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My herd is stronger than ever, and I have cows with calves at foot, heifers in calf, younger heifers, young bulls fit for service soon, for sale in any number at reasonable prices. Augusta Sultan = 93092 =, one of the greatest living sires, at head of herd. Write me, and, if possible, come and see me, it is worth while. Post Office, Telephone, Telegraph and Station is Stouffville, Ont. I pay the freight.

ROBERT MILLER

STOUFFVILLE, ONTARIO

Imported Scotch Shorthorns For Sale—Three imported bulls, one yearling one two-year-old and our three-year-old herd about a year old. Would consider exchanging an imported bull for Scotch females. R. M. MITCHELL, R.R. No. 1, Freeman, Ont.

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Herd sires: Green Leaf Record 96115. Sire and dam imported of best English breeding. Commodore 130056, bred by late S. A. Moore. His two nearest dams averege 12112 lbs. Seven young bulls from R.O.P. cows. Tubercular free herd. ROSS MARTINDALE, R. R. 3, Caledonia, Ont.

20 Bulls—SPRUCE LAWN—100 Females—Clydesdales, Shorthorns, Yorkshires. Herd headed by Imported Golden Challenger 122384, a Rubyhill, bred by Earl of Northbrook, by Ascott Challenger, bred by L. De Rothchild. Special bargains in farmer's bulls. Cows and heifers in calf, yearling and heifer calves. Yorkshires either sex J. L. and T. W. McCAMUS, Cavan, C.P.R.; Millbrook, G.T.R. and P.O., Ont.

Newcastle Herd of Shorthorns and Tamworths for Sale—Three nice bulls, 11 to 13 months old, and several yearling heifers and cows with calves at foot, both sexes, all splendid milking strain. Several Tamworth sows due to farrow in May, June, July. Young stock, both sexes, at weaning up to six months old. All from Long-distance 'Phone. A. A. COLWILL, R.R. No. 2, Newcastle.

Pear Lawn Shorthorns, bull, 14 months; one Secret bull, 12 months, imp. sire and dam; one Golden Rose bull, 6 months, imp. sire and dam; one bull, a Flattery, 12 months, imp. sire and dam; few young cows with calves a foot. One imported Hackney stallion, A1; two Hackney stallions rising one year; one registered Clyde mare; also Yorkshires at weaning time. HERBERT J. MILLER, Keene P.O., Ont. Stations—Keene G.T.R., Indian River C.P.R. Peterborough County.

WELLAND RIVER SHORTHORN OFFERING

We have at present only two young bulls in the stable, but would price within the next few weeks a half dozen or more young cows or heifers bred to our present herd sire, Sunnyside Model. This is a Cruickshank Lovely-bred son of Rightsort (imp). The families are Kilblean Beauty, Missies, Rosemary's, Seawead, Rosebud, Ballenchin Daisy, etc. 50 head to select from.

W. H. CROWTHER (Farm one mile from Welland) FONTHILL, ONTARIO

other one, you provide an exit for warm, foul air. This opening may be closed in severe weather or a driving storm. But by this simple arrangement you are sure of ventilation at all times, and can control the temperature of your cellar.

Harvest the vegetables when the ground is dry, if possible, and let them lie on the ground for a few hours to dry

off any surface moisture present.
Cut off the tops of beets, carrots, turnips, etc., but have a care not to cut them off too close, for then they bleed and the roots dry out the quicker.
Sort all vegetables carefully and lay to
one side all bruised or imperfect ones for
immediate use. Roots packed in damp
soil or sand, in boxes kept in a good cellar
is a good way to keep them firm and crisp.
The cabbage we set in a trench roots
down, in the cellar and pack soil about the
roots. We leave on most of the outer

roots. We leave on most of the outer leaves and handle carefully so as not to bruise. They keep so well, one would hardly think they had been moved.

Celery is stored in a similar manner and is not brought in till the last minute. A root cellar should not have a higher temperature than 35 degrees F. Pumpkins, squash, citrons, etc., can be stored on low shelves in the furnace cellar if necessary:

Potatoes we store in large bins raised off the floor 6 inches, and standing a few inches from the walls so that air can circulate freely about them The bins should be protected from light, for even a small amount of light greatly impairs the qualities of potatoes.

Shallow-hung shelves around the sides of the cellar, enough to hold many bushels, receive the apples. The apples are carefully sorted and all bruised or defective. ones discarded for immediate use or to be fed to the milch cows. The apples to be kept are spread out on the shelves and sorted over as the need arises. They

are easy to watch on the shelves, and the sorting labor is reduced to a minimum.

If there are no shelves, apples may be stored in barrels. They are excellent containers. Line the barrel thickly with clean newspapers. Select sound appleand wrap each in half a page of newspapers. and wrap each in half a page of newspaper, and pack in the barrel. When full put a lid over the mouth or tie several thicknesses of newspapers over it to keep odors out.

This careful wrapping prevents the This careful wrapping prevents the spread of decay, and the apples do not take on odors of other vegetables to impair their flavor. The big point in preventing decay is to keep vegetables from touching, hence the utility of wrapping, which is always resorted to in shipping oranges,

We have kept Spy apples in perfect condition till well on in August by putting each apple in a paper bag, tying well and hanging up in a cool cellar. They were submitted to this treatment in the last sorting in early spring.

To those who have no cellars but yet have a garden plot, a pit for storage can be used to good advantage. To store cabbage the heads may be set in a trench and boards put along the sides and top. A banking of soil will hold the side boards in place. Then cover the whole well with straw, hay or other similar material, adding more covering as the cold strengthens.

A barrel provided with a good lid placed on the ground and covered over with earth makes a good pit for putting away apples, potatoes, roots, cabbage, etc. Place the barrel on its side, cover well with hay, straw and some soil which can be added to from time to time as the cold increases. Several barrels may be put away in this way, and will hold a whole winter's vegetables.

Potatoes, apples, cabbage, etc., can be saved in a simple mound. Place a quantity of clean straw in a well-drained spot, place the vegetables on that and when the pile is complete cover all with a good layer of straw or hay and bank with earth. A length of tile may be inserted in the top of the mound for ventilation and the "hole" can be closed at will by plugging the pipe with a wisp of hay.

Parsnips, salsify, kales, parsley, etc., do best to winter out. Their flavor is greatly enhanced by this method. They can be used as soon as they can be dug in the spring. We began using our parsnips that winter on the 15th of March. It is the time of year when the system craves something direct from the earth. To leave something in the garden for spring use is wise economy.

F. M. CHRISTIANSON.

Welland Co., Ont.