

Issued Each Week - Only One Dollar a Year

VOL. XXIX.

NUMBER 31.

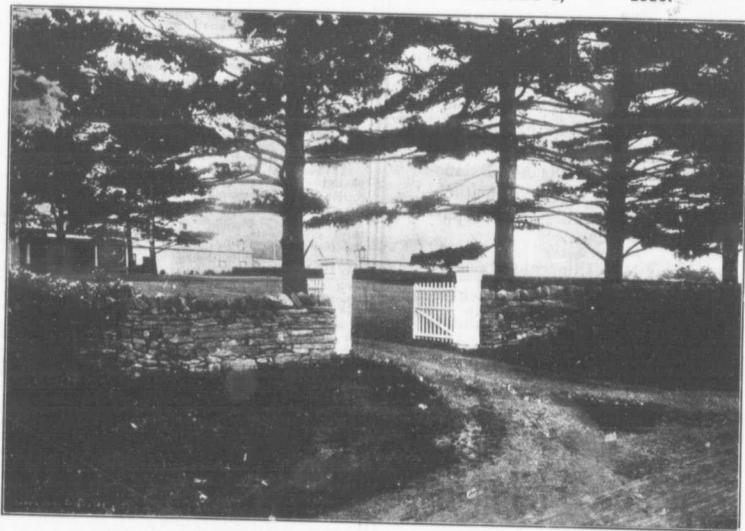
FARM AND DAIRY

RURAL HOME

PETERBORO, ONT.

AUGUST 4,

1910.



ONE OF THE FINE OLD FARM HOMES OF EASTERN ONTARIO

A distinctive home-like atmosphere surrounds the farm home illustrated, and which is the residence of G. D. Mode, a prominent young farmer in Glengarry Co., Ont. Mr. Mode, like many other farmers of to-day, finds it possible to conduct his farming operations and at the same time keep up a fine lawn and flower garden. The house, which is solid brick and was built 53 years ago, is equipped with all modern conveniences. No unsightly fences are near the house. Cedar hedges divide the lawn from the fields. A fuller description of this place is given on Page 11.

DEVOTED TO
BETTER FARMING AND
CANADIAN COUNTRY LIFE

A BUMPER CROP

The Western farmer looks to his wheat fields for his harvest. The dairy farmer depends largely on the product of his dairy. A great deal



The "SIMPLEX" Link - Blade Cream Separator is built on scientific lines. It is the only cream separator having the Link - Blade Device and the Self-Balancing Bowl.

These are exclusive features that you can get in no other cream separator.

Write for our New Illustrated Booklet, fully describing the "Simplex" machine. It is FREE. Have a "Simplex" sent to you for a free trial. You will not use any other make after you have used the "SIMPLEX."

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WE WANT AGENTS IN A FEW UNREPRESENTED DISTRICTS

Write To-day for a Copy of the New "BT" Catalogue on STEEL STALLS AND STANCHIONS



FIG. 200

The "BT" Lifting Manter.

BEATHY BROS., Fergus, Canada, LITTER CARRIERS, HAY CARRIERS, ETC.

Men Who Know

"I find the keeping of individual cow records very useful indeed, and would not go back again to the guessing method," writes a farmer who has tried both ways.

The men who just guess and who do not know what each cow in the herd gives during the year, often guess too much on the weight of milk and fat, and too little on the cost of feed. They guess that "Polly" is the best cow in the herd, but they do not know, because they have not weighed or tested the milk on any system. Probably "Butter-cup" is far ahead of "Polly" as a producer.

The men who know the best cows in the herd, those who know which cows produce a large quantity at a low cost are the men who not only get good satisfaction out of keeping good cows, but they are the men who get good money when they sell, because they have records to augment the value. The men who know the poor cows have the records sell them off for beef and save time, and labor, and feed, and stable room, and bad language. The men who know enough to select good cows on their records production are the successful dairymen to-day. The Dairy Division, Ottawa, supplies forms for milk and feed so that men can soon know what profit each cow pays. The question is not "What does the herd average this month or next, but what does each cow give during the year?" Each cow should be a "long distance" milker. —C. F. W.

Spraying of Dandelions

For the past two years iron sulphate has been used at the Minnesota Agricultural Experiment Station for the eradication of dandelions in lawns. Fairly good success has resulted from these experiments. Although spraying the dandelion does not by any means mean a late destruction of this pest, it at least kills many of the flowering stalks and keeps hundreds of dandelions from coming to seed. It also kills many of the younger plants. If one were to spray a lawn carefully for an entire season the result would possibly warrant the time and expense connected with the spraying. Iron sulphate at the rate of one and a half pounds to every gallon of water is the proper proportion to use on the lawns.

The spray should be applied with a sprayer which gives a very fine, mist-like spray. Apply the solution about three days after the lawn is cut, on a day that is bright and warm. The grass will be somewhat blackened but little damage results. Some of the white clover, or any other leaf, is somewhat injured. The lawn should be sprayed about once a month. Care should be taken when spraying to keep the solution off the cement walks, as it discolors them.

Dairy Cattle at Winnipeg

The dairy breeds, Holstein, Ayrshire and Jersey, made a showing at the Winnipeg Industrial Exhibition that was highly commendable. Holsteins, showing ever at a western fair. The cow classes were stronger and more numerous than were the bulls. The aged cow class numbered 20 good individuals. The exhibitors were A. B. Potter, Lumbank, Sask.; A. S. Johnson, Winnipeg; James Herriott, Souris, Man.; H. Hancock, Dominion City; C. E. Smith, Scotland, Ont.; Gibson & Scott, Winnipeg; Homer Smith, Winnipeg; John Gunn, Stonewall; J. H. Davidson, Neepawa. In the aged bulls Potter won first with Sarcastic Lad. In the aged cow class Homer Smith carried off 2nd, 3rd, 4th and 5th with Favorit 10th Beauty, Fern De Kol, Little Katy's Pride and Isoco's Pride Granddaughter, all bred by the exhibitor. Lilly Acme De Kol

owned by C. E. Smith, was fourth. Several very worthy cows were further down the line.

The cow classes for Ayrshires were stronger than in former years. Thirteen lined up in the aged class for the inspection of the judge. Bluelich of Ornstown, owned by J. M. Bruce, Lashburn, Sask., was first, while A. H. Trimble & Sons, Red Deer, Alta, took 2nd and 3rd on White Rose of Springbrook, and Burnside Ivyleaf 4th. Barchesie King's Own owned by Bruce, won the premier award in the aged bull class and the championship in males. Exhibitors other than those named were T. Hazelwood, Glenboro, Man.; D. C. Fraser, Emerson, Man.; and Mrs. M. A. Thompson, Sturgeon Creek.

Jerseys were shown by six exhibitors, Jos. Harper & Sons, Kinley, Sask.; B. H. Bull & Son, Brampton, Ont.; W. V. Edwards, Souris, Man.; F. Orwick, Grayville, Man.; H. A. Chadwick, St. James, Man.; Wm. Hartley, Middlechurch, Man. The aged cow class numbered nine entries. Harper received 1st honors on Pet Wonder, Bull was second with Brampton's Stockwell Lass. Brampton King Edward was first in the aged class and champion male.

Items of Interest

Sir Wilfrid Laurier has assured the grain-growers of the North-West that the matter of government operation of terminal elevators will be brought up at the next session of Parliament, opening in November next. He stated that the situation regarding terminal elevators, "demands and shall receive immediate investigation."

Owing to the outbreak of foot and mouth disease among cattle in Yorkshire the Department of Agriculture has suspended all permits for the importation of cattle, sheep and swine from Great Britain into Canada. There is a strict embargo against all live stock but horses coming from Great Britain, until the Government is satisfied that the disease has been completely stamped out.

Dr. C. A. Publow has resigned his position at Cornell University and is returning to Canada to practise medicine and enter commercial dairy work. In a letter to Farm and Dairy Dr. Publow states that Canada is good enough for him. Dr. Publow is the son of Mr. G. G. Publow, of Kingston, Chief Dairy Instructor for Eastern Ontario, and during the past couple of years has been largely in charge of the work of dairy instruction in the State of New York.

The Manitoba Elevator Commission announce that up to date there are nine elevators owned and operated by the commission, while deals for several more are in an advanced stage. Elevators are now owned by the commission at Gretna, Hartney, Swan Lake, Souris, Shoal Lake, Sarahadair, Somerset, and two at Hamiota. Further, there are nine new elevators in course of erection on sites selected in as many different towns, while the number of sites under consideration is being added to daily, according as the petitions are received from farmers.

The town cats in Blenheim, Ont., have been placed under quarantine by B. Rowe, Dominion Inspector, on account of rabies, and are being either being captured or destroyed. The inspector points out that unless the outbreak among cats is immediately checked, it will in all probability spread to the rats and mice, and should this happen, the situation would be a grave one. A rat affected with rabies would be far more dangerous than a cat or dog similarly affected, since its opportunities for doing harm are greater and its destruction harder to accomplish.

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The readers of Farm and Dairy, for the most part, are familiar with the particulars of this competition. That its importance may be better understood and as we are planning to hold another competition of the same nature and on the same lines next year, it may be as well to restate them.

About two years ago Farm and Dairy first announced its intention to hold a prize farms competition in Ontario to determine the best dairy farms in the province. It was explained that the competition would be of the same nature as the competitions held each year in the province of Quebec by the Quebec Provincial Government. The dairy farmers of Ontario who might enter such a competition were advised to prepare for it.

Early last year Farm and Dairy laid the proposal before the officers of the Eastern and Western Ontario Dairymen's Associations and of the Holstein, Ayrshire and Jersey Cattle Breeders' Associations, all of whom gave it their unqualified support and appointed representatives to act on the committee of management that was to assist Farm and Dairy in conducting the competition.

LASTED TWO YEARS

It was decided to have the contest extend over two or three years. The province was divided into four districts. Last year prizes were offered for the best farms in each of these four districts. The particulars about the competition were announced frequently through the columns of Farm and Dairy. In addition, notices about the contest were sent to local papers all through the province as well as to the officers of the Farmers' Institutes and Agricultural Societies, to the proprietors of cheese factories and creameries, and to the dairy instructors, who were requested to notify the leading farmers in their sections about the contest and to urge them to compete. The result of the wide publicity given in this way was that almost 50 of the best dairy farms of Ontario were entered in the contest. These farms were located in all parts of the province from Glengarry county in the east to Huron, Middlesex and Elgin counties in the west. Thus the contest was representative of the whole province.

THE JUDGES LAST YEAR

The judges last year were, for the two districts in Eastern Ontario, Mr. R. R. Ness, of Hawick, Quebec, a gold medal farmer of that province, and for the two districts in the west, Mr. Henry Glendinning, of Manilla, Ontario, the well known Farmers' Institute speaker and agricultural authority.

THIS YEAR'S FINAL CONTEST

This year a final contest has been held to determine the best dairy farm in the province. Only the three first prize winners in each of the four districts last year were allowed to take part this year in this final contest. As it was realized that it was a great honor to these 12 men to have a chance to take part in such a final contest this year it was announced that in addition to five prizes that would be given to the first five farmers whose farms secured the highest number of points, diplomas would be given to all those who took part. Those who were eligible to take part were as follows.

THE COMPETITORS

District No. 1—Victor Bezz and Angus Grant, of Moose Creek; J. A. Anderson, of Dickinson's Landing.

District No. 2—E. Terrill, Wooler; Jas. R. Anderson, Mountain View; Alex. Hume, Menie.

District No. 3—D. Duncan, The Don; O. D. Bales, Lansing; D. J. McClure, Churchville.

District No. 4—J. W. Richardson, Caledonia; R. A. Penhale, St. Thomas; R. H. Harding, of Therdale.

All the foregoing farmers, with the exception only of Mr. Angus Grant, entered their farms in the final contest this year. It was this contest that has been won by those farmers whose names have been given. The judges this year were Mr. W. F. Stephen, of Huntingdon, Quebec, the Secre-

tary of the Canadian Ayrshire Cattle Breeders' Association, and Mr. Simpson Rennie, whose farm some 25 years ago won the gold medal offered for the best farm in Ontario.

A GREAT HONOR

A glance at the scale of points published herewith will show that the contest has been most comprehensive in its nature. All branches of the farm including the house, buildings, live stock, crops, methods of management, farm machinery and farm improvements, were inspected and scored by the judges. This year the judges spent 10 days judging the eleven farms. The judges realized



The Roadway a Dump for Farm Rubbish

The condition of the road sides here illustrated, in marked contrast to the other road pictured on this page. Apple brush and all kinds of rubbish have been dumped here, regardless of appearances.

that a great deal depended on their awards and took special pains to let nothing escape them, thus the winners have every reason to feel that no one can question their titles to the honors they have won.

INTERESTING FEATURES

There are features connected with the present contest which will be interesting to those farmers who may be thinking of entering their farms in next year's contest. The contest has served to show that large farms have not got an advantage over small farms. The farm of Mr. Penhale comprises not much over 100 acres. The farms of Messrs. Richardson and Duncan were the two largest farms entered.

Owing probably to the fact that competitions of this nature are something new in Ontario, none of the farms scored as high as many expected they would. Last year a number of farmers refused to enter their farms because they were weak in some one or two points. It will be noticed by the report of the judges that all the farms that com-



A Credit to the Adjoining Farm

Note the neat, clean sides of the roadway illustrated. Mr. William F. Payne, a Peterboro County farmer, whose land adjoins this road, believes in keeping the public highway neat and attractive.

peted were weak in one or more respects. This is shown by the fact that none of the contestants scored over 80%. This next year farmers should not be slow to enter their farms through fear of their not being up to the mark in all respects. After a number of these contests have been held we may expect to see the score grow higher each year.

SOME SURPRISES

This year's contest brought out several surprises. The winner, Mr. Penhale, well deserves his success. Since the publication of the judges' score of his farm early this year, Mr. Penhale has

put forth great efforts to strengthen those departments of his farm wherein his score showed him to have been weak. Several of the other competitors did the same. The result is shown by the fact that they did better in this year's contest than was generally expected. Had some of the other competitors put forth an equal effort their scores would have been higher.

When the contest was first proposed there were many who expected that nearly all the prizes would be won by farms in Western Ontario. While it is true that the first two prize winning farms are located in Western Ontario, the next four prize scoring farms are located in Eastern Ontario. Thus it will be seen that the honors have been pretty evenly divided between the east and the west. Both Mr. Duncan's and Mr. Bales' farms are located on the east of Yonge Street, Toronto, which is generally taken as the dividing line between the two sections of the province.

COMMITTEE OF MANAGEMENT

Farm and Dairy would not have been able to have made a success of this competition had it not been for the valuable assistance rendered by the members of the Committee of Management, who prepared the scale of points, selected the judges and had general charge of the competition. The members of this committee were as follows:

Chairman: Henry Glendinning, Manilla, Ont., President Eastern Ontario Dairymen's Association; Secretary: H. B. Cowan, Peterboro, Ont., Editor-in-chief of Farm and Dairy; D. A. Dempsey, Stratford, Ont., and S. R. Wallace, Burgessville, Ont., representing the Western Ontario Dairymen's Association; Geo. A. Gillespie, Peterboro, Ont., representing the Eastern Ontario Dairymen's Association; W. W. Ballantyne, Stratford, Ontario, representing the Canadian Ayrshire Cattle Breeders' Association; W. P. Bull, Toronto, Ontario, representing the Canadian Jersey Cattle Club; W. G. Ellis, Toronto, Ontario, Guelph Gooderham, York Mills, and R. F. Hicks, Newtonbrook, Ontario, representing the Canadian Holstein-Friesian Cattle Breeders' Association; D. C. Flatt, Millgrove, Ontario, president of the Dominion Swine Breeders' Association; Simpson Rennie, Toronto, Ontario, and George McKenzie, Thornhill, Ontario, prize winning farmers.

FINANCIAL ASSISTANCE

Another factor which made the holding of the competition possible was the generous financial assistance that was rendered by public spirited gentlemen and firms. These included Dr. Jas. W. Robertson, at that time Principal of Macdonald College, Quebec, who gave \$250; Mr. E. G. Henderson, -res. of The Canadian Salt Co., of Windsor, who gave \$200; The De Laval Cream Separator Co., of Montreal, Quebec, \$200; The Empire Cream Separator Co., of Toronto, \$200; The Eastern Ontario Dairymen's Association, which gave \$150; and The Good Shapley & Mair Co. Ltd., of Brantford, Ont., which gave \$50.00. One or two other firms who have been invited to contribute only recently, are likely to do so shortly, and when they do their contributions will be duly announced.

The prizes that will be awarded to the successful winners this year have not yet been selected. They will be unusually handsome, however, and of such a nature that their owners will be able to preserve them for many years.

NEXT YEAR'S CONTEST

It is probable that some changes will be made in the scale of points that has been used during the present contest before next year's contest is started. Farm and Dairy expects to have a meeting of the Committee of Management held early next winter, after which any changes in the scale of points will be announced. Readers of Farm and Dairy who are thinking of entering their farms in next year's contest are urged to get their farms ready now. We would ask our readers also to draw the attention of other up-to-date farm-

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in their sections to the fact that a contest is to be held next year, so that they may be duly prepared.

Mr. Penhale will not be allowed to take part in any more of these competitions held under the auspices of Farm and Dairy. In next year's preliminary contest each of the first prize winners last year in the four different districts will not be allowed to take part although they will be allowed the following year to compete in the next final contest if they so desire.

In the next few issues of Farm and Dairy will appear the judges' descriptions of the prize winning farms. We feel sure that all the readers of Farm and Dairy join with us in extending most hearty congratulations to this year's prize winners, especially Mr. Penhale.

Sheep a Profitable Side Line

Albert Tambllyn, Durham Co., Ont.

Breeding sheep is a line of work requiring care. First we must start with good specimens of the breed of our choice. We must keep quality and constitution in mind when choosing a flock. By quality in a sheep I mean a sheep that looks beautiful, stands right, walks right, and has a good head, which is not too strong or coarse, nor yet too fine. It should have prominent eyes. It should stand square on all four legs, be broad between the front legs and low set.

If we get started with the right kind and are careful about the kind of breeding stock we buy, we will have no trouble in keeping up the quality of the flock. It is deterioration in quality which causes so many people to get sick of raising sheep. If the breeder makes one mistake in breeding and gets his stock fine in the bone, light in the neck, and weak in constitution he will soon be offering his flock for sale, giving as his reason that sheep are hard to breed and keep up and that there is no profit in them. The whole trouble was bad management and bad judgment in breeding. It is useless for anyone to try to keep up a good flock of sheep unless he likes them and will do his best to breed right.

MANAGEMENT OF THE FLOCK

It is no trouble to manage a flock of sheep if we take an interest in them and have a good flock to start with. We will be proud of them and ready to show them to our friends and tell them what a profitable animal a sheep is, as they are so easy to attend to. Winter feeding should be so regulated as to have the sheep in good breeding condition. Give them good clover hay each morning, all they will eat up clean. At noon give one bushel of turnips to 20 sheep. At night give all the good pea straw they want to pick over and have some left for bedding. The pea straw should have been cut when the peas were just ripe, and should have been well saved, not left in the field till it is no good for any stock. Have a dry pen, not too warm, and a yard for the sheep to run in when they like.

At lambing time commence giving a light feeding of whole oats. When the lambs are about one week old commence feeding bran mash and increase the cats as the lambs get older. We can, by good care, good feeding, and good management, make the lambs gain one pound, or nearly one pound, a day all summer.

Extreme changes must be avoided. When the nights get frosty keep the sheep off the clover, or rane until 10 o'clock in the morning. Prac-

tise this until they get used to frosted feed. It is better to have a pasture for them to run in as well as the rane.

In the summer we have a shed built for the lambs in the field so that no horses or cattle can chase them. They can also use the shed as a protection from the hot sun. The shed should be built so that nothing else but sheep can get in. They will then thrive well in the summer and the shed will pay well.

PROFIT TO BE EXPECTED

There is no other class of live stock that will give a bigger profit for the money invested than will sheep. For instance, \$100 will buy seven good young ewes. The first year they will raise 12 lambs. Never let the lambs get thin. Keep them in good order till the following April and they will average 170 lbs. in weight, which would bring six cents a lb. Manure would be worth \$10.50. Wool, 10 lbs. each, 120 lbs. at 22 cts. would be \$26.40; all told, \$152. That would mean our \$100 back and \$52.50 for labor, feed and interest. We would have the seven ewes left to breed from and make \$152.40 each year until they are 10 years old. The total amount received from seven ewes in 10 years would be \$1,421—not a bad investment!

I have done better than this myself with Leicester sheep. I sold some of the lambs and with that little prize money I took on the eight sheep I made \$400.00 in cash besides their wool and had the 20 ewes left. Young lambs weighing 30 to 35 lbs. are now worth \$5.00 each. The ewes were bought last fall for \$6.00 and raised two lambs this spring. The lambs' wool brought \$1.25. Hence we had \$11.25 from a six dollar ewe and the ewe left.

Sheep are a paying proposition for a poor man, especially if he be on poor, light soil where manure is needed. There is no other animal that will eat as many bad weeds as sheep. There is no other animal easier to kill and dress than a lamb and there is no better meat. The reason there are not more sheep kept on the Ontario farms is because they are not valued as high as they should be when all their good qualities, such as cleaning



The Driveway into Mr. Tambllyn's Place

The sheep keep the sides of the roadway remarkably free from weeds and unsightly long grass.

land of bad weeds and paying a good dividend for the money invested are taken into account. They are really the golden-fetched animal of the farm when it comes down to making land rich, making money easy and giving quick returns for capital invested. Sheep are very quiet when fences are kept in good shape and there are no big holes to teach them bad habits.

Milking should at all times be done regularly. In regularity lies much of the secret of profitable cows. Cows are very sensitive, and look to being milked, as they look to being fed. If the cow is neither fed nor milked regularly, we need not expect to look for large returns.—Wm. Reid, Lambton Co., Ont.

Farmers Learning Too Much

Maek Robertson, Creamery Instructor, Perth Co.

It was with considerable surprise that I read the editorial, in Farm and Dairy, July 7th, headed "Farmers Learning Too Much?" Surely this must be a mistake. If these creamery managers have written you in such a strain, we can only conclude that we have some creamery managers who are "learning too little." Otherwise they would never have arrived at the conclusion that "farmers are learning too much."

That ignorance breeds suspicion is just as true to-day as it ever was. Why is there so much suspicion in our creamery business? Is it not because of the lack of knowledge our patrons have of the many complicated factors which enter into creamery operations? The test, the overrun, which includes the moisture content, are bugbears to the average creamery patron. "Why does my test vary?" "How is it that I can make more butter out of my cream when I churn it at home than the butter maker can at the creamery?"

Every patron does not, and none should, make more butter out of a given quantity and equal quality of cream than the creamerymen. However, some patrons do make more. Why is it? Not understanding the difference in moisture content, are not these people only acting on the best of their judgment when they assert that there is something "wrong" with their test?

EDUCATION IS THE REMEDY

If all these people understood the cause of the variations in the test; if they understood that they were incorporating too much moisture (water) in their butter; if they understood that they were often exceeding the legal limit regarding moisture content, think you they would accuse the creameryman of "monkeying" with their test? If they understood these matters they would not make so many unjust accusations against the creameryman. Education will overcome the difficulty, no other medicine will cure this disease. It should be prescribed in large doses, without water.

In the conduct of our cheese factory business we do not hear complaints as frequently as we do of the creamery business. This is not because the cheese makers conduct their business any better than do the butter makers. Why is it? Is it not because there are fewer factors entering into the patron's? Our cheese factory patrons send so many pounds of milk and get as much a cwt. for their milk as do their neighbors. The weight is the only factor which might cause a dispute between maker and patron.

Personally, the writer would much prefer 200 patrons who weighed and tested their own cream to 300 who gave these matters no intelligent attention. A creameryman would have more pleasure, more satisfied patrons, and in all probability make more butter from the 200 patrons who knew what they were doing than he would from the 300 who were totally ignorant of the quality and quantity of cream they were supplying. When people do not know they imagine things. When they know by actual weighing and testing, then the honest creameryman has nothing to fear.

The great trouble is that patrons are not learning enough, soon enough, and well enough. The sooner our creamerymen realize that the education of their patrons in these difficult problems the better it will be for the patrons' advantage "too much" but for all concerned. Not "learning too long to learn that little is the trouble."

"A little knowledge is a dangerous thing." Perhaps these creamerymen, who wrote those frank letters, have had some experience with the patron who had just a little knowledge. Do not aim to have the patron know less. Give him more. Fill him brim full of good, sound, common sense and dairy facts. Then watch him and see what a fine fellow and loyal patron you will have.

*Mr. Tambllyn's farm was a prize winner in the special Good Farms' Competition for Durham County, conducted by Farm and Dairy last year.

The Feeders' Corner

The Feeders' Corner is for the use of our subscribers. Any interested are invited to ask questions, or send items of interest. All questions will receive prompt attention.

Grain Ration for Growing Pigs

What proportion of oats and buckwheat would be best for growing pigs? Would it be best to feed mill feed with it? If so, what would be best?—R. W. Prince, Ed. Ward Co., Ont.

Oats and buckwheat mixed equal parts by weight make a very satisfactory feed. The oats, however, are young it would be found profitable to add a small amount of oil cake meal, shorts or middlings and corn to the oats and buckwheat, say 200 lbs. oats, 200 lbs. Lucerne, 25 lbs. oil cake meal and middings, 25 lbs. oil cake meal and 25 lbs. corn.—J. H. G.

Remarkable Pig Feeding Results

In this neighborhood there is a great rivalry among pig raisers in getting pigs to a saleable weight (200 pounds) as young as possible. Two hundred pounds in four months is the best I have done with Yorkshires. Some have had 200 lbs. in 180 lbs. at four months old. I have 39 such pigs, what is the best ration to feed them? I do not mean the most economical. I have skim milk, middlings, oats, peas, barley, oil cake, corn. The pigs are good Yorks—pure bred. The new milk is better than separated? They are weaned when their own and milk in a trough three weeks old, away from the sows. Is it not the best time to castrate them?—F. W. L. Bruce Co., Ont.

It seems to me that results secured by yourself and neighbors in getting pigs to weigh 180 lbs. at four months and 200 lbs. at five months are most remarkable. I do not think I have ever been able to equal either one of the other achievements, and it therefore seems to me that any suggestion I could offer would be almost useless.

However I may say that from the feeds you give I am sure you would obtain excellent results from feeding as follows:

For young pigs six weeks to 10 or 12 weeks: Skim milk—to moisten or thin porridge, middlings 300 lbs., oats 100 lbs. (finely ground), oil cake 50 lbs., corn 130 lbs., green feed—skim milk to about 20 lbs. meal mixture.

For fattening pigs three months upwards: Skim milk—to moisten fairly thick porridge, middlings 300 lbs., barley 100 lbs., oats 50 lbs., corn 100 lbs., oil meal 50 lbs., green feed—peas, roots, clover or alfalfa—small quantity, two or three lbs. a day; 100 lbs. skim milk to about 40 lbs. meal mixture.

In answer to your specific questions as to the advisability of feeding whole milk instead of skim milk would say that I do not believe the results from the whole milk would be any better than from skim milk, but I am sorry to say that I have no data to corroborate the statement I have just made.

Whole milk seems such an exceedingly expensive feed in comparison with skim milk that we have never tried it here.

As to age for castration would say that from two weeks to one month is about the best time.—J. H. G.

Crushed or Whole Oats for Horses

The plan of crushing the oats fed to horses instead of feeding them in their natural condition is frequently recommended. It is urged in support of this plan that crushed oats are more easily and more thoroughly digested than whole ones. As a matter of fact, however, the crushing of oats does not in any way increase or promote their digestibility. No advantage is, as a general rule, to be gained by crushing oats when feeding horses. The molar teeth of horses pos-

sess great grinding or crushing powers and a horse whose teeth are in a normal condition is perfectly well able to chew and masticate whole oats in a thorough and competent manner.

Oats it should be remembered, are not particularly hard. On the contrary they are of a comparatively soft character. The grain, even, therefore exists no necessity as a rule to subject them to any preparation before feeding them to horses. In exceptional cases however, when a horse's teeth are not in a working order, and when the animal experiences difficulty or pain in chewing its food in consequence, it is advisable to crush the oats in preference to feeding them in a whole state.

Good Horses as Advertisers

A good draft horse that presents an attractive appearance is valued nowadays above his worth as a worker alone. In the large cities of the country a good drafter is considered a money maker as an advertisement, as well as a valuable asset. Long ago users of drafters priced a good one at \$200.

"That's a little more than I want to pay for a drafter just now," said the prospective buyer. "Business is getting quiet and I will not have so much use for the horse."

"It replied the horseman who was making the sale, "remember that that attractive drafter will make you money by the work he will do and also business in the next six months."

This idea of a horse carrying that much money in half a year by advertising may be news to some, says the Stallion and Jack News but it is an argument which the horseman said he had been using for a good while. To investigate this further a team owner who works 65 teams for different mercantile establishments was questioned about his charges for good horses and for common animals.

"I have several large firms—among them a dry goods company and another a big mail order house—which pay me special rates, their stipulation being that I furnish attractive drafters. These firms pay the extra cost a good investment as an advertisement to supply those establishments I purchase an extra class of animals in the market."

It is a well known fact that many large packing companies and other large users of draft horses who maintain their own barns and own the horses they work make a practice of using animals of a particular color and grade. Their purpose is to advertise their business by this means. Some firms have found it necessary to stop this plan because of inability to secure a sufficient supply of the kind of color they aimed to use.

In addition to the extra value that is placed upon a good, attractive horse in the city because of the animal's ability to advertise, what is equal to the satisfaction to the producer to know that that which he has helped to create is admired and even coveted by many? Is it not also a means of advertising in the country and in the country town to have a good and attractive horse or team? Stallions, especially, can testify to this. It is not unusual for them to have companies of advertisement passed upon by their owners and by those around the breeding pens.

Farm and Dairy is putting up a most excellent journal for the money. I am not a farmer but I have the interest of the farmer at heart and am always pleased to encourage any enterprise that will make farming more pleasant and profitable. I can heartily recommend Farm and Dairy to every person in the community.—J. B. Weldon, Victoria Co., Ont.

FARM MANAGEMENT

Fertilizer for Fall Wheat

I have a couple of acres of clover which I cut for hay. I would like to plow it over for wheat and it ought to have manure, but I have not got it. Is there any kind of fertilizer that is any good for wheat land? Please state what kind, where it can be had, and the price of it. Please state when to apply it.—R. R., Oxford Co., Ont.

Fall wheat should be fairly well after clover, even though no fertilizer or barnyard manure were used. If, however, you feel desirous of getting a large crop as possible and have no barnyard manure to apply, then, you sow your fall wheat about 200 lbs of acid phosphate and 100 lbs. muriate of potash an acre.

Next spring, as soon as the wheat is green, apply about 100 lbs. per acre of nitrate of soda. It will not be necessary to harrow in the nitrate of soda in the spring, but the fall applied fertilizer should be harrowed at the fields. These fertilizers can most likely be secured from the Nitrate

Agencies and the Potash Syndicate, both of Toronto.—J. H. G.

Hay and Pasture for Alberta

I would like some information relating to the laying down of suitable hay and pastures for both upland and lowland for this part of Alberta.—F. G. Alta.

I believe that Bromus grass (Bromus inermis) timothy, western ryegrass and red top will all prove satisfactory in your immediate neighborhood. Of course, the character of the soil and or less influence upon your success or failure with any one of these grasses. In addition to these grasses, you would most probably be able to succeed with alfalfa and possibly with red clover.

As to the method of seeding down with grasses would say that practically any one of the four mentioned will grow with a nurse crop, the chief point being to get the land in good tith and sow the nurse crop rather thin. If the soil is at all dry, roll well after seeding. Do not cover grass seed too deeply.—J. H. G.

Your paper is second to none. Some of our patrons are taking it and they could not do without it.—Geo. Brayman, Carleton Co., Ont.



Investigate The Record of The Spreader You Buy

BEFORE you buy a manure spreader, find out what it has done for other farmers. That is the best proof of what it will do for you. Investigate, remember, there are two machines that rank high above all others. These are the—

I H C Spreaders
Cloverleaf **Corn King**

They have proved their value in actual use in the hands of hundreds of satisfied farmers. Choose one of these machines, and you will be sure of getting the full value of your manure by spreading it in the most economical and efficient way.

Here are a few "reasons why":

The mechanism which transmits the power from the axle to operate the little power to operate—does not get out of order. It requires the beater is strong and positive in its action. It thoroughly pulverizes manure as thickly or as thinly as desired. This adjustment can be made from the driver's seat while the spreader is in operation.

The wood in I H C spreader frames is hard, resinous, non-porous, very regular and strong. It is air-dried so that the sap is retained—preventing the wood fibres together. This prevents manure liquids from penetrating it and makes it proof against the action of the acids in the manure. Spreaders easy on the horses.

The Cloverleaf spreader has an endless apron. The Corn King spreader is of the return apron type. Either can be furnished with special order with for distributing manure in rows. Both styles are made in several sizes, so that you choose from the I H C line, you are sure of getting just the machine you prefer, write nearest branch house and go over the matter with him, or if you prefer, write nearest branch house catalogue and full information.

INTERNATIONAL HARVESTER COMPANY of America at Brandon, Calgary, Edmonton, Hamilton, London, Montreal, Ottawa, Regina, Saskatoon, St. John, Winnipeg, Yorkton.

Chicago (Incorporated) USA



HORTICULTURE

Poor Prospects for Apples

Toronto.
P. W. Hodgkiss, Fruit Branch.

Owing to the dry weather in the early part of July, apples, especially Greenings, Kings, Spy and Baldwin, were falling heavily in all sections of the Province. In the Georgian Bay district all varieties have dropped, and the crop will not be up to expectations. Correspondents from Leeton and surrounding country state that all winter apples are poor; scarcely any Spy or Baldwin left to fall. Winter varieties are given in detail as follows:

SPY: London, scarcely any; Wyoming, 10 to 25%; Chatham, Georgian Bay, Ingersoll, Oshawa, Canadian Apple Exporters (Hastings county), and Burlington report a fair crop; Durham, light; Forest, 25% of last year; Arkona and Sparta, poor.

GREENING: London, fair to poor; Burlington, New Durham, Chatham and Peel state fair crop; Georgian Bay, medium; Oshawa, average; and Hastings county, good. On the other hand Lambton and Sparta report Greenings very light; Forest, light; and Ingersoll and Arkona, poor.

BALDWIN: Are stated to be a fair crop at Ingersoll and Hastings county, with average at Oshawa and medium in Georgian Bay. New Durham, Burlington, Lambton and Chatham are light, with Forest and Wyoming about 25%. Arkona and Sparta also report few Baldwins left. As the western countries produce a great many of this variety the prospect is rather poor.

BEN DAVIS: This variety is reported to be the best cropper of any this year. The bulk of the Ben Davis are grown east of Toronto in the younger orchards, and they all seem to have a good crop.

Harvesting and Marketing Early Apples

R. C. Fowler, Leeds Co., Ont.

We shall deal only with the early apples which have a commercial value, such as the Red Astrachan, Yellow Transparent, and Duchess. In harvesting the astrachan, the season for which is from the first to the middle of August, the trees should be gone over at the beginning of the month and the largest and best colored specimens picked. This gives the apples remaining on the trees a much better chance to grow and color. After an interval of a few days the trees may again be gone over, picking as before the largest and best colored apples. This should be re-

peated until all the apples are picked. The Yellow Transparent is harvested about the same time as the Astrachan. This variety ripens more evenly than the Astrachan, and it is not necessary to go over the trees so often.

In marketing these apples the standard basket, 11 Imperial quarts, should be used. All apples are graded inches or over are put in baskets separate from those a size smaller.

The season for the Duchess is about two weeks later, so it should be picked about the first of August or the beginning of September. In selling this apple we are not confined to our own local markets, as it can be profitably exported to Great Britain. For export they should be graded,



A Demonstration Orchard

A view of some of the trees in one of the demonstration orchards under the direction of the Department of Agriculture in the Georgian Bay district, is here shown. The trees in this orchard contained much dead wood, which had to be taken out. If it is possible to get profitable returns from this orchard, there is hope for an orchard, no matter how poor its condition may be. (Photo by an editor of Farm and Dairy.)

according to size, into two grades; grade No. 1 the largest and grade No. 2 a smaller size.

Only perfect colored specimens should be sent. Every apple should be wrapped and packed in boxes. Apples should be taken in boxes from the orchard to the packing shed, as soon as they are picked. These can then be emptied on the sorting table and properly graded. These boxes can be forwarded by refrigerator cars to Montreal; from there in cold storage on the vessel.

Strawberry Plantations After Harvest

T. A. Hamilton, Peel Co., Ont.

After harvesting the strawberry crop, the plantation should receive early attention. It is the practice of our growers to take at least two crops of before plowing the plants under. A few growers leave part of their plantations over for a third crop. This is a questionable practice, and one to be adopted only after the grower has proved to his own satisfaction, on a small scale, that this can be done with profit. It is safe to say, however, speaking from the experience gained by the best growers, that a third crop is the limit of profitable production.

After the harvesting of the crop for market, the pickers are allowed a few days. If the ground has been mowed the material is tilled up to the ground. These are allowed to lie for a few days. If the ground has been mowed the material is tilled up to the ground. These are allowed to lie for a few days.

The object of burning is partly to get rid of the plant material and to destroy seeds and insects that if allowed to remain, would affect the future crop. Care must be taken when burning. If the season has been a very dry one, there is danger of burning out the crowns and so destroying the plants. On the whole it would be well for the general grower to rake up the debris, remove

BINDER

Attachment with Corn Harvester cuts and throws in piles on barrow or into wagon. Machine also horse cuts and shocks equal with a Corn Binder. Add in every state. Binder Attachment. **MONTGOMERY**, of Texaloe, Tex., writes: "The harvester has produced the best results in the association of Kafir Corn and Maize last year." Testimonials and a cutting showing notes of harvester.

NEW PROCESS MFG. CO., SALINA, KAN.

and burn it elsewhere than on the plantation. This should invariably be done while the ground is still in the life of an inter-crop in a young orchard. The life of the trees is too precious to take any such risks as are caused by burning near them.

After the ground has been cleared a furrow should be plowed on each side of the plants narrowing them down to about eight inches. Weeds as should be removed by the hoe or hand and the ground then levelled off with the harrows, rake or cultivator. Cultivation should then be continued until the end of the growing season. In the fall there will be series of clean matted rows of plants averaging about 14 inches wide. After the surface of the ground is firmly frozen the plants should be covered with straw, manure or some other light material and left for their winter rest.

Asparagus Bed after Cutting

How would you advise me to treat my asparagus bed, after the season is passed?—H. L. Huron Co., Ont.

Some growers apply commercial fertilizers, muriate of potash and phosphoric acid, at the end of the season and use stable manure in the fall. Others reverse the practice, and use the stable manure in mid-summer and the commercial fertilizers later in the season.

The latter time for fertilizers is mid-summer, because the plants at that time are more or less exhausted and require to be well nourished during the remainder of the season in order to store up plant food in their roots for the production of early growth next spring.

The ideal treatment would be a good application of stable manure supplemented with muriate of potash at the rate of 150 pounds an acre and superphosphate 200 pounds an acre, the whole to be applied as soon after the cutting season ceases as possible.—Prof. J. W. Crow, O.A.C., Guelph, Ont.

Horticultural Notes

Mr. J. H. McLeod, Acting Appraiser of Customs at Prince Rupert, B.C., has been appointed a Dominion Fruit Inspector for that port on the same conditions as those which have governed the appointments of officers of the Customs at Nelson and Grand Forks. This arrangement has worked very well for the enforcement of the Fruit Marks Act in relation to imported fruit.

There has been a material decrease in Eastern Canada in apple prospects since blossoming time. Early varieties, particularly in Southern Ontario, show for a better crop than last year's crop. British Columbia has prospects for a crop considerably above the average.

Pears, plums and cherries promise less than an average crop in Ontario. The peach crop, which at first promised to be large in the Niagara district, will likely be reduced to a medium crop, because of the prevalence of cold. The increase under strawberries in the Niagara district this year was largely increased, but the crop was shortened at least one third by dry weather. Other small fruits will yield heavily unless affected by dry weather.

DAIRYMEN ATTENTION

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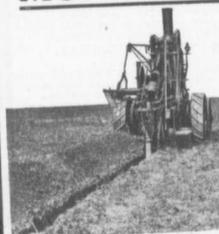
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It cuts 100 to 150 rods per day, and saves 25 to 50 per cent. of the cost of hand work. Are you interested— anxious to earn more money?

Write TO-DAY for Catalog "G". Remember the FIRST man in your vicinity to use a BUCKEYE will make the BIGGEST profits. Address

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POULTRY YARD

Poultrymen Interview Mr. Fisher

A body of representative poultrymen waited on the Hon. Sydney Fisher, Minister of Agriculture, in Ottawa, last week with a view to having some changes made, and some assistance given, for the benefit of the poultry industry. The poultry men who made up the deputation were: A. A. Armstrong, Fergus, Ont.; W. R. Graham, Guelph; Brother Liguori, La Trappe, Que.; A. P. Hillhouse, Bonville, Que.; E. Rhoades, Macdonald College; Prof. F. C. Elford, Macdonald College; A. W. Foley, Edmonton, Alta.; J. I. Brown, Montreal; and H. C. Duff, Norwood, Ont.

The recommendations laid before the Minister were:

1.—That a Poultry Commissioner be appointed, his duties being to study the question from a national standpoint, taking up such questions as markets, standards, diseases and kindred subjects.

2.—That there be established under the direction of the Poultry Commissioner a department of scientific research along the lines of poultry diseases, and that scientifically trained men be appointed to take charge of the work.

3.—That the Department of Agriculture assume the responsibility or at least the expense of the work and make an annual grant sufficient to pay the secretary's salary and defray all incidental expenses, the Association to remain, as at present, an independent organization with its own elected officers.

in the case with the Seed Growers' Association. The association would work in co-operation with the Poultry Commissioner. It was recommended that the department should publish a bulletin dealing with the care and handling of eggs and poultry, the marketing of the same, and the work of the Poultry Producers' Association, along with rules for co-operative poultry circles.

4.—That the present poultry plant at the Experimental Farm, Ottawa, be given to the use of the Poultry Commissioner in the investigation of poultry diseases and so forth.

5.—That Prof. A. G. Gilbert be relieved of the personal supervision and management of the poultry plant at the Experimental Farm and his services be recognised and retained by appointing him Chief Lecturer for the Dominion, attaching to the Poultry Commissioner's Staff.

Hon. Mr. Fisher did not commit himself as to a Poultry Commissioner. Something is already being done in the study that may be a progressive policy would be continued in this regard. Financial assistance to the Poultry Producers' Association was assured.

Ducks for Profit

A. G. Taylor, Jacques Cartier Co., Que.

There are few farmers in Canada devoting any time or study to the rearing and marketing of ducks. Perhaps this is, to a large extent, due to the fact that they do not realize the income that may be derived from this industry. So little has been written about ducks compared with that relating to the hen that people are apt to think this branch of the poultry industry unimportant. When farmers stop to consider the advantages in favor of duck raising, there will be an increase in the yield of this valuable product.

Ducks are less liable to disease than fowl. This is one thing that speaks well in their favor. Many farmers fear to venture into duck raising because they consider they have not the natural facilities; no pond or stream to provide exercise for the ducks. This is a serious mistake. Ducks will thrive equally well if there is no pond or stream in connection with the farm. All they require, as regards water, is an abundance of fresh drinking water. It is almost impossible to get young growing ducklings in market condition if allowed freedom on a pond or stream.

Duck breeders are becoming impressed with the fact that it is not "What will a duck stand?" but "How much will a duck stand?" It is a common thing to see young ducklings almost covered with mud and enjoying it. I do not advise that ducks require mud to induce growth. Far from it. But I do want it to be clearly understood that in conditions where chickens would certainly die, ducks would consider themselves in clover.

The housing of breeding ducks even in cold weather is a very simple proposition—a double boarded house that will keep out the snow and storm answers the purpose well. Ducks are not particular as to their food. The common saying is that "a duck will eat it," head off before it is ready for market in the autumn. Perhaps there is some truth in the saying, but why should a duck that is intended for market, hatched say in April or May, be allowed its freedom until fall? The management is at fault here. A duckling should reach the market stage at from 8 to 10 weeks and weigh 10 to 12 lbs. a pair dressed.

Farm and Dairy is a fine journal filled with valuable information.—Levi Rutter, Hastings Co., Ont.



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Agents Wanted in Some Localities

FARM AND DAIRY

AND RURAL HOME

Published by The Rural Publishing Company, Limited.



1. **FARM AND DAIRY** is published every Thursday. It is the official organ of the British Columbia, Manitoba, Eastern and Western Ontario, and the Quebec, Quebec Dairywomen's Associations, and of the Canadian Holstein, Ayrshire, and Jersey Cattle Breeders' Associations.

2. **SUBSCRIPTION PRICE, \$1.00 a year, strictly in advance.** Great Britain, \$1.25 a year. For all countries, except Canada and Great Britain, add 50c for postage. A year's subscription free for a club of two new subscribers.

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The paid subscriptions to Farm and Dairy exceed 8,000. The actual circulation of each issue, including copies of the paper sent subscribers who are but slightly in arrears, and sample copies, varies from 8,000 to 10,000. All subscriptions are accepted at less than the full subscription rates. Thus our mailing lists do not contain any dead circulation.

Sworn detailed statements of the circulation of the paper, showing its distribution by counties and provinces, will be mailed free on request.

OUR PROTECTIVE POLICY

We want the readers of Farm and Dairy to feel that they can deal with our advertisers with our assurance of our advertisers' reliability. We try to admit to our columns only the most reliable advertisers. Should any subscriber have cause to be dissatisfied with the treatment received from any of our advertisers, we will investigate the circumstances fully. Should we find reason to believe that any of our advertisers are unreliable, even in the slightest degree, we will discontinue immediately the publication of their advertisements. In such circumstances, without warrant, we will expose them through the columns of the paper. Thus we will not only protect our readers, but our reliable advertisers as well. All that is necessary to entitle you to the benefits of our Protective Policy is to include in all your letters to advertisers the words, "I saw your ad. in Farm and Dairy." Complaints should be sent us as soon as possible after reason for dissatisfaction has been found.

FARM AND DAIRY

PETERBORO, ONT.

HONOR WHERE IT IS DUE

If honor is to be given where honor is due, it must be accorded to those farmers, particularly Mr. R. A. Penhale, of St. Thomas, who have succeeded in winning the awards in the dairy farms competition, open to the province, that has just been concluded. To have one's farm selected by thoroughly competent judges out of some fifty of the best dairy farms in the province, as being entitled to receive the premier awards, is an honor of more than ordinary importance.

One of the chief benefits that follow from competitions of this nature, is the discovery of who are our leading and most successful farmers. In the case of our agricultural exhibitions it happens, not infrequently, that the prizes are won by farmers whose farms, only too often, are far from being what one would expect. Not so in contests of this kind. In them a man is visited at his home where necessarily his ability, or lack of ability, as a farmer is peculiarly apparent.

It is impossible for a man to develop a farm, worthy of winning a prize in strong competition, in one or two or three years. Weeds cannot be

exterminated, underdraining perfected, fields laid out with an idea to economizing labor, the fertility of the soil be built up, good stock procured and commodious, convenient buildings erected in a short space of time. These generally are the result only of a life-time of work. Evidence of this is furnished by the fact that most of the successful competitors are men who have spent all their lives on the farm where they live.

When, therefore, five or six farmers succeed in having their farms selected as the best entered in a competition open to a whole province, they are worthy of receiving the heartiest congratulations of their brother farmers, and from these their estimable wives must not be overlooked. The readiness with which the competitors have attributed much of their success to the assistance rendered them through many years by their life's-partners, has been a pleasing feature of these competitions. Let us, therefore, all take off our hats—except the ladies—and give three hearty cheers in honor of these successful farmers and their wives—Hip-hip-hurrah; hip-hip-hurrah; hip-hip-hurrah; tiger, hurrah!

MEMORIAL TO THE LATE WM. RENNIE

In the reading columns of Farm and Dairy last week it was suggested that a memorial should be erected, at the Guelph Agricultural College, in honor of the late Wm. Rennie. We would like to see this suggestion carried into effect. It is only fitting that due honor should be paid to the memory of a man who has accomplished so much for the cause of agriculture. Furthermore, the necessary funds should be subscribed mainly by the farmers of Ontario. Let it be shown that as farmers we know how to appreciate what such a man has accomplished on our behalf.

There was nothing spectacular about the life of the late Mr. Rennie. His career did not, for instance, contain one recorded instance of spectacular bravery, such as have won monuments for many heroes of the past. Nevertheless, his long life furnishes ever greater inspiration.

Mr. Rennie was a man among men, and yet always a leader. He led just such a life as many of us might, but few of us do. He seems to have had as his motto from early youth the precept that whatever was worth doing was worth doing well. When, as a lad, he had to plow, he missed the drudgery so many find in this work by taking a pride in plowing well. Thus it was that later he became known as one of the best plowmen in the province.

Although it fell to his lot to perform his full share of the routine work that is a necessity on every farm, he was not content to perform it in a routine way. His active brain, which possessed the faculty of keen observation to a marked degree led him constantly to strive to devise new and better ways of performing the common duties of each and every day. And thus, gradually, he perfected a system that not only resulted in his farm becoming the silver medal farm of his dis-

trict, but led, later, to the Minister of Agriculture selecting him to superintend the farm at the Guelph Agricultural College. In this position Mr. Rennie was able to demonstrate for the benefit of the farmers of the province at large, the advantages of his methods of farm practice. So general was the approval of his methods that was given by the public, it led Mr. Rennie finally to describe many of them in book form. Thousands of farmers have been helped by reading this book and it is destined to aid many thousands more.

We honor our great soldiers, statesmen and poets. Why should we not honor our great farmers? How can we expect our farm boys to take a pride in their calling if we do not pay fitting tribute to our distinguished leaders from the farm? In Sweden, a monument has been erected in honor of one of the great farmers of the nation. We may well follow the example that has thus been set.

Farm and Dairy would like to see a public testimonial take the form of the erection of a drinking fountain at the Guelph College. A "Rennie" scholarship might also be established. If it is to be in harmony with the life of the deceased such a memorial as we propose must needs be useful.

The Guelph College is peculiarly the place where such an evidence of the public gratitude and appreciation should be established. It was on the College farm that much of Mr. Rennie's best work was accomplished. It is there that, in the years to come, the thousands of students of agriculture who are destined to pass through the College, will be able to draw the greatest inspiration from a memorial to this quiet, useful life of an Ontario farmer. It is there, also, where the farmers, from all parts of the province, who annually visit the College, would be able to see it to the best advantage. Farm and Dairy hopes that this suggestion will be acted upon. We invite our readers, one and all, to express their views, and to offer such suggestions as they may consider will prove helpful.

RAISING THE QUALIFICATIONS

On and after the first of next year, the cheese and butter makers of Ontario will be required to hold Government certificates before they will be permitted to take charge of factories. Some four years ago, Farm and Dairy pointed out the need for restrictions of this nature. It was the only farm paper to do so. Owing to the competition of incompetent makers, the best cheese and butter makers were being driven out of the business.

Through these columns, attention was drawn to the fact that there were makers in charge of factories who had only three or four months' experience as helpers and who were so ignorant they could not write their own names. Through our efforts petitions were circulated and signed by hundreds of cheese and butter makers, and later endorsed by the dairymen's associations of Ontario, calling upon the Government to take steps to see that none but competent

men should be allowed to take charge of factories. At last the Government has acted, and soon we will feel the benefits of the change.

The fact that only a small percentage of our factories are paying for the milk by the test is due largely to the inability of a large proportion of our cheese makers to test milk. After this year, no man will be allowed to take charge of a factory until he is able to test milk. This alone will mean much to our dairy industry. The quality of our dairy products will improve just in proportion to the improvement that takes place in the qualifications of our cheese and butter makers. Now that our best makers will have more inducement to remain in the business, and that all makers will have to measure up to a higher standard, a decided improvement in the average intelligence of our cheese and butter makers will soon be apparent.

NO DANGER OF KNOWING TOO MUCH

Notwithstanding the surprise of Mr. Mack Robertson, who expresses himself elsewhere in this issue on the matter of the recent Farm and Dairy editorial under the caption "Farmers Learning Too Much?" (creamy managers have written to Farm and Dairy in the strain indicated. We emphatically agree with Mr. Robertson that the solution of the difficulties confronting creamery managers must come from them learning more, not from farmers knowing less.

It is most incomprehensible that any one in these modern times would view with alarm the fact that farmers are becoming better posted in regard to their business. One conclusion only can be arrived at, and that is that where such alarm is expressed there has been a "nigger in the fence" somewhere. Everything pertaining to the creamery business has in years past not been above suspicion. It was partly for that reason that Farm and Dairy saw fit to prove this matter and let the light shine in.

Stories often grow in the telling. Perhaps some creamery managers may have suffered inconvenience as the result of information gained by their patrons reading Farm and Dairy. As to the truth of the information disseminated in these columns, we are prepared to vouch. If it has been misconstrued, that is not the fault of Farm and Dairy. The truth must out. Right must prevail. If it should be that some creamery men have not been conducting their business altogether above board, it is high time that they reorganize that business and place it on a basis on which the light may shine from any quarter, and it stand unharmed.

As in the past, so in the future, Farm and Dairy will strive to state, for the right and not to withhold information which it considers it is the right of farmers to know. But, aside from that, enlightened patronage should be welcomed by all fair business men, for with such patronage, a business rightly conducted will run most smoothly and prove most truly profitable.

Mr. Hoover p

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Our Front Cover This Week

The subject of our front cover this week shows the entrance to the farm home of G. D. Mode, a prominent young farmer of Glengarry, Co., Ont.



Mr. G. D. Mode
figurer gardens.

The farm consists of 250 acres, 150 of which is under cultivation 75 acres of hard-wood bush, the remainder pasture. Mixed farming is practised. A corn, grain and hay rotation is followed, it being four year rotation in the case of clover. The three great crops relied on are ensilage corn, roots, and clover hay. All modern machinery is used for working the farm.

Three years ago Mr. Mode laid the foundation for a pure bred herd of dairy cattle and began to replace his herd of grade cattle with a herd of choice Ayrshires. Six cows of deep milking strains and an Ayrshire bull were purchased. Two of these cows have since qualified in the Record of Performance test, three more are expected to qualify shortly. A cow that will not give 10,000 lbs. of milk in a year and test an average of 4 per cent. butter fat when she is given good care, according to Mr. Mode's ideas, is not worthy of a place as a foundation cow in any herd. The cream is shipped to Montreal throughout the year. The calves are all raised and a good revenue is derived from raising a pork on skim milk. Pure bred Yorkshire pigs as well as pure bred Shropshire sheep and pure bred poultry are kept.

The spacious lawn in front of Mr. Mode's house, which is shown in the illustration, is 250 feet long by 100 feet wide. To the left of the lawn is a large flower garden, the corner of which appears in the illustration. The work of cutting the lawn once a week and keeping the flowers in good shape is performed after the work of the day is done. Mr. Mode writes that every farm home could have and should have a lawn and some flowers, since a few minutes work in the evening after the day's work is done will provide for it all, and once a lawn is established it is there for years.

Mr. Mode is much interested in horticulture as well as stock breeding and general farming, and is president of the Vankeek Hill Horticultural Society.

Definite Instruction Needed

J. I. Brown, Hochelaga Co., Que.

The greatest need of the poultry raisers in Canada is good practical instruction by institute speakers and the agricultural press. Many, perhaps the majority of institute speakers who lecture on the subject of poultry, fail to make the impression they otherwise might through not making their instructions definite enough. When the audience has a good understanding of the subject under discussion, an address which deals with generalities may be just the thing that way want and the most instructive way of dealing with the subject.

When, however, the speaker is talking on poultry and his audience knows as little about the practical end of poultry management as the average audience does, a general talk may do more harm than good. In cases such as this, what is needed are simple, straightforward instructions and not theory. To tell a farmer that a poultry house should be well ventilated,

dry, light and clean is all right, but unless it is followed up with practical instructions as to how to build that house, the chances are that not one man in the audience will build that kind of a house if indeed, he ever thinks of the address again once he is outside.

Most of us are in great need of good practical knowledge regarding the subject of poultry. This is proved by the fact that nearly all of the poultry houses which are being built are still of the old-fashioned, warm and ill-ventilated variety. When choosing institute speakers, let us choose men who can give plain and explicit instructions such as the farmer will be able to understand and put into practice.

Orcharding Briefly Told

Prof. F. C. Sears of the Massachusetts Agricultural College summarizes the science of modern orchard culture as follows:

Put out as much as 10 acres of orchard.

Choose varieties with great cropping prolific and well-known ones. Practice clean cultivation, except where the land is too steep, and there use the "cool-culture" method.

Fertilize liberally, spray thoroughly, practice thinning when the trees set heavily and handle the fruit with the greatest care; grade it with the greatest accuracy, and pack it with the greatest skill and honesty.

CITY MILK SUPPLY DEPARTMENT

Care of Cream for City Trade

Cleanliness and cold are the main points to observe when producing fine shipping cream. When we commenced to ship cream to Toronto we lost a good deal of it in warm weather through having it sour. We perfected our system of caring for cream and since have never had a quart of sour cream returned.

A supply of ice is essential if we would keep the cream in good shape. The cream we have saved from souring since putting in ice has been for both house and ice several times over.

An expensive ice house is not necessary. Originally ours was an old wood shed. By using liberal quantities of saw-dust in packing the ice, the loss from melting is not much greater than it would be in an expensive house.

The milk room is in the cellar of the house. A piano box sawn off affords the outer casing for a galvanized box, four inches smaller, made by the tinsmith. This is our ice-box. The space between the wooden and metal boxes is packed with saw-dust. A drainage pipe at the bottom of the galvanized box, permits of it being drained at will. The cream is cooled in 20-inch shot-gun cans. Excess water is drained off from a pipe 20 inches from the bottom which prevents the cans being filled with water in case of an overflow. The ice is placed in a compartment wired off at one end of the box. One large cake of ice is used each day.

The cream from each separation is kept in the cream can by itself until emptied into the shipping cans. The wooden jackets for these cans are a splendid device where cream is to be shipped any distance. If the cream is cold, say 42 degrees F., when put in the cans, no ice need be packed in the jackets for shipping, even in the hottest weather. When the separator and all other utensils are kept clean and the cream properly cooled, there will be no sour cream under reasonably favorable circumstances.—E. F. Peel Co., Ont.

Have you forgotten to renew your subscription to Farm and Dairy?



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of the Countrymen

**De Laval
Cream
Separators**

have by their universal performances of superiority, won for themselves the highest position in the Dairy, EVERYWHERE

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SUMMER PREMIUM TALK

Cool Days and Cool Nights

If Spent in One of Farm and Dairy's

PREMIUM HAMMOCKS



This closely woven Hammock, with pillow, head spreader and valance on sides, comes in a fine assortment of colors, which are mostly the popular red combinations. Size of body, 33 x 74 inches.

Given away in return for only **FOUR** New Yearly Subscriptions to Farm and Dairy, at \$1 each. Send in new Subscribers at once and enjoy the Hammock during the summer. The children could help earn it.

Samples sent on application to:

Circulation Manager

FARM AND DAIRY
PETERBORO, ONT.

Creamery Department

Butter makers are invited to send contributions to this department, to ask questions on matters relating to butter making and to suggest subjects for discussion. Address letters to Creamery Department.

Confliction of Opinion

Editor, Farm and Dairy.—The following extracts are taken from two different articles that have appeared in Farm and Dairy within the past few months, relative "Why Cream Tests Vary."
"A change in temperature will cause a change in the test of cream. A high temperature, unless it be more than 150 degrees Fahrenheit, results in a richer cream. A low temperature causes a low test except when it gets so cold that the separator begins to clog up. In this case the test will be high."

"Again, the temperature of the milk separated varies on the farm from day to day. If cream tests 20 per cent. when the milk is separated at 90 degrees, it may test as high as 40 per cent. when separated at 70 degrees. Under average conditions on the farm, however, the variation in fat due to change of temperature will not amount to more than three or four per cent."

There seems to be a confliction of opinion about this matter, and therefore I would appreciate some expert opinion upon the subject backed up by any explanations or data that may be available. W. B., Perth Co., Ont.

The temperature of the milk at the time of separating is a very minor factor in determining the percentage of fat in cream. We have had results both ways, hence, the "Farm and Dairy" are both probably correct.

Generally speaking, it is very difficult to control the speed, which is a more important factor in determining the percentage of fat in cream than is temperature. With power separators we have usually found that an increase in the temperature up to 160° has given us a slightly higher percentage of fat in the cream, speed and feed remaining constant, or as nearly so as is possible to obtain. In the case of hand separators the results have been more contradictory. On the whole, I do not think it a very important question.—Prof. H. H. Dean, O.A.C., Guelph, Ont.

proposition, declined going into it this year, it is probably that they will accept the offer if they have an opportunity another year.

New Zealand Exports

W. V. Moore, Chief of Markets Division, Ottawa.

Recent advices received at the Dairy Commissioners' office from New Zealand state that the total shipments of butter from the opening of the season in September, 1, 1909, to June 30, 1910, were 22,392 tons, compared with 18,042 tons for last season, an increase of 24 per cent. With respect to cheese, the total quantity shipped from the opening of the season to June 30 was 22,392 tons, compared with 17,400 tons for the same period last year, an increase of 32 per cent.

It will thus be seen that the "export of dairy products from New Zealand is increasing very rapidly. Some years ago increases of 21 and 32 per cent. would not have meant a great deal because the total export was so small, but now when the total quantity shipped has reached such respectable figures, increases of the above magnitude should afford food for thought for the dairymen of Canada.

Making Buttermilk Cheese

An improved method of collecting the curd in buttermilk and making it into products known as "buttermilk cheese" and "buttermilk cream" has just been described in a new bulletin, No. 195, of the agricultural experiment station of the University of Wisconsin. The method has been designed to meet the difficulty which workers have experienced in the past in collecting the curd from 1 and buttermilk, since the curd is usually so fine-grained that it cannot be collected on a cheese-cloth strainer.

The new process involves a careful regulation of temperature. The buttermilk is heated to 78 degrees, as rapidly as possible, while it is being stirred. The heating is then stopped and the buttermilk allowed to curdle in a quiet place for one and a half or two hours. From this time it curdles slowly, the clear whey separating from the curd. The curd is then heated to 130 degrees, stirred gently and again left quiet for one hour, during which period it is not allowed to cool. The curd settles to the bottom of the vessel and much of the clear whey may be poured or drawn off, and the curd and remaining whey may be put on to the cheese-cloth to drain.

After draining for about six hours, one to one and a half per cent. of salt is added, and the buttermilk cheese is ready for use. It has a mild buttermilk flavor, and is finer in texture than cottage cheese, so that it may be spread on bread or biscuits. From 12 to 15 pounds of cheese may be made from 100 pounds of buttermilk, and, the author points out, it offers a profitable use for buttermilk, much of which is now thrown away or sold at a low price at many creameries.

The imports of butter into England for the month of May show an increase of 5,977 tons over the same month of 1909. Advices from Siberia indicate a considerable falling off in prices, no doubt caused by the increase in supplies. The summer weather has been very beneficial to pastures, and a continuance would ensure an abundant supply of butter. Shipments of Danish and Swedish advised for next week's North of the English markets are 2,000 casks—335 more. The ruling prices are:—Danish, 115s. to 117s.; Irish creameries 105s. to 107s.

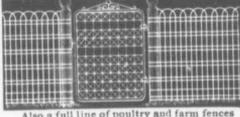
Creamery managers and others interested in the creamery business should read the article by Mr. Mack Robertson on page 4 of this issue.

As handsome as the best iron fence at less than the cost of cheap wood

Here's a neat, strong, durable fence that will add to the appearance of the handsomest city lawn and is cheap enough, close enough and strong enough for the farm. The

Peerless Lawn Fence

is made of heavy No. 9 steel spring wire, so it can never sag. It is carefully galvanized and coated with white enamel paint. Investment you can make will add so much to the appearance of your property.



Also a full line of poultry and farm fences and gates. Write for particulars.

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Make a big profit from every Cow

Do you know what your cows are doing? Do you know which ones are profitable, and which ones are eating their heads off? If you will pay you to get rid of the robber cows.

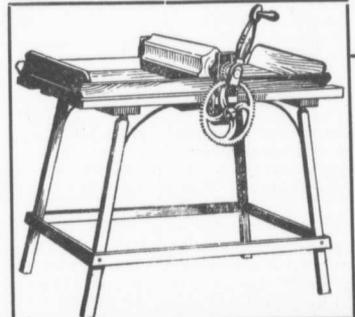
The Automatic Milk Scale and The Facile Jr. Babcock Tester

will show you in a short time which cows in your herd are paying a profit.

The Automatic Scale is made especially for weighing milk in the pail. There is a screw when the pail is on the hook. Then when the pail of milk is placed on the hook this indicator gives the exact net weight of the milk. The milk is weighed in the same way as any article, but it is not used for weighing anything up to 30 pounds—larger sizes weigh up to 150 pounds.

The Facile Jr. Babcock Tester is designed especially for use in the dairy and on the farm. It is a simple and accurate instrument for determining the fat content of just two out of every hundred pounds of milk. The working parts consist of just two out of every hundred pounds of milk. The working parts consist of just two out of every hundred pounds of milk. The working parts consist of just two out of every hundred pounds of milk.

Our free catalog shows everything for milk dealers and druggists at lowest prices. W.A. DRUMMOND & CO. 175 KING STREET E. TORONTO, ONT.



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Write to us for full particulars; we will gladly give information and send our Booklet Free on request

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Che... Mako... to this d... suggest... FOR SALE... WANTED... TWO CENTS... FOR SALE... FOR SALE...

Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating and to suggest subjects for discussion. Address letters to The Cheese Maker's Department.

The Refrigerating of Cheese*

J. A. Ruddick, Dairy Commissioner, Ottawa.

When we place butter, meats, fish and similar products in cold storage, we measure the effect of the storage and the success of the undertaking by the extent to which the goods have been preserved without change from their original condition. Produce of this kind is, or should be, at its best when first placed under refrigeration.

No refrigeration of cheese intelligently conducted is an entirely different problem, for unlike other products for which cold storage is employed, it continues to improve in quality for many months. I am not prepared to say how old a cheddar cheese properly cared for, will be before it reaches its best. I have kept cheese nearly three years with continual improvement in quality, and I wish to point out that my standard of quality is not that of a soft texture and a mild though distinctly "cheesy" flavor.

Perhaps I should explain that my remarks refer only to the cheddar variety, or cheese of that type. This is the cheese which is chiefly made in the United States and is the sole product of Canadian dairies. Other varieties of cheese are not stored extensively in America.

ENGLISH CHEDDAR

The highest type of cheddar cheese—that which is produced in Great Britain—is never placed in cold storage, but is cured and stored at a temperature of 60 to 65 degrees, and it is at that temperature that the most desirable flavor is developed. In the United States and Canada the conditions are different, and the temperature which prevails during the summer months, in ordinary cheese curing rooms and warehouses, is too high for good results, as it often rises to 85 or 90 degrees. If cheese is exposed to these high temperatures for a few days only, shortly after it is made, certain ferments are encouraged and developed which, if not checked by comparatively low temperatures, will eventually produce results which are detrimental to the quality of the cheese.

The role of refrigeration in cheese storage is therefore to control, rather than change which in most other products mean decay or at least deterioration, in cheese to retard ripening.

It is obvious that the temperature at which cheese should be held in a cold storage will depend upon whether such cheese have been cool cured or have been exposed to undue high temperatures. Strictly cool cured cheese of good quality should not be stored at temperatures under 55 or 60 degrees. At that temperature the desirable flavors will develop and the cheese will keep.

*Part of an address given before the Chicago meeting of the American Society of Refrigerating Engineers.

FOR SALE AND WANT ADVERTISING

TWO CENTS A WORD CASH WITH ORDER

WANTED—Cheese makers the coming season to send subscriptions to Farm and Dairy, Peterboro, Ont. Good cash commission for each subscription taken. Write Glenruth Mackenzie, Farm and Dairy, Peterboro, Ont. for sample copies for your patrons. Samples sent free on application.

FOR SALE—Iron Pipe, Pulleys, Belting, Ball Chain, Wire Fencing, Iron Posts, etc., all sizes, very cheap. Send for list stating what you want. The Imperial Wrought and Metal Co. Queen St., Montreal.

texture of the cheese, will continue to improve for many months.

A Convenient Milk Stand

Please give plans of a milkstand for a dairy of twelve to twenty cows, with ice house attached.—A.E.C., Elgin Co., Ont.

A milk stand like the one illustrated herewith will answer your requirements. It is 17 x 10 feet and 10 feet high. The milk room in the front is 7 x 10 feet. The floor is elevated four feet, so that the heavy cans can be rolled easily on to the milk wagon. Sliding doors permit of it being closed against heat and dust. The teehouses at the rear is 10 x 10 feet and starts at ground level. It has a capacity of 150 blocks. This house cost about \$50 for material and labor. It is possible to build a house of the same dimensions at less cost by using cheaper lumber and not finishing so neatly.

A sum of \$50 or even half of it may appear like a large expenditure for a milk stand to those who are used to seeing a few boards nailed up at the end of the barn on which to set the cans. With a good milk stand, properly located, however, the milk



A Convenient Milk Stand

This illustration shows a very convenient milk stand on the farm of Mr. Robert Jory, Peterboro county, Ont. The stand is 17 ft. by 10 ft., and the ice house has a capacity of 150 blocks. This stand cost about \$50 for material and labor.

will be delivered in good condition, as it is protected from the foul odors and dust which contaminate milk on an open stand. The milk is also protected from the heat of the sun's rays. The extra quality of the milk will soon pay both interest and principal on the expenditure.

Gave the Test a Trial, then Adopted it

J. A. Gillies, Glenngary Co., Ont.

The Glen Norman cheese factory now pays for its milk by test. Three years ago a few patrons suggested paying for the milk according to the quality. A meeting was called and the suggestion was almost unanimously adopted. The milk is also tested, however, and it was not a great success during the first year owing to its careless methods.

The next year we again adopted the system giving it a trial for two months, and finally by a vote of 32 to eight, it was decided that the Glen Norman Dairy Company would pay for its milk according to the percentage of fat that it contained. All are now satisfied with the new regulations except a few professional kickers who do not look on the matter in a fair and square way, but rather from their own selfish standpoint.

Last year my test was below the average. However, I got what my milk was worth and I am satisfied. I do not want any more of that rightfully belongs to somebody else. The results of paying by test are that the farmers are getting more per hundred for their milk as they have heeded out the poor cows by testing each individual in the herd and the milk goes to the factory in better condition. All want to have a good test for it means dollars to them where previously the one who took care of his milk had to share

with the careless farmer. Under present conditions if a farmer has inferior cows and will not attend to his milk, he will have to take from five to 20 cents a hundred less than the careful patron.

A finer quality of cheese is made and a better average is secured. The average price a cwt. of milk for last year was 98.6 cents to \$1.00, charging one and one-quarter cents a pound of cheese for making. The average price for May this year was 94.58 cents to \$1.00. There is sometimes as much as 20 cents a cwt. difference between the prices received by different patrons.

On the other hand, if cheese has been exposed to high temperatures, the ripening processes will have proceeded further, as well as those undesirable changes already mentioned, and in order to check these injurious ferments, a comparatively low storage temperature is necessary, say 36 to 40 degrees, according to the condition of the cheese. A cheddar cheese will never develop its highest quality at these low temperatures. The flavor will be lacking in that peculiar, rich "cheesy" quality from which it derives its highest value. It is a case, however, of choosing the lesser of two evils. We cannot secure the fancy quality, but we prevent the serious deterioration in quality, and value, consequent on the development of bad flavors. These remarks apply more particularly to cheese intended for long storage.

Dairy Notes

The work of cow testing is proceeding briskly. Several new associations mostly in Quebec and Prince Edward Island, have been organized with records of production of both milk and butter fat from the commencement of the milking season. There is a large increase over last year in the number of cows under test for each month of this year, both in the associations and in those kept privately by the more progressive dairymen. Scores of cows are credited with upwards of 1,000 lbs. of milk and 31 lbs. of fat during June. Too many poor cows, however, are not capable of giving 23 lbs. of fat in the month, are still to be found. Many

have reported very substantial increases in the average yield of the herd for the full year, owing to an intelligent weeding out of those cows shown by their records to be unprofitable.

"We enclose our renewal for Farm and Dairy for another year. We think it a very interesting paper, very sensible and very cheap, and just the thing, to educate the rural population of Canada in agriculture."—Chas Dalby, Northumberland Co.

Could They Be More Foolish?

The best proof that common cream separators are out-of-date is the fact that they contain 40 to 60 disks or other contraptions. They need such contraptions simply because they lack skimming force. Since they lack skimming force, they are neither modern nor properly built. In view of these facts, could any maker or agent of common cream separators be more foolish or incorrect than to claim that disks or other contraptions make, or are needed in, a modern machine?

Sharples Dairy Tubular Cream Separators

Dairy Tubular Separator Made with No Disks. No Contraptions needed. They are entirely different from all other separators. They produce twice the skimming force of common separators, Dairy Tubular neither use nor need disks or other contraptions.



They skim faster, skin twice as clean, longer than common separators. The World's Best. The manufacture of Sharples is one of Canada's leading industries. Sales easily exceed most of our competitors. Probably replace more common separators than any one maker of such machines sells.

30 Years Write for Catalogue No. 253. THE SHARPLES SEPARATOR CO. TORONTO, ONT. WINNIPEG, MAN.

THE IDEAL GREEN FEED SILO

Means More Milk More Profit and Cheaper Feed.

Do not be satisfied with experimental silos, get the one that by years of use has proved its worth. In justice to yourself you CANNOT AFFORD to use any other. Be guided by the verdict of our users, the only men who are the most competent to judge.

One of our Silos will furnish you June Feed in January weather. Built in all sizes, from lumber soaked in our specially prepared wood preservative.

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Poles, Wire, Brackets, Insulators, Tools, Lightning Arresters, Ground Rods, Batteries, Insulated Wire, and everything necessary. NO CHARGE for our experts' letters of advice, drawings, explanations, instructions, telling you in any language, some lines in a good but economical way and at a profit, thereby saving you a large sum.

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NO longer forward nor behind,
I look in hope or fear;
But grateful, take the good I find
The best of now and here.

—Waltter.



A NOVEL OF GOOD CHEER, BY
MARIA THOMPSON DAVIESS

Copyright, 1909, The Bobbs-Merrill Company

(Continued from last week)

SYNOPSIS OF FOREGOING INSTALMENTS

Miss Selina Lue, generous and tender of heart, and endowed with what is called "faculty," keeps the grocery at River Bluff. One day Bennie Dodds runs in to the grocery to ask her to come and unsex his sister's thumb which she has caught in the machine. On her return she feeds the five babies whom she cares for in soap bubbles by a sunny window in the rear of the store. Her friend, Cynthia Page, a charming young girl, calls on her and learns that she has taken a young artist, named Alan Kent, to her board. They are introduced and Cynthia is annoyed at the young man's apparent assumption of instant friendliness, and leaves abruptly. Miss Selina tells the young people at a later visit of her encounter with a city club woman, and how she came to the Bluff.

"Oh, they was all good enough little receipts that most women that has owned a baby a week finds out for herself; but I was glad ter see them took notice of and writ up in fine talk in a book, 'cause how do we know that some woman some day, might not need sich? I was glad ter have Mary Ellen hear her tell over a few things I have said to her time and time again."

"Well, it makes me indignant to think of her—"

"But wait until I tell about the husband experiences she began on. The way she talked sounded kinder like training a lion or tiger by a kindness method. I seen Mis' Kinney begin to swell and I got right uneasy. You've saw Mis' Kinney when her temper has it. She stood up and sorter shet that left eye of her'n, and asked in a pleasant voice:—"

"Did I understand that you was Miss Bumpas or Mistress Bumpas, m'am?"

"I am Miss Mumpas, answered the lady, with vinegar and peevishness mixed in her voice."

"Well," said Mis' Kinney, "then I excuses your remarks. Child, some woman has been jokin' with you about her men-folks. You wasn't talking about no United States husband at all; it must a-been some Chinese man your friend was complaining over." I was surprised how mild and patient Mis' Kinney was handling her remarks.

"When women are content to sit with folded hands and let— The lady got so far, but Mis' Kinney interrupted her in a very unpolite way.

"Set with folded hands," she kinder repeated, dazed-like. "Why, I make mine do the work of four any day, and if Mr. Kinney was to come home and find me a-setting cross-handed—" But here the ruckus began, and I heard it coming down the

TO BE HAPPY

Do not worry; eat three square meals a day; say your prayers; be courteous to your creditors; keep your digestion good; exercise; go slow, and go easy. Maybe there are other things that your case requires to make you happy, but my friend, these I reckon will give you a good life.

—Abraham Lincoln

street lickety-split. Ethel Maud was in the lead, but the others was close behind, and the yelling was like what you called it, a cyclone."

"Oh, how delicious!" gasped Miss Cynthia as she shook with laughter at the picture. "What did Miss Bumpas do?"

"Honey, I don't know. I didn't have time to see. Mis' Peters says she didn't wait fer the ten-forty car, but took to the Hill. This is the first breathing minute I have had since. And now I'm worrying 'cause she will think we haven't got a bit of manners."

"Why, you couldn't help the cyclone!"

"Yes, I know, but you oughter be thankful fer kindnesses done to you,

whether they are caps that fit or not. Mis' Kinney was riled and—but it's easy for me to talk who ain't got no husband to bit and bridle like she recommended and— Land's alive! it is almost dinner-time and not a thing on the stove. Set still, honey, while I bring the leans out here to string."

Miss Cynthia sat for a few minutes in smiling silence, and then she floated down from the barn a tenor-whistled rendition of an *Aida* aria. Miss Cynthia stiffened, rose, and called a hasty good-bye to Miss Selina Lue, who came to the door to look up the street after her.

"I do wonder why she had to go so sudden-like," she said to herself as she turned agst' 'ward the kitchen. Just then Mr. entered the back door with Carrots wriggling in his hands. He was a whimpering bunch of the exact hue of that part of mother-earth inclosed in the garden fence.

"Lands alive, Mr. Alan, did Carrots turn over his box at last?" exclaimed Miss Selina Lue as she plucked him by the neck of his apron and set him down by the sins.

"He was squirming over the geography of the garden paths when I found him," answered Mr. Alan with a laugh.

Carrots gave one sleepy little purr and rolled over on the floor for a nap.

"Well, such a time as we have been a-having!" remarked Miss Selina Lue, as Mr. Alan followed her to the front of the grocery and they both seated themselves in reach of the river breeze. She began to snap the beans Lusily.

"I heard about it," answered Mr. Alan, "and I had a drink of lemonade."

"That bucket saved a many of yells and soothed a heap of pain," answered Miss Selina Lue with a laugh. "But, dearie me, I wonder if Miss Cynthia couler been stung by one of them raller-jackets she was leaving so sudden! I saw one crawling around the steps a little while ago. I've just thought of it." Miss Selina Lue's hands were idle from anxiety as she peered up the Hill with distress in her usually serene eyes.

"No," said Mr. Alan calmly, "I don't think it was a yellow-jacket that caused her flight. It might have been a gray *serge*, he added under his breath.

"Well, I see I feel too uneasy to rest calm until I find out," said Miss Selina Lue. "You, Bennie, come here a minute! I want you." And she hail-

again. "I don't hold with thinking up lad happenings onto people, for sometime it might kinder hit 'em on some of 'em and we don't know about and take, but that child is just the kern'l of my heart. She is one of the *whys* of me, Miss Cynthia is, since I come to the Bluff."

"Why do you think you had always been—the Bluff, Miss Selina Lue," said Mr. Alan, anxious to turn her thoughts from her favorite topic of conversation. He bore no malice, but such a likely to bring return the pulses of resentment; and that withing mischievous smile—his ears began to burn from reflex action.

"Oh no, indeed, I've only been here eight years," said Miss Selina Lue, and her eyes rested on the far dim hills across the river. "Just eight years two months, for Ethel Maud was borned the night after I set here."

"How on earth did they get 'em without you before you came?" asked Mr. Alan with sincerity in his tone. "Well, they was 'ere many bal'ing on the Bluff then—jest Bennie, though he was a mighty poor specimen when I took a hand with him. They've kept a-coming along in bunches ever since, bless 'em."

"How did you happen to come—to them?" asked Mr. Alan gently, for he saw that Miss Selina Lue's mind was busy in the past.

"Yes," she answered softly, "it do look like the little unborned things called me—me a-setting lonesome up on a side of one of the hills over in Warren. Well, they was 'ere many bal'ing but some land, a empty home—and a full graveyard over by the garden wall. It was jest about sundown one day and I was a-fixing round the graves, bless 'em, a-bloom-ing on Adoniram's fer the first time—when I locked up and seen the light of glory on the hills. And somehow, I don't know, but all of a sudden, the grieving love I was 'ere, and home to God that He jest poured down into my heart, and I was so filled with it that it hurt me not to be a-giving 'em. I did it of old folks. The next day, I sold the hill, and home to Cousin Dave Elkins, and hitched up and started down to where I could find folks to need me."

"I'm surprised you got this far," said Mr. Alan, his voice a bit husky as he looked into Miss Selina Lue's face of beautiful tenderness. "Well, it was with a-many a stop," she answered as her face broke up into a shower of smiles. "It took two full weeks to make the seventy miles, and if over a woman found things a-waiting to be did it was me as I come along the road." Miss Selina Lue laughed reminiscently.

"Tell me about it, please do," begged Mr. Alan like a small boy wheedling for an adventure tale. "Well, I do me so 'ere all hitched and ready to start by sun-up. I had been real stern with myself about leaving 'most everything behind me packed up in a corner of the garret, and I was not to drive my dear Charity's mother down before me, 'cause no matter where a body lands, a cow is a convenience to have along."

Mr. Alan laughed and moved a step nearer. "How far did you get the first day?" he inquired.

"Oh, only as far as Cousin Patty Sedberry's. They had word and was a-looking for me. I heard the children barking 'ike dogs when I turned in the gate. It was the worst crowd of whooping-coughers I have ever saw. It was a mercy I got there when I did, for it took me three days' dogging with onion syrup and brown sugar, which she had never heard on, to git 'em where they could pull through. I he left 'em squeaky, but on the road to mend. I was so glad I found a job of helping that I could wade through so well."

"I know you couldn't wade through people's troubles, Miss Selina Lue,"

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you would be sure to strike out and swim," said Mr. Alan as he snapped a bean across the step.

"Well, I found a trouble down the road to Miss Deacon Jennings' that come mighty nigh going over my head, and I had to hold on tight to the hand of God and try and pull against the tide for them and me, too. It was a baby's funeral—she had six living boys and just the one little woman-child. Seemed like I sewed stitches in my own soul as I made the little white shroud." Miss Selina Lue's voice quivered.

"But I'm glad I were there to make it," faltered Mr. Alan.

"So was I, and I held 'em up all I could in the arms of prayer. But it was the ice-house's caving in that saved her."

"The ice-house's caving in?"

"Yes, for it broke two boys' arms and one collar-bone. You see sorrowing can go hand in hand with work all day, and they can lie down together at night—but they both sleep."

"Yes," said Mr. Alan thoughtfully, "that is as true as it sounds. But where next, Miss Selina Lue?"

"Then next I got to Uncle Joe Sommers in time to witness the calamity of a man that's Leen dead thirty years gitting his hearing back again by a hearty sneeze."

"Do you call that a calamity?" asked Mr. Alan. "Why—"

"Well, whatever people don't want to happen to 'em is a calamity when it comes," answered Miss Lue.

"He said he had been minding his own business and not having to bother with other folks affairs for more'n thirty years, and now he had to hear every fool rooster in the neighbourhood express his opinion as to whether day was night or not. He just wrapped his head up in an old flannel shirt, and now he about as usual, hearing only what the shirt wouldn't stop. He was mad plumb through and he had 'em all walking around on their heads like crawfish. It's strange how one person's crank can turn the wheels of the whole family."

Mr. Alan laughed heartily at the idea of the old recluse's protest at being dragged into the world again, and Miss Selina Lue joined in merrily. From the back of the grocery came a faint, sleepy chirp which had a more energetic echo.

"There now, they are all a-waking up," said Mr. Selina Lue. "But maybe they'll be quiet while I tell you about the bridegroom and the cake that I had the trouble with at Carrie Louise's wedding as I come over the Ridge. It always did seem a shame to me how folks hand a bride around on a feather, so to speak, and jest let the poor groom shift for hisself like he were some sort of a criminal. Andy always did dress in his wedding-clothes about four o'clock and a-waiting."

(To be continued next week.)

The Cooking of Vegetables

Vegetables are baked, roasted, fried or boiled, are used for making a great variety of dishes, and are prepared for the table in other ways; but the most common method of cooking them is in boiling water. Steaming is not infrequently resorted to as a method of cooking vegetables and is, of course, similar in principle to boiling in water.

The simpler the methods of cooking and serving vegetables the better. A properly grown and well-cooked vegetable...



A Little Water Garden

stable will be palatable and readily digestible. Badly cooked, water-soaked vegetables very generally cause digestive disturbances, which are often serious. Nearly every vegetable may be cooked so that with plain bread it may form a palatable course by itself, if it is desired to serve it in this manner.

All green vegetables, roots, and tubers should be crisp and firm when put on to cook. If for any reason a vegetable has lost its firmness and crispness, it should be soaked in very cold water until it becomes plump and crisp.



Stone Farm Home. See description of interior in this issue.

With tubers, roots, cauliflower, etc., the boiling should not be so violent as to break the vegetables. Green beans and peas when removed from the pod must also be cooked gently, i. e. just simmer.

To secure the most appetizing and palatable dishes, only fresh tender vegetables should be cooked. If, however, green beans, peas, etc., have grown until a little too old and it still seems best to gather them, a very small piece of baking soda added to the water in which they are boiled makes them more tender; it is commonly better and helps to retain the color. Too much soda injures the flavor, and an excess must be carefully avoided. A little soda may also be used to advantage if the water is quite hard. Peas may be boiled for fifteen or twenty minutes in the water to which the soda has been added, then to be cooked the same as peas with pork.

During the cooking of all vegetables the cover must be drawn to one side of the stepman to allow the volatile bodies liberated by the heat to pass off in the steam. All vegetables should be thoroughly cooked, but the cooking should stop while the vegetable is still firm. This, of course, does not apply to vegetables that are cooked in soups, purees (thick strained soups), etc. The best seasoning for most vegetables is salt and good butter. Vegetables that are blanched and then cooked with butter and other seasonings and very little moisture, are more savory and nutritious than when all the cooking is done in a good deal of clear water.

A Substantial Farm Home

Our illustration shows the novel and substantial farm home of Mr. J. McCracken of Peterboro Co., Ont. The house is a story and a half high, and is built entirely of stone, two feet thick. Upstairs, there are four rooms, two on each side, with a hall between. Downstairs, there is a dining room on the left of the spacious hall, and par-



Stone Farm Home. See description of interior in this issue.

lor on the right, also a convenient bedroom on the right, back of the parlor.

The kitchen is but one story high, and adjoining it is a fine roomy pantry and wash room. A summer kitchen is not seen in this farm. It is also a luxury for this farm. The house is 25x35 ft. The kitchen is most spacious and roomy, being 20x22 ft. A convenient pump house 12x20 ft. with cement floor is on the south side of the house. There is a cistern also convenient. A fine cellar extends under the house, 20x35 ft. The house is heated with furnace. A large veranda adds greatly to the comfort of the home in the summer. This would seem to be a good type of farm house, being substantially built, cool in summer, and warm and comfortable in winter.

THE COOK'S CORNER

Recipes for publication are requested. Inquiries regarding cooking, recipes, etc., gladly answered upon request to the Household Editor, Farm and Dairy, Peterboro, Ont.

PEAS. Select young, tender, well-grown peas. Shell from pods and, if canning for market, screen or sort into different sizes before packing. For home use this is not necessary. Sort, hulled peas in a clean sack or wire basket, and place in boiling water for 5 minutes. This shrinks the peas and turns the old and tough ones yellow, thereby making them easy to pick out. Pack firmly. Fill jars to within half or three-quarters of an inch of the top, add one-fourth teaspoonful of salt and fill jars entirely full with slightly warm, fresh water. Boil 15 minutes, seal tight and continue boiling 45 minutes. At the end of this time remove jars and set aside for 24 hours. On second day, place jars in vessel as directed on first day and boil one hour. Remove, set aside for 24 hours, and cook on third day as directed for second day.

PUMPKIN AND SQUASH. After peeling, cut into small blocks or pieces of convenient size for packing. Pack firmly. Fill jars full and add fresh, cold water to fill jars entirely full. Boil 15 minutes, seal tight and continue boiling 45 minutes. Remove jars, and let stand 24 hours. On second day, again place jars in cooking vessel, as directed on first day, and boil one hour. Remove jars, set aside 24 hours, and on third day cook as directed for second day.

TOMATOES. Select firm, ripe, clean, well-colored tomatoes. Place in clean sack or wire basket, and scald in boiling water for about a minute until the skin slips off easily. Remove skins and cut out all hard places being careful not to break or mash. Save the juice that runs out when skimming and cutting tomatoes and use in place of water for filling jars. Pack firmly. Boil 10 minutes, seal tight and continue boiling 20 minutes. Remove jars, set aside for 24 hours. On second day, place jars in vessel as directed on first day, and boil 30 minutes. Remove jars, set aside 24 hours, and on third day cook as directed for second day.

CORN VINEGAR. Cook 2 cups corn in water to more than cover. When the corn breaks or bursts add to it sufficient water to make 1 gal. Then add 2 cups molasses, mix well, put into a jar and tie the top with cheesecloth. Keep in a warm place. In about a month pour off the vinegar, put into a clean jug, and add about half of the "mother" which has formed. Leave the jug uncorked, and stir it up with molasses, and must be kept boiling until quite netting or cheesecloth and leave for two months in a dry, cold place.

Queen's University and College

KINGSTON ONTARIO. ARTS EDUCATION THEOLOGY MEDICINE. SCIENCE (Including Engineering). The Arts course may be taken without attendance, but students desiring to graduate must attend one session. There were 1517 students registered since 1909-10. For Calendars, write the Registrar, GEO. Y. CHOWN, B.A. Kingston, Ontario.

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OUR HOME CLUB

AUNT RACHEL'S REPLY TO HOME CLUB LETTER

I have read the letter written by "Parson's Wife," all the Home Club Department, and wish to add my testimony to hers. I am a farmer's wife and a descendant of farmers for generations. I am now between 60 and 70 years of age, yet I have never seen the industrious, ambitious farmer forsaken nor his seed begging bread. If I were to allow myself to take to heart what some people write concerning farmers, I would continuously be stinging to the quick. However, I content myself with the thought that I know all about farm life from experience, which those writing on the subject, at least some of them, know nothing save by happening upon the occasion of a farm house, perhaps, just at a time when the wife of the house appeared at the greatest disadvantage. They go away under the impression that they understand all about the life which the farmer's wife leads.

A farmer's wife, doubtless, has a deal of what might be called "untidy work" to do. Who has not, who does their duty in the kitchen where a slender income is not forthcoming? If she be composed of the right metal however, she will do what she can cheerfully, and later, after things are made tidy, take time to read a magazine, newspaper, entertain a friend, or be entertained by one perhaps. I am sure she enjoys herself in every way as satisfactorily as do her city cousins. As for real innate refinement and pure thoughts, the farmers' wives and daughters will compare with your city ladies. They may have less confidence in themselves perhaps, owing to having been more of themselves and being cut off from what is termed the fashionable society. The brainy ones, however, are quite content and happy in their station, and if they manage well, find time to enjoy sitting out in the shade under their trees, reading, sewing or reading. Most farm houses in these latter days have either an organ or a piano. They are also very well stocked with books and magazines, notwithstanding the idea which a great many entertain to the contrary. As for myself, I love the country and being a "farmer's wife," still I am grateful to anyone who takes up the cudgels in favor of ill-used "farmers' wives."

THE FARMER'S WIFE

Reading in an agricultural paper the other day I came across the following little skit entitled "The Farmer's Wife," and it so "hit the nail on the head," as I have seen it in general, many cases, that I want to pass it on to the other members of the Club. They say it is an "ill wind that blows no one any good."

"Mr. Dooley says: 'As fr' th' farmer's wife, if she wasn't happy, who sh'd be? All she has to attend to was th' care iv th' house, th' cookin', th' chickens, th' childer and th' churn. Surrounded by th' beauties in nature, why sh'd she complain? I'vey rustle iv th' breeze in th' orchard promised her preserves to be put up in the fall. Th' chickens strutting an' cackling in th' farmyard spoke iv eggs to be fried. Th' lowing kine brought thoughts to her mind iv th' churn. Fr'm her parlor window

she c'd see the golden buckwheat gleamin' in th' sun, remindin' her that th' autumn was approaching with its stimulant' combats between her griddle an' th' hired man's appetite'."

Mr. Dooley has seen the good, no doubt, and recognizes the ill wind that comes to many of our farmers' wives. But I really believe that the conditions are getting better, and that they are bound to be better still. What the other members of the Club? —"The Daughter."

APPRECIATED WHEN ALIVE

I was rather amused at "Aunt Jane's" inferences drawn from her remarks, anent the "Farmer's Wife." I can assure her that I have spent more than my holidays on a farm, and have more than a casual acquaintance therewith. Probably she thought I must be an outsider, as it is considered a breach of etiquette to dilate on the virtues of one's own class; but as I am a city daughter, I do not do his wife—I thought it would be excusable to show a little appreciation of the clever women on our midst who are so common as to pass almost unnoticed.

After all, it is lack of appreciation that helps to make a woman's life so monotonous, and men, apt as they are to take everything for granted, are the chief sinners in this respect. To look at it from a mercenary standpoint they are curiously short-sighted too. For example, the man who says, "That was a mighty fine dinner" may be quite certain that there will be no falling off in the quality of his tea.

Let a man show his wife that he appreciates the things in which she excels—and there was never a woman yet who did not excel in something—he will be amply repaid for his concession if he does not make her wait for it.

"The praises that remorseful mourners utter."

On women's graves,—"Sister."

CLEANING OUR SCHOOLS

Some time ago I wrote a letter to the Home Club stating the condition I had found some of our rural schools to be in, and the same only once a year." This, I think, is a shame. If we as mothers of the children that attend the very same schools would allow our homes to be as dirty and neglected as the schools are, I fear we would have the Health Inspector around. He would very kindly intimate to us that we must clean our homes, as the state in which they were being kept was endangering the health of the public.

Now, how does this look? Is it right or even reasonable that the school laws should not be enforced in this matter?

I would like to ask this question: Can we be forced by the law to send our children a certain number of days in each year to a school that is not kept clean according to the law? Also a question is in my mind. How can we as the mothers of children see that the law is enforced? Will some members of the Club please answer these questions?—"The Doctor's Wife."

FRIENDSHIP

To have true and loving friends, to be able to serve them and to receive loving service from them, at times, should be the aim of every human life. Trials and sorrows come to us all, but no matter so long as we have true friends. Seems to me that it means to forget just what it means to

be a true friend. Just here I am reminded of the little rhyme that says:

It is easy enough to have friends,
When life goes by like a song.
But the friends worth while
Are those with a smile,
When everything goes dead wrong.

It has been said that the duty of a true friend is to make us "do what we can" to bring out the best of life that is in us, and so help us to broaden our views and be more considerate and charitable. Friendship, like charity, should begin at home. In the New Testament we find a very comforting passage, where Christ says, "Ye are not merely servants and followers, but friends." Truly the richest and most beautiful of all our friendships is that with our Saviour. The great difference between our Christian friends and society friends is: Christianity says, "Love your neighbor as yourself." Society says, "Find out what he is worth to you, all then, strive to be true Christian friends in every sense of the word."—"City Cousin."

The Upward Look

Doubts Are One Form of Sin

We might all live happy, care-free, helpful lives, lives that would be a contrast to those with whom we come in contact, were it not for our doubts. We see the tasks lying all around us that we might undertake, that we should undertake if we really desire to do God's will, but we hesitate, and thus another chance to help others, and in so doing, ourselves, is lost. Instead of seizing our opportunities and asking God to give us the strength and wisdom that we need, we begin to look at the difficulties, and when we look at them the larger they become. Finally their appearance seems so appalling they lead us to forget that difficulties are nothing to one who believes in God. God is able to overcome all obstacles. Like the two lions in the path that confronted Christian in Pilgrim's Progress, most of our difficulties have no power to harm us except as we permit them to frighten us.

The greater the difficulties that enter our lives the greater opportunity they present to us to test God's promise and God's love, and can overcome them all if we but have faith. Perhaps we may not surmount them in just the way that we may think is the only way possible. In the end, however, we will find that God has been leading us after all and that through his help we have triumphed.

Success or failure is determined by the manner in which we enter the conflict. If we keep looking to Jesus and occupying our thoughts with "His infinite power, wisdom, and love, and with his willingness to help us doubts are unable to gain a footing in our minds." The second rule that we allow our attention to become diverted from our Divine Leader while we look for difficulties the Evil One grasps his opportunity and sends his minions, in the form of doubts, to worry and appal us. How simple it is! Look to Jesus constantly and direct our petitions to Him, and we obtain the strength and wisdom and guidance that we need. Take our eyes off Him and we are swamped with a sea of doubts.

Doubts that prevent us from living at our best are nothing but one form of sin. If we find that they are occupying our minds and leading us to doubt ourselves and God's love and power to help us then it is an infallible indication that our eyes are directed in the wrong direction and that we are not praying as we should. —I. H. N.

Have you forgotten to renew your subscription to Farm and Dairy?

The Sewing Room

Patterns 10 each. Order by number and size. If for children, give age; for adults, give height and bust, waist, and waist measure for skirts. Address all orders to the Pattern Department.

CHILD'S COAT 624



The coat that is made with a shawl collar is one of the latest for the little folk and this one is as simple as a child's as can be. It can be made with patch pockets or without, it can be worn with a belt or with but it is a simple, simple model and is held by two big buttons. Material required for medium size is 3½ yds. 27, 1½ yds. 44 or 1½ yds. 52 ins. wide with ¾ yd. of silk for collar. The pattern is cut for children of 1, 2, and 4 years, and will be mailed for 10 cts.

SAILOR SUIT FOR MISSES AND SMALL WOMEN 623



The sailor suit is always a favorite. It is eminently to be desired for the office and for school and is at it always pretty and always attractive. This one can be made in a number of ways. The material of this kind are made from various materials. Linen is liked made in this way. For the trimming both contrasting material and braid are fashionable. The shield can be made to match or in contrast as preferred.

Material required for medium size (16 years) is 1½ yds. 24 or 27, 6½ yds. 44 or 52 ins. wide, 2½ yds. of wide, 4½ yds. of narrow braid, ¾ yd. 27 ins. wide for the shield.

The pattern is cut for girls of 14, 16 and 18 years, and will be mailed for 10 cts.

FANCY HOUSE 621



The blouse with the side closing makes a nature of the present season. This one is adapted to all materials of the thinner and lighter sort. But trimming portions and chemise can be made of any material that is best adapted to the one chosen for the blouse.

Material required for medium size is 2½ yds. 32 or 24, 2½ yds. 36, 32 or 1½ yds. 44 in. wide with ¾ yd. of silk for collar of all-over lace.

The pattern is cut for a 32, 34, 36, 38, 40 and 42 in. bust, and will be mailed for 10 cts.

BELTED OR LOOSE COAT 662

Plain loose coats that can be worn with or without belts are much liked and extremely fashionable. It will be found available for the linens and pongees.

Material required for medium size is 2½ yds. 27, 2½ yds. 44, or 2½ yds. 52 in. wide with ¾ yd. 21 for trimming and belt.

The pattern is cut for a 32, 34, 36, 38, 40 and 42 in. bust, and will be mailed for 10 cts.

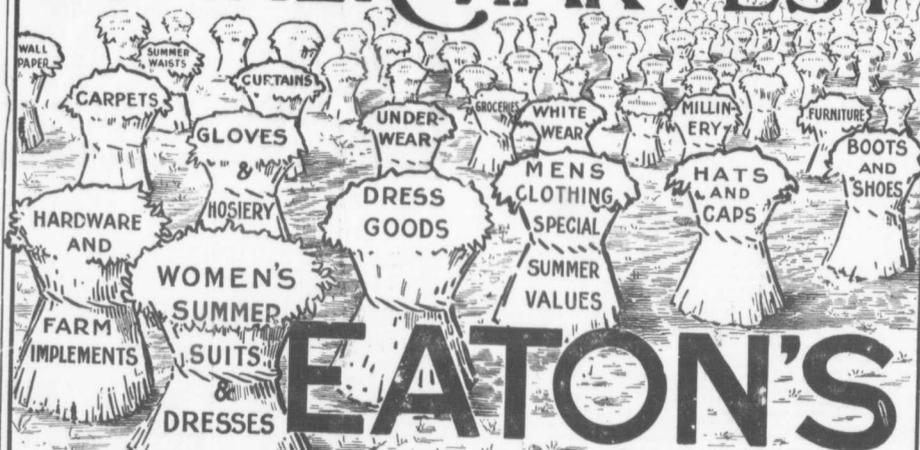
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 Butcher cattle, choice steers; \$5.40 to \$6.30; medium, \$5.25 to \$5.40; choice cows, \$4.85 to \$5.80; bulls, \$4 to \$4.50.
 Feeders, steers, \$5.30 to \$5.50; bulls, \$3.50 to \$4.75.
 Stockers, \$4.50 to \$5.25; ordinary quality, \$3.25 to \$4.25.
 Canners, \$2 to \$2.50.
 Milch cows, choice, \$40 to \$45; springers, \$20 to \$40; calves, \$4 to \$7.50.
 Sheep, ewes, \$4 to \$4.25; rams, \$3 to \$3.50; lambs, \$6.25 to \$7.25.
 Swine, ewes, \$6.00, \$9.25 to \$9.40; fed and watered, \$9.50 to \$9.70 a ton.
 The Trade Bulletin's London correspondent writes: "The market is quiet at last week's advance. Canadian bacon 79s to 82s."

MONTREAL HOG MARKET
 Montreal, Saturday, June 30.—The local market for live hogs opened firm with supplies very scarce owing to the continued tie-up of the Grand Trunk Railway, and prices were advanced at the beginning of the week, as high as \$10.75 being paid for selected lots, weighed off cars, though a few sales were made at \$13.75 to \$14 a cwt. Dressed hogs are firm owing to the scarcity, and are quoted at \$13.75 to \$14 a cwt.

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ing a total to date of 856,731, as against 876,606 boxes for the same period a year ago. The shipments for the week amounted to about 78,500 boxes.
 The market for butter has been very dull and trade has been almost at a standstill, except for the immediate requirements of the local dealers, and prices are slowly tending downwards. Choicest Eastern Freshness creamery has been selling at 22½¢, with other sections at 22½¢; undermost being quoted at 22¢ to 22½¢ a lb.

CHEESE MARKETS
 Lindsay, July 25.—1295 boxes boarded; all sold at 10 15-16.
 Starting, July 25.—1020 boxes offered; 700 sold at 10½ and 200 at 10 15-16; balance refused later figure.
 Brockville, July 25.—1710 colored and 1440 white offered at 10 15-16. Non. sold.
 Vankeek Hill, July 25.—1520 boxes boarded; prices offered for white, 10 15-16; for colored, 10½; all sold.
 Kingston, July 25.—1367 boxes; sales, 10½ for white, and 10 15-16 for colored.
 Belleville, July 25.—2445 white cheese offered; sales at 10 16 and 11¢ and 120 at 10 15-16. Balance refused these prices.
 Winchester, July 25.—968 boxes boarded; 228 were colored, balance white. Four factories held; white sold at 10½¢ on board.
 Russell, July 25.—500 cheese boarded; all sold.
 Nanapan, July 25.—1550 white and 325 colored.

GOSSIP
MAKING CEMENT TIE AT HOME
 A great use for which cement is being put now-a-days is the manufacture of tie of all sizes. These can be made by any farm or with a cement tie machine. Readers of Farm and Dairy who desire to learn about the manufacture of cement tie at home during spare hours, will do well to ask the Farmers' Cement Tie Machine Co., of Walkerville, Ont., to send them an illustrated catalog describing their cement tie machine.

BURNED
CRUMB'S IMPROVED WARRIOR STANCHION
 "My barn this was fitted with Crumb's Stanchion. It is the best I have ever used and has not been broken since. I wish all farm owners were so wise." Mr. J. H. Galt, Harrisburg, Mass.
 W. L. CRUMB, Proprietor, C. S. A.
 All correspondence should be addressed to the home office, 1215 E. 17th St., Chicago, Ill.
 Sole in Canada by J. P. Galt, 17th St. and York St., Toronto, Ont.

Dr. Bell's Veterinary Medical Wonder cures kidneys. The sixth century wonder, cures bowels and every country. Write for a free trial 3¢ bottle. This offer good for 10 days. Limited to one bottle.
DR. BELL, V.B., Kingston, Ont.

MISCELLANEOUS

TAMWORTH AND BERSHIRE SWINE—Boars and sows for sale by J. W. Todd, Corinth, Ont., Maple Leaf Stock Farm, E1

NITHSIDE FARM
 Herd of large English Berkshire, South-down Sheep and Silver Grey Dorking fowl. Orders now taken for January pigs, ready 2 months old to spay. Single or in pairs to wean, at a few young sows about 2 months old to spay. Also 10 pairs of Dorking eggs, \$2.00 per setting of thirteen. None but first class registered stock sent out. Satisfaction guaranteed.
E. E. MARTIN, Canning P.O., Paris Station, Oxford Co., Ont.

TAMWORTHS AND SHORT HORN FOR SALE
 Several choice young Sows sired by Imp. Bear, dams by Colville's Choice, Canada's champion boar 1908, single or in pairs bred to young stock hog. Also a few mature sows, a few very choice yearling and two year old Short Horns, sired by first class family. Excellent milking strain. Prices right.
A. A. COLWILL, Box 9, Newcastle, Ont.

PURE BRED HAMPSHIRE PIGS FOR SALE
 A few nice young Hampshire pigs for sale at a reasonable price, if sold soon, to make room.
J. H. RUTHERFORD, CALEDON EAST, ONT.

AYRSHIRES
AYRSHIRES
 One young cow freshening about June 25th. One bull calf, dam and gr. dam on sire's side both B. O. P. Very fine calves from Record of Performance cows. Prices right.
JAMES BEGG, Rural No. 16, Thomas, Ont.

BURNSIDE AYRSHIRES
 Fresh importation just landed of 12 of the choicest young bulls I have ever landed from the best herd in Scotland, such as Osborne's, Anchenbraun's, Netherhall, Leitch's, Barr of Hobland and Mitchell of Leith. All fit for service. Also 10 female cows, 3 year olds, 2 year olds, and 30 choice 1 year old heifers. Correspondence solicited.
R. R. RESS, \$4-10 Burnside Stock Farm, Howick, Que.

SPRINGFIELD AYRSHIRES
 Imported and home bred stock of a ages for sale. Stock shown with great success at all the leading fairs.
ROBT. HUNTER & SONS
 Howick, Ont.
 Long Distance Phone. E-17-11

"Le Bols de la Roche" Stock Farm
 Here are kept the choicest strains of AYRSHIRES, imported and home bred. YORKSHIRES, the best bacon types, WHITE ORPINGTON, WHITE WYANDOTTES and BARRED ROCK Poultry.
HOB. L. J. FOREY, J. A. BEAULI, Proprietor, Manager E-67-11
 Ste. Anne de Bellevue, Que.

A corn harvester made by the New Process Mfg. Co. of Salina, Kansas, will do almost anything that a corn binder will do and cost only a fraction as much. With it a man can cut and shock from four to six acres a day, and it is so simple in construction and operation that a boy can run it. It has been sold in every state in the Union, and has given universal satisfaction. If you will write them mentioning Farm and Dairy, they will send you full particulars.

HOLSTEINS
BULLS! BULLS!

At less than half their value for the next 30 days. Write for
GORDON H. MANHARD
 MANHARD, ONT., Leeds Co., 3-11-10
 PR FOR SALE.—Cornelia's Poach, five times first prize bull at Toronto and London Fairs; also sire of his sons, all from record of merit cows. Also females of all ages.
THOS. HARTLEY Downsview, Ont.

Do you want a first class Cow or Heifer bred to a first class bull? Francy's Ram, Admiralty Cows, also a pair of Dan's, Francy's Ram, Canadian Champion Butter Cow, Sire, Sir Admiral Ormsby, sire of the world's champion 2 year old heifer.
J. A. CASKEY, Box 144, Madoc, Ont.

HOMESTEAD HOLSTEIN HERD
 Headed by the great young sire, Dutch land Colantha Sir Abbecker.
 Dam, Tity Pauline De Kol, butter 7 days, 24. Sire's dam, Colantha's Sister Johanna, butter 7 days, 35.2. Average of dam and sire's dam, 31.83 lbs.
 Bull calves offered, one to seven months old, from dams up to 25½ lbs. butter in 7 days.
EDMUND LAIDLAW & SONS
 17-3-11 Box 254 Aylmer West, Ont.

RIVERVIEW HERD
 Offers bull calves at half their value for the next 4 days. One ready for service, one sired by a son of King of the Ring, dam daughter of King Sire, Record 18.37 lbs. butter, 7 days, as for 2 year old.
P. J. BALLEE
 E-10-10 Lunenburg Rapids, Que.

LYNDALE HOLSTEINS
 We are now offering for sale a 13 mos. old son of "Orest D. Kol Preterri Pan" sired of a 30 lb. dam; also a son of Grace, Hengerveld Koradry, from an 18 lb. cow. Both choices females, fit for service.
BROWN BROS., LYON, ONT.

LAKEVIEW HOLSTEINS
 Count Hengerveld Payne De Kol heads the herd. His sire, Peterette Hengerveld Count De Kol, is the sire of the world's champion milk cow, De Kol Dreamle, 119 lbs. milk in one day, and 10,171 lbs. in 100 days. His dam, Grace Payne 2nd, has 26.30 lbs. butter in 7 days, and is the dam of Grace Payne 2nd, Exporter, the world's champion butter cow, over 35 lbs. butter in 7 days. Bull calves for sale.
E. F. OLSER, Bronte, Ont.

FOR SALE—My stock bull, Duplente Poach, No. 4769, bred by Logan Bros., Amherst, N.S. Is king of his class. Dropped May 2nd, 1910. Only one of his daughters in milk yet and she gave around 50 lbs. per day. Sire's dam, several coming on which we expect to put in Record of Merit. Price, \$150, or would trade for females.
J. J. TANNABILL, White's, Que.

HOLSTEINS—Winners in the Ring and at the past. Good Medal herd at Ottawa Fair.
 They combine Conformation and Production. Bull and Heifer Calves from our winners for sale.
"LES CHEN AUX FARMS" Vaudreuil, Que.
DR. HARWOOD, Prop. D. BODEN, Mgr E-6-15-11

AYRSHIRES
AYRSHIRES
 Ayrshires of the right stamp for production, combining good 1908 type and quality. Write for prices. O-122-10
P. W. HOWDEN, St. Louis Station, Que.



"Sir Rooster" Poach 2nd—A Championship Holstein Bull
 The Holstein bull here illustrated, which is offered for sale by Duff Bros., of Warkworth, has had an interesting career. Three years ago this bull when a calf, was won by Mr. E. J. Duff as a prize for securing 30 new subscriptions for Farm and Dairy. Since then it has developed into a grand animal, which Mr. Duff has exhibited abroad, during the past three years. It has always won first prize, and has won several His dam, Blanch Akkrum, has a record of 11,000 lbs. of milk in one year at two years. Laitusha, has an unofficial record of 69 lbs. in one day, and 12,000 lbs. in a year. The three year old, Sir Rooster Poach was three years old on the 1st of May at a year splendid stock, including good heifers. The judge at the Norwood Fair, Mr. A. A. White of Newcastle, in referring to this bull when he won first prize in the two year old class and championship for the best bull of his age, said: "This is a bull of splendid old size and quality. In fact I don't think I have judged a better in the bull of any age in my circuit of all fairs this season." Duff Bros. are offering the bull for sale to avoid inbreeding. Their address is Warkworth, Ont.—(Adv.)

cwt., for fresh killed abattoir stock. There is a very good demand even at these high prices.

EXPORT BUTTER AND CHEESE
 Montreal, Saturday, June 30th.—We have had a continued firm market for cheese this week, and prices have been steadily maintained throughout at the high level reached last week. Eleven cents was paid at Belleville, and although none of the other markets reached this high water mark, the bulk of them sold at 10½¢, with a few heads going at 10¢, making an average price for the Ontario cheese of about 10½¢. The demand for export, however, not general enough to warrant the high prices paid this week, and there is a feeling apparent that we are about to have lower prices in the near future. We might have had a break in the market this week if it had not been for the strike on the Grand Trunk Railway, which is bringing up a large quantity of cheese, and interfering with the receipts into Montreal. As soon as the trouble is settled and these cheeses begin to come in we may look for a reaction in the market with declining prices.
 The receipts into Montreal for the week amounted to \$3,290, as compared with \$5,527 for the corresponding week last year, mak-

ored boarded. Sales: 565 white at 10½¢; balance sold on the curb at the same price.

Pictou, July 23.—1480 colored; 1080 sold at 11¢ and 315 at 10 15-16.
 Ottawa, July 23.—931 boxes, 427 white and 504 colored; 174 were sold at 10½¢ for white and 10 15-16 for colored.
 Perth, July 23.—1500 boxes; 1200 white and 300 colored; all were sold; ruling prices, 10½ to 10 15-16.
 Kempsville, July 23.—1070 boxes, 136 white, all sold on the board, colored at 11¢ and white at 10½¢.
 Alexandria, July 23.—876 boxes, all white, sold at 10½¢.
 Canton, N. Y., July 30th.—2300 boxes of cheese sold at 13½¢.

Watertown, N. Y., July 30th.—Cheese sales were 6600, at 13½¢.
 London, Ont., July 30th.—2015 cases; 353 white cheese, the balance colored; 240 white sold at 10 15-16; 70 colored at 10½¢.
 St. Hyacinthe, Que., July 30th.—100 boxes sold at 10½¢.
 Cornwall, July 31st.—931 white sold at 10 15-16 and 309 colored sold at 10 15-16.
 Detroit, July 30th.—3292 boxes of white cheese offered; highest bid was 10½¢; no sales. On the street afterwards practically all the cheese was sold at 10½¢.



Every Farmer's Wife in Canada Ought to Read this Advertisement



IF you, Madam, are a farmer's wife, you should use your influence to get your husband to roof the house and barn with Oshawa Galvanized Steel Shingles. For these practical reasons—

Safe Against Lightning

Every thunderstorm that passes over your place endangers his life and your own, and threatens damage or destruction to the property. But there would be no such danger if the farm buildings were roofed with Oshawa shingles. They protect any building against lightning—far better than any lightning-rod system possibly can.

Safe Against Fire

And, at certain times in the year, the house you live in and the barn nearby is in danger from fire—flying sparks from the threshing machine; sparks from the kitchen chimney; sparks from passing locomotives; sparks from forest fires, perhaps. Farmer's roofs catch fire in many ways—and you are different from most farmer's wives if you do not dread this ever-present danger. You need not dread it at all when the buildings are covered with a seamless steel fireproof Oshawa shingled roof.

Improves Cistern Supply

Probably you depend a good deal on cistern water. An Oshawa-shingled roof keeps your cistern fuller, and the water is cleaner, tasteless, without odor. It never can be from a wood-shingled roof. It always is from an Oshawa-shingled roof.

Costs Very Little

When you speak to your husband about this, ask him to send for the instructive and handsomely-illustrated free book called Roofing Right. He will see, when he reads that, that the actual cost of an Oshawa-shingled roof is less than five cents per year for a hundred square feet of roof surface. He will see that this roofing is guaranteed to satisfy in every sense for twenty-five years, or he gets a new roof for nothing. He will see that it will pay him well to cover his house and barn with a roof that is guaranteed wet-proof, wind-proof, fireproof and lightning-proof for a quarter century, and that will be a good roof in every sense for fully 100 years.

Use Your Influence

Interest yourself in this vital matter. It directly concerns you. Get your husband to inquire into it. Get him to send for the free book—now—today. Or send for it in your own name. Do that, anyway. You will be interested in what the book tells you; and it is important that you, as well as himself, should know all about roofing, and about Roofing Right in particular. Send now for the book, please.

OSHAWA STEEL SHINGLES are made of 28 gauge steel, specially toughened and heavily galvanized to make them rust-proof. Thus they weigh about SEVENTY-EIGHT



pounds to the square. With the box about 88 pounds to the square.

When considering metal shingles always learn THE WEIGHT OF METAL per square offered and be sure that the weight is of the METAL ONLY.

Make the weight test yourself. First be sure the scales are accurate. Then unbox a square of Oshawa Shingles and weigh them. Note that the weight averages 78 pounds WITHOUT THE BOX.

Don't go by the box weight. Some boxes weigh fourteen pounds or more.

G. R. Pedlar

DON'T stop when you have Oshawa-shingled your roofs. That is only the first step towards making a house modern, or a barn what a barn should be. Go on and plate your house inside and out with steel. Cover the surface of your barn with steel. In a word, "Pedlarize" every building on your farm. This way:

Make Your House Fireproof

Finish the interior of every room in your house with Pedlar Art Steel Ceilings and Side-Walls. These are made in more than two thousand beautiful designs, the patterns stamped accurately and deeply into the heavy and imperishable metal. They cost less than plaster in the first place; and they will be like new when a plaster ceiling or wall is cracked to the danger point—which doesn't take long as a rule. They are easily put in place. They can easily be painted and decorated.

Make Your House Sanitary

Then, if you surface the exterior of the house with Pedlar Steel Siding—it is made to simulate brick, rough stone, cut stone—these Ceilings and Side-Walls and an Oshawa-shingled roof gives you a residence that is more nearly fireproof than the "skyscrapers" of the great cities. Also, such a house will be much warmer in winter than if it were built of solid brick—and so it will save its cost in fuel-savings. It will be cooler in summer. It will be sanitary inside—you can wash the ceilings and walls clean with soap-and-water. It will be a handsome, substantial, and enduring proof of your judgment in choosing the modern building material—steel—Pedlar-made Steel.

Make Your Barns Safe

With Pedlar Steel Siding you can finish the outside of your barn most economically, and your cattle will thrive better in bitter weather than if they were housed in a solid concrete barn. This heavy-gauge seamless steel finish, keeps out the wind and keeps in the animal heat. It saves in lessened feed-bills enough to pay its cost over and over. It costs but little; it is simple to put on; and it will outlast the building's very timbers. Most important of all, it—Oshawa Steel Shingles for the roof—makes barns practically proof against fire, entirely free from every kind of dampness, and proof against lightning.

Learn About Pedlarizing

At the same time you send for your free copy of Roofing Right Booklet No. 9, ask us for particulars about these other Pedlar specialties. We will send you samples of any of them; prices; illustrations; and samples of the Oshawa Steel Shingle as well—all just for the asking.

**GET SEVENTY-EIGHT POUNDS OF STEEL TO THE SQUARE
GET A TWENTY-FIVE YEAR GUARANTEE**

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THE PEDLAR PEOPLE OF OSHAWA



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ADDRESS OUR NEAREST WAREHOUSE. WE WANT AGENTS IN SOME LOCALITIES. WRITE FOR DETAILS. MENTION THIS PAPER.