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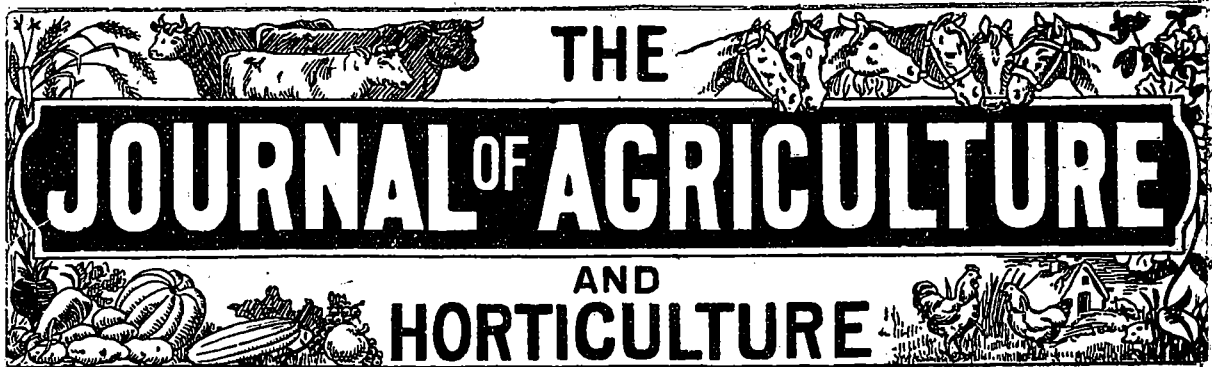
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**VOL. 4. No. 24**

This Journal replaces the former "Journal of Agriculture," and is delivered free to all members of Farmers' Clubs.

**JUNE 15th, 1901**

**THE  
Journal of Agriculture and Horticulture**

**The Farm.**

THE JOURNAL OF AGRICULTURE AND HORTICULTURE is the official organ of the Council of Agriculture of the Province of Quebec. It is issued Bi-monthly and is designed to include not only in name, but in fact, anything concerned with Agriculture and Stock-Raising, Horticulture &c. All matters relating to the reading columns of the Journal must be addressed to Arthur R. Jenner Fust, Editor of the JOURNAL OF AGRICULTURE AND HORTICULTURE, 4 Lincoln Avenue, Montreal. For RATES of advertisements, etc., address the Publishers

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**NOTES BY THE WAY.**

A very curious thing is the great difference in "prices," in the English markets. For instance; why should carefully selected Irish hams sell for 100 shillings the cwt. (112 lbs.), while the picked hams of Canada only fetch 62s. ? The same thing holds good with lard; the best Canadian lard sells for 62s. the cwt., while lard from the States only fetches 44s. ! A difference of two to four shillings a cwt. one can understand; but where it is a question of 38s., in the one case, and 18s. in the other, the variation seems to require elucidation.

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"Prophecies."—Very sanguine, or very anxious to vaunt the marvellous quality of the land and climate of our great North-West, are the gentlemen who make tours of inspection over that very extensive country. We used to flatter ourselves that, some forty or fifty years ago, we were pretty good judges of the probable yield of a standing wheat-crop a fortnight or so before it was fit to cut; but our inspectors go far beyond that: they predict the yield of a whole country before all the seed is in the ground. It is all very well; but the man who supplied the papers, or on about the 10th of May, with the information that Manitoba would certainly produce next harvest upwards of forty million bushels of wheat, was stating what was

absolutely improvable in any country, and still more so in a country so dependent on the weather up to the very last days of ripening, as is our Great North-West.

"Seeding."—A few numbers ago, we gave the opinions of some of our best English and Scotch farmers as to the requisite quantities of oats for the proper seeding of well-farmed land. The number of bushels sown in the South of England, according to the leading authorities, varies from 3 1-2 to 4, and when sown rather late, as much as 5 bushels to the imperial acre. Here, as will be seen by the subjoined extract from an exchange, less than half the smallest of the above quantities is recommended. Like many others, who were farming in the earlier half of the last century, we ourselves have grown very large crops of grain with small quantities of seed: 60 bushels of wheat to the acre from one bushel sown, and 116 bushels of oats to the acre from a seeding of 1 1-2 bushel. But, again like many others, we found that, though in some very propitious seasons, the thin-sowing plan might answer, as a whole, particularly with fall-wheat, it was more profitable to sow a full allowance, especially on land rather poor than otherwise.

"If late varieties of oats, such as Banner and Egyptian, are to be sown, 1 1-2 measured bushels of the good, well-cleaned seed per acre is sufficient for fallow and 1 1-4 for stubble. If earlier varieties are desired, which are invariably smaller yielders, and non-stoolers, a half-bushel per acre more would be necessary. Many will doubtless object to these amounts as being too small. I have grown over 100 bushels of Banner oats per acre from 1 1-4 bus. sown, and am perfectly satisfied that liberal sowing often tends to the very opposite of liberal reaping, by discouraging stooling and the placing of more plants per acre than there is nourishment and moisture to carry to maturity."

A great deal will of course depend upon the manner in which the seed is deposited:

if sown broadcast, we should be inclined to allow from 1 to 2 pecks more to the acre than if a drill is used; for most of us have seen a good deal of oats lying unburied on the surface after a scrambling, harrowing on a badly ploughed piece of old turf. Curiously enough, it too often happens, that, whether from pressure of work, or from some other cause, the later the seeding the more carelessly the work is carried on, instead of the reverse being the practice; as it should be.

"The Dairy."—A pretty earnest, outspoken man is Mr. F. J. McGregor, of Alexandria. He does not mince matters by any means, but hits the foe straight in the "solar plexus," and cares not a button whether his hearers are pleased or displeased.

Every one knows; at least, every one who is interested in our dairy-trade knows; that there has been a considerable falling off in the quality of Canadian cheese during the last two years, in the last season, especially. We seem to have overlooked the fact, that though the English are comparatively careless about the price they have to pay for goods, they insist upon the goods being of the quality they require; namely, the finest that can be made.

Fault was found by Mr. McGregor with, in the first place, the "farmer," who fed his milch-cows on roots and silage, foods that cannot possibly produce butter or cheese of good flavour. (We must be allowed to say here, that very fine butter can be made from the milk of cows eating roots, as we have proved to the satisfaction of several very difficult judges, none of whom were particularly inclined to be friendly to us). Then, the lecturer fell foul of the careless management of the milk drawn, declaring that many lazy farmers left it uncovered and exposed to be tainted by the foul odours of the cow-shed, and neither cooled nor aerated it. Next, Mr. McGregor adverted to the injury done to the better class of creameries and cheese-

ries by the annoying intervention of a crowd of small factories ; if, he declared, a man's milk was refused by a conscientious maker, there was sure to be, and not very far off, some rival concern, by no means over particular, but only vehemently anxious for trade, that would, at any risk of reputation, snatch greedily at the milk refused by its more fastidious rival.

Moreover, all the danger of injury to the quality of the cheese was not over when the time of despatching it from the factory arrived. Filthy waggons were often employed in sending the goods to the station, and unventilated cars, even in hot weather, were often employed to convey the cheese to the port of shipment. Boxes, smeared with dung and filth, many a time he had seen employed, and these boxes, be it remembered, had to present themselves before the English buyers ! Now, no one can deny that good boxes can easily be obtained, and the keeping of them clean and tidy until they and their contents reached the vessel in which they were to be exported cannot be difficult. Similarly, as ventilated or refrigerator cars are to be had for the asking, no one but a very negligent shipper would omit giving the railroad authorities notice that one or more would be wanted.

In our younger days, any Glo'stershire dairy farmer would have howled out loud at a suggestion that his wife and daughters might reap any benefit from the advice or instruction of professional cheese-makers ; but those days are over, as the following extract from the " Gloucester Chronicle " plainly shows :

#### GLOUCESTERSHIRE COUNTY COUNCIL DAIRY SCHOOL.

Butter-making taught daily, fee 5s. for every 10 lessons. Cheese-making, Tuesdays and Thursdays, fee 5s. for every 10 lessons.

Grants towards expenses of Farmers' sons and daughters attending are made by the Committee.

A skilled Cheese-maker and Butter-maker sent to Farm Houses on application, no fee charged, only out-of-pocket expenses.

Application to be made to  
H. A. HOWMAN,  
County Council Dairy School, Gloucester.

" Root-crops."—Mangels are, or ought to be, through the ground by this time, and will soon need hoeing. Don't be afraid of cutting away the earth from the plants ; mangels are not sugar-beets ; but drive the horse-hoe deeply into the ground and, three or four days afterwards, leave the plants as naked as possible. " What are you doing, Sir " ; said a man to us as we were singling our mangels at Sorel, in 1884 ; " This hot sun will kill every plant." But it did not kill one plant, and the next morning they were all up and flourishing.

By the bye, we see people, who ought to know better, advising Ontario farmers to sow 16 lbs. of sugar-beet seed to the acre. Now, every one who is in the habit of growing mangels is aware that every seed of that plant contains at least 2 and frequently 3 germs. Also, 5 pounds of good mangel-seed will produce a full plant when the drills are 24 inches apart and the plants are set out at 12 inches in the rows. So, the following ratio should give the proper weight of seed for the best crop, supposing the latter to occupy 20 x 7 inches :

140 : 280 : 5 : 10 1-7.

So that common sense would indicate that, when sugar-beets are to be set out at 7 inches apart, and 20 inches is taken to be the proper distance between the rows, ten pounds of seed to the imperial acre should be ample.

We hear that large sums are being subscribed to build beet-sugar factories in Ontario. We do not for a moment that good profits can be made by the growing of beets for these establishments, but there is a wonderful difference between the enormous yields mentioned by some of our con-

temporaries—some as high as 30 tons to the acre—and the practical yield made on the farms of some of our friends in this province. Our old pupil, M. Séraphin Guévremont, of Sorel, never grew more than 14 tons to the imperial acre, and he knows how to grow and cultivate roots if any one does.

The general run of farmers in Ontario seem to manure their land for the root-crop in the fall. This is a practice we can hardly approve, for the land must in such a case be ploughed shallow to avoid interring the dung too deeply, and we hold, in spite of the theories of some of the College authorities, that the land in preparation for roots, and therefore for the whole rotation, should be ploughed deeply in every climate, and still more in such a climate as ours, where the heat of the summer so soon and so thoroughly dessicates the land.

And keep the horse-hoe going as long as you can, only stopping when the horse is likely to damage the foliage of the plants.

Never sow roots on the flat on wet land. Last year, at the farm on which we passed the summer, the farmer, in spite of advice, persisted in sowing his carrots, swedes, and mangels on the flat. Our readers will recollect how great was the rain-fall in that season. The consequence was, that the roots were never singled properly at all; the horse-hoeing was given up, as the implement only earthed-up the young plants, and as for the cost of the hand-labour in picking out the weeds, it was so great that the farmer has given up growing roots à tout jamais.

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## Household Matters.

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(CONDUCTED BY MRS JEAN R-FEST).

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### TREATMENT OF THE HAIR.

A beautiful head of hair is an adornment to any person young or old, it can be dressed and worn in any way to suit the fashion of the day. It can be so twisted and coiled round the head as to hide any

little defect in it, and is a priceless boon to a plain face.

No wonder, then, that those who have lost such a heritage by sickness, resort to any and every means to restore it to its original luxuriance.

During the epidemic of fever, last winter, many young people lost almost all the hair they ever had, and are now trying by every means they can think of, or hear of, to bring it back to its healthy state. It is to be deplored, for many reasons, that the old fashion of cutting a fever patient's hair is now almost given up.

Cutting off the hair means comfort, coolness, to the poor head in its weary suffering, and certainly gives more freedom for the nurse to apply cooling applications to it during the worst stage of the sickness.

Some people, whose hair had originally been quite straight, get a pretty repayment for the inconvenience of cutting by having the new growth curly.

Another plea for cutting is that it makes the work of restoration so much easier, for there must be much brushing and combing with the assistance of some well known remedy to bring the scalp of the head into a healthy working state once more.

Many and various are the restorative nostrums sold for this purpose, but a simple remedy will often prove quite good for the same. Sweet oil, or pomatum, is recommended, the scalp needs oil in some form to nourish the roots of the hair and this is served up in a more agreeable form in the many hair-washes sold. Air and sunshine are great helps in the good work of restoration. There is no use forcing matters; use the best means possible; time and patience will bring back the head into a healthy state, and the hair is pretty sure to come back strong and in abundance.

The scalp of the head must be treated much as the foolish farmer ought to treat a piece of poor land from which he has drawn every particle of nourishing power by repeated cropping and giving back nothing for the nourishment of the plants.

It will however take him years of hard

labour to do this and the general opinion will be : serve him right.

#### RECIPE FOR GINGER BEER.

3 gallons of water. 5 pounds of granulated sugar. The juice and sliced carcasses of 7 fair sized lemons, or 6 large ones.

3 oz. of well bruised root-ginger.

Boil one hour.

When cool add 3-4 of a cake of Fleischman's yeast dissolved in a half tea-cup of luke-warm water. Pour this on to a large piece of toast floating in the beer.

Let it stand in a warm place thirty hours, then bottle, cork securely, and tie down. This will be found good to drink a couple, or even one day, after bottling.

#### HINTS ON THE ART OF STEWING.

In France this simple, wholesome, and most economical method of cookery, which well deserves to be very highly recommended, is adopted to a much greater extent than it is with us, and those of my readers who have been privileged to taste a skilfully-prepared French stew will, I feel sure, testify to its excellence, it being one of the most popular amongst their delicious dishes, whose name truly is legion. In the majority of English homes, however, stews are not by any means so favourably regarded, and I fear they never will be until house-wives fully realise the fact that stewing, which means a constant gentle simmering, is an entirely different process from boiling—a point which it is very difficult indeed to get people to believe. But the fact remains nevertheless, and can very easily be proved by those who care to do so. The true economy of stewing is very evident in more directions than one, as, for instance, by this method meat which, in comparison with the finest joints, would be regarded as decidedly coarse and inferior, and fowls which have outgrown their youth, can be rendered most delightfully tender and juicy, and at the same time very nutritious, not a particle of good contained in the meat having been wasted or lost ; while the same art-

icle of food, if boiled, would become quite hard, tasteless, and indigestible, affording neither pleasure nor benefit in the eating. Of course, the finer or richer the meat or the younger the birds the better will be the stew, but when we have to content ourselves with the less expensive items it is well to know how to cook them to the very best advantage. Then another point, and one which we cannot afford to overlook, is that in stewing not nearly so much heat is required as in roasting, grilling, frying, etc., therefore a much smaller fire will suffice for the purpose, and this is certainly a matter of no small importance, especially at the present time, when fuel is so very expensive that one hesitates to make up a large fire if it can possibly be dispensed with. For these reasons, then, besides others which might be mentioned, housewives would be wise to study and practise the art of stewing, as by doing so they will be able to provide most dainty and appetising dishes at a comparatively small cost, the following being a few examples which are well worth a trial.

#### STEWED KNUCKLE OF VEAL, ETC.

Cut off the meat in small neat pieces weighing about 3 oz. each, then season these pleasantly with salt and pepper, rub them over with fine flour, and fry them quickly in hot fat until just lightly coloured, after which drain thoroughly and place the meat in a stewpan with sufficient stock made from the bones to just barely cover ; put on the lid, which must be very tight fitting, as one very important point in successful stewing is to entirely keep in the steam and bring slowly to the boil, then skim carefully, draw the pan further from the fire, and simmer as gently as possible for an hour. At this stage add some carrots, cut in slices about an eighth of an inch thick, some chopped onions, and a sprinkling, according to taste, of mixed herbs finely powdered ; then cover again very closely, and continue to simmer evenly and constantly, but still very gently, for quite three hours longer, or until both meat and vegetables are perfectly soft and

tender; then, when done enough, add a little thickening if necessary; dish up the whole in the centre of a hot dish, garnish round about with small, skilfully-cooked whole potatoes, and serve very hot.

Note.—The scrag end of a neck of mutton, meat cut from a shin of beef, pieces of lean fresh pork, the coarser end of a breast of veal, or a lean breast of mutton, etc., are all excellent and most delightful when prepared as above, and as the summer advances several nice changes can be effected by adding or substituting various other vegetables as they come into season, and also by varying the items used for garnishing, macaroni, rice, new potatoes, greens of all sorts, tomatoes, cucumbers, etc., all being suitable, so that there is not the slightest danger of the dish becoming monotonous, if the housewife is willing to take a little pains to please the taste of those for whom she is catering.

#### HOME-MADE BISCUITS, PLAIN AND FANCY.

The making of these most useful and dainty little items affords a very welcome sense of relief and an exceedingly pleasant change from the more ordinary everyday kind of cookery, the superintendence of which falls to the majority of us as forming an indispensable part of "the daily round and common task." Therefore, whenever the housewife has a little spare time, she will be wise to take advantage of the opportunity by testing her skill in this direction. The work is very easy, clean, and pleasant, and, as well-made, dainty biscuits are never out of place at any meal in the day, it is a good plan to have a few boxes always on hand. The following are some well-tasted, reliable recipes, which I can thoroughly recommend.

#### ABERNETHY BISCUITS.

Put into a bowl a pound of fine flour, and rub into it, until quite smooth, 4 ozs. of fresh butter, then add a small teaspoonful of salt, 4 ozs. of fine white sugar, and a good sprinkling of caraway seeds, and

mix thoroughly; after which, moisten to a stiff paste with two well-beaten eggs, and a little milk if necessary. Roll this out about the third of an inch in thickness, stamp out in small rounds with a proper tin cutter, or the top of a tumbler, prick well with a fork, place on floured tins, and bake in a brisk oven from ten to fifteen minutes. When done enough and just slightly coloured, cool the biscuits on a sieve, and when quite cold, store them in a perfectly air-tight box.

#### A HINT FOR THE HOT WEATHER.

Among the bits of advice to be given for hot weather, an obvious one to the housekeeper is to dispense as far as possible with the kitchen range. It requires a great volume of coal to do its work, and it sends out a corresponding amount of heat. A portable stove, in which oil or gas is the heating factor, will do the cooking of an ordinary family, and the heat of the range may be thus eliminated from the house and the family life. We need less meat in hot weather than at other times, and a diet largely composed of milk and fruit is to be recommended to all who prize coolness during the summer season.

Be careful when you buy jgm, bottled fruits, pickles, or anything in glass vessels, to see that there is no frozen glass fallen inside. Should the edge be chipped in any way, examine the contents on the top of the jar or bottle carefully, as broken glass has been found in such, and it would be probably fatal if swallowed. This caution is also necessary for wine and beer bottles.

#### The Garden and Orchard.

(CONDUCTED BY MR. GFO MOORE).

#### PRACTICAL WORK AT THE PAN-AMERICAN EXHIBITION.

One of the lines of work conducted by the Division of Botany of the United States, will be the testing of seeds and it will exemplify the work of the Seed Laboratory

of the Department of Agriculture where samples of seeds, distributed by the U. S. Government, are tested for purity, germinating quality, and freedom from weeds. The subject of pure seed is one of the most vital importance to farmers and gardeners. What can be more disappointing or disastrous, in a pecuniary sense, than for a farmer or gardener to prepare and manure his land with all due diligence, and then discover, when it is too late, that he had sown spurious seed, impure as to variety, deficient in germinative powers, or still worse mixed with some noxious weed seeds which ruin his crops for years, and cost time and labour for their eradication.

Any farmer or seedsman can have samples tested at the Laboratory, and many thousands avail themselves of the privilege of doing so. The operations are carried on, by strictly scientific methods, and a greater number of instruments and pieces of apparatus are in use than would be supposed, most of which have been invented and improved, to suit the necessities of the work, by the men in charge.

To those of our readers who may not be favoured with the opportunity of visiting the Pan-American, the following brief description of the Seed testing exhibit should be of interest.

On entering the space devoted to it at the left of the main aisle of the Agricultural building, we see first in a glass case a "purity" separating table, with magnifying glass, forceps and other tools used by the experts in separating a sample of seeds into its component parts, namely, pure seed, chaff, sand or other foreign matter, and weed seeds.

All percentages of seed purity tests are based on weight, so next we find a pair of fine balances on which all samples are weighed. Near the scales is a new combined mixer and sampler. In this a quantity of seed is quickly mixed and a sample of the desired amount to represent the entire lot to be tested is delivered. The blast impurity test is a new device; the air blast is furnished by an electric motor,

and the light impurities, such as chaff and light or imperfect seed, are driven through a bent glass tube and thus separated from the good seed; the percentage of these impurities determines the value of the sample in this respect. But beside this germination tests well also be carried on, seeds for this test are counted, arranged in folded blotters, moistened and placed in a germinating chamber, where they are kept at a fixed temperature, the most favourable to germination. Other tests are made in sterilized sand and soil, the number of seeds germinating each day is noted and thus the percentage of germination is computed.

Many weeds, the seeds of which are most common impurities, are represented by the living plants, labeled with their correct names.

Another most interesting feature is a collection of many of these weed seeds and of commercial seeds arranged under forty magnifying glasses, accompanied by seeds of the same kinds in open dishes, so that it is easy to compare the magnified with the actual seeds, and note the differences and distinctive characters that would not appear to the naked eye.

The results and importance of seed testing are graphically represented by groups of glass tubes containing different seeds. These show the amount of chaff, sticks and sand, also the proportion of weed seeds, and finally the amount of good seed, true to name, as determined by the test of a similar sample, and the proportion of waste. A comparison of these indicates how much the farmer or gardener may lose by buying untested or poorly cleaned seed, and not to deal with a seedsman in whom because he supposes he is getting it cheap, and should teach him never to buy seed he cannot place, full reliance.





**CORRESPONDENCE.**

Compton, P.Q., June 4th, 1901.

G. A. Gigault, Esqr.,  
Asst. Com. Agriculture, Quebec.

Dear M. Gigault,

I have your favor of yesterday, and in reply "re" state of crops, etc., would say that the pastures and hay have a very fine appearance, especially the latter which will be a fine crop.

Pasturage was very early this year, some farmers turned out their cattle during the last days of April, it was fully two to three weeks earlier than usual.

Early sown grain is looking well, especially on the high lands, on low places it is turning a little yellow from the continued wet weather.

A great deal of silage-corn was planted this year in May, we finished our eight acres on 24th May, earlier than I ever did before, it is just coming through the ground, the wet cold weather has been much against it.

Potatoes are just coming up and look healthy, also mangels.

Several farmers were foolish enough to sow their turnips some 10 days ago, and the result was that they were badly eaten by the little black fly. We have not sown ours, here yet, and I don't care to do so before the 7th June.

Currant bushes are loaded and the fruit well formed, also gooseberries.

The fields were white with wild strawberry blossoms. Our garden ones are now in bloom and show every appearance of a splendid crop.

Apples will be a good crop, if nothing happens; but nothing like last year.

I have not for many years seen the clover so far advanced at this time of year. I have some 16 in. long, and have to cut it, it is lodging down with the rain. On May 31st, I pulled a clover blossom. For the last 10 days we have had a nasty cold east wind and showery weather, it has been impossible to do any hoeing, etc.

Our young orchard looks very well, and several of the apple trees had blossoms on

them this year. I used the Bordeaux mixture on the currant and gooseberry bushes for the little green worm; it was most effective and does not harm fruit or bush.

Yours faithfully,

JOHN M. LeMOYNE.

**STATE OF THE CROPS.**

To the Editor of the "Journal of Agriculture."

Dear Sir,—The season is now sufficiently advanced to allow of my giving you a report on the crops, though some cases cannot be reported on at present.

There was a great depth of snow the past winter, and although we had a great deal of cold weather, there was very little frost in the ground. The seeding in the upper portions of the province was done in good season, while those countries east of Quebec city are just now busy sowing.

Usually, when we have had great falls of snow, they have been followed by good crops of both hay and grain. The hay crop at present indicates an unusual yield, and grain is looking fairly well.

Wheat.—Early sown wheat is looking well. I should suppose there is fully as much sown as usual.

Oats.—In some sections the wire worm or grub has been injuring the young plants; perhaps on sod-land the worst; early sown is looking well.

Barley.—Looking fairly well, not a great deal sown.

Pease.—Have been rather a failure, the past year or two. If the farmers would take your advice—and mine too—and plough this seed in with a light furrow, they would stand a better chance of succeeding with this legume.

Rye.—Very little sown; an odd field, here and there.

Buckwheat.—It is too early in the season to report on this crop; many farmers not liking to sow this kind of grain as it is so apt to fall off and grow the following year. It is a very valuable crop for clearing the soil of mustard, couch-grass

(chiendent), or any other foul weeds—to my mind it comes next to a hoed crop for cleaning the land. (Because it is sown late, and there is more time to work the land? Ed.)

Hay.—I think I have not seen such crops of clover for several years as the appearances indicate at present. I hope the farmers will cut early and often, as two crops cut before the seed ripens are not so hard on the soil as one matured crop would be.

Timothy is looking very well at present, and should, if we have fine weather to save it, prove a valuable crop.

Fruit.—This is the off year, the trees have come out with a fair show of blossoms, the tent-caterpillars are also showing up fairly well too. Those farmers who fought the tent-caterpillar in 1899, got something for their trouble; while those who let this pest eat up the foliage, have had reason to repeat of their folly, as the trees have hardly recovered themselves yet. There was a very light frost at Châteauguay on the morning of the 26th inst. but I hardly think it did any injury to the fruit trees. Small fruits have made a fair show so far.

Butter.—The butter market has advanced to a good price, and the exports are ahead of last year; should they keep on at the rate of present shipments, they will be the largest on record.

Cheese.—The low prices of the past 5 or 6 months have so increased the consumption that the market is bare, the price is now looking up, and with the good grass prospects there is every indication of a record year for both cheese and butter. The make of fodder-cheese was very limited this spring, so every thing points to a rising market in the near future. Farmers should be very happy and contented, for the present crop prospects are very good indeed. Prices for cheese, butter, pork and beef, are fair; in fact, the price of pork is more than fair, it is very high (1). Under

these circumstances we may with confidence look for another favorable year.

PETER MACFARLANE.

Châteauguay, May 29th, 1901.

P. S.—Corn and potatoes, in some few sections, are in the ground, but only to a limited extent.

P. M.

## The Poultry-Yard.

### INCREASE THE PRODUCTION.

In many localities the "barnyard fowl" will not give way to improved breeds. If you cannot afford to buy all entire breeding-pen of pure stock, at least obtain a full-blooded cock, and send the old common rooster to market. This will greatly improve matters, if you are careful to retain the best pullets of this cross-breed, and when you have a stock of good ones sacrifice the common hens. Cannot farmers be prevailed upon to do this? Is not the supply of eggs, even in the villages, absolutely too small in winter? When eggs are scarce and the prices high, do not some diminish home consumption, and even then complain of the small number they have to take to market? A good thoroughbred hen will lay nearly 50 per cent more in the number of eggs than a common hen. If the prices diminish a little, the increased production of eggs will much over balance the account, and, besides, when the grocer receives a large supply he will send them to the city markets. Too many people raise poultry without regard to the use of pure breeds and regardless of an effort to maintain the high standard to which some of our domestic fowls have attained. The increased evidence of the fact that high class poultry pays is surely sufficient to encourage us to strike out boldly and extensively in the field of enterprise.

Every effort in this direction will meet with such favor that success will surely follow. Contrast the present with the

(1) The price of pork seems to have fallen a little of late, and well it might, for it was irrationally high. Ed.

past, and notice whether the improvement in poultry has been a paying venture. Let us not hesitate to try common sense methods less they interfere with the purpose of filling our pockets. We must not drift from year to year in the same channel where the waters are not disturbed by the force of progression, or we will surely become the inactive agents of a system that destroys all incentive. The present is an auspicious time to move in this matter, and it is certainly something that should interest all, and must be conceded to be a theme that should be discussed by farmers and poultrymen and adopted as a rule, both individually and collectively.

### **POTATOES FOR POULTRY.**

Potatoes are mostly starch, and are not suitable as an exclusive food for poultry, but if they are fed in connection with some kinds of foods to balance them they are excellent. They should be boiled, but require no mashing, as the smallest chick can pick them to pieces. If mashed, however, and a suitable mess made of them, they will be better relished. After cooking them, take ten pounds of potatoes, four pounds of bran, one pound of linseed-meal, one-half pound of bone-meal and one ounce of salt, and mix the whole, having the mess as dry as possible, using no water unless compelled. Such a meal should answer at night for one hundred hens, and the morning meal should consist of five pounds of lean meat, chopped. Hens so fed should lay, and pay well, as the food is composed of the required elements for producing eggs, and also for creating warmth of body in winter.

### **The Dairy.**

#### **HOW I MADE PRIZE BUTTER.**

I use good milk only, and have a rather hard time getting it. The milk is heated in the receiving vat, to about 75 degrees

and finished in the little tempering vat. When it reaches 86 degrees it is run through a separator, skimming a 30 per cent cream. I use a starter and this with the hand separator cream, brings the percentage of fat down to 26 or 27 per cent, which I consider about right to secure that high, delicate flavor so well liked in our markets. My aim is to stir the cream every half-hour, ripening at a temperature of from 68 to 70 degrees and as the degree of acidity advances, the cream is gradually cooled down so that it stands at churning temperature at least 6 hours. The cream will show from .62 to .64 of 1 per cent of acidity with alkali tablets at the time of churning.

The cream is churned at from 53 to 54 degrees and breaks in 40 to 45 minutes. The butter comes in granules the size of wheat grains. The buttermilk is drawn off immediately, the butter washed in just enough water to float it. The churn is given a few revolutions with engine at full speed. The water is drawn off directly, as I think it very essential to making a high flavored product not to let it soak in water. The butter is well drained, put on the table worker, salted with 1 oz. of fine salt to the pound of butter, worked and put in 60-lb. tubs and is ready for market. —JOHN METZER, Kansas.

Mr. Metzger starts with his proposition just where it must always start if fine butter is made. "I use good milk only." There is also great significance in the closing part of that sentence. Every patron of a creamery should read it over and think on it long. Here it is—"and I have a rather hard time getting it." That is the universal cry among creamery men and cheese makers everywhere. In Canada and Wisconsin and in New York it is just the same. Everywhere they say:

"The farmers are not particular enough to send us good milk. They don't seem to understand the value of good milk, in making high priced butter and cheese. They don't seem to realize the importance of clean cows, clean stables, and clean milk cans. They demand that we shall make

first-class butter and cheese out of milk that is made foul by the filthy habits of certain of the patrons. And there we stand. We simply cannot make such goods unless we have clean milk. If we ask the patrons to unite for the sake of their own profit, and force the dirty ones to reform their course or leave, they will not do it. They seem to act as if they had rather lose a good bit of money every year than to offend some of these dirty fellows who are lowering the value of the general product all the time."

The above is the burden of complaint that we have heard from thousands of butter and cheese makers for years, and it is still being uttered. The Wisconsin Dairy School is one of several in the nation that is turning out hundreds of bright, neat and capable young butter and cheese makers. But what can they do with dirty milk? What can they do with a patron who is naturally nasty in his habits and practices? The fact is, the patrons of every cheese factory and creamery ought to form a solid body of sentiment and resistance against the dirty members of their own flock. It is these men that keep down the prices of butter and cheese.

"Hoard."

## The Flock

### ABOUT SHEEP.

Although this has nothing to do with politics, I may venture to use an illustration which is not without significance to politicians. Those who assume that the rural population is homogeneous—that all farm folk are of one inclination, sure to be moved by similar appeals and arguments, and to be relied upon to throw the whole weight of the class into the same scale—are invited to spend a short time, in making themselves acquainted with the diversity of types which exist among the most serviceable of all domesticated animals, the sheep. Because what the sheep of a country are, the men generally are. (Of course, this does not refer to the same extent to new countries as it does to Eng-

land). In saying the above, I do not at all intimate any acceptance of a too common phrase: "Oh, the labourers will all follow their leaders like sheep."

In point of fact, when they have the chance, sheep choose the leaders whom they follow. Though sheep follow leaders implicitly, each flock grows its own, and is by no means disposed in a hurry to accept any substitute. I am not now speaking of a frightened mass, driven by shouting men, and barking dogs through a gateway. That simile fits no class of labourers now, more especially in Canada. I mean, of course, sheep having been accustomed to a certain amount of liberty. Not so much as they have in the bush, or on a ranche, but rather more than those enjoy which are habitually squeezed by hurdles into so many square feet per sheep like the beds in a ten cent lodging house.

In England the flocks of any genuine agricultural district, and its native population are alike historic survivals, or living evidences of past history. "Slowly," as Pope wrote in "The Dunciad," "universal dullness covers all," still the process is a slow one. The towns in England have not yet ground all individuality of character out of the villages; nor all the traces of remote and curious crossings out of the local flocks. Each quarter of the "Tight little island"—almost every county—has its own type of sheep, and, what is still more odd, has its own taste in mutton too.

In Devonshire, Gloucester or Lincoln, no butcher would object to "white features" in the sheep offered here for sale. But in many a town in East Anglia, and the Midlands, a leading member of the craft would almost as soon think of labelling a carcass "cow-beef," as of allowing a sheep that has not a dark face and trotters to be seen hanging in his store. And strange to say, the customers of one will find their main grounds for satisfaction in the very points to which the other takes the most exception. In Lincolnshire, the breakfast chop will be held to be all the sweeter from

having been cut from a Lincolnshire long wool; and a visitor to the hop county must not criticise a gigot from one of the white-faced sheep which graze under the cherry trees of Kent. Yet, if the market be shifted only a hundred miles, the preferences would be found to have been entirely changed. This is really difficult to account for; except by reaffirming that palates relish most the savours to which they have been habituated, and this explanation does not go very far. Why coal miners should have relished so long the very fattest Leicester mutton, and Brighton fishermen, with equally keen appetites, turn away from it with disgust, is among the many inexplicable peculiarities of human fantasy. And why Hampshire Down sheep should, always, everywhere, be falling down with foot rot, whilst the equally placed Lincoln keeps the fold without a trace of it, is one of the many strange variations caused by breed, that no physiologist has yet been able to explain.

Sheep are begirt with problems! How two such very distinct types as the Sussex Downs, and the Dorset pink-nose, should have been developed in adjacent counties, can only be explained by reference to very remote territorial divisions in which settlers in England came from different quarters, each bringing their own preference for the familiar types of domesticated animals, even if they did not introduce "en masse" the animals themselves. The latest of the settlements of foreigners, was that of the men whom Dutch William brought in to show the way to drain the Fen country. Traces of connection with the straight-wool sheep of the polders of Holland, and with the Angeln dairy favourites, are still to be seen in the red cattle of Lincolnshire, and in the lustre-wool flocks of the same county. And what was done in the end of the seventeenth century by one royal settler, was no doubt done long before, by other of his predecessors who came over in a less legitimate and peaceful fashion. What I contend for is that flocks and rustics, of the several

parts of the country, do still preserve evidences of very remote ancestors; that they inherit innate propensities, which it would take a life-time to detect, did not traditional lore help the residents to see the necessity for respecting these characteristics. The flocks and the folk of each purely rural district differ at least as much from, as they resemble, their contemporaries in other genuine country places elsewhere.

This "intense provincialism" in sheep and men shows why new settlers do not easily find themselves at home. And it points, too, to a truth which cannot be too often repeated for the benefit of those about to occupy land for the first time, i.e., that it is safest "to stock oneself in" with the local breeds of everything. They are at home and this means a very great deal. Sheep especially are most healthy where bred. A very trifling variation of the ordinary diet will throw a flock out of health; and there are few more tedious or dispiriting tasks than having to "doctor" a whole flock of sheep.

In regard to sheep-tending, the attendance of ewes on high mountain pasture is a distinct profession, as clearly marked out by inheritance as it that of a pilot in certain coast waters. A mountain shepherd "nascitur non fit." One could hardly expect the pupil of a town school to become possessed of the desire to herd sheep on the moors or fells, and still less a lad with such a start in life ever succeeding in bringing a hill flock through a rough lambing time. Yet to those born to the task there is an indescribable attraction. And this too, illustrates the curious deep down instincts which exist in rustic populations. Years ago the writer stumbled unexpectedly upon a man wearing a shepherd's slop, and following at the tail of a ewe flock, whom he had often seen in the uniform of the police of a large town. "What on earth brings you here?" was the natural greeting. "What indeed! My health was not good, my wife's worse. We thought that nothing would be so likely to do us good as to get back to the old ways, and

the old work." "You were born a shepherd then?" "Of course, I was! The son of a line of shepherds. After all there is no company in the world like a dog and a flock of sheep!"

One meets with strange glimpses of humanity, but all tend one way; and that is to determine that in Englishmen, as in English sheep, there are many unsuspected inclinations. Still, there are occasions when all the sheep within hearing are seized with one feeling—as some years ago—when every sheep, within a mile or two of the town of Reading (England), one very dark night, broke out of the fold and fled—knowing not whether or why. But then these were, all hurdle sheep, and all bum-

ble-footed Hampshire Downs.

It was once said that one of the finest bits of concerted music in the opera of a great master, was suggested by his hearing a German mob, in a year of famine, shouting in the square "Give us bread."

Where is the Wagner who will direct the orchestra that shall give expression to the sounds which may be heard (softened by distance and expanded by echoes), when the shepherds of a wide range of hills drive at midsummer their bleating flocks to one common centre, to join forces at sheep shearing? It is worth quitting the rattle of cabs on the stones, even to hear it once in a year.

W. R. GILBERT.

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(By MR. GEO. MOORE.)

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