

"Hired Man" Gets His Hair Combed.

To the Editor "Farmer's Advocate":

Sir,—I read "The Daughter's Portion" in your number of the 25th ult., and consider the "Hired Man" lived near to a town, not out in the depths of the country, where there is always plenty of work for the five-year-old to, the 75-year-old to do, and superfluous girls are unknown. On the farms of Ontario to-day, labor is too scarce and too much profit can be obtained from raising vegetables, poultry, making butter, etc., to leave room for useless or superfluous girls. In this part of the country (and I should judge it would be the same everywhere), there is not a farmer's daughter but has some knowledge of cooking, sewing, knitting, crocheting, gardening, milking, pitching, and many of them who are helping to pay for a farm can handle a team or a pitchfork as well as the brother or hired man. They also know more about simple music than a difficult "rag-time," and, as far as novels are concerned, you will find the majority of them reading the "Farmer's Advocate," or other good literature. Although there are by far too many superfluous girls in Ontario, you will find them in the towns, laughing at the ever-famous country girl with a basket of butter on one arm and a basket of eggs on the other. These town girls have some knowledge of the latest fashion, clerking, bookkeeping or sewing under a dressmaker, while cooking, sweeping and dusting are away below their thoughts. The lawyer, doctor, banker or minister cannot think of falling in love with one of these superfluous town girls, therefore, has to flee to the country for a wife. Now, it is certainly a shame to see these men have the pick of the useful country girls, who would by far rather marry a prosperous young farmer with a fifty or one hundred acre farm, or a hired man with four or five hundred dollars in the bank, the result of five or six years' earnings, but the country girl finds while the lawyer, doctor, etc., is fond of a good meal he does not relish it so that he has no time for manners. Now, brothers and hired men, you "tip your hat" when you meet a young woman on the highway, instead of yelling, "Hello, Jane"; say "thank you" oftener, clean your teeth and finger-nails once a week, stop chewing tobacco and spitting in the hearth or on the floor, and, I think, when you propose, the answer shall be in the affirmative, instead of "Na, na, canna, will na buckle ta a farmer."

The farmer's daughter marries the farmer's son or hired man; in a few years the farmer dies, wills a large estate, the bulk of which goes for the boys' share, the girls getting five or six hundred dollars. This is a small share. Now, "Hired Man," if the daughter's portion was equal to the boys', fifteen or twenty hundred dollars, would you not accept it to make the first payment on the farm across the road, which you would like to own, if you only had the cash to make one payment, or to build a new barn with cement stabling for stock-raising; or, would you say, "I only want five hundred, that is the daughter's portion, give the remainder to the Sick Children's Hospital or the County Home for the Aged?" O, I am afraid you would accept the equal share, and consider the son's and daughter's portion should be equal.

Victoria Co.

THE DAUGHTER.

Handling the Plow Team.

To the Editor "Farmer's Advocate":

In reading the article on plowing in the "Farmer's Advocate," of March 17th, I cannot agree with Mr. Stevenson as regards the use of rope lines. I was asked by a neighbor who was used to plowing in Old Country, to assist him in breaking a colt to plow with rope lines, and we had to give it up, while I have alone taken a span of colts with a good pair of lines and have soon had a fairly good plow team. I have always believed in putting slow horse in furrow, as the land horse guides the plow, and would prefer to have a reasonably stiff rein on him. Have had some experience with a three-horse plow team, and have had most success by putting the fast horse in the center. Would like to hear more in "Advocate" about farm work. W. E. H. G.

P. S.—Can you tell where we could get catalpa trees. I have been told they are good for fence posts.

[Note.—Catalpa trees can probably be secured from some of the nurserymen whose advertisements you will find in the "Farmer's Advocate."—Ed.]

LABEL ON YOUR PAPER.

Please take notice to the DATE of the address label on your Farmer's Advocate. If the date on same is not changed within three weeks from time of remittance, please advise us at once, giving full particulars as to how money was sent.

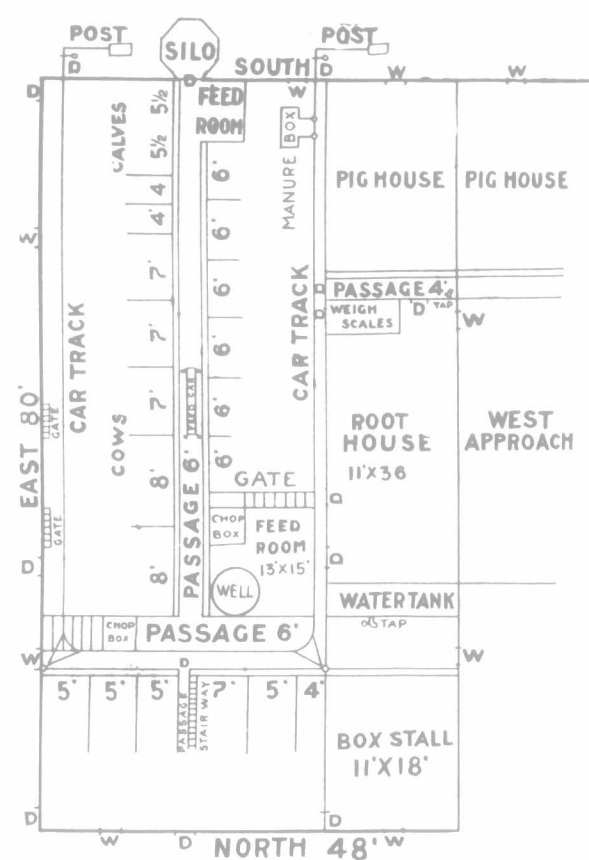
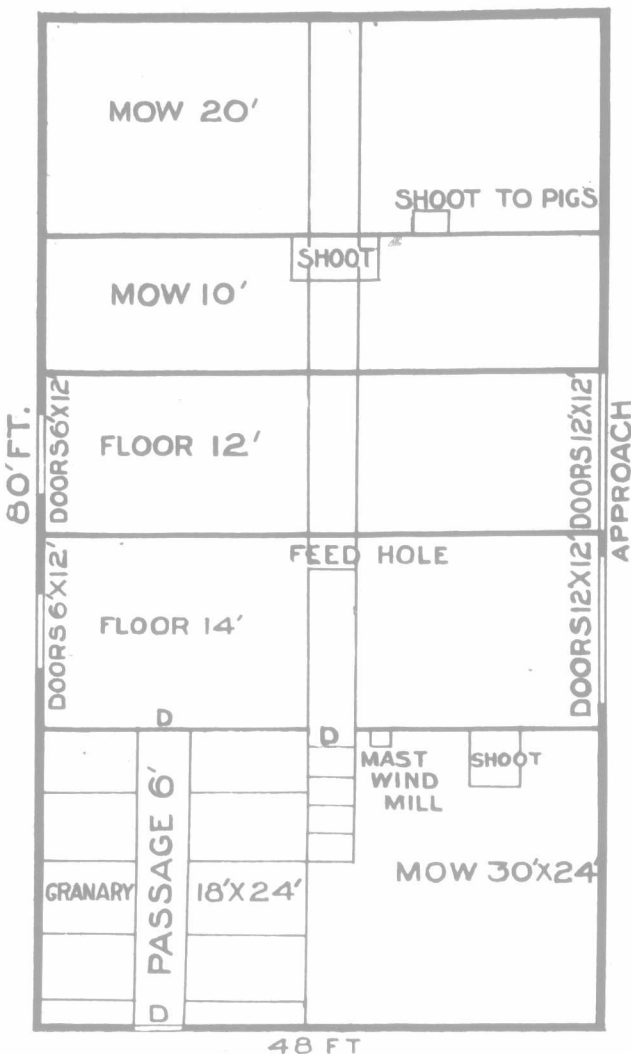
We are very much pleased with the "Advocate," and think it the best paper we receive. May success attend your efforts.

Huron Co., Ont.

D. RUTHERFORD.

A Perth County Barn.

The plan of the barn here illustrated explains itself in general outline. Some of the details are here given. The back wall is of stone; the ends and front are of brick. The floors are all of cement, with no gutters, we would not have them. There is a 3-in. drop behind cattle, slanting up to the top of the floor two feet back, then we have five feet of level floor to walk on. As seen in the cut, we run our stalls the long way of the barn. Each stable is 14½ feet wide, with a passage of six feet. Then at the back, next the approach, is the roothouse, with the water tank at one end up under the ceiling. We use a feed car that runs from the silo right through to the horse stable, directly by our chop box and both



feed rooms. The stall posts between cattle are all steel, fastened down in the cement. The manure car runs right around the cow stable, and dumps itself outside. A windmill supplies all the water inside and out. There is a water box between every stall, and a tap opens in front of the pigs, and also in front of the horses. You will notice in our cow stable we have two stalls eight feet wide; we have gates, and can shut and make box stalls, or swing back against the wall. The windows are 30 in. by 46 in., and stand perpendicular in the top of the wall.

Perth Co., Ont.

SUBSCRIBER.

Maturing Meat for Home Use.

Farmers attending the special short courses at some of the Agricultural Colleges this winter have learned a good deal more than they ever knew before regarding the character and proper care of meat for home consumption. Carcass demonstrations have been watched with the greatest interest while experts have talked intelligently on the various cuts of meat and their values. Incidentally something has been said about maturing and preserving meat, but this branch of the subject deserves even more attention from the teachers in their future work along this line.

While fine animals are each year fed and shipped from our farms, we seldom find the farmer enjoying meat of the finest quality and flavor. He kills a good "critter," but does not know how to handle the carcass. A part of it is sold to a neighbor, and the balance is frozen and packed down in snow, or kept in a back kitchen where the temperature is far below the freezing point during winter. The meat keeps finely when so treated, but it loses its flavor and has to be pounded with a flatiron before it can be chewed. The trouble is that meat is not given time to mature before it is frozen. The animal is killed, dressed and halved, then immediately frozen, with the result that the flesh is preserved in its original condition throughout the winter. On the contrary, well-cared-for meat should go through a maturing process at a moderate temperature (not lower than 38° F.) for at least ten days before it is frozen or used. In this way the flesh becomes mellow, tender and full of flavor, and no mangling is required to fit it for the skillet. When properly cooked such meat from a well-fed young steer practically melts in the mouth, and at the same time is easily digested. Such meat is to be had in any well-managed restaurant or hotel in the large cities, but is scarce on the farm. It is the sort of meat that is perfectly wholesome, yet when taken from the city cooler is covered with mould ("wool"), perhaps half an inch long. This is merely an external covering, and does not mean that the meat has deteriorated. It tells of ferments at work, of bacteriological changes taking place, which improve the condition and flavor of the meat, and bring out all of the best qualities it should possess by reason of breed, early maturity, and good feeding.

Some farmers are experts in meat keeping and maturing. One man recently told us of a novel plan he had adopted with fine results. He kills, then chills the meat slightly. Next day he places the halved carcass on a table in a kitchen, where there is a moderate temperature, and allows it to remain there for a week to ten days, during which time maturing proceeds. At the end of this period he cuts the carcass into handy portions, ties a stout string around each piece, takes them outdoors when the weather is intensely cold, and dips them over and over again into cold water until each is covered with a coating of ice an inch to an inch and a half in thickness. Thus "encapsulated" the chunks of beef are then packed tightly, layer upon layer, with clean straw in barrels, which are then set in a cold place. In this way the meat may be kept perfectly fresh and sweet until as late as June or July, and is said to be of the finest possible quality and flavor, for the reason that it has been matured before packing and never frozen stiff.

The same principles apply to sheep and hogs. Sheep are too often slaughtered and dressed in a hurry, and not given time to cool off or lose animal heat and "mutton flavor" gradually. Where the carcass is immediately frozen the sheep taste is retained and the flesh is never matured, mellow and fine flavored. Hogs, too, should have time to mature so that the meat may acquire the best possible flavor if it is to be used fresh, and even where it is to be salted and smoked it pays to allow some time for bacteriological action before the curing process is proceeded with.—(Weekly Live-stock Report.)

Lifting Posts.

To the Editor "Farmer's Advocate":

I will try to explain a labor-saver for pulling fence posts, as the time will soon be here for that kind of work, and the device may be of use to some readers.

Take an old wagon tire and bend to a ring (square corners in), eight or ten inches in diameter, turning both ends out at right angles about six inches; put a bolt or rivet through them close to the shoulder, then weld and draw out the point and bend it down to form a slight hook, so that a lever may not slip off when used. Have a good lever, 10 or 12 feet long, with a block of light wood for a fulcrum, fastened 12 or 15 inches from lower end of lever. Now throw the ring over the post to be pulled; place the lever under the hook of the gripe or ring, and bear down on the lever, then raise lever and repeat, as the ring will drop and take a new hold every time the lever is raised, requiring only one man to operate.

Elgin Co., Ont.

WM. DEO.