scuffled three times. Pulled the crop the last week in October.

I might state that salt and one-third of the soda was applied on plowed ground, and harrowed in before sowing.

The yield is even larger than the heading indicates, for, by measurement, the plot is 125 feet in length, by 101 feet wide, an area of barely 46 square rods. To be accurate, the crop yielded at the rate of 1,700 bushels per acre. I have grown as much before, and have known larger crops grown in England. But, as the piece has always been called one-third of an acre, we may leave it as stated first. I calculate the cost of growing these roots at 6 cents per bushel, including manure, fertilizer, seed, rent and labor, which amount to $30. Valuing roots at 10 cents per bushel, or $50 for the whole, leaves a profit of $20; or, otherwise, $60 per acre.

Middlesex Co., Ont. J. C. NAGINGTON.

Cleanliness and Speed Make Gold-like Syrup.

Editor "The Farmer's Advocate":

As the sugar season is approaching, it might not be out of place to specify some of the little things, also some of the more-important needs, in order to succeed in the production of maple sugar and syrup. To begin with, a good sugar orchard is certainly of the first importance. I think sugar-trees growing on gravelly soil produce, as a rule, the clearest and sweetest sap. Next comes the need for a sufficient equipment for the conversion of the sap into syrup. During the past eighteen years I have used a modern equipment, complete in all its parts, and the material of the best quality. This outfit consists of a tapping-bit, reamer, spiles, buckets, gathering-can, storage tank, evaporator, and last, but not least, the covers for the buckets. I think that, by using covers, probably one-tenth of the season's sap will be saved. Rain and snow occasion much loss to the sugarmaker using uncovered buckets. Our gathering can holds three barrels, our storage tank thirty barrels, and our evaporator is 5 x 18 feet, with two corrugated pans, each 5 x 7 feet, and two small pans 2 x 5 feet each.

As the corrugations double the surface of the pans, with this great boiling surface, under favorable circumstances, I can draw off a gallon of syrup inside of every fifteen minutes. The spile is made so it will fit a 7-16-inch or half-inch bore. It gives more sap, and is less injurious to the tree than any I have ever seen; it also holds the cover (which is easily attached) perfectly secure.

Our sugar-house is 20 x 32 feet, and 12-foot side walls, giving ample room for the attendant's free and easy movements. The wood-shed is 18 x 24 feet, and holds sufficient wood for the season's use. Our method of gathering the sap is very simple. I have a sled made for the purpose, steel shod, upon which I place the gathering can, holding three barrels. This can is self-emptying, thereby saving the slow and heavy labor of lifting the sap with a pail. The moving of this sled requires a pair of horses, and the filling of the can occupies the time and attention of two or three smart men, or grown-up boys answer the purpose very well. The sap flows from the storage tank through an inch tin tube into the regulator, which opens and closes as evaporation takes place, or as the sap rises and falls in the evaporator.

Perhaps it is not necessary to remind the reader that the man in the sugar-house during the sugar season must be active in his movements and constantly on the alert, as the pans, with a strong fire under them, are very easily injured by the sap getting too low in the evaporator. Our sugar woods is very scattering; the trees are all second-growth, low, and very branchy. Such trees produce a large quantity of the richest sap. The soil is gravelly, with south-eastern exposure. I have 200 buckets, mostly ten-quarts, with covers, and tap about 1,000 trees, putting two buckets each to about 100 trees.

A very important item in the manufacture of maple syrup is its color. If dark, why should it be so? Does the sap not contain in itself, when it comes pure from the tree, that bright and gold-like color, with that mellow, rich maple flavor, which pleases the eye and palate of every lover of maple syrup? We think it does. Then, why have a dark product? I will tell you, first, our plan for making a nice, bright article. It is very simple, but very profitable, for it not only brings a higher price, but it brings customers, anxious to secure your goods. This plan is to gather every day's sap at least once a day, or, better still, twice, if you can. This sap is boiled as soon as gathered, using good dry wood, and not more than half an inch in depth of sap, or as near that as possible, above the corrugations. Quick, shallow boiling of nice, freshly-gathered sap will produce a fine article. Again, if you want a dark-brown or jet-black syrup, hard to sell, gather your sap every second or third day; let it stand over night in the storage tank; boil next day, slowly, and with wet or green wood, and your object is accomplished.

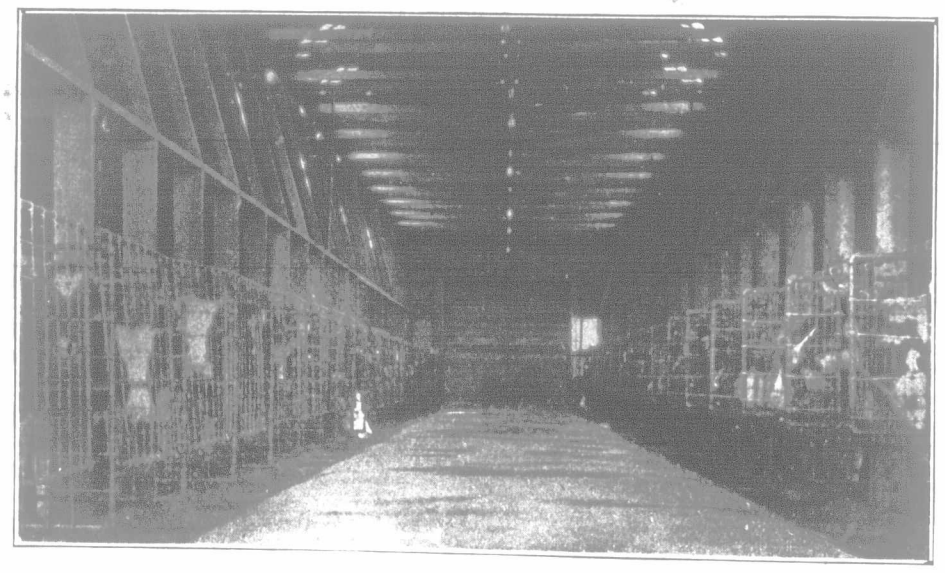
Sell? Why, yes; I could sell a great many more gallons than I make. As a rule, I have always sold my syrup to regular customers, and most of these are customers for the past eighteen years (which, in my estimation, speaks well for the quality of the syrup). I have shipped small quantities to Winnipeg and Regina; have had orders from Alberta and Muskoka summer resorts, and different other places nearer home, but none of these orders could be filled, as I never could supply the home demand. I put the syrup up in neat packages, nicely labelled. Although this costs a little time and expense, still, I find it pays. I might, in this connection, say that I am one of the very few in this district honored by the Dominion Government with a gold-medal certificate for sample of syrup sent them for their make-up of exhibit at the St. Louis Exposition.

On account of the scattered condition of the trees in my sugar-bush, it is impossible for me to even approximate what the profits per acre might be. But, as regards the profit from each tree, I can speak more decidedly—not on what is made from each tree, but what might be made. I think that an average of half a gallon per tree is a conservative estimate. It is an indisputable fact that none of our sugar-woods give the returns they should, on account of waste. This waste is occasioned by lack of promptness in gathering, allowing the bucket to run over; also rain and snow mixing with the sap, thereby rendering it useless.

S. MONTGOMERY.

Huntingdon Co., Que.

Four and a Half Tons Per Acre.



Stable Interior.

THE DAIRY.

Average Yield Raised Over 800 Pounds.

Editor "The Farmer's Advocate":

I have been keeping a daily milk record of each of my cows since March 1st, 1909. I applied to the Department of Agriculture at Ottawa for a supply of daily milk-record sheets, which they supply free to all who ask for them. By having the scales and record sheets convenient to where I empty the milk, I find the time it takes to weigh and mark each cow's milk is so small as to be hardly worth noticing. I add up the totals of each cow at the end of each month, and record it in a book especially for that purpose, which the Department also sends free. As to the cost of equipment, the scales are ordinary spring balances costing 50 or 60 cents. They, apart from my time, which I would estimate at not more than 10 minutes a month for each cow, are the only expense necessary. The benefits derived from weighing each cow's milk I think amply pay me for all trouble. I have not done much culling yet, as I find, by comparing the results of the past two years, that some cows need more than one or perhaps two years to show what they are. Two of my cows, in 1909, stood second and third in the herd, No. 2 giving only about 400 pounds more than No. 3; while, in 1910, No. 2 increased her yield by 1,371 pounds, and No. 3 decreased her yield by 1,505 pounds, making a difference in 1910 of 3,276 pounds milk. Both cows, apparently, had equal chance in each case, each freshening at practically the same time each year. I also find that my whole herd of the same cows as in 1909, raised their average yield in 1910 by 800 pounds, largely due to better care and attention, as a result of weighing each cow's milk twice every day. After two years' trial of keeping daily milk records, I would not on any account think of going back to the old method of guessing what each cow is doing.

Oxford Co., Ont. A. E. BISHOP.

A B. C. Gold-medal Dairy Farm.

As announced in "The Farmer's Advocate" for January 26th, the farm of J. W. Steves, of Steveston, had the honor of winning the cup and gold medal in the British Columbia Dairy Farm Competition. The accompanying illustrations and notes will afford the reader an idea of the appearance of the buildings and farm, and how conducted. Mr. Steves' parents, with their family, settled in the district thirty-two years ago, on Lulu Island, which is formed of rich delta land, at the mouth of the Fraser River. At that time, the nearest neighbor, except one bachelor, was three miles away. The land was neither drained nor dyked, and was covered with tule and wild crab-apple trees. Each settler had to dyke and drain his own land, but now they have big canals dug through and around the island for drainage and dykes. The Steves farm embraces about 200 acres. The herd consists of about 80 pure-bred Holstein females. From 30 to 50 cows are milked the year around. Most of the feed is raised on the farm, consisting of clover, timothy hay, mangels, oats and barley. The feed is chopped by electric power supplied by the British Columbia Electric Light & Power Company, Ltd., and there is electric light in cow stable and dairy. The cow stable is 100 feet long, by 36 feet wide, contains fifty stalls, and has concrete floors, and the walls are plastered with concrete. The stalls are made of heavy steel fence wire, woven in frames of ¾-inch iron piping, with chains across behind the cows. The water supply is pumped by electric power and conveyed to the stable and dairy, for watering the stock, washing the stable, cooling the milk, etc. The milk is bottled on the farm, and shipped to the City of Vancouver.

Pure-bred Suffolk-Punch horses are raised on the farm. The fertility of the land is indicated by one of the photogravures, which shows a field of timothy from which Mr. Steves baled over five tons to the acre.

The President of a Creamery Company in Eastern Ontario asks that other creamerymen give, through "The Farmer's Advocate," a statement of how they manage in dealing out the skim milk where the whole milk is delivered at the creamery.

For each new subscription to "The Farmer's Advocate and Home Magazine" that you send in to us, accompanied by $1.50, we will credit you with eight months' renewal of your own subscription free.