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Dairy and Cold Storage
Commissioner Fe 06
(Agricultural Dept)

PETERBORO, ONT. SEPTEMBER 9, 1908

ALFALFA AS A SOILING CROP

Why alfalfa is not more largely grown in Canada is difficult to explain. Being a legume, it obtains much of its living from the air. Where a good "catch" can be secured, and in favorable seasons, three cuttings, netting from four to five tons an acre for the season, can be obtained. Chemists tell us that a ton of alfalfa is equal in feeding value to a ton of bran. Practical feeders have borne this out in their experience, and have given evidence to this effect time and again. Why, then, do our farmers not go in more largely for this great forage crop? In most cases it is due to a lack of understanding in caring for and handling it. If you have a piece of ground that would be suitable for alfalfa, plan to sow a plot next spring. Alfalfa is bound to be a money maker for the stockmen of the future.



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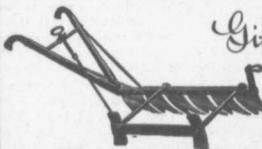
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It is desirable to mention the name of this publication when writing to advertisers

Department of Agriculture at Picton

R. M. Winslow, B. S. A., the representative recently appointed to take charge of the branch office of the Ontario Department of Agriculture, at Picton, Ont., was born on a farm just out of London, Ont.; his early life was closely identified with agriculture. Entering the Ontario Agricultural College in 1903, he quickly demonstrated that he was cut out for doing things. He was always noted as a leader, and he won the gold medal for being the best all-round man in his graduating class. He also holds the Governor-General's silver medal for general proficiency in his first and second year work at Guelph.

R. M. Winslow, B. S. A. After completing his second year at the college, Mr. Winslow dropped out a year from the course, in which time he took the opportunity of enlarging his agricultural experience. His farm experience has been almost wholly on high-priced land where intensive work was essential to success. In this he is peculiarly well fitted to assist the farmers of Prince Edward county, who go in for horticultural pursuits, producing truck for the canning factories, and practise other phases of intensive agriculture. After graduating last June, Mr. Winslow was engaged in orchard spraying and inspection as well as carrying on investigation work regarding canning, and vegetable crops in Essex, Kent, and Norfolk counties, also in the Niagara district. This experience will stand him in particularly good stead in his work in connection with the farmers surrounding Picton.

In addition to his other attainments Mr. Winslow has proved his ability as a platform speaker, last year winning the public speaking contest at the college. He will be able to make good use of his training in this respect in organization work amongst the farmers, in addressing farmers' institutes, and other public meetings.

An Exceptionally Well Prepared Report

The annual report of the Agricultural Societies of Ontario and of the convention of the Ontario Association of Fairs and Exhibitions for the year 1908 has been received. The Department of Agriculture and the Superintendent of Fairs and Exhibitions, Mr. J. Lockie Wilson, are to be congratulated upon the fine appearance of this report. It is printed upon excellent paper, and is well illustrated with cuts of buildings and scenes at county fairs. Cuts of various classes of live stock including Clydesdales, Percherons, Shires, Hackneys and the Hunter-type of horses, Ayrshire, Hereford, Holstein, Jersey and Shorthorn cattle, Shropshire, Oxford and Leicester, Lincoln, South Down, Cotswold and Dorset-horn sheep, Yorkshire, Tamworth and Berkshire hogs not only liven up the pages but are of value in as much as they show the best types of these several breeds.

The financial statements of all the societies in Ontario, the money paid for prizes in the various classes and a comparative statement of the grants for 1907 and 1908 also appear. These make very interesting reading and it is possible to figure out on short notice just what each society is spending for agricultural purposes as well as what

it spends for other and special attractions. Taken on the whole the report is about the best that has yet been issued by the Ontario Department of Agriculture. Those interested should write the superintendent for a copy of this report which may be obtained free, by request, from the Department of Agriculture, Toronto.

Another Farm Motor Competition

It has recently been decided to continue for another year the light agricultural motor competition that was held at the late Winnipeg Industrial Exhibition, for 1908. It is the present intention to widen the scope of machines that are able to enter this competition by making more classes. The details have not yet been worked out, but will be announced. Manufacturers will be notified early this fall as to the date of the fair next year and the conditions with the classification of the competition. The competition this year created considerable interest and in all probability will prove a splendid educational feature to those who wish to purchase machines of this class.

Condensers becoming Popular

Ed. The Dairyman and Farming World.—In the eastern part of Elgin Co., Ont., condensed milk factories are becoming a disturbing element in the development of co-operative dairying. The ability of these concerns to pay the farmer a higher price a cwt. of milk than he has hitherto received from the cheese factories, has the tendency to draw him in the direction where he is likely to receive the greatest profit.

The Borden of New York, have in course of erection a large condenser at Tilsenburgh. At Avonlea a Canadian company has a similar factory in operation. About midway between these two at Brownsville, is established the only plant in Canada for the manufacture of powdered milk. With these three concerns bidding for all the milk in the district, and guaranteeing prices ranging from \$1.00 to \$1.50 a cwt., according to the season in comparison with the rates from cheese of 90c to \$1.00 a cwt., the cheese industry is likely to be pretty severely shaken up.

One or two progressive makers have, however, "taken the bull by the horns," and undertaken to buy the farmers' milk outright, paying the same price as the condenser. With the whey in their possession they installed the necessary plant, at the beginning of the present season, and started to manufacture "whey butter."—J. H. M.

Items of Interest

Mr. J. Stonehouse, creamery inspector, has been very unfortunate with his help in a creamery at Fort Perry, Ont. His brother has contracted typhoid fever, and his assistant, Mr. John A. Farrell, has broken his arm.

Included in the exhibit at the Canadian National Exhibition, Toronto, from Alberta, will be a mirror arrangement reflecting 1000 miles of waving wheat in the country from Edmonton to Portage la Prairie. An exhibit from Saskatchewan will be a working elevator showing how grain is stored and shipped.

The entry of horses at the Canada National Exhibition is so large that the greatest difficulty is being experienced in securing stabling room. The total entry is between 50 and 60 more than last year, and last year the exhibition was short nearly 100 stables. The exhibition medal this year represents the approach of Champlain in a canoe, and below is inscribed 1908-1908.

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The CANADIAN DAIRYMAN AND FARMING WORLD



Only \$1.00
a Year

AGRICULTURE, THE KEystone OF CANADIAN PROSPERITY

Vol. XXVIII.

FOR WEEK ENDING SEPTEMBER 9, 1908

No. 43

AN EXPERIENCE WITH FEEDING CATTLE

A. W. Van Sickle, Brant Co., Ont.

Beef breeds are the most profitable to feed. The best results have been obtained from feeding in Stalls rather than in Loose Boxes. Cattle-feeding gives a home market for our farm produce and frequently returns a nice profit as well.

IN converting stockers into finished cattle, there are four points I have in mind always: First, the quality of the cattle; second, the quantity and cheapness of the feed I have in store for them; third, the price I am likely to get for the finished product; and, fourth, but by no means the least important, what the cattle leave on the farm in the manure to retain and build up year by year the productiveness of the land.

I feed from 30 to 40 head in my stables each year. I do not purchase all of these. My herd of 16 dairy cows, mostly grade Shorthorns, on which I use a pedigreed sire, gives me nearly that number of fine growth calves. These I raise on skim milk. The number not needed for breeding purposes, are fed off when from two to two and a half years old. The balance of the number required for feeding, I purchase through a drover. This drover knowing the class of cattle I want, is on the lookout for them. This system of leaving the buying in the hands of the drover I have found to be more profitable than leaving the farm and driving over the country looking for the stockers.

FEED ANIMALS OF BEEF BREEDING

If I can avoid it, I will not feed anything but thrifty, breedy Shorthorn grades. I do not object to a Galloway or Hereford, but I keep away from the dairy breeds, for I find after they are finished, they have not put the beef where it is most valuable, as do the beef breeds. The cattle that I buy average about 900 to 1000 lbs., and cost from 3 to 3½ cents a lb. The last four years I purchased them in the latter part of August, or early in September, at which time they seemed easier to obtain. When brought home they were turned into a field of alfalfa, from which two crops of hay had been taken, the last crop being cut about the first of August. By September 1st this alfalfa had grown to nearly full height again, and furnished nearly a month of excellent pasture. The cattle produced wonderful gains on it. The alfalfa could not be pastured after the heavy frosts came, as it was neither good for the plants nor for the cattle. From this field they were turned on to other meadows, either old or new, until I felt it was time to put them into their winter quarters.

LOSSES THAT OCCURRED

Just here is where I have frequently made some serious mistakes. In the pressure of work in the autumn the cattle were left to feed on the frosted grass, and roam about in the cold, damp nights, thereby losing flesh in a few days that had taken a month to put on, and that required probably more than that time to replace. Thus a loss of two months or more of the cheapest feeding resulted. This took away a large profit that might easily have been retained.

The cattle were placed in the stables about the first of November, or earlier, if they were to

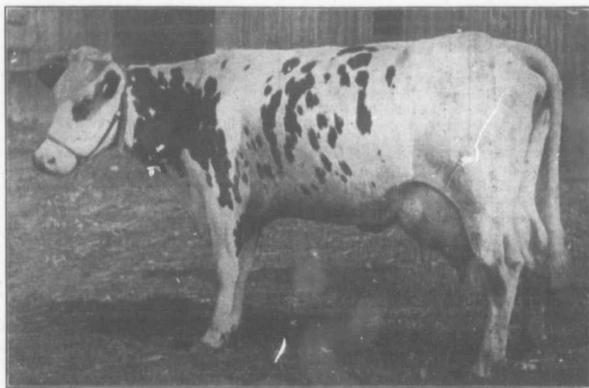
be finished for the mid-winter market. At this time they were in prime condition for the local butcher trade. They responded at once in gains when liberally stall fed. They were all tied in pairs, and graded down the row according to size, giving them a uniform appearance. They were only turned out about half-a-dozen times during the feeding period for a short run, and a rub around the stack, if there happened to be one.

A TRIAL OF LOOSE FEEDING

I have fed two bunches of cattle loose at different times, but they were not a success. I

I began feeding ensilage quite freely as soon as the steers were tied in the stalls. This plan overcomes the change from the grass to stall feeding. At the beginning of the feeding season the ensilage and chaff, and a little salt, were mixed together in the forenoon for the feed of the afternoon and the next morning. After feeding this a small quantity of the chopped grass was given to each beast. When this was eaten up a small quantity of clover hay, just what they would clean up, was given them. About the time the hay was finished, and they had taken their morning drink, the stables were cleaned, and fresh straw was put in for bedding; then the feed was mixed for the afternoon and the following morning's feeds. At half past four the evening feeding operations were performed.

As the feeding period advanced their feed was gradually changed. The chaff was reduced until the mixing was dropped out entirely. The hay



SARA JEWEL HENGERVELD 3rd

This cow, referred to in our issue of August 13, has recently made a phenomenal record. She gave 90 lbs. milk in one day; 80 1/2 lbs. milk and 26.37 lbs. butter in seven days; 203 1/2 lbs. milk, 121.57 lbs. butter in 30 days. These are the largest butter records ever made in Canada. This cow and her dam Sara Jewel Hengerveld, a photo of which appeared on our front cover for August 13, are owned by Brown Bros., Leeds Co., Ont.

cleaned out their boxes only every two or three weeks. It took a large quantity of straw to keep them clean, and after they had been in for two months they would gain very little. My stabling, therefore, is all arranged in stalls, with water constantly before each pair of cattle.

The winter feed for the cattle consisted, for the most part, of well matured corn ensilage, alfalfa and red clover hay, wheat chaff, together with a grain ration of a mixture of oats and barley, with a few peas grown as a mixed crop. For eight years, since growing corn in large quantities for the silos, I have dropped the roots out entirely, and since growing alfalfa I have not purchased any mill feed. I grow all the grain I require for my dairy herd, for my steer feeding, and for finishing four to six litters of pigs annually.

and grain rations were increased, however, the grain feed was never a heavy one. I will not give any exact ration, because every feeder must decide on that for himself, according to the kinds and quantities of feed he has stored in his stables. If I had an abundance of ensilage I fed heavy with the silage, up to a certain limit, and not so much hay. Sometimes the hay was not stored in good condition, owing to bad weather at the time of cutting. At such times, if the grain was plentiful, the grain ration was increased to make up for what was lacking in the hay. I tried to use judgment, according to the number of steers I had in, and the kinds and quantities of feed I had for them. I never felt that my ration was an expensive one, because of the large quantity of hay I was able to store away from a small acreage, and the abundant crops of

grain and ensilage I was able to produce from the application of the manure I had from my feeding during the previous winter.

LESSENING THE COST OF PRODUCTION

I cheapened the cost of production by so arranging my stables that the labor of feeding and cleaning out was made as easy and as simple as possible. I have stabling for go head, all on the same level. It is so arranged that the stables can all be cleaned with the use of a litter carrier, (the track having no switch) into a shed, where it is dumped into the spreader or truck and taken at once to the field, if so desired. The feed comes down very near the centre of the stable. The halls are all the same width, and a truck is used for feeding that just fills the space. The feeding is done from both sides of truck, with ease to the feeder. It permits of a great saving of time.

In feeding I practise regularity. I endeavor to study the requirements of each beast, and to make them clean and comfortable. I never allowed anything but gentleness on the part of the stable man, and I feed the cattle to their full capacity but not more than they would clean up. One of my greatest difficulties was to get men who would use judgment and give the cattle that careful attention that was so much required to make them give the greatest gains on the feed given them.

PREFERS TO SELL TO DROVERS

I never attempted to ship my own dressed stock. I preferred to sell to a dealer a month or two before they were finished. This put me in a position to regulate the feeding, so as to have the cattle ripe by the date of the agreement. Then the period of costly high feeding was not prolonged. I was quite willing to let the drover have what he could make at the other end for the risk he was willing to take in handling them.

My cattle have gone out weighing from 1200 to 1400 lbs. each, according to the length of time they have been fed. Thus they made a gain of from 300 to 400 lbs. The price received was from five to six cents a pound. Cattle feeding gives me a home market, at fair market prices, for all the coarse feed grown on the farm. Quite often I make a nice profit besides for the risk I undertake.

A Government Inspector at the Homes of Farmers

How would you like to have a government inspector call at your house, without warning, and ask to be shown how you cared for your milk or cream and how you washed your dairy utensils? How would you like to be caught by him when you had not washed your cream separator, and to find that he had power to summons you into court and to have you fined?

It all, except the issuing of a summons, happened recently to a number of the patrons of the Peterboro creamery. Without any warning, Mr. James Stonehouse of Port Perry, Government inspector of creameries in Eastern Ontario, visited the Peterboro creamery, owned by Mr. P. Downham.

After inspecting the creamery, which was found to be in excellent condition, Mr. Stonehouse asked for a list of the patrons on some of the cream routes in order that he might visit their homes and find how they were caring for their cream and for their dairy utensils. Knowing that Mr. Stonehouse was more likely to give the patrons much valuable information than he was to have them fined for neglect to comply with all the requirements of the new sanitary law relating to the care of milk and cream, Mr. Downham gladly gave him the desired information.

Before starting on his rounds, Mr. Stonehouse called at the office of The Canadian Dairyman and Farming World, which is the official organ of the

two dairymen's associations in Ontario. On learning of his intended trip an editorial representative of the paper arranged to accompany him while he visited the different farm houses.

By way of explanation, it may be stated that Mr. Stonehouse is an official of the Ontario government. It is his duty to visit all the creameries in Eastern Ontario to see that they are kept in a clean, sanitary condition. He acts as an instructor also, and assists the butter makers with their work when they desire his aid. Whenever he can, Mr. Stonehouse goes out on the



Mr. James Stonehouse

farms to find how the patrons of the creameries care for their cream. Under the act passed at the last session of the Ontario Legislature, Mr. Stonehouse has power to prosecute any patron who refuses or who willfully neglects to keep his separator or dairy utensils in a clean, sanitary condition. So far, Mr. Stonehouse has not prosecuted the patrons of any creamery. Such action will be taken only after the patrons have been given a first warning and when they still persist in being careless in the handling and care of their cream.

THE CONDITIONS FOUND

During the afternoon and morning that Mr. Stonehouse spent in the Peterboro section he visited the homes of sixteen farmers. The trip revealed the following conditions:

First.—That there was not a patron, of all those seen; who did not know that it is necessary that dairy utensils should be kept in a clean condition and that the milk should be separated and the cream cooled speedily.

Second.—That in a majority of cases, the separators and dairy utensils were being kept in a nice, clean condition. They were being washed after use and then rinsed in scalding water.

Third.—That, although they knew better, and admitted that they did, five or six of the patrons were in the habit of washing their separators only once a day. Pressure of other work was given as a reason for the neglect to do better.

Fourth.—Many different makes of separators were being used. At seven different farm houses that were visited in succession, seven different makes of separators were found. About one half of the separators were more or less out of order. Some of the separators were badly out of repair and were causing their owners considerable loss.

Fifth.—In nearly every case the test of butter fat was low. A good average test is 30. None of the patrons who were visited had a test that high. The average tests ranged from 17 to 29 per cent.

This meant that the patrons were suffering heavy loss through sending too much milk to the

creamery in their cream and not being paid any more for their product.

Sixth.—Only one or two knew that they were liable to have their places inspected by a government officer. All extended the visitors a cordial welcome and seemed eager to gain information.

GOOD ADVICE

Mr. Stonehouse found numerous opportunities to give good advice. In every case he emphasized the importance of having the separator thoroughly washed every time it is used and then rinsed in boiling water. He claimed that it is just as important that the separator shall be thoroughly washed after use as it is that the dishes we eat off shall be kept clean.

VARIATION IN TESTS

He explained that the great variation in the butter fat test is due to different causes. When a separator is not washed after it is used it becomes clogged and thus prevents the separator skimming clean and causes a heavy loss. When the screw of the separator is not properly adjusted, or it is out of repair, it causes a greater or less loss. In the fall, if the milk is allowed to cool before being separated, the butter fat test is affected. The rapidity with which the separator is worked, also affects the test materially.

Mr. Stonehouse explained that when the test goes down, it does not prove that the creamery manager is trying to cheat the patron. It is more likely to prove that there is something wrong on the farm. A description of the conditions found on the various farms is published on page 15 of the Household Department in this issue.

Care and Management of Sheep

R. H. Harling, Middlesex Co., Ont.

In writing this short article upon the care and management of sheep, I wish to direct one's thoughts more particularly to handling grade or common sheep, as it is among such there is the greatest need of improvement. There is very great need of increased interest being given to sheep. The greatest scavenger on the farm that are the most neglected of all our domestic animals, if we may judge of them as we see them along roadsides, covered with dust and where tapeworm and other parasites are most likely to be found.

Having secured a flock see that they are free from ticks and lice. To make sure it is best to dip the whole flock in some reliable dip. If the sheep are sheared early in April while it is yet quite cold, the ticks will leave the shorn sheep and get on to the lambs for shelter. If you dip the lambs about a week after shearing, you will destroy the ticks. If any of the flock are infested with small red lice, it is necessary to dip in a strong solution of dip, in order to destroy them. If any other trouble that you don't understand shows up on their skin, have the flock examined at once for scab. The knife should be used much more generally than it is both for docking and castrating. What looks more unsightly in the fall of the year than a long tailed lamb. Wether lambs will feed better than ram lambs and will sell much better. They also can be kept until late fall or winter, if desired, without occasioning any trouble, and they will often pay well for the extra feed.

SUMMER CARE OF SHEEP

The flock should be changed from one field to another every few weeks. They should not have access to old pastures at all, as it is there, as well as on the roadsides, that they get the tapeworm that destroys so many sheep and lambs. Rape is a very important summer and fall feed for sheep. Success can be attained, especially in a moist season like the present one, by sowing rape among the oats, six or eight weeks after they are sown. It should be harrowed in. Harrowing will do the oats good and by thus sowing the rape it will not grow large enough to interfere with the

grain. Rape sown among the corn at the time of the last cultivating will also supply a lot of fall feed. Red clover and alfalfa are among the best for summer and fall pasture. Fresh green pasture should put the lambs in good shape for market, as well as the breeding ewes in good thrifty condition for mating. It is necessary that they be in a thrifty condition in order to gain the best results. It is then very important that a pure bred ram be placed at the head of the flock. This ram should be of a mature conformation. No matter what breed the flock owner may fancy, it is just as much a mistake to use a scrub ram as it is to use a scrub bull. Scrub sires are causing a loss of thousands of dollars each year to our farmers. It costs more to prepare the scrub for market than it does the well-bred animal and it will command nearly the same price.

Shall the Dairy Farmer Raise or Buy His Cows?

The above problem is one that concerns many of our dairy farmers. They must have cows; this is the first requisite of dairy farming. How shall we get these cows—buy them or raise them? This is one of the most important and most unsettled questions that the market-milk and condensary dairymen face. Ask the dairyman this question and he will likely answer: "If all the cows raised were good ones, if there were not so many blanks to be drawn in breeding under present conditions, where comparatively little attention is paid to selecting dairy sires of the highest type and less attention is paid to raising the dairy calf, certainly the dairy farmer advice, 'remain at home and raise them.'

On the other hand if all the cows we bought were good ones, if they were often nearly as good as they look, if they passed current in the dairy at their face value, we would vote 'buy them.' We would buy them because a cow with her second calf, considered merely as a piece of bovine flesh, can, as a rule, be bought for less than it would take to raise her on our farms.

But they are not all good. Even the good lookers—good lookers in dairy points—are not all good cows. Besides all cow buyers are not good judges of cows. Some of them are very poor judges. It is most amusing to watch this class at an auction sale making their selections. They select their cow because of the length of her tail or the turn of her horn, or some point foreign to dairy type. If we were all wise in this sort of wisdom, we might find profit in going out and buying cows to replenish or increase our herds, instead of following the time honored orthodox advice 'remain at home and raise them.'

In the first place there are very few of our commercial cows that are in any degree pure bred. They are either pronounced grades or nondescript

chances or accidents. They are from sires of no particular breeding and from dams of no particular dairy mediocrity. That so many of them are such passably good lookers is an animal husbandry wonder. That a few of them may be fed into reasonably good producers is a beautiful demonstration of how nature strives to correct mistakes of man and carry out her improved plans against the most potent discouragements.

BREEDING MUST LEAN ON FERDINAND

There is not the least doubt but that the very best breeding must always lean, for results, on good feeding. The cow, as we have her to-day, that will give ten times her bodily weight in milk in a year and put so much butter fat in that milk that from it butter may be made equal to one-half or more of her live weight, is a creature of very remarkable artificial development. She must do this great work of milk production and fat elaboration from the feed she is able to consume, digest and assimilate. Therefore, the amplification of good dairy breeding must lie in producing an animal capable of this heavy food consumption. No matter what may be the ancestry of the cow, no matter how her breeding is emperured with the royalty of her race, if she does not have the ability and capacity to consume large quantities of the ordinary forage of the farm, and give it forth in a large milk yield, she cannot take her place in the herd of the 'living-making' dairyman, and hold it with that honor that comes from paying her way.

To do this real farm work she must have the tendency encouraged in her breeding—in her pedigree, if you choose. She must have the ability, encouraged and developed in her feeding from calfhood to cowhood. No man, in looking at the calf, and studying even most carefully her breeding as represented by the performance of her ancestors, can accurately forecast the qualities of the cow. It is true, we sometimes meet men, wise in their own conceit, who will claim to look at the calf and outline the cow she will grow into. But they are trying to fool us; they cannot do what they claim.

THE SIGNS WHEREBY WE KNOW

The dairy breeder must divest his operations of all theories that are not facts that can be counted such under reasonable limitations. All experienced dairy breeders know that there are certain calf signs that are reasonably sure to grow, under proper management and direction, into cow traits. There are the evidences of rugged strength and health; the long, angular structure, the strong back, good rib and keen eyes, the large nostril, the under promise and under room, the lean head and dairy neck, are all points pleasing to the eye of the dairy breeder. I have noticed that the calf having these conspicuous points, and having for her forbears, cows and bulls of

pronounced dairy performance can be generally fed and fashioned into an excellent cow. But, the calf born with all these good points of promise must rest her hopes of excellence upon the wisdom of her feeder. He must train and encourage her to grow up to her inheritance of form and pedigree. If she is to grow into the most profitable dairy cow, capable of turning the cheap products of the farm into her refined production of milk, butter and cheese, her feeder must intelligently work with her. He wants her developed into a cow that will use his ordinary hays, grasses, fodders, grains and roots—such feeds as cost only their growing expenses and have no attractive selling value.

The ordinary cow of trade will eat much of these and all other feeds if they are given to her. As a rule, however, she will not turn them to as much profit as the distinctly dairy cow, that has for generations been bred and fed to do just such work. Therefore, the dairyman who surely would improve his herd in the lines of high yields at low cost should be a breeder dairyman, one that pays close attention to all the details of breeding and feeding the 'baby' calf.—W. F. S.

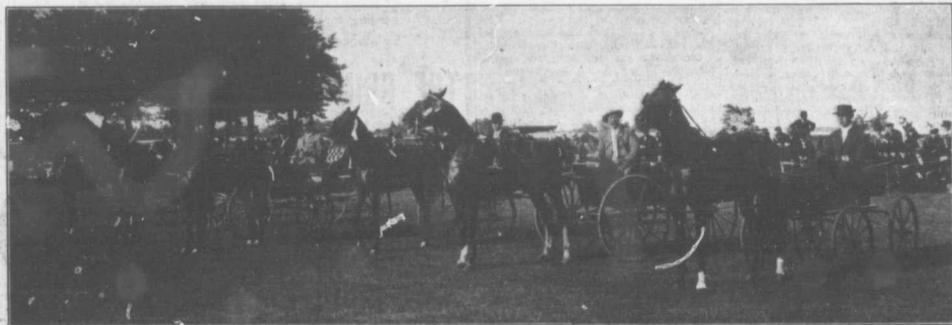
Preventing Waste of Silage

Henry Glendinning, Victoria Co., Ont.

Each year, as frequently as silos are filled, there is considerable waste, owing to the surface layer coming in contact with the air. The loss varies with the condition of the corn, and with the attention it has received after it is placed in the silo. In seasons of plenty it is a common practice to simply fill the silo and take chances on what would spoil. This is a very wasteful practice. It is possible to bring this waste down to a minimum by a little attention after the silo has been filled and thoroughly tramped.

Last year, owing to the scarcity of corn, we made an extra effort to preserve all that we had. As a result of which efforts there was scarcely two inches of spoiled silage. After the silo was filled and thoroughly tramped we put a two inch layer of clover chaff on it. We then dampened this chaff with a barrel of water in which had been dissolved a ten quart pail of salt. This brine proved to be the most effectual preserver we had ever tried. On the surface, when we came to feed the silage, the two inch layer on top peeled off slick and clean, and left good silage immediately underneath. Try this scheme on your silo this fall, and you will save much fodder that would otherwise be spoiled. It is much better than chaff and growing grain such as is commonly used.

I would not be without The Canadian Dairyman and Farming World for twice the amount of the subscription.—David Taylor, Peterboro Co.



A CLASS OF HARNESS HORSES AT THE COBourg (ONTARIO) HORSE SHOW HELD LAST MONTH

Canadian National Exhibition

The Canadian National Exhibition of Toronto, has again opened its gates to the usual countless throngs of visitors. The entries in most of the compartments are well up to the average of other years. In some cases they are above. So great was the entry list in horses that difficulty was experienced in providing stabling for them. The sheep exhibits were also crowded, several having to be content with improvised pens in the passageways. Judging by the attendance to the end of last week the much-talked-of financial depression has had but little, if any, effect in keeping sight-seers from the exhibition.

Most of the judging was yet to be done at the time of going to press. The Holsteins and most of the Ayrshires were judged on Friday.

HOLSTEINS

Compared with other years, the Holstein exhibit was decidedly small. What it lacked in numbers, however, was largely made up in the extra quality of the various entries. Few individuals in the exhibit were conspicuous by their absence. G. W. Clemons, of St. George, Ont., the well-known secretary of the Holstein Friesian Association, was out with a splendid herd. Mr. Clemons has exhibited at Toronto for 16 years. His stock was never in better shape. His herd was the strongest he had ever shown and he cleaned up an exceptionally large share of the prize money. Dunkin & Hulet of Norwich, were somewhat handicapped, so far as winning was concerned, on account of their stock, for the most part, having been in lactation for some time. There were only two large exhibitors of Holsteins. The others, C. E. Smith, of Scotland, and S. W. Hutchison of Aurora, had no herds entered but simply showed in the individual classes.

In the aged bull class, Clemons was an easy winner with Sir Mercedes Teake (2489). This bull is an exceptionally good one, possessing lots of quality. He was showing better than he ever did before. Dunkin & Hulet took second with Prince Albecker Pauline, a bull not quite so even, and smaller than his competitor. In the two year old bull class Smith of Scotland, took first with Sir Highland Acme (4160), a good show bull, a good handler, and possessing good reins. Clemons took second, with Prince Posch Pietertje C., (4164) a big growthy fellow, but not showing to advantage, being somewhat lanky and immature. We will probably hear better of him in the years to come. With bull under one year Hutchison took first, Dunkin & Hulet second. These animals were fairly good individuals, but were not particularly strong. With bull calf under one year, Dunkin & Hulet won 1st and 2nd, with two large growthy deep bodied calves. With bull calf, Smith took first with Lakeside Model Way (51521), an exceptionally fine calf, but somewhat crooked in its hind legs. This calf also won the junior championship. Clemons aged bull, mentioned before, won the senior bull championship. He is a great breeding bull. Mr. Clemons had 11 of his get on exhibition. This bull judging by the prizes won by his progeny, is a glowing example of what a good sire means to a herd. This bull also won the bull grand championship.

In the aged cow class, Clemons won first with Kaatje de Bour 3rd (1822), a grand show cow that has had a good show record. She has an official record of 16.66 lbs. butter in seven days. She is a smooth cow, laid down, with lots of quality. Dunkin & Hulet took second with Perfection

(3097), a grand cow, but not showing to advantage, being dry and heavily in calf. Dunkin & Hulet also took third with a beautiful cow which many thought should have gone second. With cow three years old, Clemons took first with Rose de Kol Teake (6976.) This heifer is the oldest of the champion bull's get. She has won first at Toronto for three years in succession. Dunkin & Hulet won second with a nice heifer that had been in lactation for some time. Heifer two years old, Clemons won first with Mary Anderson 3rd (6972), an easy winner, possessing a very level, well-balanced udder. From her appearance she is every inch a performer. Clemons also won third. Dunkin & Hulet won second with a very good heifer but she was slightly lacking in quality. Heifer one year old in milk, Clemons first with Julia Arthur 3rd (7461), a small heifer but with great quality and a well developed udder. This apparently placed her above her larger competitors. Clemons also got second; Dunkin & Hulet 3rd. Heifer one year old out of milk, 1st, Clemons, 2nd Smith, 3rd and 4th Dunkin & Hulet. Heifer calf under one year, Dunkin & Hulet 1st; Clemons 2nd and 3rd; Smith, 4th. Heifer calf, Dunkin & Hulet 1st and 2nd; Clemons 3rd. Probably the most interesting class of Holsteins was four animals, the progeny of one bull. Clemons easily won 1st. He also got 3rd; Dunkin & Hulet 2nd. Herd 1st one bull and four females over one year old, Clemons 1st and 3rd; Dunkin & Hulet 2nd. The female senior championship easily went to Clemons' aged cow Kaatje de Bour 3rd (1822) as well as the female grand championship.

AYRSHIRES

Ayrshires, although out in large numbers, were not as numerous as they have formerly been. There were only four herds exhibited whereas there have on previous occasions been six. In some classes the quality was much superior to that of previous years. This was especially noticeable in the milk classes. The bulls all made a very strong showing in quality and in individual merit. The aged bull Barchesie King's Own (imp.)—20276—owned by R. R. Ness, of Howick, Ontario, an outstanding figure among the Ayrshires. He easily carried off the senior championship in bulls as well as the bull grand championship. A two year old Netherhall Milkman (imp.) owned by P. D. McArthur, Georgetown, Que., gave him a hard chase for his grand championship. The judges frankly confessed afterwards that it was a toss up which bull should have it. Most of the leaders in the different classes were animals of great merit, though some of the heifers in the younger class were inclined to be short and small in stature. The judges, Mr. W. P. Schanck, Avon, N. Y., and Mr. D. Drumond, Ottawa, made a very satisfactory job of the placing. They got along very well together and were practically unanimous in all their decisions. They judged as nearly as it was possible, by means of the scale of points as laid down and recognized by the Ayrshire Breeders' Association. A

full report of the placings of Ayrshires and Jerseys will appear in these columns next week.

The third annual National Dairy Show will be held in Chicago in the Coliseum from December 2 to 10.

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FARM MANAGEMENT

The Ensilage Harvest

In most parts of Canada, especially in Ontario and Quebec, the prospects are good for a heavy cut of corn for ensilage. The corn crop used for silage contributes probably more than any other, save possibly clover hay, to the success of dairy farming in Eastern Canada. From a small area of land a very large amount of superior forage is quite commonly cut. Cutting, however, is only a small part of the work of saving the corn for future use.

Much corn may be harvested, but if poorly handled, a very large percentage is certain to be lost. The present, just before the cutting begins, is the time to prepare in some measure at least for the proper conservation and economical handling of the crop. The silo of whatever description should be got in readiness. If a cement silo, then it should be set, so that good drainage is provided to carry off the extra juice that otherwise filtering through the settling mass, finds its way to the lower layers of silage, there to cause extra fermentation, and hence cause material deterioration in no inconsiderable proportion of the silage. To obviate this loss, holes punched through the cement floor will usually allow most of the superfluous juice to soak away. If no floor has been constructed, and this sourness at the bottom still exists, it is probable that the soil is impervious, and tiles should be laid a couple of inches below the surface to carry off the extra moisture.

Not infrequently small breaks exist around the doors. The expenditure of 50 cents for a bag of cement, and a few minutes time, may easily save a considerable amount of silage, and help prolong the life of the silo.

The cement silo is not quite so subject to small defects as is the wooden silo. The man who possesses a wooden silo, of no matter what type, should overhaul it each year to see that it is in such shape as to effectually conserve the silage. Stave silos not infrequently go wrong at the doors; they should be carefully looked after. Sometimes, too, staves go bad; such should be replaced, as can easily be done. Hoops should be tightened, or twisted, or starting staves driven into place, and the whole silo be made ship shape. A dollar's worth of work may easily save ten dollars or more worth of feed.

ATTEND TO THE BINDER

After the silo, the binder should be looked to. Heavy corn is a great tester of machinery, and any parts exhibiting much wear or any weakness, had better be replaced before operations begin. When the corn is being cut, it is a poor time to have to spend a day at the shop, or to have to run half a dozen times to the express office looking for parts that should have been replaced before you began to cut.

The cutting box and the power of whatever description, should all receive careful overhauling. When cutting operations begin they should, if at all possible, be continuous to the end. The cutting box should be set to cut in as short lengths as possible. Somewhat more power will be required, but the superior quality of the silage will much more than make up for the extra cost. In an average, 15 to 18 feet diameter silo, one man should be able to keep the material nicely placed and sufficiently tramped. Care is necessary to see that a fairly uniform mixture of leaves, stems and cobs maintains in all parts of the silo, else

uneven settling, poor curing, and bad results generally, may be expected. Tramp well around the edges. If corn gets very dry or is from the addition of a small amount of water around the walls, say a barrel every foot, will prove advantageous.

When filled for good and all level, tramp thoroughly to allow to settle for two or three days, and repeat the operation. Wet the surface, if possible. Old Farmer.

Holidays and Hours for Working Man

Kindly answer the following:—(1) What holidays can a man claim when hired for several months? (2) I start to work about 5:15 in the morning. At what time have I a right to quit in the evening? (3) What are the number of hours that a hired man should work a day according to law?—An Englishman, Dunn, Ont.

(1) A man hired by the year is entitled to the following holidays: Sundays, New Year's, Good Friday, Easter Monday, Christmas, Dominion Day, Victoria Day (24th of May), Labor Day and Thanksgiving Day; but domestic servants may be required to do such work as may be necessary on the Lord's Day.

(2) This is largely a matter of agreement at the time of hiring. The prevailing practice in the neighborhood is also a controlling factor in most places.

(3) This is also a matter of agreement and is regulated largely by the practice in the neighborhood. A man should be able to do 8 day's work in 10 or 12 hours.

Right to Cut Wood

A buys a farm from B, paying \$100 down and the balance to be paid one year from next March. A will not move on to the farm till the time. Can B cut wood from the place in the meantime?—J. S., Victoria Co., Ont.

B. has no right to cut wood, unless expressly authorized by the contract. If he does, he must account to the purchaser for the value of the silo. If cutting is extensive, the purchaser will probably have a right to rescind the contract. He is also entitled to obtain an injunction to restrain the cutting.

A Noteworthy Record

Editor, The Dairyman and Farming World.—There is no district in Canada where dairy farmers have brought their herds to as high a standard as has been reached in the districts near Tillsonburg. This is a strong statement, but it is supported by the herds of eight farmers in Durham and South Norwich who send the milk from 121 cows to the cheese factories. From one of them I have gathered the following facts:

The total amount of the milk sent to the factories by the eight farmers in June, after retaining all they required for their own use, was 128,195 lbs., an average of 1059 lbs. per cow.

George Pearce, with 15 cows, sent to the factory, 17,361 lbs. of milk, an average of 1157 lbs. This herd includes a two-year-old animal.

William Bell with 15 cows, sent 15,870 lbs., an average of 1058 lbs.

Melbourne Haley, with 12 cows, sent 12,664 lbs., an average of 1056 lbs.

In his herd was one farrow cow and two that came in last fall.

Wm. M. Pearce, with 15 cows, sent 15,251 lbs., an average of 1024 lbs. This herd was bought and brought home on May 7th. In it are one two-year-old and three three-year-olds.

C. J. J. with 21 cows, sent 21,909 lbs., an average of 1042 lbs. This herd was milked nearly all the winter, and produced \$171 worth of milk in April.

John Chandler, with 15 cows sent 15,126 lbs., an average of 1008 lbs. Henry McElhose with 17 cows sent 17,115 lbs. an average of 1006 lbs. The above is a record that is hard to beat.—W. M. Pearce.

Cost of Telephone Lines

In a discussion at a meeting held recently to consider the building of a telephone line from Apsley to Mount Julian, Peterboro Co., Ont., the following interesting information was brought out: The line would require 30 poles to the mile. As the distance is 12 miles, and as the posts cost 50 cents each, the cost of these would be \$180. Delivering the posts would cost \$50, and the placing of them in position \$150 additional. Then the guy poles and wires, insulators, etc., would cost \$18 a mile, making a total of between \$700 and \$750 as the cost of the system.

Construction of Silos.—The main point in building cement silos is, always be sure of the quantity and quality of your cement and sand. If the materials are not of the best, your silo is going to crack and peel with the first frost. A silo on my farm, built by my father only six years ago, is cracked all over from top to bottom, necessitating steel bands around it every few feet, in consequence of the bad quality of cement, and not enough of it to the quantity of sand used. Have a silo by all means, no dairy farmer can afford to be without one, but be sure of the quality of materials.—H. Roth, Northumberland Co., Ont.

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HORTICULTURE

Early Apples Exported

Experimental shipments of early apples to Great Britain have been made this year under the encouragement of the Dominion Government, which lent its aid, not in the form of a subsidy, but in a guarantee to the steamship companies that a certain amount of space would be taken. Hitherto the difficulty in the way of the shipment of early fruit has been, not that there was no fruit to ship, but that the steamship companies would not open their cold storage holds for fruit without the assurance that a hold would be filled. The Government guarantee overcame this difficulty, and the fruit division of the department of agriculture was able to give the assurance to shippers that holds would be available on the "Ontarian," sailing August 22; the "Sisian," August 29, and the "Huron" sailing September 5. The space reserved on the "Ontarian" was all taken up, the shippers sending their fruit under the usual conditions, paying freight, etc., themselves. It is not likely that the government will be called upon to make good its guarantee, or if it does, it will only be for a small amount.

For a long time Mr. McNeill, chief of the fruit division, has been advocating this trade, and the results of the shipments sent will indicate its future. As Mr. McNeill contends, thousands of barrels of apples go to waste every year for the lack of facilities for marketing. The fruit sent to Britain so far has been of the Duchess variety, with a few barrels of choice Astrachans. If this early trade can be established it will extend the apple shipping season of eastern Canada from three to six weeks.—F. D.

Niagara District Exhibition

At the Niagara District Horticultural Exhibition to be held on Thursday and Friday, September 17 and 18, at St. Catharines, the prizes that will be awarded total \$1,400. It is expected that the exhibition will surpass in extent and quality, the exhibitions of the past two years.

The products of the orchards and gardens of the Niagara peninsula will be on display. Reduced railway rates are offered from all stations on the Grand Trunk Railway within a radius of 80 miles of St. Catharines. The secretary is Mr. George Gordon, 18 Queen street, St. Catharines.

Valuable Information on Horticulture

The September number of The Canadian Horticulturist is filled with valuable information for all persons interested in horticulture. In the fruit department there are many excellent articles, such as, "The Picking, Packing and Marketing of Fruit," by P. J. Carey, Dominion Fruit Inspector; "The Marketing of Peaches," by A. E. Stephenson, Niagara Falls South; "The Harvesting and Marketing of Grapes," by G. H. Carpenter, Fruitland; "Manures for Orchards," by Alex. Muir, Niagara-on-the-lake; "Preserving Fruits for Exhibition," by J. W. Crowe, Ontario Agricultural College; and many others. There are a number of newsy fruit notes from correspondents in all provinces of the Dominion.

The vegetable gardener will be interested in such articles as: "Commercial Fertilizers for the Market Garden," by F. T. Shutt, Central Experimental Farm, Ottawa; "Growing Cauliflowers for Market," by George Syme, Jr., Carleton West, Ont.;

"Harvesting Cauliflowers," "Bleaching Celery," "Planting Asparagus," and so forth. There is also an excellent article on "The Culture of Ginseng," by J. E. Janelle, Caughnawaga, Que.

The issue contains also a wealth of practical information for amateur gardeners, for persons who grow flowers and plants for pleasure. In this department of the paper are to be found such articles as "The Dahlia and its Care in the Fall," by Col. H. P. Ban Wagner, Hamilton; "Transplanting Herbaceous Plants in the Fall,"

by J. MacPherson Ross, Toronto; "Roses in Saskatchewan," by G. T. Harley, Prince Albert; "The Fall Care of Lawns," by R. L. Canning, Earlscourt; "Winter Protection for Roses," by C. Craig, Ottawa; "How a House was Improved in One Year," by Mrs. A. G. H. White, Toronto; "Fall Treatment of Bulbs Indoors," by James Bog, Picton; "The Fall Treatment of Bulbs Outdoors," by J. G. Rose, Brantford; and others of a similar nature. Probably the most valuable feature of the issue, from the amateur's viewpoint, is a page of

lawn and garden hints for September. These tell what to do in the flower, fruit and vegetable garden, and on the lawn, at this time of the year.

The issue is an exceptionally good one. The Canadian Horticulturist seems to improve with each number. Readers of The Canadian Dairyman and Farming World, when renewing their subscriptions, will be sent The Canadian Horticulturist for a year, the regular subscription price of which is 60 cents, if they will enclose 30 cents extra with their renewal subscription.

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floor. The ore belt is limited and the opportunity to increase your fortune in this way will soon be gone forever.

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POULTRY YARD

The Moulting of Fowls

All adult fowls moult once a year, and the process may take place at any time between June and November. The exact time at which it occurs is governed by many things, such as the age of the fowl, the way in which it is housed, the food it receives, and its state of health. As a general rule, fowls which are under two years old, healthy and well fed, begin to moult in June, but when a year older the process is frequently deferred until August or September; and hens which are four or five years old frequently run into October and November before they cast their feathers. Late moulting is undesirable, because hens will not lay steadily during the period of moulting, and if they lay at all during that time it is exceptional; and it has also been observed that hens which start to moult late in the season are in bad or indifferent health, and the process with them is tedious and difficult, and, moreover, they do not produce any eggs during the winter months. Early moulting, on the other hand, is distinctly advantageous, because, if hens can get rid of their old feathers during the warm weather of July and August, they assume their new garb with great rapidity, and are in excellent condition for the following winter's laying.

The duration of the moult varies greatly with different fowls, but it is in all cases a trying process, and poultry-keepers should study ways and means of getting it over as rapidly as possible, and with the minimum inconvenience to the fowls. Hens



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which are young and in good health will cast some of their feathers, perhaps, in June or July, but in the early stages of the moult they will not cease laying; it is not until the new feathers are growing profusely that the strain on the system is sufficient to cause cessation of egg production. With hens of this class the actual moult may take something over two months from the dropping of the first feathers until all the new coat has been assumed, but it may be continued all the time until the moult has been practically completed, and it is only then that a rest is taken.

Hens of three or four years old will, on the other hand, cease laying when they drop their first feathers, and will not resume for a month or more after the last new feather has grown to its full length. This means that too long a part of each year is spent in complete idleness by the older birds of a flock, and that at a period when eggs are in greatest demand, and are fetching high prices. Consequently, the wisdom of getting rid of the old hens at a certain time every year and replacing them with pullets, will commend itself to all who keep farm poultry for profitable egg production.—Poultry Journal.

Advantages of Poultry Keeping

The poultry keeper above all other business men has the advantage of having for sale a product which is saleable every day in the year in any part of the country. There is no town so small, no village so remote that poultry and eggs are not in demand at all times, and in many instances the market is much better the year round. The poultry keeper has also the advantage of being able to foretell within a narrow range what price he will obtain for his produce. He knows that at certain times he will be able to get high prices and at other times prices are very likely to fall. He knows that year after year certain price curves will be found in the market quotations and these will not vary widely in any series of years. The price of beef, mutton, pork, wool, cotton, farm produce of any kind, is likely to swing through a wide arc in consecutive years, prices being made on demand or according to the quality produced. With the products of the poultry yard it is different. Prices go up and down almost as regularly as if they had been fixed to remain permanent, and the poultry keeper need not worry about supply and demand. He should give his whole attention to the economic phases of the work.

He should endeavor to feed so as to produce the greatest possible revenue from a given quantity of feed. He should study his fowls and use every endeavor to secure the largest number of eggs from each laying hen. It is characteristic of the business of producing eggs that a shortage in the summer or an overplus in the winter does not affect prices to any great degree. This is because the law of average applies. If one poultryman's hens lay well in winter the increased supply is not large enough to lower prices, while if one flock ceases to produce in early summer other flocks go right on producing the usual summer output. With the individual poultryman an opportunity to conduct his business so as to get the best results by producing the largest number of eggs at a time when the prices are highest. In the poultry keeping as in any other business it is ability to see ahead which makes for success.

Seasonable Hints

Don't think because you have a pure breed you have reached the limit. There is more difference very often in the individuals of the same breed than there is between the breeds. During six months of last year one half of our whole flock (four breeds)

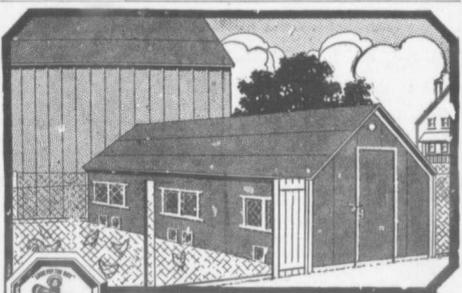
laid over 13,000 eggs, while the other half laid 5,000; that ten hens out of one pen laid 1,400, while another ten hens in the same pen laid 140—that is one hen laid as many as ten. Which kind is the more profitable?

Arrange for early green feed for the poultry. Winter rye makes the earliest. Sow it any time from now to the middle of September; the earlier it is sowed the more late pasture will there be available. Prepare the land as for wheat and sow one bushel to the acre.

If you have a piece of root ground,

that is clean, and it is near the poultry plant, or can be turned into it, try some alfalfa next spring. Prepare it well as for grain, and sow 25 or 30 lbs. of good seed an acre. What the hens do not eat can be cut and saved for winter use.

The hen that does not lay during the winter will not be profitable. The pullet that lays during September will moult before New Year's, and not start to lay till March or April. The mature pullet that starts to lay the middle of November or December will probably lay all winter.



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2. SUBSCRIPTION PRICE, \$1.00 a year, strictly in advance. Great Britain, \$1.20 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-in-advance subscriptions to The Canadian Dairyman and Farming World exceed 14,000. The actual circulation of each issue, including copies of the paper sent subscribers who are but slightly in arrears, and sample copies, varies from 14,000 copies (never being less than 10,000) to 15,000 copies. Subscriptions unless renewed, are discontinued as they expire. No 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 countries and provinces, will be mailed free on request.

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THE CANADIAN DAIRYMAN AND FARMING WORLD

PETERBORO, ONT.

POST OFFICE:

Managing Chambers, 72 Queen

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NEWS AND STATISTICS MONTHLY

The Agricultural Department at Ottawa, are deserving of considerable praise in connection with the Census and Statistics Monthly which is now being issued. Authentic reports of crop conditions are of incalculable value to the country at large. The freeness of trade, and practically all interests are influenced by the condition of the crops. Therefore, it is well that the actual conditions be known at all times. This information the Census and Statistics Monthly supplies.

The people of the United States for years have been supplied with such a service. It has been of great value, and has always been followed with interest. Realizing the value of this service The Canadian Dairyman and

Farming World long ago drew attention to the need for such work being undertaken by the Dominion Department of Agriculture, and, naturally, we are pleased that this service has been inaugurated.

The census report deals with the live stock of Canada as well as with crops. Each month it contains a comprehensive report from each of the provinces. The condition of the live stock and crops in the several provinces, is compared one month with another. Brief notes are to be found from the Dominion Experimental Farms. The Meteorological report for the month also appears. Reports from the dairy and cold storage branch, the seed branch, the live stock branch as well as the tobacco division, are published. The publication also gives brief crop reports from other countries. A review of colonial and foreign produce in British markets concludes the publication. Those concerned in establishing the Census and Statistics Monthly are to be commended.

HORSE RACING SPREADING

The pernicious effect of the legislation passed, a little over a year ago, by the Ontario Government, at the request of Hon. Nelson Monteith, the Minister of Agriculture, in regard to horse racing at the exhibitions of agricultural societies, is already apparent. This year the Norfolk county fair, held at Simcoe, Ont., will hold horse races for the first time on record.

The Simcoe fair, for years, has been held up to the rest of the province as being an example of what an agricultural fair should be. It has been conducted on purely agricultural lines. The Special educational features have always been strongly emphasized. The fair has been a success.

There is a law on the statute books of the Province of Ontario making it a crime to hold a horse race at an agricultural exhibition. The horse racing element, from time to time, has strongly opposed that law. Not daring to antagonize one side of public opinion by rescinding that law, and desiring to placate the advocates of horse racing, Hon. Mr. Monteith conceived the bright idea of amending the law by making it impossible for any person, not excepting officers of the Crown, to enforce the law unless they have been members of the offending society for at least two years. Was ever more farcical legislation passed?

The effect of this legislation has been to throw the door wide open for the holding of horse races at our agricultural exhibitions. When this became known, advocates of horse racing attended the annual meeting of the North Norfolk Society this year, and elected several men on the board of directors. The result is that this society this year has taken the first step, which, if it is not retracted, will in the course of a period of years, lower the society to the level of the ordinary exhibition, at which horse races are the main feature. A number of other societies have done the

same. Gradually, but none the less surely, our agricultural societies are degenerating to the level of the exhibitions held in the United States, where in most of the states more money is spent on horse racing and on debasing special attractions than is spent for all other purposes combined.

It is singular that so many of our better farmers are so slow to recognize the danger of the situation. They believe that horse racing has helped their local exhibition, and, therefore, that it is to be encouraged. They do not seem to realize that in a few years the horse racing element is likely to master them, as has happened in the case of scores of other societies. They think of conditions as they apply only to their own society, and believe that they can control them. It does not strike them that as other societies around them increase their expenditures for horse races, and other attractions, their society will be forced to do the same. They do not recognize the fact that as the horse races are brought more and more to the front, the agricultural features, and with them the farmers, are shoved more and more into the background. And yet such is the case.

It is time that we, as farmers, awake to the danger of the situation and took steps to retain control of our own exhibitions. One of the first steps that should be taken is to make the Ontario Government come down off the fence that it is straddling, and insist that it shall take such action as may be required to ensure our agricultural exhibitions being conducted on agricultural lines, and in an educational manner.

SEEING THE FAIR

During the next six weeks, thousands of people will visit the exhibitions, large and small. The benefit they will obtain from them will depend upon the motive they have in view in such visits. If the motive be for pleasure only, the benefit derived from the exhibitions will be small.

This is not saying that the pleasure-seeking element should be eliminated. Far from it. The fall fair is the only outing that many of us get. After the hard work of the summer, a little recreation at exhibition time does us good and not harm. We will be better tillers of the soil, and better breeders and feeders of live stock, if we take a little healthy amusement. It may be, however, that not all the amusement side of a fall fair is wholesome. There is, however, always enough of the wholesome kind to be found, if one looks for it.

The fall fair is not fulfilling its mission if it caters only to the amusement side of human nature. Properly managed, the fall fair is a great educational institution, and those of us who fail to get some benefit from it, other than amusement, are not taking advantage of our opportunities. The first purpose should be to obtain information. The pleasure-seeking should be of secondary consideration. A little of it sandwiched in with knowledge-getting, will be beneficial.

For many the chief value is the opportunity it affords to extend a knowledge of live stock. The dairyman, the fruit grower, and the grain and root grower, are benefited by the exhibits in their particular line. Every farmer keeps live stock of some description, and poultry as well, and, therefore, these departments are of direct interest to most. At the larger fairs, especially, the ideals in live stock breeding and feeding are presented. None of us who see these exhibits and observe them carefully, but will be benefited. True, many of the animals shown may be over-fattened, nevertheless they afford a valuable object lesson of what skill and care in breeding and feeding can do. The visitor should compare them with what he has at home, and find the weakness in his own system. He may feel sometimes that he has better animals at home than those shown. If so, he should the following year, make an entry, and measure up his animals with the others on exhibition. If, on the other hand the conclusion is reached that the animals on exhibition are superior to anything the visitor has at home, the lesson is obvious: raise the home standard high, and strive to reach up to the ideals presented.

Many look upon the judging of the live stock as uninteresting and tiresome. To the live-stock student, and to the one who desires to excel, it is not so. There are valuable lessons to be learned in watching the placing of the awards. Placing the animals in a class in one mind, independent of the judging, is good mental training and profits one's knowledge of live stock. At the larger exhibitions such as Toronto, the judges are usually men competent for the work, though one may not always agree with their judgment. They have some good reason for the placing, and the learner watching closely can profit greatly by so doing. He can fix in his mind what the first prize animal is like, and wherein it excels those below it. This should help in perfecting his knowledge, and making him a better judge of what are the good and weak points in the particular class of live stock in which he is interested.

At the larger fairs there are many things outside of the judging ring, and the live stock exhibits from which one may derive useful information. The exhibit of farm machinery is one of these. The improvements made, and the new ideas exploited in implement manufacture, are a study in themselves. Nowhere can they be seen to better advantage than at a big fair. In these days of labor scarcity the implement maker is the benefactor of his country. Of course he is not in business for the fun of the thing. But the impulse to put something new on the market that will enlarge his sales, often leads to the introduction of some new implement that is of the greatest benefit to the agriculturist. The hay loader, the side delivery rake, and others we might mention, are examples of this. Though a farmer may not need

a new implement, it will pay him to make a study of the machinery exhibits at the big fairs. There are often ideas floating around that are worth money.

The small fairs afford the same opportunity, only in a lesser degree. It will pay, therefore, to make some effort to visit your local fall fair. The time it takes will be profitably spent if one "sees" the fair in the right way. There are many who attend the fall fair as regularly as clock-work and never profit by what they see. There are others who do so, and are greatly benefited. They put the knowledge into practice, and become better farmers and better citizens because of it.

Ontario Crop Bulletin

The following regarding the condition of crops in the Province, based upon returns from correspondents under date of August 18th, has been issued by the Ontario Department of Agriculture:

FALL WHEAT has yielded well. Owing to the wet, warm weather prevailing at the time of harvesting, considerable sprouting occurred while the grain was stacked. A fair portion of the crop was cut early, and was got out in first-class condition, and in such cases the grain is said to be plump, hard and of good weight. The straw was rather short, but stood up well, and only slight rust is reported.

SPRING WHEAT will not be of as good general quality as the fall variety. It was started in straw, thin on the ground, and the grain uneven both in quality and yield, some very good and some very poor returns being reported. Harvesting began as early as the 20th of July, but in some sections the crop would not be got in for nearly a month later.

BARLEY. In Western Ontario the yield of barley has been large, and the crop is regarded as a satisfactory one generally, as the discoloration of the grain is not so serious a matter as it was before the bulk of the crop was fed to live stock. In Eastern Ontario, however, the yield has been rather light and uneven, ranging from five to thirty bushels an acre in some of the former banner counties near the Bay of Quinte. The hot weather just before ripening is blamed for this injury by some correspondents, while others attribute it to the heavy rains occurring in the early part of the season and hardening the soil. Like other cereals, the crop is short in straw. The bulk of the crop was out in the last week of July and the first week of August.

OATS. Except in the St. Lawrence and Ottawa counties, and in the Northern Districts, the yield of oats will be fully up to the average, and on the whole the grain will be much plumper than in the case of last year's crop. Frequent rains at the time of harvesting—and much of the crop was in the shock as correspondents write—more detract from the value of the oat crop, as sprouting was threatened, and the straw also was likely to be affected by this wet so far as its feeding value is concerned. In the eastern half of the province, rust was frequently complained of, but in the more western counties much less mention was made of this trouble. Some of the largest yields of oats were reported to the Department have been received this year from the County of Bruce.

HAY AND CLOVER. The poor catch of grass seed last year, and the too close cropping of meadows owing to the scarcity of fodder in the fall, made the outlook for this season's hay crop far from encouraging when the snow fell. However, the fields came through the winter in good shape, and the first part of the season gave promise of a large yield of

hay; but dry weather set in early in June and the crop did not go forward as well as was expected. Most of the hay was cut and housed in first-class condition, but a considerable portion was caught by rain after cutting, and has suffered in quality. The western half of the province makes a good showing both as to the bulk and quality of hay, but the more eastern districts are below the average in yield.

CORN. Favorable reports concerning corn come from every district in the province, more especially in the case of corn grown for fodder and the silo. As usual, there are a number of complaints regarding poor seed and the consequent replanting; but warm, moist weather during the summer caused the plants to make a rapid growth, and should frost hold back until the corn is cut it will be the best crop of the year, and the best crop of corn for many years.

POTATOES. Potatoes promise better both as to yield and quality than for the last three years. Those put in early have been disappointing, but late planted are giving promise of a liberal yield. References to blight come from various parts of the province, but some correspondents say that spraying for this trouble is being more practised by growers. Only a small portion of those reporting fear rot.

All classes of roots were backward in the earlier stages of growth owing to unfavorable weather at seeding, but they picked up later on, and "good root weather" was reported as returns were sent in by correspondents. Mangels are rather thin in stand, but are vigorous looking in top, bulky in root and promising generally. Turnips are not so good as mangels, and suffered more from the fly or louse, but their general condition was greatly improved, as reports were being received. Carrots are but rarely mentioned as a field crop, but sugar beets are more frequently spoken of, and in every case, favorably.

Our Live Stock Prizes

No. 1 is the best time to win a pure bred pig or a pure bred calf by securing new subscriptions to The Canadian Dairyman and Farming World. We will give you a pure bred pig, with pedigree eligible for registration, for only seven new subscriptions, or a pure bred Ayrshire or Jersey calf of either sex, or a pure bred Holstein bull calf for only thirty new subscriptions. To secure a pure bred Holstein heifer forty-five new subscriptions are necessary. During the past year, three pure bred Holstein calves have been secured.

Several of our readers are at work trying to win some of these prizes. Mr. James Douglas, of Hastings Co., Ont., has sent us two new subscriptions, making 20 in all that he has sent us. Mr. Douglas intends winning one of our calves. This week Mr. J. R. Calder of Essex Co., Ont., wrote us that he had secured one new subscription, and that he was trying to win one of our pigs. Mr. Calder said that he expected to secure the necessary number of subscriptions within a few days.

If you have all the live stock you care for at the present time, why not take advantage of our special fall offer? You will find this offer on the back cover of this issue. It is made especially for fair visitors. All your old friends and neighbors and numberless strangers will be at the fairs, and you can find no better opportunity of making a little extra money than by securing a club of 25 new subscriptions to The Canadian Dairyman and Farming World, and thereby win our special prize.

Grow your own seed, or deal with firms whose reputation you know.—T. G. Raynor, B.S.A., Seed Dept.



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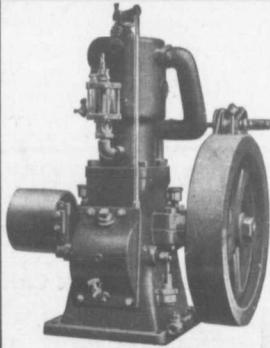
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Circulation Department
THE CANADIAN DAIRYMAN AND FARMING WORLD
Peterboro, Ont.

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 your letters to the Creamery Department.

Cheese and Butter at Toronto

The feature of the dairy products exhibit at the Canadian National Exhibition this year was the display of butter and the feature of the butter display was the uniformly high quality of the dairy butter shown. The exhibit was without doubt, one of the best displays of butter ever seen at Toronto. There were entries from Ontario, Quebec and the Maritime provinces though all the prizes went to the two first named, Quebec claiming the trophy for the second time. The general quality of the creamery butter was fair. It could not be classed as very bad nor as first class. There seemed to be something in the flavor of a good many lots that was hard to describe, so Judge Geo. H. Barr, of Ottawa, said, just enough wrong with it to prevent it securing the top figure in flavor. A more serious defect was the broken finish on much of the butter in boxes. When the parchment paper was pulled off, a mark, as if made with a knife, was shown across the butter, some of it adhering to the paper, leaving an unsightly appearance. Some excellent butter was scored low because of the carelessness in packing. Butter with only one thickness of paper lost on finish. In the awards, for the most part, the whole milk creameries, or those who pasteurize gathered cream were at the top.

Mr. Barr stated that the dairy butter was the best of its kind he had ever examined. The average score was higher than the creamery butter. The top score in creamery was only 1/2 of a point above the best dairy. It was, therefore, a close shave for the trophy. Creamery men will have to look to their laurels another year or the farm dairy will be at the top.

The cheese display was judged by J. B. Muir, Ingersoll and F. H. Biswell, Belleville. There was about the usual quantity out. The quality was of a high order, and superior to last year, so said Mr. Muir, who officiated at last year's exhibition. The cheese was close cutting with no ad flaws,

and neat and attractive in appearance. The exhibits from Wisconsin made the contest more interesting. The cheese from that state was very fine in flavor and would have stood at the top only it showed openness. A second and a fourth prize went out of Canada, no bad showing in the centre of the cheese industry of this continent. There was no trophy in the cheese section this year.

Dairy Exhibits at Sherbrooke

The dairy exhibiting at the Sherbrooke, Que., Exhibition was always almost too much for your correspondent. Most of the old line machines were on exhibition—Sharpless, De Laval, Empire, etc, but the one that interested me most was that of the new Danish firm lately established in Montreal, Burmenster & Woin of Copenhagen. Their separator is made much on the same style as the De Laval only has a self balancing bowl. Their exhibit of "Perfect" milk pails, into which no particle of dust can enter when milking, as the milk is strained as it is milked through two ply of a mesh strainer with sterilized cotton between was the subject of much attention. The pail proper, has no seams as is the mine of all their assortment of milk cans and churns for transporting milk, all made from one piece, steel, without seam or crevice, and rust proof, just such a can as our city authorities are wanting to transport milk. The cans are also self locking.

We noticed also, the centrifugal churn, extracting the butter by centrifugal force instead of by agitation. Here also, were object lessons in buttermaking given daily, which never failed to interest, and many were the amusing comments heard because the expert did not make the butter as "mother used to make it."

The exhibit also, dairy products was large owing to doubt to the magnificent prizes offered by the Eastern Townships bank officials, who give annually about \$800 in prizes here and at a few county fairs. The butter exhibit was magnificent, the entries in all the classes numerous. The Eastern Townships justly boasts of its fine butter product. There were a number of fine lots of cheese.—W.S.

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As a rule there is more moisture incorporated in butter in summer time than in winter, as butter has a lower melting point at that period.

Cheese Department

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

Making September and Later Fall Cheese

Frank Hearn, Chief Dairy Inspector for Western Ontario

During July and August the weather has been extremely warm, and many cheeses have depreciated in value by being heated in curing rooms, the temperature of which has often gone up to 80 degrees, and sometimes higher. It is almost impossible to have finest cheese, no matter how well they are made, and subject them to such high temperatures in curing. It is discouraging to enter a curing room and find cheese well made and nicely finished, and see them almost ruined in body and texture by intense heat, when a few hundred dollars properly spent by the patrons, would provide a cool curing room.

If the patrons would co-operate by each paying a share of the cost, the small amount would never be felt by them, and they would get the benefit many times over in yield of cheese, and in quality. Now is the time for patrons of factories to consider this matter and be prepared to take some action before next season. We are pleased to report that more factories

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We have a slightly used Six Cylinder International Engine, "good as new" costing \$60.00, that we will sell for \$27.00. IT'S A BARGAIN for the first one that speaks quick. This price is F.O.B. Woodstock, Ont. Information regarding this engine can be obtained from Jas. McMahon, Woodstock, or at our warehouses in Toronto, Ont.

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Fair will be Bigger and Better than
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Live/Stockmen will be allowed to take
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Send for a Prize List to
E. McMAHON, Secretary

in Western Ontario are putting in cool curing rooms this year.

Our September and October cheese are usually considered the finest of the season, though the winter has seen summer cheese this year cured in cool curing rooms that would compare favorably with fall made goods. In making fall cheese we must guard against certain mistakes that some of us are likely to make almost without realizing it until too late to remedy the matter. Last year some of our September cheese "came down too fast," or in other words, "lacked body," were "too weak." Do not use too much culture, for we must remember that although the curds may be dipped sweet and apparently well firm in the whey, yet if too much culture is used the cheese are almost sure to be "dead" in color, short in grain, and mealy in texture when cured.

TO INSURE A FIRM CONDITION

Set the milk sweet enough that the curd can be handled carefully, the temperature raised gradually, and everything controlled in such a way that the curd can be held in the whey at least one and one-half to one and three-quarter hours after the cooling temperature is reached. This method will insure a firm, well shrunk condition of the curd by the time sufficient acid has developed for dipping. A serious mistake may be made by overdoing the "slow cooking" process, and having sufficient acid developed for dipping almost by the time a temperature of 98 degrees is reached, and the curd still soft.

Some of us make the mistake of using too much culture, ripening the milk too low before setting, and then when we find the acid coming on too fast, are obliged to run the whey down and take the curds almost continually, believing this will give the required firmness before dipping. Such curds always come out "too soft." We must remember that acid develops inside the curd and is forced out into the whey surrounding the curd by the action of the heat and the acid itself, which causes the curd to contract. Very little acid develops in the whey itself which surrounds the curd. Therefore, if too great a development of acid is allowed in the milk at setting it will continue to develop too rapidly inside the curd after cutting, and a great deal faster than the curd can expel the moisture or become firm. Or we may have the acid developing in the curd very much faster than the curd is firming, and we are obliged to dip the curd to find out if it is properly cooked or firm, in order to prevent so far as possible

acid cheese. Such curds never make fine cheese. They should firm up in proportion to the development of acid.

Let me repeat again: have the curd firm in the whey before sufficient acid develops for dipping, but get this firmness by having the milk sweet enough at setting that the curd will remain a sufficient length of time in the whey to get this firmness without having to run the whey down too soon, or having to stir the curd too harshly with the rake. Stirring in the whey simply means to keep the cubes of curd separated and not to harden the curd, if the previous work has been done properly. The curd will firm of its own accord if the cubes are kept separated, and the proper relation between acid, heat, and moisture are maintained at all times.

DO NOT USE TOO MUCH CULTURE

Acid cheese in the fall are not usually caused by the maker giving too much acid at dipping as shown by the hot iron or acidimeter, but from the fact that too much culture is used, and the curd is soft and the curd being too soft and containing too much moisture when the acid developed. Last year in September the milk increased rapidly in acid content and the curds seem to retain excessive amounts of moisture, and were very difficult to get firm in the whey. Be quicker to detect the change this year, and when this condition occurs, raise the heating temperature one or two degrees, say to 9 degrees or 10 degrees, even a little higher, if this is not sufficient. Do not run the whey partly down on normal curds too soon. Perhaps some of us are over-doing this early running down of the whey. I do not mean that more acid should be given before dipping, but that the curd should be firmer, with the quantity of whey, and that it should be sweet enough to allow this to be done before much acid comes on. When the acid starts to develop then part milk the whey may be safely run down, and the curd stirred occasionally until ready to dip. A brighter firmer, more elastic curd will result than if the whey is run down when too sweet, too near the surface of the curd as soon as heating is finished, and the curd allowed to remain in this small quantity of whey until ready to dip. The curd will also work along better after dipping.

At dipping stir the curd well in the zinc to relieve it of all surplus or free moisture. With curd well firm in the whey and well stirred in the zinc, flaked well before milling, a cheese of good body, close, clear in color, and flaky in texture, should result. If too much moisture is left in fall curds, the cheese will usually be pasty and sticky in texture, with poor keeping quality. When the weather gets cold later in the season, some attention should be paid to the curing rooms. Try to keep an even temperature, not letting it go to 60 degrees one day and 60 degrees the next. When weather is cold put some fire in the curing room and let the cheese get a little start in curing before they move by the buyers. By keeping a temperature of about 60 degrees the cheese are less likely to show a pasty texture. We trust our makers will try and have our September and later fall cheese fancy in every respect.

Three days work at a cheese factory indicated that mechanical losses were less important than in butter making. The objects of the two processes are opposite. One makes a viscid product, butter, the other a less viscid one, cheese. The nature of the products and the methods of handling them favors greater mechanical loss in butter making than in cheese making.—Exchange.

Watch September Milk

I would advise makers during September and the fall months, to keep a close watch on the milk supply and to insist upon cool, clean, right delivery. We frequently get the worst delivery of the season in September, if we have bad weather conditions.

Set milk at temperature of 86 degrees; use sufficient rennet to get firm coagulation for cutting in 25 to 30 minutes. Set the milk sufficiently sweet so that it will remain in the whey, at least, 2½ to 3 hours, with normal careful handling.

When removed from the whey the curd should have ¼ inch of acid by the hot iron test, and be firm, with an elastic, springy feel, and full bright color.

This condition will be obtained by sufficient stirring and applying the proper heat, but will vary some on account of conditions of weather, quality feed given the cows, and the amount of butter fat in milk.

But, I would repeat, be sure and have the curd sufficiently firmly cooked by the time the whey is ready for removal. Drain the curd nicely, and put to pack, which is easily done if moisture and acid are right at this stage.

Mill when well in fibre, or when showing 75 to 80 by alkali test. From the time the curd goes in pack to this stage it should take, at least, two hours, if conditions are right.

Mature well after milling and let curd shrink and come down well before salting. Do not be afraid to give the curd some fresh pure air. Two and three-quarters to 3 lbs. of pure salt to 1,000 lbs of milk should be plenty if the curd has the right amount of moisture at this stage.

Let salt all dissolve and the curd come back to a yielding pressable condition before hooping.

Press cheese two days if possible. All cheese made in September and especially September's and October's, as they are usually carried the longest before consumed.

FOR SALE AND WANT ADVERTISING

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CHEESE AND BUTTER FACTORY FOR SALE, cheap, and doing a good business in Woodstock district. Apply, J. H. Williams, Embro, Ont. E-9-30

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YOUNG MAN WANTED, with some experience to work in the Ballymore Cheese Factory for balance of season. Applicant state wages. Duties to commence September 1st. Geo. Kinney, Cheese Manufacturer, Ballymore, Ont. E-9-16

OWNERS OF CHEESE FACTORIES AND CREAMERIES desiring to make direct shipments to Great Britain, will have an opportunity of meeting a large British importer in July. Further particulars may be obtained by writing Box J, Canadian Dairyman and Farming World. D. U

U S U S U S

The 1908 Improved
U. S. CREAM SEPARATOR

Meets every emergency in the Dairy

It has a solid, low frame, wide base supply can without the back breaking low handles, superior's Record for clean skimming is thoroughly labor-saving, as you run in a pool of oil, and has built-in openings at high speed points, making it the easiest running apparatus made.

Do not delay longer in the purchase of a separator and buy no other until you have seen our catalogue No. 100 sent to our address on receipt of a postal note.

Vermont Farm Machine Co., Rutland, Vt. Canada Agents made up on Wholesale at Montreal, Calgary and Winnipeg. 100

U S U S U S

The above will apply with normal milk. The maker's good judgment, if thoughtful and observant, should direct him what to do under abnormal conditions.

R. W. Ward,
Cheese Inspector,
Hastings Co., Ont.

The Collins Bay Cheese Co., near Kingston, and the Evergreen Cheese Co., near Stirling, Ont., have purchased steel whey tanks from the Steel Trough and Machine Co. Ltd., Tweed. These steel tanks are increasing in favor.

FOUNTAIN PEN FREE.

A 14 ct. Gold Fountain Pen will be given to any person who secures only one new subscription for The Canadian Dairyman and Farming World. These pens are guaranteed to give satisfaction. Try and win one.

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IN LOOKING back over our lives, we often see that what seemed at the time the worst hours and the most helpless in their wretchedness, were, in reality, the best of all. They developed powers within us that had heretofore slept; developed energies of which we had never dreamed.

James Freeman Clarke.

A Little Child Shall Lead Them

(Continued from last week)

"Don't look so sad," said the boy. "I ain't mad," said Schaeffer earnestly. "I was just 'inkin'. Say, I got to go now." He consulted his watch hastily. "Don't you fadder, or step-mudder come to see you? No? Vell, I come. I come back to-morrow." He started and turned back. "Say, my name is Chon, too," he said foolishly. "I 'ink mebbe we get along togedder, eh? Goot-bye, Chonny!"

And the nurse rising quickly from a screen beside the next bed, watched the lumbering figure go out. "And a little child shall lead them!" she said softly.

John Schaeffer was in Ward Four the next morning, on many mornings after that, as well as many afternoons and evenings. And the fame of the strange friendship became known throughout the hospital, and in some byways of the outside world.

Day by day the old German became more gentle and considerate towards others. He was as one walking in new fields and learning new lessons. It was very marvellous and yet very simple. He had rediscovered a human world.

And while John Schaeffer's education in the humanities progressed, the art of orthopedic appliances surged ahead by leaps and bounds. New and intricate braces were invented to rest this and that muscle, and straighten distorted backs and limbs. They were devised and tenderly fashioned for one Johnny Conners, who hoped to be a sailor; but many little cripples will know and revel in their restful and curative magic.

And so, while John Schaeffer spent fewer hours in his laboratory, its importance to humanity was greatly multiplied. When his services were needed in the machine shop it was a simple matter to find him. He was at Johnny Conner's bedside, helping in a game of solitaire, or fashioning wonderful ships, replete with sailing gear. Or, perhaps, he sat with rapt attention, his bulging shoulders bent forward, his large hands locked ecstatically, while a baby voice sang:

"Take me back to New York town, New York town, New York town."

Late one afternoon, after a wearisome day in the machine shop, he hurried up-stairs toward Ward Four, and sat down contentedly beside "his boy's" bed.

"Vell," said he, raising his eyes happily to the ceiling, "Let's have dot 'New York Town,'" He waited dreamily; but there was no response. He turned sharply to the bed.

"Was ist los? Vat's der madder, eh?"

"I've been crying," said Johnny simply. The long eye-lashes were wet, and the baby face was white and drawn.

John Schaeffer looked about him maliciously. "Has somebody been monkeying with that brace already?" The nurse heard him and hurried to the bedside. "Oh," said she, uneasily; "I just went for you, Johnny's been suffering all day and we didn't know it. He never cries out aloud. Dr. Frank examined him—" Here she dropped her voice to a whisper—"and says he must have an operation."

"No," hissed Schaeffer. "Sh-h," cautioned the nurse; "I'll send for the doctor."

Schaeffer was already examining the braces. He knew their correct position to the minute fraction of an inch. They were all in place, he noted. He tested the joints; they moved freely, and then he looked up into the grave face of the surgeon.

"Take off the brace," said Dr. Frank, calmly, "and I'll show you." A large red spot showed all about the apex of the crooked spine. "Abscess," said the doctor, pointing his finger.

"So?" gasped Schaeffer. "Bad?" "Very bad," said the doctor. "You see," he added calmly, "there's such a thing as a too artful brace. With a poor one we should have known of this earlier. Now, I fear it's too late."

The old German made no reply. With trembling fingers he pulled from his pocket a tiny pair of nippers and began gently to bend the steel strands all about the sore spot, lifting them back and relieving all pressure. The little patient sank back restfully in his pillow and smiled gratefully.

"Would you like for me to sing you 'New York Town,' now?" he asked faintly.

"No, you ain't going to sing to-day. You go to sleep now. To-morrow you can sing." "Dot's right," Schaeffer, earnestly, "did you hear vot he said?"

Johnny shook his head, and Schaeffer looked relieved.

"Vell," he said brightly, "den we keep it a secret. We goin' goin' to haf some fun to-morrow. We fix that brace—make it nice and straight, mebbe, just like a sailor. It won't bodder any more." Johnny was regarding him solemnly and Schaeffer's eyes dropped to the floor. "Dot's right," he said obstinately. "You leave it all to Chon. I got to go now. Goot-bye, Chonny."

John Schaeffer plunged out of the rear basement door of the hospital and turned his quick steps towards

the avenue. In a few minutes he was fumbling for the bell at the door of a brownstone residence. A white card in the window gave the name of the famous surgeon who had smiled behind his hand to the man simply.

"The doctor never sees patients at this hour," said the maid doubtfully; "he is dressing for dinner."

"Tell him John Schaeffer wants to see him," said the man simply. "Mebbe he'll come down."

They met in the hall, the great surgeon, bland and gracious in his dinner clothes, the inventor of braces slouching against the wall, and twisting his old soft hat nervously in his big hands.

"Hallo, John!" said the surgeon easily. They had always been John and Robert to each other since they had worked together in the old hospital years ago.

"Robert," began the other earnestly. "I haf never said a favor of you. Now I got one—a bit one. He blinded intently over his spectacles and his voice trembled.

"I haf a little friend in de hospital. He iss bad, very bad. I want you to fix him quick. I trust nobody else. He iss a liddle boy—and—and—Ach Gott! I lof him!" He clenched his hands convulsively, and leaned back against the wall, and he twisted his old soft hat nervously in his big hands.

The surgeon looked at him curiously. And this was John Schaeffer, the cranky old German!

John Schaeffer misinterpreted his silence. "He iss bad, very bad. I want you to fix him quick. I trust nobody else. He iss a liddle boy—and—and—Ach Gott! I lof him!" He clenched his hands convulsively, and leaned back against the wall, and he twisted his old soft hat nervously in his big hands.

The surgeon took the books gently from the shaking fingers and put them back in the pocket. Then he rested his hands heavily upon his friend's shoulders. "John," said he, sternly, "that's the meanest thing you ever said to me, and you've said some mighty mean ones. You didn't intend it, but that hurts." He looked briefly at his engagement book. "I'll be at the hospital to-morrow at three o'clock. Get everything ready."

When the little patient was wheeled into the operating room next day, John Schaeffer was at his side, all sprightly attention. "How do you like dot room, Chonny? All so nice, eh? Now we put you here so you can look right out dot window. So! How's dot? Now we are going to haf some fun. You dream you are a sailor, mebbe on a big ship. Den, zip! You come back to New York town! How's dot?"

The nurse came up and whispered in his ear. "His parents are waiting outside. Shall I let them in?"

"No!" he said sharply. "I will go and see dem."

He found them in the anteroom, a girl, plainly dressed and with a bold, defiant face, a young man, pale and stoop-shouldered, who might be an over-worked accountant. They squirmed under his keen scrutiny.

"So you are his fadder and mudder?"

"I am not his mother," said the girl coldly.

"No," said Schaeffer, quickly. "Tank Gott for dot! He has not got your face."

"Dere iss no law," he went on calmly, "to keep bums like you from falling children and making dem cripples. But when you neglect, like you haf dis one, dere iss anodder law, vich says you cannot haf der child. He iss MINE now. I will fight for fifty 'ous and dollars wort to prove it. He is mine—if he lives! If he dies he iss somebody else's. You don't get him no more, anyway. You catch dot? No, you can't go into dot room." He added jealously, "You can wait outside here you please. Goot-day."

When he returned to the operating room, the surgeon was talking to Johnny, and looked up cheerily.

"A stout brain here, John," said he. "Look at these eyes. That's the only chance."

"So you're going to be a sailor," he went on, turning to the boy. "Vell, by the time I'm ready to settle down for a rest, you'll be captain of a ship. Will you take me for a long voyage somewhere?"

The boy smiled brightly and nodded his head.

"I'll remember that promise one of these days," said the surgeon. He motioned the nurse for the anesthetic, and John Schaeffer moved hastily to the door.

"Ven you want me," said he, "I am o'er dare." He pointed to a room across the area. "Wafe someding."

And the nurse when she gave the signal, a half hour later, dropped her arm suddenly and peered intently out of the window. "Upon my soul," she said in an awesome whisper, "there's John Schaeffer on his knees praying!"

The room was very quiet when he stumbled back; and he came in on tip-toe, glancing first at the surgeon, and then at his boy. The little face was very white and still.

The surgeon laid the little arm back on the table and pressed his head to the patient's breast, listening for the throbbing in his wrist, and John Schaeffer looked on with dumb horror in his eyes. He could hear the rapid, steady thump of his own heart. If he could give all his strength to another who needed just a little of it.

"Ach, Gott!" he whispered, and his

FREE PATTERNS

The following patterns will be given as a Premium for only one New Yearly Subscription to this paper at \$1.00 a year.



WORK APRON, SLEEVE AND CAP PATTERN
In the illustration is shown a Work Apron, Sleeve and Cap Pattern made of checked gingham. Material required for medium size is 6 1/2 yds. of 3 1/2 yds. 36 in. wide.

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HOUSEHOLD EDITOR
CANADIAN DAIRYMAN AND FARMING WORLD,
PETERBORO, ONT.

dry mouth clacked as he opened it. "Must it be?"

A soft zephyr of Spring, sweeping up from the open court, flustered the window curtain gently; it carried lightly the strains of a luted hurdy-gurdy playing before a tenement house. A crowd of street urchins took up the refrain, and the little cripples sunning themselves up on the hospital roof garden, echoed it back merrily.

"Take me back to New York town, New York town, New York town."

John Schaeffer heard it and great tears welled up in his eyes and dimmed their sight. His boy's own song—a song his baby lips would sing no more! He dashed the tears from his eyes—and saw that the surgeon was holding the patient's wrist again and peering intently at his face.

Suddenly the eyelids fluttered, and then opened wide with a blank frightened stare. A gentle, palpitating sigh, and they closed again.

"Take me back to New York town," came the instant refrain, and once more the eyes opened at the time with the faintest twinkle of comprehension. The surgeon feeling the pulse delicately, broke the silence sharply with a hearty chuckle. "He's coming back to New York town," said he gently.

"John, you've got your boy back! A grief-stricken face, grown suddenly old and haggard, looked at him with pitiful eagerness. "You bring my Chonny back?" he choked, "you bring my Chonny back?"

He sank to his knees beside the table, his head bowed low, his hands clasped in adoration. "Ach, no! Forgive me! It is you, Gott, who die!—for die,—for my boy,—I say,—Gott sei dank! Ach!"

When the Butter is streaked, you may be sure it was not

Windsor Dairy Salt

that was used to salt it—
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All grocers sell Windsor Salt.

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What Would an Inspector Find at Your Farm?

(Concluded from last week.)

"Is it permissible," asked the woman to be washed? Our butter maker tells us not to use a cloth, nothing but a brush."

Mr. Stonehouse—"He probably is afraid that people will be careless, and not wash the cloth thoroughly after use. The use of a dirty cloth, is almost as bad as not washing at all, as a dirty cloth leaves a dirty smell in the separator. Every time a wash-cloth is used it should be washed and hung up to dry in the sun. It is a great mistake to throw the discloth down in a heap."

A JOKE ON THE INSPECTOR

The woman then asked a considerable number of questions, all of which Mr. Stonehouse answered at some length, thinking that he had a ready pupil. At the end he had the wind taken out of his sails, by the woman remarking, "Of course I knew all that you have just told me. I merely wanted to find out if you would tell me to do what others have told me and what I have read."

WHY THE TEST VARIES

Patron No. 10.—"Everything" was found neat and clean. The separator was kept in the summer kitchen. Mr. Stonehouse was asked why the cream test should vary so much from month to month.

Mr. Stonehouse—"It may be due to several reasons. The speed with which the separator is worked made a great difference in the cream test. I have varied the test by 15 per cent. by turning the separator fast and slow. A man turns the separator faster than a child or woman, and usually gets a richer cream. It generally is safe to turn the separator four or five revolutions a minute faster than the speed recommended by the instructions given with the separator. Faster turning gives a richer cream and a cleaner skimming. The man of the house said that he had read an article on this subject the day before in *The Canadian Dairyman and Farming World*.

A DANGEROUS PRACTICE

Patron 11.—The separator was in the cow house covered with flies. On the floor were several dirty pails that had been used to hold skim milk. Mr. Stonehouse remarked that the use of such pails was an excellent method of giving calves scours. The pails are seeded with germs and they seed the milk. "It is," he said, "like feeding a child a dirty bottle, and is a dangerous thing to do." The stable was light, and had a good cement floor but the ceiling was covered with cobwebs. The parts of the separator were in the summer kitchen, and had been thoroughly washed. The cream test was only 22. Mr. Stonehouse said that a good average test was 30 to 32 per cent. He adjusted the screw of the separator so that it would give better results.

Patron No. 12.—Milking had only been completed and at the time of the visit the separator had not been washed. It was kept in the summer kitchen and was badly out of repair. The agent had refused to fix it, although he had been asked to do so several times.

WHY CREAM SOURS

Patron No. 13.—The separator was kept in the summer kitchen. It had been washed but scalding water had not been used. The cream test was only 18. Mr. Stonehouse advised turning the separator screw so as to get a test of 30 to 32 per cent. "If your cream is bad," he said, "it sours much easier than thick cream. It is the milk in the cream that sours. It is impossible to get a 40 per cent.

cream so sour because there is not enough of the sugar of milk to produce the acid. It is the sugar in milk that turns into acid and causes souring."

Patron No. 14.—"We generally wash our separator only once a day," said the woman, although I know we should wash it every time it is used. "You could not do a worse thing," agreed Mr. Stonehouse. The separator was found in the barn and showed the results of the care it was receiving. An old cloth had been thrown over it. It was covered with oil and spilt milk. Milk had been spilled on the floor, where it had soured. There was a very strong smell and flies were numerous. The separator had not been cleaned and was not in fit condition to be used again. Mr. Stonehouse remarked that good cream could not be produced under such conditions. The woman said that she would like to keep the separator at the house, where she could give it better care.

This patron, like several others, was in the habit of keeping the cream from each milking in separate pans. She complained that it made a lot of



Won Three Pigs

In the issue of July 29, we published on page 11, a little story of how a bright hustling boy in the west had secured 21 subscriptions for us, all at \$1 a year, and of the prizes we sent him in return. We are pleased to publish a photograph of Ray on his little pony. It only took Ray one day and a half to secure these 21 subscriptions, and he says all the subscribers he obtained are well pleased with their paper. Ray is very proud of the pigs among our readers who can get as many or more subscribers for us.

As this bright boy is only 13 years old, we feel that there are other boys among our readers who can get as many if not more subscribers for us.



Ray and his Pony

work and asked if it was necessary. Mr. Stonehouse replied that it was not necessary provided that the cream was well stirred when it was mixed.

WASHED ONCE A DAY

Patron No. 15.—The separator was badly out of condition, one of its parts being badly worn out. The woman said that at first she had washed the separator every time it was used but her neighbors had told her that it was not necessary, and that she was foolish to do so. She admitted that she felt that it was a dirty habit not to wash the separator thoroughly each time that it was used, and offered in excuse the explanation that farm women have so much to do they are apt to follow the easiest method of doing their work.

Almost all the patrons visited were in the habit of cooling their cream by setting it in cold water. It was encouraging to find that they nearly all knew how they should care for their cream, even if some of them were not doing as well as they knew how.

Place crocheted articles to be washed in a pillow case and tie up the top. Immerse in a good tepid soap solution and squeeze and press with the hands. When the water becomes discolored use a fresh solution, and finally rinse in three clear waters of the same temperature. Squeeze out as much as possible and hang up to dry, leaving them in the pillow case. Washed in this way they will look like new.

Why not try, and then send us your photograph. We would be pleased to publish it also, and to send you prizes. Write us for sample copies, and perhaps you may be able to get several new subscriptions at your fall fair, which will soon be here.

Fill a bottle with warm water before trying to remove the label.

150 SONGS with Music, 15c

116 Humorous Recitations, 15c; 30 Humorous Dialogues, 15c; Family Cook Book—100 recipes, 15c; 1 Two books for 25c; Four for 50c.

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THE COOK'S CORNER

Send in your favorite recipes, for publication in this column. Inquiries pertaining to cooking are solicited, and will be replied to, as soon as possible after receipt of address. Our Cook Book sent free for two new yearly subscriptions at \$1.00 each. Address, Household Editor, this paper.

LAYER CAKE

One cup sugar, 1 egg, 1 cup milk, $\frac{1}{2}$ cup butter, 1 teaspoon soda, $1\frac{1}{2}$ teaspoons cream tartar, nutmeg, flour to roll out.—Mrs. Wm. Wallace, Kars, Ont.

WALNUT CAKE

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoons baking powder, $\frac{3}{4}$ cup chopped walnuts.

RASPBERRY CAKE

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup milk, 2 teaspoons baking powder, $\frac{3}{4}$ cups flour and lastly add 1 cup finely chopped raspberries. Bake in layers. One cup of fresh berries does as well and add a little more sugar.

CUSTARD CAKE

One cup sugar, 2 tablespoons butter, 2 eggs, 1 cup sweet milk, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream tartar, 2 cups flour. When cold, split each layer with a sharp thin knife and spread with the following filling, also cold. One cup milk, heated, 1 egg, 1 dessert spoon of corn starch, or 1 tablespoon of flour, sweeten and flavor to taste.

DOUGHNUTS

One cup milk heated, 1 egg, 1 dessert tablespoon butter, 1 egg, 1 teaspoon soda even full, 2 teaspoons cream tartar, nutmeg, flour to roll out.—Mrs. Wm. Wallace, Kars, Ont.

Tempting Marmalades

Marmalade is said to be an aristocratic name for fruit jam, but in truth, the two preserves differ materially, the latter being more delicate flavored and attractive in appearance because it mounds more perfectly and is not coarsened by seeds or skins.

Over-ripe or otherwise inferior fruit can be better utilized in this than in any other way; but the finest and richest flavors only come from choice fruits and pure sugar and then not unless eternal vigilance is exercised from first to last, and only porcelain-lined, earthen or granite vessels are used.

All kinds of marmalade must be stirred constantly to prevent its adhering to the bottom of the saucepan, and if this should occur, it must be immediately applied out and the vessel thoroughly cleaned.

Marmalade should be kept in covered pots made expressly for the purpose or in jelly glasses; and although it need not be airtight, it should be covered with a thin layer of melted paraffin or a piece of paper soaked in brandy before the cover of the dish is put on. Be careful to keep in a cool, dry place.

PEACH MARMALADE

Pare, stone and weigh the fruit. Cook slowly in water, using as little water as possible. Extract the kernels from one-fourth of the pits and cut them in small pieces. Allow 1 lemon to every 3 lbs. of fruit, carefully pare off the skin, yellow rind; add to the sliced kernels, cover with cold water and steep slowly for 15 minutes. Strain through a fine strainer; add $\frac{1}{2}$ of a lb. of granulated sugar for every pound of fruit; return to the fire and as it slowly comes to a boil remove the white foam. Squeeze the juice of the lemons into the liquor from kernels; add to the marmalade and cook 15 minutes longer.

DAMSON MARMALADE

Damsons make a delicious tart marmalade to serve with meats. Remove the pits, but not the skins, crush part of the fruit, and add the least amount of water possible for cooking, and proceed as above.

Plums are very juicy fruit and the marmalade usually requires half an hour's cooking.

QUINCE MARMALADE

No marmalade is at once so fine colored, firm and delicate flavored as quince, when properly made. Wash and wipe the fruit to remove the down and cut out the blossom ends. Then pare and core, dropping the fruit into cold water to prevent discoloration. Slice the parings and cores slowly, covered, for 2 hours and then strain through a linen bag, squeezing at the last. Drain the fruit on a napkin, weigh and boil until soft in the liquor from the parings. Strain and allow $\frac{1}{2}$ or $\frac{3}{4}$ of a lb. of sugar for each lb. of fruit; stir sugar and pulp together in a stone crock; cover and cook in a hot oven until it takes on a rich red color and is firm when cold, probably half an hour.

Buttermilk Yeast

This is the best yeast ever used, as well as being the least trouble to make. The dry yeast you take for a small family 1 pt of fresh buttermilk, and put in a stew pan to boil. When it boils stir into it enough white cornmeal to make it like thick gruel. Let it boil up good, then remove from the fire, and set away to cool. When about milk-warm, stir into this one cup of good yeast, and set in a warm place to rise. In two hours it should be nice and light, and when thick with cornmeal, and make into cakes to dry, or it may be made into crumbs, and it will dry quicker.

Do not put one bit of salt, sugar or flour into this yeast; use nothing besides the buttermilk, meal and yeast you put in it to raise it.

The evening before I wish to bake, I soak half a cup of this dry yeast in tepid water, make a batter rather thicker than for pancakes of flour, warm water and a little salt; put in the yeast, and set aside to rise until morning, then proceed the same as with bread made with hop yeast, and your baking will be all out of the way before noon, if the dough is kept the right temperature while rising.

In making new yeast, use a full cup of the dry yeast to start the next batch. With good flour this makes delicious sweet bread and is very little trouble.—Mrs. Jennie Lee, Halton Co., Ont.

Good Words

My little boy intends trying to get subscribers for your paper. Then he can earn some premiums. The way to keep boys on the farm is to give them some stock of their own, make their homes pleasant, have good games and music for the evenings and abundance of flowers. When their mothers and mothers and the boys and girls will not care to go elsewhere to find employment. To be a good farmer is something to be proud of.—Mrs. A. Marshall, Monck Co., Ont.

The Sewing Room

Patterns 10 cents each. Order by number, and size. Add 25¢ for give age; for adults, give bust measure for waists, and waist measure for skirts. Add all orders to Pattern Department.

MISSIE'S BLOUSE 889

Even young girls are asked to have at least one blouse in the wardrobe that can be closed at the front and which does not mean the necessity for assistance in the putting on.

The blouse is made with a fitted lining that is closed at the front. The waist is closed with buttons and button holes in double-breasted style and the chemise is hooked into place.

Material required for the 16 year size is $3\frac{1}{2}$ yds 21 or 24, 22 yds 23 or 25, 44 in wide with $\frac{5}{8}$ yd of all over lace 18 in wide and 2 yds binding. The pattern is cut in sizes for girls of 14 and 16 years of age and will be mailed on receipt of 10 cents.

MISSIE'S SEVEN GORED SKIRT 892

The plain seven gored skirt for girls of 14 and 16 years of age is one of the later favorites for young girls as well as for their elders. The skirt is cut in seven gores and is laid in inverted plaits at the back.

Material required for the 16 year size is $3\frac{1}{2}$ yds 21 or 24, 22 yds 23 or 25, 44, or 2 yds 22 in wide if material has figure or nap; $3\frac{1}{2}$ yds 22, 2 yds 44 or 2 yds 22 in wide if it has not.

The pattern is cut in sizes for girls of 14 and 16 years of age and will be mailed on receipt of 10 cents.

MISSIE'S CHESTERFIELD COAT 893

This coat is one of the latest developments of the mannish idea and it is essentially smart in effect. The coat is designed for young girls and it can be made either in the hip length illustrated or longer as liked while it is adapted to almost every reasonable material.

Material required for the 16 year size is $3\frac{1}{2}$ yds 27, $3\frac{1}{2}$ yds 44 or 1 yds 22 in wide for hip length; $3\frac{1}{2}$ yds 27, $3\frac{1}{2}$ yds 44, or 2 yds 22 in wide for $\frac{3}{4}$ length. The pattern is sized 14 and 16 years of age will be mailed on any address on receipt of 10 cents.

GIRL'S DRESS WITH TUCKED GUMPE 8717

The dress worn over the dress of muslin is perhaps the prettiest for the younger girls. The waist is tucked at the shoulders and gathered at the waist line. The skirt is made in five gores and is laid in backward turning plaits.

Material required for medium size (11 year) is $3\frac{1}{2}$ yds 27, 5 yds 32, or $3\frac{1}{2}$ yds 44 in wide with $3\frac{1}{2}$ yds of binding and 2 yds 36 in wide for the gumpe.

The pattern is cut for girls of 11, 12 and 14 yrs, and will be mailed on receipt of ten cents.

You Don't Believe It Of Course You Don't

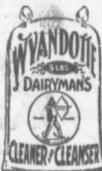
You could not be expected to think otherwise, but when you know the facts about Wyandotte Cleaner and Cleanser as they are known to thousands of other housewives, you will believe just as they do, and wonder how you have been able to keep house without the assistance of this unusual cleaner.

WYANDOTTE Cleaner and Cleanser

Cleans Everything Clean. Try it in the dairy house to wash the cream separator, tins, pails, etc., wash the cow's udder with it (it is absolutely harmless). Try it in the kitchen—wherever you would use soap. Note how bright and shiny the dishes and glassware look and how easy they are to dry. Try it in the laundry on the sour, sweaty and soiled clothes—it makes them pure and wholesome, having an odor which every housewife associates with cleanliness.

These are strong statements, but if we did not know that Wyandotte would do all these things we would not dare to make this guarantee.

Get a sack of this wonderful cleaner of your dealer and use it all up. Then if you are not satisfied that it does all we claim for it, take the empty sack back to your dealer and he will cheerfully refund to you your money.



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MARKET REVIEW AND FORECAST

Toronto, Sept. 8th, 1908.—General trade conditions show little change. The hopeful feeling continues. The dry goods trade is feeling the stringency more than any other line, though retailers report as much buying of high-priced goods as last year. There has been good business in grocery sundries the past few weeks and the general indications are that business will be in good shape a few weeks hence. Money rates about the same.

WHEAT

There has been active trading in wheat during the week on export account. European markets being active. At Chicago, wheat has ruled strong and active with a better demand for cash wheat. At both Chicago and Winnipeg during the week wheat approached the dollar mark in price. September wheat selling at Chicago at 90½c. and at Winnipeg at 90½c. a bushel. The strong position in outside markets has increased the demand for Ontario wheat for export. Local millers have not yet commenced to buy in large quantities. Ontario wheat is quoted here at 89½c. to 90c. and export points on Toronto farmer's market, fall wheat sells at 87c. to 88c. and coarse wheat at 85c. to 86 c. a bushel.

COARSE GRAINS

The Oat market is stronger and quoted at 40c. outside for Ontario oats. The crop will not be as large as was expected and prices are likely at least to keep to the present level. On the farmer's market here old oats sell at 31c. to 32c. and new at 40c. to 40c. a bushel. New barley is beginning to arrive on the market but the quality is not of the best. It sells at 55c. to 56c. a bushel. Some peas are coming forward but not enough to make them quotable. From 80c. to 85c. a bushel for new peas is the nominal price.

FEEDS

The bran market is high and no change is expected till mid-October. The demand may increase sufficiently to keep up the price as winter feeding will be approaching. Bran is now quoted here at \$18 to \$19 a ton in bulk, and shorts at \$12 to \$22 outside with \$2 a ton more when

in bags. Corn prices are nominal here at 87½c. Toronto for No. 2 yellow and 86c. to 86½c. a bushel for kiln-dried. The Chicago corn market has shown some excitement, September corn selling at 86c. during the week, a new record. It eased off a little towards the end of the week. Owing to the lateness of the crops there is some nervousness for fear of injury from frost.

HAY AND STRAW

Baled hay has advanced owing to the scarcity of supplies. Stocks of old baled hay are about done and there has not been much pressing of new hay yet. Baled timothy is quoted at \$10.50 to \$11.50 in car lots on track, Toronto, with some sales reported as high as \$12 a ton. Baled straw ranges in price from \$7.50 to \$8.50 in car lots. Less quantities are for loose hay are lower, selling at \$12 to \$13 a ton. Straw in bundles sells at \$12 to \$13 and loose at \$6.

POTATOES AND BEANS

Deliveries of potatoes are increasing and the farmer's easier at 55c. to 70c. Early Delaware are quoted at \$1 a bag in car lots on track, Toronto. Reports from the bean growing section indicate a good crop this season. This may have some effect on prices, though as yet quotations rule the same under light supplies and the market firm at \$2 to \$2.10 a bushel for hand picked.

EGGS AND POULTRY

A fair trade in eggs is reported at Montreal with quotations at 24c. to 25c. a dozen as to quality. Receipts are increasing here, but as the quality is much better than it was a few weeks ago there is an active demand and the market continues firm at 20c. to 21c. a dozen in case lots. On Toronto farmer's market new-laid sell at 25c. to 27c. a dozen. Offerings of dressed poultry are large and the market is lower. Spring chickens sell here in a jobbing way live weight at 10c. to 11c.; fowl 8c. to 9c.; ducks 8c. to 9c. and turkeys 10c. to 14c. a lb.; dressed, 8c. a lb. higher. On the farmer's market here dressed chickens bring 15c. to 16c.; fowls 11c. to 13c. and ducks 11c. to 13c. a lb.

FISH

Receipts at the Toronto fruit market continue large. Owing to a good demand prices rule steady. Peaches are a little firmer. There are more plums arriving than anything else and the quality is better. They are a shade easier in price. Quotations are: blackberries, 8c. to 10c.; blueberries, 8c. to 11½c.; Canadian peaches, 50c. to \$1.25; plums, 35c. to 60c.; pears, 35c. to 50c.; apples 15c. to 35c.; grapes 25c. to 65c. and tomatoes 30c. to 38c. a basket.

DAIRY PRODUCTS

There is not much change in the cheese situation. If anything a quieter feeling prevails, though quotations are about the same as last week, 12½c. to 13½c. being the ruling prices at the local cheese boards. At Montreal the finest westerns are quoted at 12½c. to 13½c. and finest Easterns at 12½c. to 13½c. Receipts at Montreal continue to show a falling off as compared with last year. On Sept. 2nd there were 5,605 boxes as compared with 15,192 boxes on the same date a year ago. The market is steady here at slightly lower prices. Large cheese are quoted at 13c. to 13½c. and twines 13c. to 14c. Daily receipts of butter at Montreal continue to show a falling off as compared with last season. Finest creamery is quoted there at 55c. and 54c. in round lots. There is a strong local demand here and the market is active with the prices firm, under strong competition in packing for winter. Wholesale quotations here are: Creamery prints, 25c. to 28c.; creamery solids, 25c. to 28c.; dairy prints, choice, 25c. to 34c.; ordinary, 21c. to 25c. and dairy tubs, 21c. to 25c. all. On Toronto farmer's market dairy prints sell at 25c. to 28c. and creamery prints at 25c. to 30c. a lb.

LIVE STOCK

Beginning at the Union Stock Yards on Monday and continued during the week at the city market, the receipts of live stock have been large. None too large, however, to meet the demand. The quality was very light. But the quality was far from being of the best. The quality offered in the market was not as good as is usually seen on that market but it became worse at the city market. The quality of the market was dragged and slow with prices lower. Good cattle are no longer, but were woefully scarce at

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Will clean them off and you work the horse same time. Removes Bursal Enlargements, Thickened Tissues, Swollen Glands, Shoe Boils, Capped Hocks and any Puff and Swelling. Cures any Strain or Lameness, always pain, restores the Circulation. Removes Rheumatic Deposits, Enlarged Veins, Painful Swellings and Affections, Healing, Pleasant and Safe to use.

Look over your stock—fix them up now when you have time and be ready for the sales or races later with sound, smooth horses.

You can buy ABSORBINE at regular dealers. Price \$2 per bottle, or sent to you express prepaid with full instructions. Write me about any special case on which you would like advice.

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For 80 Cents a Gallon, can be made as follows:

ABSORBINE	4	Ounces
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Use it for bruises, strains, collar galls, to toughen the shoulders or work horses, to reduce swellings and for all kinds of troubles where a liniment is useful.

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THIS DEPARTMENT is one of the most valuable in the Paper. At a cost of only Two cents a word, you can advertise anything you wish to buy or sell, or situations wanted or vacant.

THE ADDRESS must be counted as part of the advertisement, and each initial or a number counts as one word. Minimum cost 25 cents a box with insertion. When replies are to be sent to each insertion. When replies are to be sent to a box at our Office, 10 cents extra is charged to pay postage on replies to be sent to advertisers. **Cost must accompany each order.**

COPY must be received Friday to guarantee insertion in issue of the following week.
NO BLACK-FACED TYPE of any kind will be allowed under this head, thus making a small advertisement as noticeable as a large one.

FARMS FOR SALE

FOR SALE—89 ACRES, all cultivated, clay land, main road, school, church, blacksmith shop, and post office within two miles, 120 acres summer-fallowed, good frame buildings, Brantford windmill and crusher, erected last January; good water. For quick sale, \$20; half cash, balance half crop payment. E-16
Morgan, Oxbow, Sask.

MISCELLANEOUS ADVERTISEMENTS

WANTED—Persons to grow mushrooms for us during all winter months. Waste space in cellar or outdoors can be made to yield fifteen to twenty-five dollars per week. See our illustrated booklet. Montreal Supply Co., Montreal. E-99

BARE CHANCE—For sale, small herd pure bred Shorthorns and choice grades—Bedward Bowlsough, Grimsby, Ont. E-146

last week's markets. A week or two longer on pasture would add much to their value.

There were few export cattle at the city market during the week. Quotations for choice well finished steers are no lower and toppers would bring \$5.00. London cables still quote 15c. to 14c. a lb. for cattle dressed weight, with the market reported steady. The exporters offering at the city market were light and of medium quality, selling at \$4.50 to 85c. and bulks at \$4.75 to \$4.50 a cwt.

Of the big run of butchers cattle a few picked lots sold at \$4.80 to 85c, one extra choice beast selling on Tuesday's market at \$5.25 a cwt. But the best lots offering sold at \$4.25 to \$4.40, medium; commons \$3 to \$3.50; cows, \$2.50 to \$4, and canners \$1.50 to \$2 a cwt.

There are few stockers and feeders offering. The bulk are of medium quality and sell at \$3.30 to \$3 a cwt.

Receipts of calves are light and the market is steady at \$3 to \$6 a cwt. Some sales of choice quality are reported at higher figures. Milkers and springers are not arriving in large numbers. Prices for the general run range from \$35 to \$55 each with choice ones selling as high as \$65 each. Receipts of sheep and lambs were large and prices were steady, especially for lambs. Export ewes sold at \$3.75 to \$4.00 and bucks at \$3 to \$3.25 a cwt, the lowest figure this year for ewes. Buffalo market is reported active for sheep with lambs slow at \$4.25 to \$6.25 a cwt.

There is no change in hog quotations. Selects are quoted as \$6.50 and lights at \$6.25 fed and watered. This means \$6.25 for the run at country points. But packers are paying more than this at 4, 6, 8 points, so that quotations here are of little value in forming an idea of what the farmer will receive for hogs. He profits by the sure competition for hogs to keep the packing establishments running.

MONTREAL HOG MARKET

The market for live hogs is steady here and prices are practically unchanged from a week ago. Receipts are fairly heavy but there is a good demand and the quantity coming forward is not more than that last week's market. Prices this week have ruled about \$7.00 per 100 lbs. for selected lots weighed off cars and at

this level the offerings were soon disposed of. There is no change in prices quoted for dressed hogs, which are firm at \$9.75 per 100 lbs. for fresh killed abattoir stock.

MONTREAL PRODUCE TRADE

BUTTER—There is a good demand for the local trade, which does not seem to have been influenced by the slight advance in prices this week. Prices are firm and are quoted at 25½, 25 cents for fancy creamery in prints, with solids at ½ cent per lb. less. Ordinary finest is quoted at 24½ cents to 25 cents, and under finest at 24 cents to 24½ cents. Dairy butter is selling at 21 cents to 22 cents according to quality, though some poor grades can be obtained at less money.

CHEESE—There is no change to note in the local market for cheese. Quotations range from 12 cents to 14 cents according to quality.

EGGS—There is a good trade passing in eggs at 24 cents for selects and No. 1 stock at 20 cents and No. 2 at 16 cents to 17 cents. Prices keep firm in spite of the increasing receipts.

EXPORT BUTTER AND CHEESE

The market for cheese has improved considerably since last week and prices have advanced a full half cent per lb. on the week. We have had a good demand from the other side, which seems to argue that prices are not going to go any lower.



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Tagon
Chewing
Tobacco. It
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Black Watch

The Big Black Plug.

2572

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Look at the baskets and alfalfa stacks! No exaggeration. We were mighty careful when we made these figures. They are fair, average results gained by scientific farming in Elbert County, on and around the Great Bison Ranch which is now being sold at bargain figures—\$30 to \$40 per acre. Within a few years values will increase 20 percent. Soil Culture is doing wonders. It is the essence of practical agriculture. It's up to you to



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Don't wait and wonder and wonder and hesitate till this exceptional opportunity is gone. Hustle up and get out into this new country. Breathe the life-giving ozone from the great Rockies. Own one of those wealth-producing farms. Sell your crops in Denver or Omaha or St. Louis. Two railroads are within 5 miles—now one has just been surveyed through the ranch.

Rainfall is over 20 inches annually; water is near surface for wells. Air is invigorating. Lung diseases are practically unknown. Schools and churches easily reached; soil is deep, sandy loam, mellow and easily handled. You don't need much money to buy. We take part in cash and trust you for the rest. If you have enough cash for a small comfortable house and a few out buildings, a team of horses, ten cows and five brood sows you can clear \$1000 a year on one of our 30-acre tracts. How can you decide quickly? This way—Send for Booklet Fresh from acres



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It answers questions like the following and scores of others: How much cash you'll need, how to divide it, where to get building materials, coal and wood. It shows map of routes and distance to the nearest towns, big city markets and shipping points. It explains all about rainfall, attractiveness of climate; why you'll be glad after you come; how long you'll need to wait for profits; social advantages with schools, churches, etc. It's a book just bringing over with accurate, truthful and reasonable facts for the settler's guidance. It's yours for a postal. Sit down now & read and write for it. Address quick, Dept. 12.



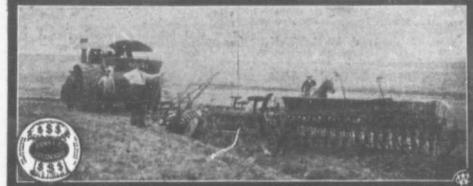
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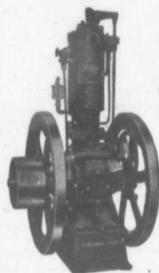
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