

RAPID MILKING.

Editor "The Farmer's Advocate":

Without criticising either Englishman or Canadian in their capacity for agricultural labor, you might kindly allow me space in your valuable paper to reply to "A Loyal Englishman," Hastings Co., Ont., regarding the capacity of a first-class milker. In his note of the 23rd inst., referring to Englishman employed by him milking 29 cows in two hours and a half, he might oblige by answering a simple question, viz., "What are the milking qualities of the 29 cows milked?" Now, I do not pretend to be a milking machine, but I consider anyone who milks eight cows on an average in an hour is a first-class milker, but it seems that the days of miracles are not all past. Nor do I wish to lower the merits of an Englishman, although I am Scotch myself, but would rather uphold him for the sake of the Mother Country. Wishing your paper every success.

A 1907 IMMIGRANT.

Montreal, P. Q.

Corn silage, clover, alfalfa and roots, helped out with a little straw, constitute, beyond all question, the ration for economical milk production and the sheet-anchor of profitable dairy husbandry. If this lesson can be effectually impressed, the present high prices of millfeed will, in the end, prove a great blessing.

APIARY.

BRANT DISTRICT BEEKEEPERS' CONVENTION.

The annual meeting of the Brant District Beekeepers is an event which is being looked forward to with an interest more than local. Among the drawing cards this year was an address by no less an authority than Mr. L. A. Aspinwall, last year president of the National Beekeepers' Association, a gentleman of international reputation, who has spent years of his time in microscopically studying the anatomy of the honeybee, and who has also made a very close study of the practical management of bees. Some eighteen years ago he announced that he was going to try and design a non-swarming hive, and he now considers he has made a practical success of this. Mr. Aspinwall exhibited one of these hives at the convention, and explained his method of management, the leading feature of which was to use slatted separators, upon which the bees could cluster, and in this way give the bees, in their operations in connection with nursing young bees and performing other work in the combs, more room. Also, to have no queen-excluders between the brood-chamber and section super, and to have the space between the sections directly above the space between the combs.

WINTERING.

Mr. Aspinwall has had a unique experience in wintering, not having lost a colony for over fifteen years. He winters on the summer stands. First, he has a good colony, with a vigorous queen. He then contracts the brood chamber, so that the bees will cover the combs and stores. Then he feeds granulated-sugar syrup stores, made by boiling two parts of sugar, by measure, to one part water, adding a little tartaric acid when boiling, say a teaspoonful of tartaric acid dissolved in a little water added to 20 pounds of syrup. He feeds by means of inverted air feeders over the cluster, packing the hive by means of planer shavings and coarse sawdust, about three inches thick at the bottom and sides, and four or six inches of packing at the top. By so packing, he could feed bees, if needed, very late in the fall, or even in winter. He put the feed on warm, then smoked the bees a little, and tapped the hive so as to arouse the bees from their dormant condition. They then found the food. He had fed bees 24 pounds in 24 hours in this way.

Mr. Aspinwall always removed the propolized quilt the last thing in the fall, and put in its place muslin or cheese cloth, with the packing above. In this way the moisture was taken away from the bees, leaving them and their stores dry. It would be found that the top of the packing was moist, it there striking the cold air. He had little openings under the outer case cover, through which the air could circulate and carry off the moisture.

The entrance of his hive was about four inches wide. About half of this space had a strip in front of it, sloping up, and to an entrance hole in the outer case about one-half inch square. By having this arrangement, the inner entrance never clogged, neither did the outer-case entrance. The dead bees fell away as soon as carried clear of the hive, there being no projection to the bottom board. The two-inch strips enabled the bees to go up to the outside opening. The two openings not being opposite one another, the outer acted as a wind and sun break.

In the discussion which took place upon the subject of Natural or Artificial Stores for Winter? Which? When Supplied and Where Placed? quite

a diversity of opinion developed upon the manner of making the syrup. Some thought it should be made half sugar and half water; others that it should be as thick as the bees could be got to take up the syrup, they claiming that the bees, when the syrup was thin, had to expend heat and energy in evaporating it. All were agreed that artificial stores, made of the best granulated-sugar syrup, fed in time for the bees to ripen it, was a safe winter feed for the bees, but that honey was a better food when the bees should be stimulated for brood-rearing.

Contraction of the brood-chamber of the hive was advised, so the bees would cover the stores, but it was admitted that all might not be so situated that it was practicable or advisable to mix up combs taken out of the hives.

Mr. F. J. Miller, London, Ont., President of Ontario Beekeepers' Association, advocated, for safe outside wintering, three periods of preparation: First, to replace all queens two years of age, and to do this between July 20th and the last of August; then the necessary attention to winter stores during September; finally, packing and covers, from Oct. 15th to Nov. 1st.

He winters his bees in outer cases, with about two inches of packing at the bottom, and five inches at the side, and ten or twelve inches of packing on top. He uses sealed covers and a generous entrance, with an alighting board hung over the entrance to the outer case to exclude winds. He considered the outside packing a valuable feature in the spring, when brood in unpacked hives often perished.

Mr. H. G. Sibbald, Claude, Ont., stated that he considered the protection outside packed bees obtained between the time that they should be packed and the time the unpacked bees were put into winter quarters was even more valuable than the spring protection. Clover chaff was condemned as a winter packing by the Convention; planer shavings, made a little more solid by the addition of coarse sawdust and forest leaves, was favored.

POULTRY.

FEATURES OF THE POULTRY INSTITUTE, FEB. 10th TO 13th.

On February 10th to 13th there is to be held at the Ontario Agricultural College, Guelph, the annual Poultry Institute, attendance at which will be limited only by the capacity of the spacious gymnasium. The programme will be practical throughout, including papers and addresses by well-known Canadian poultrymen, as well as some outside talent. Among these will be the Curtiss Bros., of Ransomville, N. Y., who, Prof. Graham assures us, are among the most successful poultry farmers he knows, and as Ransomville is situated near Niagara Falls, their conditions, climatic and otherwise, are quite similar to those of Ontario. They raised, last year, about 40,000 ducks and 25,000 chickens, having 50 acres entirely devoted to the duck and chicken business, and what they have in the way of buildings, etc., has been made out of the business. They are going to tell how they produce eggs and raise so many chickens annually, and all about the duck business. Their addresses are to be purely practical.

It is also intended to have the noted poultry artist, F. L. Sewell, of Buchanan, Mich. It is the opinion of poultrymen that we have never had, in previous generations or in the present generation, anyone who can sketch a chicken like Mr. Sewell. He has travelled abroad a great deal, and is deeply interested in the practical side of the chicken business, particularly meat production. He has a very fine collection of lantern slides, with detailed notes on the same, of various poultry establishments that he visited in England, France and Normandy. These slides include displays of dressed birds and live birds in all stages of fattening, and are among the finest we have ever seen; and Mr. Sewell's description of the same and their methods of feeding, etc., is excellent. Mr. Sewell will also give a chalk talk, by which he will illustrate the various types and different breeds of chickens. Then there will be the results of the experimental work at Cornell, given by Prof. Rice; and the uses and abuses of a brooder, given by J. L. Nix, Homer City, Pa. All together, the Institute will be a rare treat, as well as of great practical value to commercial poultrymen. Write for further information to W. R. Graham, Poultry Manager, O. A. C., Guelph.

PLEASED WITH "CARMICHAEL."

I beg to acknowledge your favor in sending book, "Carmichael," which is altogether more than I expected, and, being a book about the farm life of this Province, it seems more realistic. With best wishes to your very highly-esteemed paper.

CLARENCE S. HALLMAN.

Oxford Co., Ont.

GARDEN & ORCHARD.

CAROLINA POPLARS — VARIETIES OF APPLES

Does the Carolina poplar sprout up from the roots, as the silver poplar does? I want to plant a lot of trees, but don't want to plant any that will sucker.

What are the best kind of apples to plant in this section of the country? What are the most hardy?

R. V. B.

Milton West, Ont.

All the poplars are more or less subject to suckering from the roots, but none of them sucker so freely as the white or silver poplar. The Carolina poplar is a variety of the cottonwood, which makes very rapid growth, and is a handsome tree when young, but soon reaches the limit of its growth and becomes unsightly. It is a mistake in this country, where so many good trees thrive well, to plant largely of such a comparatively cheap and worthless variety as the poplar. A place overplanted with these always has more or less of a cheap and mushroomlike appearance. For a selection of more suitable trees, I would refer you to the College Bulletin, 155, on "Farm Forestry," in which much valuable information is given regarding selection and planting of trees. Apply to E. J. Zavitz, O. A. C., Guelph, Ont.

With regard to selection of varieties of apples to plant in your neighborhood, I cannot do better than refer you to the list recommended by Mr. A. W. Peart, Manager of the Fruit Experiment Station in your immediate neighborhood, at Burlington. The varieties recommended for that district for commercial planting are Astrachan, Duchess, Wealthy, Ribston, Blenheim, King, Greening, Baldwin and Spy. There are given in their order of ripening, from earliest to latest. The following additional varieties are recommended for home use: Sweet Bough, Gravenstein, Wagener, Seek, and Golden Russet. Send to the Department of Agriculture, Toronto, for a copy of bulletin, "Fruits Recommended for Planting in Ontario," in which you will find a list of the different kinds of fruit recommended for the various parts of the Province.

H. L. HUTT.

O. A. C.

INDEPENDENT CANNERS ORGANIZE.

At a meeting in Toronto, early last week, attended by representatives of nearly all the independent canning factories of Ontario, of which there are about forty, a new organization was formed, called the Independent Canners' Association, the objects of which were stated, by resolution, to be "To hold meetings from time to time to discuss all matters relative to the interests of canners, and for their mutual benefit, advantage and protection."

In the discussions which took place during the session, it was complained that the Provincial Inspection Report had placed an unfair imputation by stating that several factories in the Niagara District were not up to the standard in cleanliness. The meeting was in favor of the most rigid inspection and heavy penalties for those who violated the law, but considered that the names of the delinquent firms should have been given, instead of reflecting upon the district in a general way. The action of the Canadian Canners, Ltd., the amalgamated firm which controls a large share of the business in the Province, was considered, but no action taken, although it was stated by some of those present that efforts were being made to prevent grocers buying canned goods from any but members of the Canadian Canners' Association.

The following were elected the officers of the new association: Mr. E. D. Smith, M. P., Winona, President; Mr. A. Baker, the Old Homestead, Picton, Vice-President; Mr. R. W. Ball, of the Essex Canning Company's offices, Toronto, Secretary-Treasurer; and Messrs. F. J. Lowe, of J. H. Withey & Co., St. Catharines; W. Eckert, of Gorman, Eckert & Co., London; S. E. Mastin, the Farmers' Canning Company, Bloomfield; Geo. E. Fisher, the Burlington Canning Company, Burlington, who, with the officers, form the Executive.

The Legislation Committee consists of Messrs. M. F. Smith, the Oshawa Canning Company; W. A. Carson, the Napanee Canning Company; and H. T. Reason, the St. Thomas Canning Company.

I hereby acknowledge receipt of the premium knife for one new subscription sent in. It's like the magazine itself, first-class in every respect.

Oxford Co., Ont.

H. H. BURRILL.