

is commonly supposed. Varieties that have given us good results are Earliana and one of our own raising known as the Ideal. We save our own seed, selecting the best fruits from plants that give us the earliest ripe fruit and appear to possess good yielding qualities. In this way a strain can be built up that will give ripe fruit several days earlier than will the ordinary strains of the same varieties.

Norfolk Co., Ont.

C. GAUTBY.

Forcing Vegetables in the Cellar.

Farmers have a direct advantage over other people in the means at their disposal for providing themselves with fresh vegetables during the winter months. A bulletin issued by the Agricultural College, of Ohio, lists all these various means under two heads, namely storage and forcing. The matter of storing, of course, must be practiced in the fall before freezing, yet it is not too late even now to acquire a few roots or crowns of various vegetables that may be wintering over in the ground and re-instated in the cellar, when they may be forced into early production. Rhubarb and asparagus may be handled in this way, but it would have been better had the crowns and roots been taken up in the fall and allowed to freeze. Eliminating the trouble of procuring these roots or crowns from the frozen ground, they are just as good when taken in the winter. A few crowns of rhubarb could be taken up six or seven weeks before the fresh article was required. They should be installed in moist earth in the cellar and imbedded right side up. The temperature of the room should be 50 degrees or more, if possible. The stalks will begin to grow in a short time, and they may be cut until the crown shows signs of exhaustion. These crowns may be refrozen and returned to the garden in the spring if desired. A dozen good crowns will supply an ordinary family.

It is more difficult to procure the roots of asparagus for this purpose, but if they could be obtained some, three years old or over, might be put in the forcing room in the cellar and covered to the depth of about five inches. The soil must be kept moist at all times. These asparagus tips should be ready for cutting in about twelve weeks after the forcing is started, and the growth may be kept up for three or four weeks. The temperature should be maintained at between 55 and 65 degrees.

Winter Care of Asparagus.

Much of the success with asparagus results from treatment at other times than during the growing season, in fact, the yield depends but little upon the care it receives during the early growing months of summer, while the fall, winter and early spring treatment is largely responsible for the production. Prof. Montgomery of the Ohio State University claims that the tops should be cut and burned at the close of the season. The season in this case does not refer to the cutting period but after autumn frosts have come. This management serves a two-fold purpose. First, it destroys many of the spores which are responsible for the prevalence of asparagus rust, and it eliminates to a large degree the hibernating places for the asparagus beetle during the winter season. A sharp hoe or scythe is used to cut the tops which are gathered into large heaps and burned. It is out of the question to try to work large tops into the soil without some previous treatment, and the organic matter they would supply would possibly be added cheaper in some other way.

The next step is to apply stable manure to the ground during the winter after the ground is frozen. Twenty to thirty tons per acre, evenly spread, is advised. The manure should remain on the ground until spring, when the coarser portion may be removed to allow a thorough disking of the ground before the edible stalks approach the surface. Such treatment largely increases the organic matter in the soil, adds fertility, protects the plants from excessive freezing, and, providing the mulch is removed in early spring, advances the growing season. If the mulch is not removed early in the spring it only serves to retain the frost in the ground and thus delay growth. The crop of cuttings depends very considerably upon the after-growth of the plants and upon the fertilization and cultivation which is given to the plantation.

FARM BULLETIN.

C. V. Robbins Holstein Sale.

Owing to its being lost in the mails a marked catalogue giving buyers and prices at C. V. Robbins big Holstein sale did not reach this office, and we are unable to give a full list of buyers. Mr. Robbins writes that the attendance at the sale was fair, but the day was very cold. Wellandport is not in a Holstein district, and most of the buyers were from a distance. While the

prices were not phenomenally high they were fair considering the prevailing financial stringency. Mr. Robbins also intimates that it is rather difficult to hold a successful auction sale, and retain as foundation stock the best animals in the herd. Three sisters bred at Willowbank brought \$870; three two-year-old heifers brought respectively \$200, \$195 and \$150; four yearlings averaged \$101 each; five bull calves under eight months of age averaged \$72.50; a three-month-old son of Spring Brook Queen Canary 2nd brought \$130; seven heifer calves averaged \$160 each, many of them being only about three months old. It was a very successful sale, and, as Mr. Robbins bred up this good herd, is "more proof of the pudding."

The "Royaltan" Holstein Sale.

The sale at the "Royaltan Stock Farm," on Dec. 22nd, showed that Holstein breeders are doing business as usual notwithstanding the cry of war depression. The day was very, very cold and roads were blockaded, but where there was a will there was a way, and representatives from every part of the Province were there, some not arriving until the sale was half over. The cattle were choice, good size and in fine condition. The young stock showed the results of good selection in herd bulls and in good feeding as calves by very few faulty cows. Mr. Gilbert's foundation cow, which he purchased some eight years ago, was sold in the ring, and she looked as nice and fresh as in her younger days and realized nearly the same money.

A tent was placed next to the stock stables, and the cattle brought onto the sale platform. The bidding was spirited and everything went rapidly, showing that Holstein men need no coaxing for a good thing. David Coughell produced some fine material and in grand condition, and for quality and record they did not go to their value. T. M. Moore, of Springfield, wielded the hammer.

The following is a list of cows and young stock selling for \$100 and upwards. The herd bull Ormsby Hartog 16174 was not sold. A reserve bid of \$300 was placed on him. He is a grand herd header, large, good bone, smooth, and his stock, just beginning to arrive, are of the very best:

Hengerveld Beauty.....	\$160.00
Veeman Beauty.....	110.00
Dorliska Princess.....	100.00
Princess Abbekerk Dorliska.....	180.00
Lily Bess 2nd.....	135.00
Bessie Beets De Kol.....	145.00
Lily Bess Abbekerk.....	145.00
Lily Posch De Kol.....	160.00
Celicia Beets De Kol.....	175.00
Celicia Pauline De Kol.....	160.00
Celicia Abbekerk.....	160.00
Frances Fairmount.....	135.00
Francis Fairmount Veeman.....	160.00
Dorel Netherland.....	115.00
Dorel Netherland Abbekerk.....	112.50
Teake May.....	230.00
Kathleen Ormsby Paladin.....	200.00
Molly May.....	145.00
Molly May Beets De Kol.....	190.00
Molly Abbekerk.....	150.00
Molly Korndyke (six months).....	100.00
Verstella Wayne.....	125.00
Bernude Aaggie Mercedes.....	130.00
Nancy Wayne of Yarmouth.....	195.00
Dorliska Wayne.....	165.00
Clara Houwtje Wayne.....	185.00

Winter Notes.

By Peter McArthur.

Why is it that a yearling steer small enough to poke through any crack in the fence that leads to mischief, and that doesn't look much bigger than a good calf loo's as big as a side of a house when turned into beef? If I had been away when the slaughtering was done and had come on the suspended carcass unexpectedly, I would have thought that the biggest cow on the place had been killed. And it didn't seem any smaller when I started in to cut it up for curing. I hunted up a chart in a cook book and commenced to do the work scientifically and artistically. After cutting the carcass into quarters I followed the chart until I discovered that it was meant to show the best cuts, and each cut was so big that it would have to be cooked in a sugar kettle. I saw that I would have to cut each piece into smaller sizes, and I had no specifications to help me. Not being posted in animal anatomy I was just as likely to start sawing a bone lengthways as crosswise. It didn't matter what direction I cut in I didn't go far until I struck a bone. It seemed to me that the animal must have had about twice as many bones as it needed. It took me a whole forenoon to cut one fore-quarter into sizeable boils and roasts, and I made up my mind that I wouldn't take up the butchering business unless driven to it by necessity. In the afternoon a man who was used to that kind of work came

along and started to carve the remaining quarters with an axe. He did the three quarters in about the same time as I was doing one, and he was entirely welcome to the job. It seems to me that the makers of charts for beef-cutting should go more into detail than they do. The one I have cuts each side into only sixteen pieces, and I found it necessary to cut each side into forty or fifty pieces. This left altogether too wide a margin for original research work, but the job is done, and we can stand a siege for the remaining months of the winter. This is the way it used to be in the "good old days," when every farmer killed a beef in the fall.

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This winter the business of churning has forced itself on my attention, and I am fervently hoping that the Hydro-Electric will come through this district so that I can turn over the job of churning to Niagara Falls. A good, persistent water power is about the only thing that can attend to a churn properly at this time of the year. In the summer-time it didn't bother me. We have a barrel churn of the kind that you work with a foot tread, and as the butter usually came in a few minutes in the summer-time churning was no harder than a brisk walk. But the last churning I had to do took over an hour, and I was out of breath, and felt as if I had walked from here to Montreal before it was done. I overworked the muscles in the backs of my legs so that when I went out to do the chores I walked like a horse with the spring-halt. The trouble I had reminded me that in olden times churns used to be be-witched, and I was getting suspicious that some one with the evil eye had overlooked the cream, but when I began to talk in this way I was gently set right. I was told that the trouble was due to the fact that the cows had been milking for six months or more, and that I was lucky to be able to get the butter in an hour. I was also told that in some homes churning is regarded as a regular form of indoor exercise. Sometimes they churn for a whole week and then give up without getting the butter. This does not make me feel particularly cheerful, for I understand that the longer the cows have milked the longer it takes to get butter, and before spring I shall probably be putting in all my spare time on that churn tread-mill. The worst of it is that the churn is too heavy for the children to be able to work it, and I have to do it myself. If the Hydro-Electric doesn't come to my rescue I may be forced to get one of the old-fashioned dasher churns of the kind that we used to have a riddle about.

"Big at the bottom and small at the top,
With a thing in the middle that goes whippity-whop."

The children can work that and solve riddles at the same time.

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I notice that Mr. Klugh has been asking for information about the Bob-Whites or Quails. They used to be quite plentiful in this district, but last year they became scarce, and this year they seem to have disappeared altogether. Three years ago there were two large flocks on this farm, and flocks on every other farm in the neighborhood. I used to see their tracks crossing the road in all directions, but although I have been driving quite a bit I haven't seen a quail track since the snow fell. This is quite a disappointment, for I was hoping that when the little trees that had been planted in the wood lot grew large enough to afford cover we should have plenty of quail. Although the little trees are still small there is abundant cover, for since the cattle were fenced out several thick briar patches have made their appearance. They are just the kind of places that I used to approach on tin-toe in the old evil days when I ranged around the country with an Indian Chief muzzle-loading shot-gun. I thought the rabbits had also disappeared for there were no tracks during the first week or two of the cold weather, but now they have beaten paths leading to the orchard where they find frozen Ben Davis's. I would gladly exchange all the rabbits for one pair of cheery Bob-Whites.

Ontario Apples Win Again.

For the second time Ontario apples have won the grand sweepstakes at Rochester in competition open to the world. This is a duplication of similar winnings last year. The first prize apples on this occasion were exhibited by W. V. Hamilton, of Collingwood, who grew the apples in his own orchard. The second prize in the same class was won by fruit grown on a demonstration orchard operated by the Provincial Fruit Branch. These two entries competed in the only class open for competition outside the State of New York. These results plainly manifest the superior quality of Canadian-grown fruit.

B. Leslie Emslie, formerly head of the German Potash Syndicate, Toronto, has received an appointment under the Agricultural Instructions Act and has gone to the Agricultural College, Truro, N.S., to commence his new duties.