutes the result is a waste of time and labor, and less satisfactory for subsequent handling.

The best kind of a churn is one that has no inside fixtures like the common barrel churn. I have used the barrel type of churn for years, and believe it has no equal. Before adding the cream the churn is rinsed first with scalding water and then with cold water. This freshens the churn and fills the pores of the wood with water so that the cream and butter will not stick. I always strain the cream into the churn. This removes the possibility of white specks in the butter which usually consist of curd or dried particles of cream. One thickness of cheese cloth makes a good strainer for this purpose. The butter is

given a light shade of color, the color always being added to the cream.

I never churn the butter into big lumps because the buttermilk is then hard to remove, and there is also difficulty in properly distributing the salt. The butter is churned until the particles are about the size of grains of wheat. When this stage is reached the buttermilk is removed and the butter washed with clean, pure water having as nearly as possible the temperature of the buttermilk. If the butter does not float well when the buttermilk is being drawn, some cold water is added to the churn.

Salting

The butter is salted at the rate of one ounce of salt to the pound of butter, only the best grade of dairy salt being used. When the salt is evenly distributed the butter is worked enough. Just when this point has been reached cannot always be told from the appearance of the butter immediately after working, but butter that has not been sufficiently worked will show white streaks or mottles after five or six hours. Whenever such streaks occur the butter must be reworked until all the streaks have been removed. To avoid mottled or streaked butter the only safe rule to follow is to work it twice. The first time it is worked lightly, just enough to fairly distribute the salt. It is then allowed to stand six hours or longer when white streaks will be noticed. The butter is then worked again until the color is uniform.

For fancy trade butter ought to be put up in one-pound prints wrapped in parchment paper. These prints are made with a small hand printer which may be obtained from dealers in dairy supplies for small sum. The parchment wrapper should have on them the name of the maker of the butter or the dairy in which it is made, as this helps considerably in advertising the product. As a general thing the best prices for butter are realized when sold direct to the consumer.

COMPLETE NERVE FAILURE

Could not move hand or foot—Amazing results effected by Dr. Cassell's Tablets the famous British Remedy of world-wide repute

The following amazing recovery of a man who suffered from such complete nerve failure that he had not moved for eighteen months aroused such wide-spread interest last year in the Mother Country, that we now publish it for the benefit of our Canadian friends. Here is the wonderful story of Mr. Thomas Sedgemore, of Lyndale Cottage, 19 Chapel Street, Budleigh Salterton, Devon, England. He says:—

"I was completely helpless, could not move hand or foot, and had been in this condition for eighteen months when Dr. Cassell's Tablets cured me. The trouble first showed itself in the year 1908, and I sought advice. This proved useless, and I was steadily getting worse. I was advised to go to a special institution, where I should have the very best skill available. I was treated there four months; but nothing they could do for me was of the slightest avail. On the contrary, the trouble increased. When I went to the institution I was just able to hobble on sticks from the station, when I was taken out I had to be carried on a stretcher. I had hardly the power of a single muscle, was so utterly helpless that I had to be fed with a spoon just as I lay.

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Mr. Thos. Sedgemore.



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