

THE FARMERS' TRADING CO., Limited

PORTAGE LA PRAIRIE, MAN.

Farm Implements, Threshing Machinery,
Binder Twine.**SETTLERS' OUTFITTING**

A Special Department. Write for Prices and a description of Goods.

Let Us Have a List of Your Requirements

WE CARRY

Buggies from \$60 to \$140. Wagons from \$75 to \$95.
Walking and Gang Plows, \$20 to \$80.Sole Agents for the celebrated McCORM PULVERIZER AND PACKER. HORSE
POWERS, \$75.00 to \$180.00 according to size.

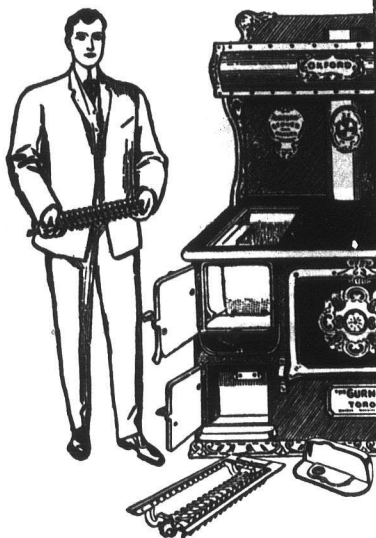
Gasoline Engines, Feed Cutters, Grinders and Circular Saws.

Now is the time for Grain Growers Associations to make contracts for reliable
twine. Write to us, we can supply your needs.You will require a self packer this spring; let us have a chance to talk to you. We
have the old reliable McCORM and the price is right. Send us \$9.50 and we will ship
you a harrow cart. You need not walk after the harrow any more. Light Steel
Harrows, \$3.50 per section.If you want a buggy this season let us quote you. Good goods at reasonable
prices. Send a post card for our list.

J. H. METCALFE, - Managing Director.

**EVERYBODY
IS PLEASED**Including the hogs and cows, so
are the customers that have been
using CARNEFAC STOCK FOOD.Spring work is coming on and is
it not about time you were taking
an interest in your horses and see-
ing that they are got into condition
when the rush starts? CARNEFAC
so far has proved one of the best
conditioners judged by the testi-
monials that are received from the
leading horsemen in Canada. While
it is a well-known fact that CARNE-
FAC fed calves outlook outgrow
and outweigh all competitors.If your dealer has not got it
write us at once.

A STRAIGHT HOLD-UP

**The Carnefac Stock Food Co.,
WINNIPEG, MAN.****Oxford Chancellor Range**When equipped for hard coal burning the Oxford
Chancellor Range is fitted with a patent duplex grate.This grate is composed of
a frame containing two separ-
ate grate bars. A slight
turn of the handle cuts off
all dead ashes and leaves the
fire clear. When it is desired
to dump the grate a com-
plete turn of the handle does
it. The duplex grate may
be removed from the range,
when repairs are required
without disturbing the fire-
box linings, thus greatly
prolonging their life.We would like to send you full particulars about the
Oxford Chancellor Range and where you can see it.
Drop us a post card.**THE GURNEY FOUNDRY CO., Limited**

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Portage Ave. and Fort St., WINNIPEG.**\$3 a Day Sure**Send us your address
and we will show you
how to make \$3 a day
absolutely sure. We
furnish the work and teach you free, you work in
the locality where you live. Send us your address and we will
explain the business fully, remember we guarantee a least profit
of \$3 for every day's work absolutely sure. Write at once
IMPERIAL SILVERWARE CO., Box 608, Windsor, Ont.**ABOUT THE FARM.****The Same Old Place.**Far out beyond the city's lights,
Away from the din and roar.
The cricket chirps of summer nights
Beneath the country store.
The dry goods boxes ricked about,
Afford a welcome seat
For weary tillers of the ground,
Who here of evenings meet.A swinging sign of ancient make,
And one above the door,
Proclaim that William Henry Blake
Is owner of the store.
Here everything, from jeans to tweed,
From silks to gingham bright,
Is spread before the folk who need
From early morn till night.Tea, ginger, coffee (brown or green),
Molasses, grindstones, tar,
Suspenders, peanuts, navy beans
And home-made vinegar;
Fine combs, wash wringers, rakes,
false hair,
Paints, rice and looking glasses.
Sidesaddies, hominy, crockeryware,
And seeds for garden grasses;Umbrellas, candles, scythes and hats,
Caps, boots and shoes and bacon,
Thread, nutmegs, pins and rough on
rats
For cash or produce taken.
Birdseed, face powder, matches, files,
Ink, onion sets and more
Are found in heaps and stacks and
piles
Within the country store.**Dairy Notes.**Many cows kick because they have
been kicked.Be a good friend to your cow; she
is a true friend to you.A man should not attempt to keep
better cows than he is a dairyman.It is the folks that do not take
pains to make their butter right, that
have a hard time selling it.The man who doesn't like to take
care of the cows will not be as suc-
cessful in the dairy business as the
man who enjoys the work.No matter how clean you washed
the churn when you last used it,
scald it out well before putting cream
into it next time.Queer what makes your butter so
bitter? Quite likely you kept the
cream too long before churning.
That will do it every time.Wheat may fail and flax may fail,
but the farmer who is making dairy-
ing a feature of his farming opera-
tions has something he can rely
upon.The good dairyman knows it does
not pay to keep scrub cows; the
scrub dairyman will find out that it
doesn't pay even to keep good cows.
Good cows must have good care.Salt, thoroughly rubbed all round
on the inside of the churn after it
has been rinsed with hot water, is a
first-rate way to make it clean and
sweet. Rinse the salt out with water.
Then how nice the churn will smell!
And it is nice, too.Wind will not make a good hand
separator any more than it will make
any article of machinery on the farm
better than it really is. Before buy-
ing a hand separator give it a thor-
ough trial and have it tested by a
disinterested expert.Most folks think that they know
how to wash a churn, but a great
many of these very people use a
cloth when wiping the inside. They
might feel bad if they were to be
told that this was not right; and yet,
when they stop to think about it,
can they not see that some bits of
the cloth surely will stick to the
wood? Rinse, but never use a cloth.Cleanliness is next to godliness;
this applies at much to the cow stable
as the front parlor.Salt your butter; not according to
your taste, but according to that of
the folks that are to eat it—if you can
find that out.Never tell any one that your butter
is not "quite so good as usual this
time." Don't make any such butter.
Let every churning be the best yet.**Home Buttermaking.**In making good butter on the farm
the first requisite is cleanliness. All
milking utensils should be kept thor-
oughly clean. The milk upon being
drawn from the cow should be imme-
diately strained and removed from
the barn, and either be separated with
the farm separator, or placed in cool
water for separating the cream from
the milk.The cream should be kept cold, be-
low 50 if possible, until enough is se-
cured for a churning. It should then
be warmed up to from 65 to 70 and
held until it becomes sour and has a
pleasant acid taste; occasionally a
little higher temperature may be
needed. If the cream is sweet it will
usually require 18 to 24 hours to sour
it. No cream should be added to that
to be churned for at least 12 to 18
hours previous to churning; during
this period it should be stirred sev-
eral times to insure uniform ripeness.
When cream of unequal degrees of
ripeness is churned, it requires a
longer time to churn and there is a
much larger loss of butter fat in the
buttermilk. At least two hours be-
fore the cream is churned it should
be cooled 50 to 56 deg. If not too
ripe it may be held at this low tem-
perature for 12 hours.The only rule which can be given
in regard to temperature of churning
is to churn at as low a temperature
as possible and have the butter come
in reasonable time. Most cream can
be satisfactorily churned in 20 to 40
minutes, at some temperature be-
tween 50 and 60 degrees F.Stop churning when the granules
of butter are about the size of grains
of wheat. Draw off the buttermilk
from the churn, permitting it to flow
through the cheese cloth, or strainer,
which will catch the crumbs of butter
that would otherwise be lost. Then
wash the butter by putting in about
as much cold water as there was but-
termilk. This wash water should be
a little below churning temperature.
It is salted at the rate of about one
ounce to the pound of unworked
butter.**Poultry Notes.**May is a good month for getting
out the chicks.The May hatched pullet with good
care will shell out the eggs that
bring the fancy price next winter.Yes, chicks are a lot of bother to
people who do not want to be both-
ered with them.Chicks should not be fed for 24 to
36 hours after hatching. Some good
authorities advocate waiting 72 hours.Good air, clean quarters and pure
water are as important as good feed-
ing for the growing chicks.Eggs laid in April and May are the
favorites for putting in cold storage.
They are said to keep better than
those hatched later.Do not be afraid of liberal feeding
for young chicks. They can hardly
be fed too much if the food be of the
right sort.If you have never tried the dry
feeding system for your chicks try it
this season. Most people who have
tried dry feeding cannot be induced
to go back to the old wet mash
system.You can certainly afford a first-
class male bird. He represents one-
half the flock, and it will not take
much improvement upon each chick-
en of which he is the sire to pay the
difference in price between him and
a poor inferior bird, unworthy to
stand in any breeding yard.Earthen drinking fountains are the
cleanest and most convenient when
water must be carried to a flock of
fowls. Water remains cooler in
summer and warmer in winter in
earthen vessels than in tin.To keep chickens from scratching.
Fasten a little stick to each leg with
a piece of cloth or leather. When
they walk, the stick will drag on the
ground; when they try to scratch
the stick is in the way.