

## 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 *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 \$2.50 and we will ship  
you a *harrow card*. 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 leading  
menials that are received from the  
leading horsemen in Canada. While  
it is a well-known fact that CARNE-  
FAC fed calves outgrow outgrow  
and outweigh all competitors.

If your dealer has not got it  
write us at once.

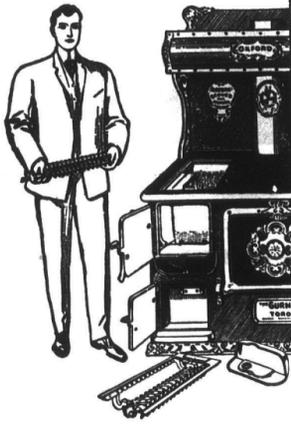
A STRAIGHT HOLD-UP

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

155 Lombard St., Winnipeg

Toronto Montreal Calgary Vancouver

618

## TYPEWRITING

Book-keeping, Penman-  
ship, Shorthand, Tele-  
graphy, and all business  
subjects thoroughly taught. Write for par-  
ticulars. Catalogues free. Address WINNI-  
PEG BUSINESS COLLEGE, cor.  
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 clear profit  
of \$3 for every day's work absolutely sure. Write at once.  
IMPERIAL SILVERWARE CO., Box 808, 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 bother-  
ed 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.