The Finest and Purest Tea Sold

"SALADA"

There is genuine and unmistakeable pleasure in its daily use.

Black - Green or Mixed . | Try a packet from your grocer, but be sure it's "Salada"

B516

"Filling the Silo"

Plan early for the details in filling your silo.

Inspect the cutter thoroughly before starting.

Be sure to do a clean-cut job and cut fine.

Oil all running parts frequently and keep rollers adjusted to hold silage tightly.

See that cutter is given proper speed.

Tramp ensilage thoroughly.

Keep the knives sharp—the cutter bar sharp, and keep the knives adjusted close up to the cutter bar.

Feed evenly—don't over-crowd the machine, but keep it full.

When filling a silo partly filled the day previous, run the blower a few minutes before allowing anyone to go inside. This blows out the gas accumulated over night.

Is Hired Help Hard to Find?

Then Try This Plan for Silo Filling

With the growing scarcity of farm labor, and the excessive prices demanded by everyone able and willing to work on a farm, the high rate per hour now asked by the corn-cutting crew, the solution of the silo-filling phase of the dairyman's puzzle is not so simple. Big crews of farm hands are no longer easily assembled, and cannot be paid off when the job is done, within any reasonable amount, so that the actual filling up of the silo looms up each year a bigger and more appalling spectre.

However, a great many dairymen, especially in the east, have after long study hit upon a plan of filling the silo at what appears to them the rock-bottom limit of expense. Briefly, the plan works out like this: On nearly every farm, or, in fact, on the majority of them, may be found a gas engine —either gasoline or kerosene, sometimes stationary, sometimes portable, of from five to eight horse-power. These engines are used during the year for feed grinding and wood cutting. In almost any neighborhood will be found such a power equipment on at least one farm out of three.

Let us suppose that three silo owners live within working distance of each other. If each does not own an engine, some one of the group will. The men combine and purchase one of the smaller ensilage cutters, of which many may be found on the market, most of them being excellent little machines, equipped with a blower. When three men buy such a cutter the initial investment of each is reduced to the minimum. Such a machine will last for years if not too many silos are filled each year.

When the time arrives for filling the silos the three or more dairymen "change works," and with the labor found on the three or four farms, with possibly the additional help of about two extra men, all three silos can be filled quickly and at very low cost. One of these small cutters, operated by a five or six horsepower engine, will keep three teams hauling corn, if the corn field is not too far distant from the silo. In that case an additional team would be needed to keep the machine cutting steadily. Two good men in the silo will keep the ensilage pretty thoroughly tramped down, and one man can operate the cutter and look after the engine. With a man on each wagon, all the additional help needed is a couple of husky men to load the wagons and the trick is done.

As soon as one silo is filled the entire outfit moves to the next farm and repeats the operation until the three silos are filled. When the ensilage has settled pretty well in each silo, if necessary, and if there is a surplus of corn, they can easily be filled to the top again. In this event a few loads can be cut into the silo by the men on each farm without even "changing work" the second time, as all that is necessary is to move the machinery from farm to farm.

This plan has, where it has been tried, worked out to perfection, and it has cut the cost of silo filling fully 50 per cent.

When Is Corn Ready?

"When is the best time to cut corn for silage?"

That is a question that comes to the Agricultural Experiment Station every year. This is the answer that is given:

Corn is ready to go into the silo when the kernels are hard, when the lower three or four leaves are brown (as the result of maturity and not of firing) and the husks are beginning to dry. If cut when much greener than this, the silage will be too acid or sour and unpalatable, and will not keep well. If it is much riper than indicated, the finely cut corn will not pack satisfactorily, and pockets or spots of moldy silage may result.

Very Little Nutriment in Green Corn

A friend who milks a six-can-a-day herd writes us in disappointment and perplexity. He has had fair pastures this summer, but, as he is always liberal with his cows, he has been supplementing the pasture with green peas and oats fed twice a day in the stable. Recently the oats began to get ripe, and he switched over to green corn. It seemed appetizing, the cows liked it, ate a lot of it—and failed in their milk. "Why?" asks our friend.

This experience, which is duplicated scores of times every fall, brings to the fore a characteristic of the corn crop, an understanding of which is necessary to its best use. Corn does most of its real growing late in the season. From the time the corn tassels out till the glazing stage is reached, the corn plant increases little in size, but its nutritive value increases 300 or 400 per cent. Green corn on which the ears have hardly been formed is little better than water. The food materials present are in an elementary stage of development. Our friend's cows failed in their milk because they were actually getting less to eat than when he had been feeding peas and oats. This is a point that should be borne in mind in determining the cutting date for the silo. The food value increases rapidly in the fall, and the best silage is made when the corn reaches the glazing stage. It will pay to risk a frost rather than cut too green. Silage from green corn is usually ill-smelling stuff of low feeding value. It will not keep cows milking their best.

Don't raise mongrels and scrub fowls. Possibly there is money in growing this kind of stuff, but there is a great deal more money to be made growing standard-bred fowls.

Can You Feed Mangels to Hens?

You most certainly can, and with good results, if the mangels are sound. We have fed them for years—when we had them. The trouble has been, on our sandy soil, to get a good growth of beets in our droughty seasons. I know one very successful dairy-poultryman who keeps about 2,000 hens for eggs, who raises about 2,000 bushels of mangels each year for his hens and chickens.

They are fed during fall and winter, and last till green stuff grows again. They are fed cut-open to the chicks in the brooder house as soon as the chicks are old enough to peck at them, and they start in young. No trouble here, or the practice wouldn't be continued year after year.

Another intensive poultryman, who keeps about 2,000 hens on a small place, always confined to the houses, purchased a large quantity of mangels, and considered them the best thing he could get for succulence.

Possibly one guess is as good as another; but I believe that the birds said to be injured by mangel beets were the victims either of partially decayed or otherwise unsound roots, or else the injury resulted from some deleterious element in some other part of the ration. I don't believe that it came from the use of sound, fresh beets.

Humans have died, and the cause has been diagnosed by learned doctors, only to have the post-mortem reveal something entirely different as the cause of death. I believe the same is true of poultry.

F. H. Valentine.

More About Feeding Mangels.

I think the only way that mangel beets are harmful to poultry is not to feed them any. The past ten years I have fed quite a large flock of hens all the beets they would eat every other day. The alternate days I fed cabbage. Last winter, owing to a cabbagecrop failure, I fed beets every day.

I don't believe anybody ever had a finer, healthier, better-laying flock than I have always had. I attribute much of my success to feeding mangel beets.

Don't allow filth and dampness in and around your poultry roosting house; these will cause roup and its attending ills.

M. B. Fattey.

The Misses Isobel and Bessie Blain, twin daughters of Mr. and Mrs. Blain, of Branchton, near Galt,, were married this week to two Galt brothers, Peter and Andrew Kidd.

JEWISH HOLIDAYS

And Best Times to Sell Fowl

Producers wishing to obtain the highest market prices would do well to note the dates of Jewish festivals as given below. On these occasions there is always a heavy demand for fat live poultry, and in catering to such a trade it will pay producers to finish their stock and market it in the best possible condition. Thin, unfinished birds have little or no market value.

New Year, September 13-14.—Best market days, September 8-10; kinds most in demand, fat fowls, turkeys, ducks and geese.

Day of Atonement, September 22.—Best market days, September 16 to 18; kinds most in demand, all prime stock wanted, especially spring chickens and roosters.

Feast of Tabernacles, September 27-28.—Best market days, September 23 to 25; kinds most in demand, ducks, fowls and fat geese especially.

Feast of Law, October 4-5. — Best market days, September 30 to October 2; kinds most in demand, prime quality of all kinds wanted.

Purim, March 24. — Best market days, March 21 to 23; kinds most in demand, fowls and hen turkeys.

Passover, April 23-24.—Best market days, April 19 to 21; kinds most in demand, turkeys, fat fowls, ducks and geese.

Last Passover, April 29.—Best market days, April 26 to 28; kinds most in demand, prime quality of all kinds wanted.

Feast of Weeks, June 12. — Best market days, June 9 to 10; very little extra demand for this holiday.

(Editor's Note.—It is too late for some of these dates to be of any use this year, but they can be cut out and kept for future reference.)

WINTER PRUNING.

Winter pruning of bearing orchards should be attended to every year. The orchardist should go over his trees systematically and cut out crossing or broken limbs wherever these occur. Cut close to the main limb, don't leave stubs, and paint the wound with white lead and boiled oil (no turpentine). We prefer a stiff stencil brush, and rub the paint well into the wood. A little brown coloring makes the wound less conspicuous. When cutting a large limb, cut on the under side first; this prevents tearing the wood and bark as the limb comes away from the tree. When limbs spread too wide, and make cultivation near the tree impossible, cut to a shoot that is growing up. This shoot will soon grow strong and take the place of the part cut off. Many of our older orchards have acquired the off year habit, which means crops one year, grow the next. It is after the growing year that we must thin our trees and see that there is not too much new growth to exclude light and air. If there is a heavy new growth, thin this to distribute it as evenly as possible. Don't leave stubs of heavy new growth, hoping they will form fruit spurs, as cutting away the heavy new growth cuts away the big plump buds which easily form fruit spurs, leaving the less matured buds which prefer to make new good growth, so the result would be crowding instead of thinning the tree.

Use sharp pruners and saws and make clean cuts.

Use sharp eyes and good judgment, distribute the new growth evenly, and the crop will be evenly distributed.

A little well done every year eliminates the culls; tree butchery at long intervals eliminates the profits.

Don't haggle a tree and expect the wounds to heal.

Don't prune trees when frozen hard.

Don't leave pruning till too late.

Don't leave prunings lying about; burn them and take advantage of the ashes.

Don't expect every egg to hatch when you buy eggs from a breeder. Your own eggs will not do any better as a rule.

Tea requires a rainfall of 60 inches, and irrigation will not serve in lieu thereof, as a somewhat humid atmosphere is needed.

Pressing a trigger on one side of a new case ejects a cigarette so it can be withdrawn by a smoker's lips if one hand be otherwise occupied.

Five Years From Now

The kind of a farm you intend to have in five years and how you intend to have it.

Have you planned to make any improvements on your farm during the next five years? Then tell us about the farm you intend to have in 1925—what changes you will make, the kind of stock you will have, how you are going about it, and everything. Just sit down and tell your plans for the future, step by step. It's easy—just like writing a letter to a friend. Let's get acquainted; you tell your plans, someone else will tell his, and in the exchange of ideas someone is going to be helped along towards better things—you know how folks are.

Letters should be written on one side of the paper only. All letters received will be published in this paper. Just address your envelope to the Farm Editor, 515 Manning Chambers, Toronto. It will reach the proper place, and will be published in this paper. Don't wait for someone else to start the thing. Give us any suggestions you can for improving farms and lightening farm work, or systematizing the work so that no labor is lost. We want all kinds of ideas, and so does everyone else, so just write us some of your ideas and everyone will benefit. Do it to-night.

THE BEST FERTILIZERS FOR POTATOES

By S. B. HASKELL

Three only of the thirteen plant-foods necessary to the growth of the potato are ordinarily lacking in the soil. They are ammonia, the stem and stock producer; phosphoric acid, which in available form induces a good root growth in early spring, and later hastens maturity; and potash, which influences the starch content and produces big yields.

When ammonia is present in sufficient quantity we always get a good vigorous growth of tops. A deficient supply is indicated by weak top growth and a rather sickly, yellowish color of the leaves, instead of the full, healthy green color indicative of vigor.

The ammonia needed by the potato crop may be furnished in several ways. The soil itself furnishes some for a time, but, in general, the older the soil, the less the supply of this plant food. Clover sod turned under, or a leguminous green manure turned under, furnishes some, but just how much is difficult to say. Much depends on condition. Manure if applied may furnish sufficient ammonia for the growth of the crop. Typically, however, the use of ammonia in potato fertilizer is necessary to most profitable production, almost regardless of the farm practices under which this crop is grown. It must always be remembered that the root system of the potato is relatively weak. It cannot rustle for unavailable plant-food as can rye and buckwheat or similar crops. Its energies must go toward laying up starch in the tuber, instead of toward foraging for plant food.

Phosphoric acid is especially valuable in hastening the maturity of the potato crop and in giving it a quick start. In cold sections the early maturity is an essential factor. The soil is particularly deficient in phosphoric acid. Often it is the lack of this element alone which limits the size of the crops. Manure applied to the soil will not remedy its deficiency of phosphoric acid, for it is itself lacking in this element. This accounts for the high proportion of phosphoric acid recommended in potato fertilizers.

The potash needed may be supplied either by the soil, by manure or by fertilizer. There are still some soils, particularly in the Far West, that are so rich in natural potash that the addition even to the potato crop does not pay. Here again, however, practice the country over indicates that at least some potash should be included in practically all fertilizers for potatoes.

Almost universally the potato crop responds to the use of fertilizer potash. Some say that this is because the potato is a great starch producer, and must have potash in building up this most important of human and animal nutrients. Others say that it is because potato roots are poor foragers, and cannot take up the cruder forms of potash present in all soils. After all, the precise reason makes little difference. The main thing, from the practical standpoint, is that on nearly all soils potash increases the potato crop sufficiently to more than pay its cost.

It must always be remembered that these suggestions are based on growing potatoes as they should be grown —in a good rotation containing clover. Even a heavy application fails to furnish sufficient ammonia to grow what we call a heavy acre yield; part of this needed ammonia must be obtained either from barnyard manure or a good, heavy clover sod turned under. For a time, naturally, any new soil will furnish sufficient of this plant food to the crop, but in all the great potato counties of the country, excepting only those in irrigated regions of the West, this time is past. Clover nitrogen and manure nitrogen must now be supplemented with fertilizer nitrogen.

THE ISLAND OF NO DIVORCE

Never get married in Jersey. Here are a few of the things you let yourself in for if you do.

1. You take your partner literally until death do you part, as there is no divorce under the Jersey law

2. If you are a woman you cannot start a banking account without your husband's permission.

3. You will have to live with your husband's mother, unless he can provide her with a dower house.

4. Your husband will be entitled to sell your property and grab everything you possess unless you have your possessions divided under the Jersey Separation Act.

Quite recently a far-seeing Jersey couple did not fancy the prospect of being unable to procure a divorce if they should want one, so they embarked for Southampton on their wedding day and went through the ceremony there instead of in their island home.

Although the marriage laws of Jersey have been handed down through the ages, practically unchanged since they left the hands of their Norman compilers, the little island has led other lands in one instance. A Jersey man has been allowed to marry his deceased wife's sister for more than a hundred years.

The Separation Act plays a big part in Jersey life, and the separation of a married couple's property has almost become a feature of the wedding ceremony. As soon as the bride has been endowed at the altar with all his worldly goods, she speeds to the magistrate's office with him to put her possessions legally out of his reach!

"Careless habits," says the Safety League, "are like porous plasters—easy to acquire and hard to shake off."

APPLE MOST USEFUL OF ALL KNOWN FRUITS

Juice May Be Applied to Many Purposes Other Than Conversion Into Cider---Valuable Household Agent

The use of apple juice in the culinary department in place of vinegar would make for better health in the family, and for the preparation of fruit and vegetable salads it would make a good substitute. For the sick room it is a mild germicide. On the dressing table it is indispensable. In the laundry it lightens labor.

Use pieces of apple to garnish the dish and add flavor to meat, fish and game.

Add one teaspoon of juice to tough boiling meats of a fowl of doubtful age, to make tender.

One slice of apple in a cupful of tea makes a delightful drink. One teaspoonful of apple juice added to boiling rice or sago whitens the kernels and imparts a delicate flavor.

Equal parts of olive oil and apple juice make a superior salad dressing. Make the dressing in the usual way, letting the apple juice replace the vinegar.

Improve the flavor of all dried fruits by adding a few slices of apple while stewing.

The juice of one apple and half a teaspoonful of baking soda will take the place of two heaping teaspoons of baking soda. Sift the flour and soda together and add apple juice as the last ingredient to the mixture.

The cooling, beneficial effect of drinks containing apple juice is well known. It is an important and pleasant drink for all fevers and colds.

One tablespoonful of equal parts of strained honey and apple juice as a gargle for sore throat is good. Moisten the lips and tongue of a fever patient with a bit of absorbent cotton dipped in equal parts of glycerine and apple juice. Add apple juice to the bathing water of the patient to help reduce the fever. A slice of apple dipped in salt and rubbed on chilblains gives almost instant relief from itching, and will heal them if the macerated pulp, with a little salt added, is bound on the affected parts for a few nights. Many school-children will be glad to know this when they recall the chilblain torture they have endured, especially when the room was a little too warm in the middle of the afternoon.

Remove a wart or corn by binding apple on it a few times. Prevent and cure dandruff by using a tonic for the heir twice a week made of one part apple juice and three parts water. Rub into the scalp with the finger tips.

Put over the fire two ounces of pure toilet soap and one pint of rain water. Stir until the soap is melted. Beat the yolk of one egg and the juice of one apple together and pour soap and water over it. Stir with egg-beater until nearly cold, then bottle. This keeps indefinitely, and is an excellent shampoo for the hair.

Ink, rust and fruit stains may be removed with apple juice. Moisten the stained goods with cold water. Lay in the sun and put a few drops of apple juice on the spot. Dry and repeat until the stain is removed. Do not rub. Add salt to the stain if it be iron rust.

Rub discoloration off unvarnished wood with a slice of apple dipped in salt. Grind apple peel dry and use to sprinkle over coals to kill disagreeable odors. Use apple peel to take the grease off pots, pans, dishes, sinks and bath tubs.

Clean brass or other metal with a lice of apple dipped in salt.

Rub silver first with apple, then clean in the usual way with alcohol and whiting. The high lustre of new perpetual peace.

Make glassware sparkle by washing in cold water with apple juice added.

For mildew, make a paste of equal parts of soap and fine starch, using a knife blade as for putty. Moisten the goods where mildewed with apple juice, then spread the paste on both sides of the cloth and expose to the sun. When the paste dries, soften with more apple juice.

One part apple juice and four parts water will remove freckles, sunburn and blackheads. Never use apple juice pure on the face or neck.

WOMEN CLOWNS UNKNOWN.

A famous clown, now with circus in New York, when asked why it is that there are no women clowns, since they seem to have taken up everything else in their efforts, to make a living, says that women will not make themselves look ridiculous. "Take a man clown, for instance," he said, "he roesn't care how funny you dress him or how foolish you make him look, because men, as a rule, haven't any natural vanity. But give a woman a ridiculous costume and make her paint her face in red and white cheeks, put on a false set of feet seven sizes too large, and what have you? A lady clown? No—a resignation." Further he says that women haven't a sense of humor when the joke is directed against themselves. They hate to be laughed at. Men don't. They are better sports. They like a joke and can laugh at one that hits them as well as at those which hit other people.

Cows and hens are alike in one respect —good ones make money—poor ones tax you for the pleasure of their company.

"That's an odd-looking suit you're wearing, old thing." "I dare say you're right, old bean. I paid cash for it, and I'll be dashed if I think I'll ever get even."