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in the oven. They are excellent with scrambled eggs, and, when used as the filling for an omelet they cannot be beaten. But, after all is said and done, you will never get them to taste better than did the old pink-gilled mushrooms we found in the pasture and used to broil on top of the stove. You remember how it was done, of We picked out nice round, cuplike mushrooms, peeled off their skins, put a dab of butter and a little pepper and salt in each one. we put them on the hottest lid of the stove to The pink gills gradually lost their color, and drops of juice began to gather on them. Then the juice and melted butter ran together, and sometimes filled the little cup to overflowing. When the whole mushroom began to look wilting and soft, and the gills were turning black, you knew it was cooked. Then you picked it up carefully with your fingers or a spoon and plumped it right into your mouth, closing your lips instantly so as to keep out the air and avoid being burned. Mm-mm-m-mm! but it was good. And if there happened to be a little dab of stovepolish stuck to the bottom of it, that only added to its flavor. I have tried mushrooms cooked in every way, both at home and in good restaurants, but I never got them to taste the same as did the ones I used to eat as a boy. I suspect that the difference is due to the cheap stove-polish they make nowadays. It doesn't taste as good as the

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kind we used to have. There are many kinds of fungi to be found in the fields and woods that are not simply good to eat, but are positively delicious. I am not going to try to give directions for gathering them, as I do not want to be responsible for having someone eat deadly toadstools. Unfortunately, some of the poisonous varieties are so like the nonpoisonous that no one but an expert can tell them apart. The pink-gilled field mushrooms are the safest to gather, as their shape, color and freepeeling skin make them easy to distinguish.

Those who are accustomed to them are in little danger of making mistakes when gathering morels or inky mushrooms. The latter were very plentiful last year, and, as they always grow in clumps of from twenty-five to fifty, growing as closely together as they can stick, it is easy to get enough The ordinary puff of them to make a meal. balls are also excellent, if picked fresh, peeled, sliced, and fried in butter. But it is just as well not to meddle with any of these dainties unless you have learned to know them, by gathering them with someone who is very familiar with the different kinds. The deadly varieties are so very deadly that it is not well to take chances with them.

You can get mushroom spawn for from ten to twenty cents a brick from any reputable seedsman. I got mine from London (Ont.) seedsmen, and in every case it was good. Mushrooms, like everything else, have been given scientific study, and it is now possible to get different varieties from which to select. None is better than the ordinary field variety, and, if you are going to raise mushrooms, it is the best to begin with.

Raising mushrooms for the market can be There is always a made a profitable business. good demand for them with the best hotels and handle them. I have never known them to stor less than twenty-five cents a pound, and I have never known them to sell have known them to fetch a dollar and a quarter in the winter months.

When gathering your mushrooms, take them up with a twisting motion, so as to take the whole of the stem out of the ground. If the stems are left, they decay, and spoil the bed. When picking them for the market, always cut off the bottom of the stem, so as to keep them from getting wormy. I guess that is about all.

Ekirid, Jan. 14th. Note.—The common meadow mushroom is freepeeling, but this character must always be considered along with the other ones mentioned, for the amanita, the deadly death-cup and fly-poison agaric are also free-peeling. These also possess a collar, and in old specimens may take on a color in the gills that might by an inexpert collector be mistaken for that of the true mushroom -

B. C. Fruit-growers Aggressive. British Columbia Fruit-growers' tion, which was organized in April, 1910, held its annual meeting in Victoria on January 6th and Seventy delegates were present, representing all fruit districts in the Province. Keen in terest was manifested in the discussions.

The officers elected for the following year were President, R. H. Augur, Summerland; Presidents, W. C. Ricardo, Vernon; R. W. Palmer Kamloops, and W. S. Summers, Gordon Head; Sec Treas., R. M. Winslow, Victoria.

The principal items under discussion were Transportation, markets, labor for fruit growers.

and standardization of packages. transportation,

freight, express and icing charges were too high. lelays in transit of cars and rough handling of fruit, was also frequently mentioned. Mr. Bowles and Mr. Helme, in replying to the discussions and complaints, stated that they would do all in their power to relieve the grievances, and they would consider it a favor if the growers would always report to the companies any complaints which they had. They also enumerated some of the difficulties which the companies had to meet in handling the fruit, and which the growers should take into consideration when making complaints. The result of the discussion was that a resolution was passed empowering the executive committee to appoint a transportation committee of three members, who would handle these complaints and study the methods of the transportation companies, with a view to suggesting ways of improvement in the service.

J. C. Metcalfe, Markets Commissioner, in giving his annual report, impressed on the growers the unsatisfactory results accruing from the shipping of fruit on consignment. He also stated the value of shipping only good fruit, well packed, by which a good reputation would be established. He dwelt strongly on the value of organization of the growers to secure even distribution of fruit in the markets. Several fruit jobbers were present from the prairie cities, who commended the Government on the good work accomplished for the fruit-growers throughout the work of the Markets Commissioner. They stated the value of care being exercised not to overstock any one market, as it was difficult to get it back into a satisfactory condition the same season. Strong comments were also made on the dumping of American fruit on our markets.

The Association will recommend the following to the Dominion Fruit Conference in Ottawa next December, as the standard sizes of fruit packages: Apple boxes, 20x11x10; pear boxes, $18\frac{1}{4}x11x8\frac{1}{2}$; four-basket plum crates, 15\{\pi}x15\{\pi}x4\{\pi}; boxes, 184x114x41; crabapple boxes, 184x11x84. In the recommendation for the crahapple box, the meeting was not unanimous, as the people of the lower section of British Columbia favored a smaller box, such as a half apple box, holding 20 or 30 pounds.

The attitude of the convention with regard to reciprocity was emphatically expressed in a strong resolution to the Dominion Government, stating that they were absolutely against any reduction of duties, and requested that the duty on fruit brought into Canada be raised to equal the duty on fruit going from Canada to the United States. In his remarks, the Minister of Agriculture said I hope that this reciprocity arrangement will never take place. If it does, we shall have to go out of the business of fruit-growing, and, indeed, out of many other businesses.

The committee which had been appointed April to look into the labor situation reported that they had applications for 1,300 men for next season to work for the fruit-growers, labor which at the present time was not forthcoming. would mean a serious handicap to the fruit-growers next season if the men could not be secured. Most of those taking part in the discussion spoke strongly against the employment or Orientals, derestaurants, and the grocers in the larger cities siring to make the Province a white one. Discussion as to the advisability of the Government and as to the advisability of setting aside a tract of land on which families of these immigrants could be located. A class of immigrants which would always be servants were not desired, but a class of men who would in time be able to employ labor themselves on places of their own. The necessity for a labor bureau in the Province was very strongly expressed, and a resolution passed asking the Government to encourage emigration from the British Isles, and, with this end in view, to establish a bureau of labor and set aside a receiving farm for the training of immigrants.

Four delegates were appointed to represent the Association at the Dominion Fruit Conference, to be held at Ottawa in December.

In discussing the policy of the Association for 1911, it was decided to supply spray material, paper, etc., to the members at cost. It was aldecided to send crop reports by wire to all Everything possible will be done to assist the fruit-growers, and all present were very optimistic in looking forward to one of the best years in the annals of fruit-growing in British Columbia.

THE FARM BULLETIN.

Disseminating the New Agriculture.

When the country was first settled, farming was a simple equation. The more boys one had, the more land was cleared to grow more grain to buy more bush for the boys to clear. To-day there are a thousand and one factors entering in-W. C. Bowles, General to the business of farming, necessitating a very Freight Agent, C. P. R., and R. Helme, Supt. thorough knowledge of a great many sciences, and Dominion Express, Vancouver, were present to the tiller of the soil requires a very peculiar edumeet the fruit-growers and to add to the discus-sion. The consensus of opinion was that the cess of his work.

Thus spoke Dr. G. C. Creelman, President of the Ontario Agricultural College at the State Agricultural Society meeting in Albany, N. Y.,

For nearly fifty years, however, we have seen the necessity for special instruction and careful experimentation along agricultural lines. Increasing millions have been spent on agricultural education, and the end is not yet. The question now arises, Is the farmer and the consumer of farm products getting the full benefit of this effort? I do not believe that too much money has been spent. I think that many of the States of the Union and Provinces of the Dominion might have spent, and may yet spend, very much more money on agricultural education and agricultural experi ments, but I do firmly believe that we have neglected the carrying of the good news to the ordinary farmer on the ordinary farm. The problem is not more experiments, more bulletins, more reports, or more speeches, but how to get into actual performance those methods already in practice by our best farmers.

THE REMEDY.

"The remedy is obvious. We must place a Doctor of Agriculture in every community, must arrange for him to spend, all his time at the work, and must pay him according to his ability and

the work he performs. "In the Province of Ontario we have inaugurated this method, and we are entirely pleased with the results. As yet, each man so appointed has taken charge of the work in a whole county, said county sharing the expense with the Province. So far, we have 15 men permanently located in as many counties, and each man has now an undergraduate assistant during at least the busiest months of the year.

To secure the services of such a man, sincere evidence of co-operation must be made to the State Department of Agriculture. or county boards of trade, the county council, the various agricultural organizations, and the local High School, must unite in the petition, and pledge their support to the scheme.

When appointed, a central town or village is selected where a progressive High School is situated; a good office on the main street, with plateglass windows, is rented, with plenty of room, besides, for a combination reading and assembly

"By law, four half days in the week may be devoted to a two-year course in agriculture for farmers' sons in the high school. The rest of the week, and the time before and after school hours, are devoted to helping the farmers of the country, in every way looking to better methods of farming.

This is not the time nor the place to go into the details of the work performed, nor the results accomplished, but you will see the results when I tell you that, since we have started the work, thousands of acres of land have been grained thousands of acres of alfalfa have been planted, hundreds of short courses in stock and seed-judging have been held, egg-circles have been formed, and better prices received for the eggs; that co-operative fruit-growers' associations have been organized, with thousands of members; that our College and Station men have been in such demand for special meetings that we cannot sup ply half of them. Farmers' Clubs have been organized, and hold regular meetings; orchard demonstrations are held; co-operative societies formed; and, in a word, farming has taken on new life and energy, and many other counties are now clamoring for help. We are adding two or three each year, and hope, in a short time, to cover the entire Province.

THE RURAL-SCHOOL PROBLEM. "We have now a few minutes to discuss the problem that confronts us, how to help the immature farmer, or the boy and girl in the rural school. We have tried authorizing text-books on agriculture; we have tried sending out pictures of the agricultural college to hang in the schoolroom; we have tried school libraries and school charts; we have sent collections of weed seeds and pamphlets on nature study; and we have

made little progress

"The trouble is, the school teacher, as a rule, doesn't know anything about farming, so how can she be expected to make any progress in the dissemination of agricultural knowledge? I believe that we have started at the wrong end. In Ontario we have turned face about, and are now meeting with some success. We have arranged with the State Department of Education to send to us at the College, for ten or twelve weeks each year, a large number of rural-school teachers in attendance at the Normal Schools. It is remarkable what enthusiasın they show in the work. Insects, plants, animal life, the orchard, the garden, the lawn, the dairy, the experimental plots, the farm itself, all come in for inspection and study, and as each teacher takes a given piece of land and performs all the nominal labor of planting and caring for the growing crop, they soon come to an appreciation of farm life and farm problems, such as was never seen in our country schools before."