EFFICIENT FARMING

ADD TO POULTRY PROFITS BY CAPONIZING.

The objects in unsexing a cockerel are exactly the same as the altering of males of swine or cattle. Capons are unsexed male birds. This practice is very old in Europe and capons was a favorite dish in the tables of kings and potentates in centuries past. In those days surgery was crude and mortality was high in working the birds. There also resulted many "slips." Slips are birds improperly castrated, leaving a portion of the organs attached which results in a stoggy condition. With the improvement in instruments these dangers were reduced until we can now count on a very small mortality when the operation is done by one with some experience and usually we don't find more than five per cent mortality in amateur operations.

Capons are very docile and can be raised on the same range with pullets and cause no trouble. They grow rapidly and lay on heavy, soft muscling. They make good foragers and make very economical use of a large range in late summer and fall. They have been used, and still are to some extent, for foster mothers, but this practice is limited. Capons have been known to raise chickens, turkey poults and ducklings, and make excellent "mothers." This quiet disposition makes them readily fattened and easily handled.

The great bulk of our capons come from the general purpose breeds, as Plymouth Rocks, Rhode Island Reds and White Wyandottes. We have, however, in some places a trade developed sufficiently to make the raising of poultry for meat profitable enough that less attention is paid to egg production and a "meat" type breed. This has been done in England to some extent with Orpingtons, Cornish and Sussex. Brahmas have always been a favorite breed for capon production. Cross breeding has been practiced in capon production to good advantage. Brahma and Cornish males are commonly used and bred to Rocks, Wyandotte and Orpington females in order to secure greater fecundity. Pullets from such matings should be consigned to the block and not retained as breeders. The Mediterranean breeds make poor capons. They do not attain sufficient size nor quality to make them of value on a capon market.

The most common question and one which is difficult to answer is, "How old and how large should a cockerel be for caponizing?" It is not a matter of age or size so much as it is a matter of stage of development. The age varies from six to ten weeks and the size from one and one-half to three pounds. Cockerels should be caponized just as they begin to show sexual development by the comb commencing to grow. Usually in the heavy breeds it is safe to say that cockerels weighing one and one-half to two pounds, and from six to eight weeks of age, will be about right. Leghorns will have to be worked younger due to the early development. At the time of operating the organs should be about the size of a navy bean.

Special instruments are required for the operation. These are manufactured and sold by several firms. A great deal of stress should be placed on the selection of good instruments. This refers particularly to the removers. The instruments required are:

1. Knife.
2. Dilaters.
3. Probe.
4. Removers.

A sharp pocket knife will serve the purpose very well if it is sharp. The spreader or dilater is used to dilate the opening and ribs in order to permit seeing and working. These are of several types and have various means of adjustment.

The probe should be flattened at one end and with a sharp bent hook at the other. The blunt end is used to press the intestines back and the sharp hook to tear the membranes or peritoneun which lines the abdomen.

The most important instrument is, of course, the remover. This is designed to grasp the testicle and remove it. It should be so made to allow no part of the organ to slip back or remain attached. It is largely a matter of preference as to the best type to select. There are several reliable sets now advertised in our leading poultry papers and magzines. In selecting a set, determine from some one who had had some experience, the merits of the various instruments. The selection of a good remover will pay many times over in preventing losses and slips from occurring in working the birds.

Space will not permit a detailed discussion of the technic of the operation. These instructions can be secured from your agricultural college or from the manufacturers of the instruments. The operation is not difficult to perform and can be readily done by anyone with a little practice. It is possible to caponize by following a good set of instructions, but it is still better to have someone show you the various slips and supervise your first attempt.

After the birds are worked they are put on a ration of soft feed consisting of a mash containing a fairly large percentage of bran for a couple of days until the wounds are healed. They can then be put on range and fed with the other growing stock. While capons stand confinement well, they do much better on free range, growing larger frames and consequently attaining greater weight.

The capon market is at the best between Christmas and Easter. This requires that the birds be held over a portion of the winter. A cheap colony house affording protection from the weather, which is dry, is all that is necessary. They do not require expensive or elaborate housing.

Best gains up to within three weeks of marketing will be made by hopper-feeding hard grain, as wheat and cracked corn, and feeding a moist mash once a day, consisting of equal parts of ground oats, ground corn, bran, middlings, and two per cent. of ground limestone. This can be moistened with sour milk, buttermilk, or semi-solid. Milk, if available, should be given to drink during the entire growing period, as it tends to produce a softer flesh or better flavor. The real quality is added during the last three weeks when thre capons are confined to crates and finished on a ration of equal parts of finely ground corn and low-grade flour, mixed to a batter with milk. Capons stand crate-fattening remarkably well and make excellent gains. They are usually fed three weeks before killing.

Capons do not sell on the market under the class of heavy roosters, but as capon. Slips should be dressed and sold as slips. It only tends to lower the quality of your product and to destroy the demand, to pawn off slips as capons. A genuine capon shows very little comb and wattle development, and has a long, flowing, graceful growth of cycle feathers and tail coverts. These are his distinguishing marks and in dressing, the tail is left on, also a ring of feathers about the neck, one on each hock, and the wing feathers from the last joint to the tip. Dry picking is demanded on most markets handling capons. Dry-picked birds keep better and present a better appearance when dressed than do the scalded birds.

Turkeys are caponized to a limited extent. They should be worked just as they begin to "shoot the red." The demand for turkey has been so good and prices so remunerative that little has been done along this line. Water fowl are very rarely caponized. Ostrich are caponized to give a finer and better quality of plume.

Canada's Rivals in Dairying.

The Dominion Dairy Commissioner, Mr. J. A. Ruddick, who with Mr. W. A. Wilson of Regina, Saskatchewan, recently returned from a visit to New Zealand and Australia, states that New Zealand has made great progress in the dairy industry in recent years. Many new factories have been built and many have been reconstructed and modernized. Australia too has made great advances, large factories, as in New Zealand, being the rule, some of the creameries making as much as 800 to 1,000 boxes of butter a day. In New Zealand it is a small cheese factory that does not make 400 or 500 tons in a year. Mr. Ruddick is of opinion that Canada will meet much keener competition in the future in the matter of quality and quantity of dairy products from these countries than she has in the past. Relating to these facts it is interesting to note that the amount of butter graded in New Zealand in the month of December, 1922, was 9,758 tons, compared with 6,128 tons in the corresponding month of the previous year. The total for the last five months of 1922 was 35,663 tons against 24,944 tons in the same period of 1921.

Says Sam: Talk is all right but first of all, take hold!

The worth of a thing is not indicated by the show it makes. The engine in a car is more important than its glossy finish.

Scientific experimentation shows that best results can be obtained by feeding an animal what he ought to have, instead of giving him what he wants. For ourselves, it might be stated that doing what we ought to do instead of doing what we want to do, gives the best results.

If the currant worm becomes serious when the fruit is nearly ripe, fresh hellebore should be used. As a spray, apply at the rate of four ounces in two or three gallons of water; or the plants may be dusted with a mixture of one pound of the material in five pounds of flour or air-slaked lime.

Automobile Supplies

We carry a full line of used automobile parts, magnetos, carburetors, gears, and new accessories at low prices.

Toronto Automobile Wreckers
179 Queen St/ West Toronto

Your Dog in Summer.

Many people, when it occurs to them to make the dog more comfortable in warm weather, think of but one thing—clipping. Doubtless shearing is advisable under some conditions. No defender of animals and their rights can approve the "trimming" methods practiced by many dog fanciers—wherein climate, weather, kind of dog and all other considerations are disregarded for show purposes; but reasonable shearing during very warm weather is a great relief to the heavily-coated dog, who is, perhaps, living out of his natural habitat. The main thing is not to do anything of this kind so late in the season as to risk the discomforts of a possible premature cold spell. And whatever you do with the dog's coat, don't bob his tail; for it is his chief weapon against flies and mosquitoes.

I think one of the most common causes of suffering from heat lies in the practice of following vehicles—especially motor vehicles, which usually go so much faster than their drivers realize. By all means let the dog ride if you are riding and the day is hot. He may not submit willingly at first, but he will soon become accustomed to it and learn to like it. I have often been surprised at the thoughtlessness of some sportsmen who let the dogs follow at a tiresome pace for miles to the hunting grounds, when they might just as well have been taken aboard the car so as to arrive fresh. A dog's kennel should be moved to a cool place for the summer—preferably on a grassy spot. He likes to lie on a cool lawn and will eat a little of the grass frequently when it is handy—with benefit to his digestion.

The kennel must be well screened against flying parasites, should operate with a both-ways swinging door so the dog can go and come at will, and must be cleaned and disinfected often. Brush the dog's coat every day and give him an occasional tepid bath. Four or five times a month, or even twice a week during the hottest weather, as a guard against fleas, rub in some of this mixture: One pound of crown soap (English harness soap) and one ounce of powdered camphor. Be sure always to dry the dog well.

Don't have any unnecessary "harness" on the dog. If he must wear a collar, let it be narrow and light. A heavy, hot weight on the neck is bad enough any time, but a particular torture in summer.

Keep cool, fresh water where he can get it at all times. You and I know how important this is, when we think of our own summer thirst. Cut down on his meat allowance and give cooling foods instead. A little meat is all right.

Summer is the "fit season" for dogs, and while I do not wish to be extreme and say there is no hydrophobia, I do want to remind you that there are different causes for fits, and that many dogs have been killed as "mad" when they were only ill. If your dog has a fainting spell and foams at the mouth, don't let anyone kill him immediately. No matter how strangely he acts, do nothing rash; simply confine him till you can get the opinion and services of a real veterinarian. Do not listen to advice from those who know no more about the matter than you do.—L. E. Eubank.

Exports of Dairy Products.

Canada exported 266,489 lbs. of butter valued at $118,884, and 562,400 lbs. of cheese valued at $140,529 in the month of March. The third month of the year is one of the smallest exporting months. Of the butter exported, much was destined for Bermuda and the West Indies, whereas the cheese nearly all went to the United Kingdom. We also exported in the same month 174,286 lbs. of powdered milk valued at $23,816, and 2,916,400 lbs. of condensed milk, valued at $200,215. Of the condensed milk shipments, Russia took 110,000 lbs., the United Kingdom 424,500 lbs., the United States 702,400 lbs., Jamaica 165,000 lbs., Mexico 104,800 lbs., the Netherlands 150,200 lbs., and Cuba 132,000 lbs. Some 164,800 lbs. of the powdered milk and 126,400 lbs. of the condensed milk went to Germany.

Hogs

Don't allow a pig, once born, to just exist, but make a hog of him as soon as possible. Be sure to have the pigs on pasture.

If you are not fortunate enough to have clover or alfalfa, June grass is better than no pasture. It takes but a short time to grow a patch of rape or of oats and peas on which the pigs can be pastured very successfully. One thing of which you may be sure, you will get good pay for the time and ground used.

At three weeks the pig should be eating shorts or ground feed and drinking milk from a trough. They will do better and so will their mother. Then, also, the pigs when weaned will not be given the usual setback.

Make a small pen or runway that the pigs have access to at all times. Feed shorts, etc., constantly. It is said of certain farmers, "You never hear his pigs squealing around." These farmers usually have hogs weighing 200 pounds at six months of age, oftentimes more. Their slogan is, "plenty of good feed and fresh water at all times."

Two two-hundred pounds hogs can be grown more economically than can one four-hundred-pound hog. Barring a poor market the pigs should go on the market at six months of age. Some farmers have them ready sooner but more not that soon. Far too many pigs are from nine to ten months of age before they will weigh two hundred pounds. Not enough skim-milk, ground feed, and good pasture, and lack of care has been their lot in life.

If given constant access to the proper feeds the hog cannot be overfed.

Growing pigs as fast as possible is the most economical in feed, time and labor used. It also helps us to handle more hogs each year, thus givng us a profit on a greater number.

Opening the Trapdoor.

Our kitchen and cellar are so arranged that it is necessary to have a trapdoor in the kitchen floor in order to reach the cellar. For years we had a ring attached to the door to raise it, but this was a literal stumblingblock besides being unsightly. The last time we put down a linoleum I worked out this plan of lifting the door:

About the centre of the first riser—or joist if more convenient—is a block of wood about twelve inches long. This would not have been necessary but for our joists being ceiled. Pivoted to this block is a cross bar about as long as the door is wide. Attached to the right end of this bar by means of a stove bolt is a plunger made of a piece of broomstick. This comes up through the floor about an inch. A similar plunger or lifting rod is attached to the left end. This rod just touches the door when it is closed.

By stepping on the plunger the door is lifted high enough for one to grasp it and open it. The plunger is near the baseboard and so entirely out of the way.—C. A. V.

Horse Sense

The other day I was obliged to purchase a new collar for one of my horses. This animal I use in doing one-horse work, and I had to get him ready since the bean field will soon be needing the cultivator.

This animal has always been hard to fit with a collar. The standard collar comes close to the side of the neck near the top, but fits very loose at the bottom. I now have the collar fitting very satisfactory.

Here is how we did the job. I gathered some old cloths and these were first soaked and then wrapped about where the medder path goes through the collar. This was done in the evening, and I left the collar in the wet cloths till morning when it was put on the horse and the hames pulled up to the proper position. The horse was worked only moderately that day, but enough so the collar was properly adjusted to the neck. The collar then dried and now fits and works very satisfactory.

Canadian Government Standards for Canned Fruits and Vegetables

By C. S. McGillivray, Chief Canning Inspector

Two enactments are in force in the Dominion of Canada relating to canned and evaporated fruits and vegetables. They are The Food and Drugs Act and The Meat and Canned Foods Act. They are administered respectively by the Department of Health and the Department of Agriculture.

The Food and Drugs Act deals with the purity, wholesomeness and weight of all food products, and is effective everywhere in Canada.

The Meat and Canned Food Act deals with the sanitary conditions of the plant in which the food is manufactured, the soundness of the raw material from which it is prepared, and requires that the container bear upon its label a true and correct description of the product.

This Act and the Regulations made thereunder applies in all plants doing an export or interprovincial trade where fruits and vegetables and fruit and vegetable products are canned, evaporated, dried or otherwise prepared for food, or where milk is canned, evaporated, dried or otherwise preserved. It also applies to places where such products are stored for interprovincial or for export trade.

SANITATION.

An establishment manufacturing either of the aforementioned products for export or for interprovincial trade must first obtain a permit to operate from the Minister of Agriculture.

Before granting such permit the Minister must be satisfied that the premises in which the manufacturing operations are to be conducted are in all respects sanitary as to construction, equipment and appliances. The number of the permit when granted must appear on all boxes, cases, etc., used at the establishment. All employees handling food products in an authorized establishment must be free from tuberculosis or other communicable disease and must observe such sanitary regulations as the Department may require.

To see that these and other requirements are met, such establishments are inspected from time to time by the Department's inspectors.

The Act requires that all fruit, vegetables, milk, or other articles intended for use in an authorized establishment shall be sound, wholesome and in every way fit for food. Should any article of food be found, either in the course of preparation or after it has been prepared, to be decomposed, diseased, or otherwise unfit for food, it shall be confiscated by the inspector and destroyed under his supervision.

DESCRIPTION OF THE PRODUCT.

The containers in which fruits, vegetables, milk or other articles prepared for food in any authorized establishment are placed shall be marked, unless otherwise ordered by the Governor in Council (1) With the name and address of the packer, or, in the case of a firm or corporation, with the firm or corporate name and address of the packer, or of the first dealer obtaining it direct from the packer who sells or offers the same for sale. (Such dealer shall, upon the request of an inspector appointed under the Act, disclose the name of the packer of such article); (2) With a true and correct description of the contents of the container. This description is defined by regulation and is regarded as the standard of quality.

STANDARDS OF QUALITY.

Four standards of quality have been legalized and clearly defined, namely, "Fancy Quality," "Choice Quality," "Standard Quality," and "Second Quality."

In addition to general standards for vegetables, specific grades have been established for canned peas. These are as follows: Size No. 1, Size No. 2, Size No. 3, and Size No. 4. The size is determined by the opening in the sieve through which the green peas will pass.

Canned fruits are graded for quality and syrup. In grading for syrup the terms of "Heavy Syrup," "Light Syrup," and "Without Sugar" are employed. The degrees of syrup which constitutes these grades is defined. If the packer so desires, he may substitute for the words "Heavy Syrup," "Light Syrup," and "Without Sugar," the words "Packed in Syrup....% Sugar," (stating the percentage of sugar in the syrup).

The terms denoting quality and grade must appear upon the main portion of the label in plain type of a size not less than ⅜ of an inch in height. Thus, in the case of peas, the label must indicate the quality and size of the peas contained in the can. In the case of fruit, it must indicate the quality of the article as well as the consistency of the syrup so far as sugar content is concerned.

The declaration of net weight on certain sizes of containers is not required, as these sizes have been standardized. These sizes are known as Size 1's, 1½'s, 2's, 2½'s, 3's and 10's. The minimum net weight of both liquid and solids as packed is defined for each of these sizes. Sizes not standardized must show on the label the net weight and the drained weight.

The administration of the regulations as to Standards is directed from Ottawa through a staff of trained inspectors. The goods are examined at the cannery and check samples are sent in for confirmation. If the goods are found to be incorrectly labelled, they are held for regrading or relabelling. If goods found in a wholesale or retail establishment are not truly labelled as to grade, they are held until properly graded. The packer is always given every opportunity to show that his grading is correct, but if it is found to be incorrect, he must relabel the goods in such a way as to indicate the correct grade.

EXPORT SHIPMENTS.

The Act stipulates that no shipment of canned or evaporated fruits or vegetables or fruit or vegetable products may be made out of Canada without an export certificate first being obtained. This certificate is issued upon the written declaration of the shipper that the goods are marked as regards grade and quality in conformity with the Act. At the time of issuing such certificate, check samples are taken for examination and grading, and a report of the grading is sent to the shipper.

IMPORT REGULATIONS.

No shipment of canned or evaporated fruits or vegetables is allowed to enter Canada unless it is accompanied by a certificate declaring that the product complies with the Canadian requirements. If a shipment arrives without this declaration, it is held at the Customs till arrival of proper documents. As soon as practicable after arrival, the goods are examined for marking and a check sample is taken for grading. If the goods are improperly marked they are held for proper marking; if improperly graded, they are held for proper marking for grade; otherwise they are returned to the country of origin.

FARMERS' BOOKLETS SENT FREE

Any of the following may be had free on applicatio.. to the

Publications Branch
Department of Agriculture
Ottawa, Canada.

Alfalfa Growing in Eastern Canada.
Crop Rotation for Central and Eastern Canada.
Potato, The, Its Cultivation and Varieties.
The All-Year Hog Cabin.
The Feeding of Sheep.
Keeping Dairy Herd Records.
Why and How to Use Milk.
Why and How to Use Cottage Cheese.
Winter Egg Production.
Poultry Keeping in Town and Country.
The Farmer's Poultry House.
Simple Methods for the Storage of Ice.
Dehorn Your Commercial Cattle.
Dressing and Cutting Lamb Carcasses.
Bovine Tuberculosis.
Foods for Wintering and Winter Fattening of Beef Cattle in Eastern Canada.
New Varieties and Selections of Grain.
The Root Vegetables Act, 1922.
Illustration Community Work in Dundas County, Ontario.
The Winter Finishing of Steers in Western Quebec.
Report of the Division of Horticulture, Dominion Experimental Farms, 1921.
Report of the Poultry Division, Dominion Experimental Farms, 1921.
List of 300 Available Publications.

Name .....

Post Office .....

R.R. No. ..... Province .....

(No postage required).

God's Acre.

When the shamefully neglected condition of many country burial grounds came up for discussion, Neighbor Jackson was very fond of quoting these lines of Henry W. Longfellow:

I like that ancient Saxon phrase, which calls
The burial ground God's acre! It is just;
It consecrates each grave within its walls,
And breathes a benison o'er the sleeping dust.

Neighbor Jackson was only a young man when he became a crusader for rural cemeteries which should be an honor instead of a disgrace to the dead. Back of the old stone church, standing far out in the open country, of which Neighbor Jackson had become a member in his youth, was the burial ground of many generations. It was a sight in the days when Neighbor Jackson was a boy in his teens. Lots were never mowed, and weeds were growing everywhere.

Finally, taking counsel of three or four of the officers of the church, he called a bee to clean up the cemetery one day between spring's work and haying. The farmers, a couple of dozen of them, turned out, and when the day's work was finished the cemetery was a different-looking place. Before fall, however, the grass and the weeds were growing luxuriantly again. Next year there was another bee, not quite so well attended. Gradually Neighbor Jackson saw that bees were only spasms of improvement, and that something more permanent was needed.

Well, years have gone by, and what has happened? Long ago the cemetery back of the church was incorporated, and of course Neighbor Jackson was made secretary and treasurer. Each year he sent out letters to all whose relatives had been laid to rest in the churchyard asking them for a gift of at least two dollars to aid in keeping up the cemetery.

You would hardly know the old burial ground. It has been graded and there is a fine green turf. Roads and paths have been graveled. Flowers and shrubs have been set out and the cemetery has become a loving tie between the past and the present.

It is indeed God's Acre. And best of all, for miles around the work of Neighbor Jackson in improving the cemetery in which he is chiefly interested has borne fruit. There is hardly a cemetery within an hour's motor drive which does not show by its beauty that the community is proud to honor and care for the resting place of the dead.

Observations on Hog Grading.

In the opinion of competent observers, hog-grading combined with co-operative shipping is doing more to advance the quality of hogs in Canada than anything else that has been undertaken. About forty per cent. of the hogs that reach the Toronto market are shipped in by co-operative clubs. About fifty per cent. of the hogs contained in these shipments carry identification marks enabling the producers to obtain the premium for those grading "select."

It is claimed by the officials in charge of this work that the improvement in the type of hogs received is improving much more rapid than even the most sanguine would have expected, indicating that more care is being taken than heretofore in the kind of breeding stock kept.

Hardly a shipping day passes at some of the heaviest shipping points in Ontario without several farmers presenting themselves who are on the lookout for bacon type sows to put in their herds. A farmer looking for a sow, and not able to find just what satisfies him, is frequently assisted by the shipper. In some cases a half dozen or more of the best looking sows will be selected by the intending purchaser, and the shipper will assist him in choosing the best specimens from these. They are then purchased at the market price for thick, smooth hogs, plus the ten per cent. premium. Reports from many of the counties, more particularly in the middle and western part of Ontario, indicate that it will be only a few years until the sows kept are all of a high class bacon type.

Increased Consumption of Milk.

In the movement for the greater consumption of milk and its products, which is going on in many states of the Union, California stands at the head. There is scarcely a city of any size in California that has not some sort of milk service in the public schools. In San Francisco 10,500 half-pint bottles are purchased by the children at the school lunches every day. In Berkeley every school has a similar service. Nutrition classes are also common in the principal cities. Every child in the nutrition classes is required to drink a quart of milk a day. Doctors, dentists, and opticians give their services free of charge. In 1922 the people of California consumed 13,500,000 gallons more milk than in any previous year, the per capita consumption increasing from 17½ gallons in 1921 to 22 gallons in 1922. The consumption of butter increased from 22 lbs. to 22½ lbs. per capita in the same period.

Our Boys Camp, and Work Too

By Frances D. Manning

Our boys love to camp, but until last summer we never figured out how they could camp and still do their share of the farm work. They had so fine a time that this year they intend to do it again.

We had with us, Kent, a young city cousin of fifteen, who had been dangerously ill in the winter.

"Aunt Matty," said Kent one day, his face aglow, "why can't we camp over in the pines beyond the brook? It's a dandy camping place. We can make beds of boughs like we did last summer on overnight hikes, sleep there, cook our supper over the camp fire—I'm a crack cook—we'll sleep and get our breakfast there, tell stories, and sing. It will be lots of fun. I can do that if I can't pitch hay or run the horse rake."

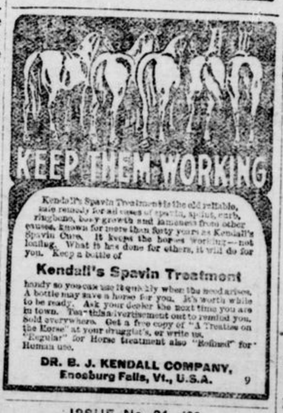
"Don't know as it will do any harm," was my husband's assent. Then the Fletcher boys, Jack and Orville, from the farm below, wanted to join, and Billy Scott, an orphan lad who worked at the Prescotts'. Six boys planned their camp.

Kent was cook and councillor. He had had camping experience. He got the supplies, arranged the packs for the boys to take over the first night, cooked a fine supper of roast corn and potatoes. Jack Fletcher brought up a three-quart can of milk as his share.

After supper, when my dishes were done and I sat on the porch for a bit of rest, I could see the smoke of the camp fire, hear the twang of Kent's banjo, and the boys' voices as they sang. How they sang!

Such a good time they had! Every evening as soon as work was over the boys would hurry to wash up in the brook in real camp-fashion. Kent would be waiting for them with supper well started. Early in the morning they'd take their dip in the swimming hole down the hill, then breakfast and off to work. Except Kent, of course; he'd be fussing around the camp all day, though he'd come to the house for dinner. I thought they would tire of it, but they didn't. They kept it up all summer, only sleeping indoors on very rainy nights. It made things a bit easier for me, too. Kent got so well. And that motherless lad, Billy Scott, said he never had had such a time in all his life.

Corrugated Galvanized Steel Roofing
Direct from Manufacturers to Consumer. Write for Prices
Special Terms to Farmers
The Metallic Roofing Co.
Limited 306E
1194 King St. W., Toronto



ONTARIO ARCHIVES
TORONTO