

Tips For the Farmer

BY UNCLE JOSE.

Small Growth Farms.

Census Director Bureau gave out an important advance statement from the bureau of the census containing additional figures and details of the agricultural statistics of continental United States collected at the thirteenth decennial census, April 15th, 1910. It shows that during the ten years which followed the census of 1900 the population of the United States increased twenty-one per cent, but the number of farms did not keep pace with the increase in population. From 5,737,357 in 1900 the number grew to 6,316,257, an increase of 602,892, or 10.5 per cent. For the whole United States this is the lowest rate of increase which has been noted since the number of farms was first recorded in 1850.

The small growth in the number of farms has not been compensated in any growth in the size of farms, the average number of acres in farms having decreased from 126 in 1890 to 136 in 1910. The increase in the total acreage devoted to agriculture was only 35,137,000 acres, or 4.2 per cent. The actual area in farms was 828,592,000 acres in 1900 and 873,729,000 acres in 1910.

A Prosperous Year.

Canada is having a prosperous year, says the Toronto Globe. The west will have a bumper crop and the east by no means poverty-stricken. With the increase of immigration and better methods of farming the agricultural wealth of Canada should rapidly multiply many fold. The foundations are laid. We have the soil, the climate, the grain, the fruit, the live stock, the men and women and every thing else required to make our agricultural wealth certain and permanent. Better methods of tillage, better crop rotation, more energetic war on weeds, more business management in farm practice ought to keep up the standard of our achievements and bring increased honor and wealth to the men on the land. The time is not far distant when a solution to the labor problem will be possible. It will come by providing steady work for farm help throughout the year, by increasing the horse power on the farm, by using machinery to do more of the farm work and by adding to the amusements, recreations and social advantages of the country.

With this invigorated outlook for the future when a newer and better agriculture will prevail and with prosperous seasons such as we have had for several years and more generally this year, no one who knows the potential wealth of this country can doubt its future growth and prosperity. It is the duty as well as the privilege of each farmer to do his best to fill his own farm well and thus help the whole country.

Production Hens.

"I am convinced that for the future the poultryman must look for great improvement in the breeding of his fowls," says Prof. Rice, of Cornell University, "not so much to the production of hens that will make phenomenal records—250 or 300 eggs in a year—but I believe we must allow for a hen that will produce a large number of eggs, larger than we are getting now, and continue to produce these eggs for a number of years."

"The weak link in the poultry business is the fact that we are depending upon eggs for only one or two years. A hensman can start his cow, and when he gets her perfect he is

able to use her five, ten or fifteen years. I believe we have got to go to breeding from mature fowls and keep them for a number of years; then if they do not pay us from a commercial standpoint to produce eggs for the market they will pay us because in their body they have that strong constitution, comparable, if you like, with the good old people who lived to eighty and an hundred years, while their sons and daughters cannot continue to that same length of time. I believe the tendency for longevity and strength and power is a thing we must cultivate, develop and breed into our poultry. We want a long-time production hen rather than a hen that is going to exhaust all her resources in the first year."

All the same, we advise our poultry-keeping friends to adhere to the rule of getting rid of their old hens in good time. Experiments may result in the development of a hen which can be profitably kept for years, like a cow—why the professor should assume this analogy between the cow and the fowl we are at a loss to understand—but that type of hen does not exist at present, though, judging from the specimens one sees about the country sometimes, one is led to believe that not a few poultry-keepers fancy they have got hold of it. The old hen that will keep on laying at a productive rate in her third, fourth and fifth years—and perhaps longer—may be coming in the future, but the present-day poultry-keeper had much better look after his stock-growing pullets.

Produce and Prices.

Kingston, Sept. 23.—The following prices are reported on the market: Carrots, 40c. to 50c. doz. bunches; turnips, 50c. to 60c. per bag; new potatoes, \$1.50 per bushel; beans, 5c. qt.; new cabbage, 60c. doz.; new celery, 7c. per head; tomatoes, 75c. to \$1 bush.; green corn, 8c. to 10c. doz.; onions, \$1. a bush.; radishes, 5c. bunch; lettuce, 5c. bunch; apples, 20c. to 25c. peck.

J. A. MacFarlane, Brock street, reports grain, flour and feed selling as follows:

Oats, 43c.; local wheat, \$1; buckwheat, 75c.; seed rye, \$1; peas, 30c. to \$1; yellow feed corn, 70c.; bakers' flour, \$2.50 to \$2.75; farmers', \$2.75; Hungarian patent, \$2.80; oatmeal, rolled oats, \$4.50 per bush.; cornmeal, \$1.80 to \$2; bran, \$2.30 ton; shorts, \$25 ton; hulled straw, \$7; loose, \$8; hay, loose, \$9 to \$11.

Meat—Best (lovely), carcass, 71c. to \$1c.; prime western beef, \$10 per cwt.; by carcass, cuts, 10c. to 15c.; live hogs, 8c. lb.; dressed hogs, 10c.; pork, 10c. to 11c.; by quarter; mutton, 10c.; spring lamb, 14c. to 10c. per lb.; veal, 5c. to 10c. per lb.; chickens, \$1 to \$1.25 pair; turkeys, 15c. 20c. lb.; fowl, 9c. to \$1. a pair; spring chickens, 75c. to 90c. pair; but-
ter, creamery, 25c. to 30c. lb.; rolls, 24c. to 25c. lb.; eggs, 20c. to 23c. doz.

Dominion Fish company reports prices as follows:

Whitefish, 15c. lb.; pike, 10c. lb.; haddock, 20c. lb.; kippered wrasse, Yarmouth bladders, 80c. doz.; Atlantic salmon, 30c. lb.; salt codfish, 5c. lb.; halibut, 20c.; fresh haddock, 20c.; mullibanda, 42c. lb.; mackerel, 5c. lb.; sea bass, 12c. lb.

John McKay, Brock street, reports as follows:

Hides, trimmed, 40c. lb.; horsehides, \$3 to \$3.25; calfskins, 14c. lb.; cleasons, 80c. to \$1; sheepskins, 30c. to 35c.; tallow, in casks, 6c. lb.; bees-wax, 25c. lb.; gummed, 85 lb.; wool, washed, 20c. lb.; unwashed, 13c. lb.

Raw furs: Red fox, No. 1, large, 86. No. 1, medium, 84; raccoon, No. 1, large, \$2 to \$3; No. 1, medium, \$1 to \$2; mink, No. 1, large, 86 to 87; No. 1, medium, 83 to 85; aprine, No. 1, large, 35c.; No. 2, medium, 25c.; kits and culis, at value; springs rubbed skins at value.

George Mills & Co. quote the following prices for raw furs:

Spring muskrats, large, 30c. to 40c.; medium, 30c. to 35c.; mink, large, \$4 to \$6; medium, \$3 to \$4.50; small, \$2

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HARDWOODS.

Canada is Dependent Upon Her Soft Woods.

Canada is dependent for its lumber supply on the soft woods of the forest much more than is the United States, as seen from the 1910 Forest Products report compiled by the Dominion Forestry Branch and shortly to be published. Of the 1910 Canadian lumber cut amounting to nearly five billion feet, only one-twentieth consisted of hardwoods or broad-leaved trees, worth barely five million dollars; on the other hand almost one quarter of the lumber cut in the United States consists of hardwoods, which country had far greater hardwood forests than ever did Canada. Canada is already feeling a shortage of the hardwood supply and makes up the national deficiency by importing annually from the United States, hardwood lumber to the value of seven and a half million dollars. Thus the value of the hardwoods imported into Canada during 1910 exceeded by fifty per cent the value of the hardwoods manufactured into lumber. Nearly all of these imports are from the United States and consist of the most valuable species such as oak, hickory, tulip or yellow poplar, chestnut, gum, walnut, cherry and a large amount of hard pine which is so frequently used as a hardwood. From these above figures it is seen that we are becoming more and more dependent upon the United States whose available supply for export is surely and rapidly decreasing. What can be done to improve the resources of Canada by the elimination of wood waste, and particularly by the development of the small wood lots of Ontario, Southern Quebec and the maritime provinces, should be done with all possible speed.

Stubbins is often times taken for stability of character. Be cautious. The mule may look meek, but have a care for his feet.

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