

Tips For the Farmer

BY UNCLE JOSE.

For Cow Testing.

A great deal has been said in favor of cow-testing. The following statement is given by George Bishop, a prominent Oxford farmer:

"We have been following cow-testing for the past three years, and the results have been most satisfactory, increasing the average yield per cow from about 500 pounds of milk a year to somewhat over 7,500 pounds on a herd of fourteen cows. This increase was not due entirely to keeping records of weight, but that had a good deal to do with it. It is impossible to tell which cows give the best yields without keeping records of the production of individual cows.

"With the blank forms which are supplied free from Ottawa, I should judge that it takes about ten minutes a day for a herd of twelve cows, with perhaps, about half an hour once a month to add up the weights for the month. I believe cow-testing amply pays for the time and trouble involved. I would not care to follow dairying without keeping a record for each cow."

Notes on Dairying.

Cows are apt to go off their feed towards spring. Farm, Stock and Home says frequent salting will assist in preventing this.

The bearing surface of the collars will soon become soiled with dust and sweat after the spring work begins. Farm, Stock and Home advises washing the collars with a large sponge as soon as they come off in the evening.

"Many farmers are losing whole litters of little pigs," reports F. M. Lewis, of Brant county. "Live stock is selling well at sales, but would go better if feed were plentiful. I never saw hay and straw as scarce as now."

It is, as Farm, Stock and Home truly says, impossible to take clean

milk from a dusty stable. In order to avoid dust there should be no feeding of hay near milking time. As a further precaution there should be frequent sweeping of ceilings for removal of dust and cobwebs.

The Canadian trade commissioner in New Zealand reports that up to February 16th nearly 20,000 boxes of New Zealand butter had been shipped to Vancouver as against 2,955 boxes in the corresponding period last year. Merchants in Auckland are said to have been taxed to their utmost to meet the demand for butter from this Canadian city.

Judging Dairy Cows.

An expert gives the following advice: Ten days or two weeks is not too much to feed the calves whole milk.

There is only one absolutely satisfactory way of judging dairy cows—by the scales and Babcock tester.

The shallow-bodied cow need not be expected to produce much milk as it has not the manufacturing capacity.

If we are to develop the dairy cow to the point of greatest efficiency we must furnish her with the equipment and intelligence necessary.

The good udder is the one that commences well up on the side and ends well up on the belly. The narrow pendulous udder is an udder of small capacity.

What are the three main requisites of a good dairy cow? We should say that they are Stamina, capacity for assimilating food and well developed organs for milk production.

The amount of butter fat that a cow produces is not more important than the amount of money it takes to produce it. It is not always the fittest producer of milk that makes the money.

Oil From Sunflower Seed.

The extraction of oil from sunflower seed has been the subject of an interesting experiment in Hull, England, which is the largest seed-crushing centre in the country, and it is understood that there is a possibility of the cakes from the residue proving to be of great value for agricultural purposes. A supply of sunflower seeds was received in Hull from

Odesa during the month, and it is understood, says the Hull News, that the experiment has been successful, and that some of the cakes have been sent to Denmark, and others are being used nearer home, in Holderness. The oil is limpid and quick drying, and will, it is stated, be of great use. The meal derived from the crushing of the seeds will be made up into compound cakes, if the recent experiments prove successful.

Sunflowers, which are grown extensively in south Russia, and where oil is already being extracted from them, are very prolific, and yield more than double the percentage of oil derived from soy beans.

Notes of Interest.

Of the 357,000,000 acres of arable land in the Canadian west up to the present time less than 30,000,000 acres have been brought under cultivation.

A prominent Alberta cattle man stated recently that there are not more than 600,000 or 700,000 head of cattle other than milk cows in that province.

The output of Saskatchewan creameries trebled in the past three years. The number of farms supplying cream increased from 553 in 1908 to 1,596 in 1911.

The late census of the United States shows that there are 200,000,000 laying hens in that country and the total number of eggs laid in a year is 16,000,000,000.

The horse bill for the Canadian west for 1911 was a little over \$7,000,000, and the bulk of this money came to Ontario, though there were between four and five thousand head of hack horses brought in from the United States.

An important lecture peculiar to the Nova Scotia fruit belt is the large number of apple storage warehouses situated at every shipping station throughout the Annapolis valley. Over eighty of these have been erected with a capacity of from 2,000 to 10,000 barrels each.

Alberta farmers find hay growing profitable. Last fall the farmers around Pincher Creek sold more than 10,000 tons of timothy, receiving an average price of \$15. It is to be hoped these farmers are practising some plan of crop rotation; if not, their timothy land will some day fail them.

The average yields per acre to Nova Scotia farmers last year were: Wheat, 22 bushels; barley, 24 bushels; oats, 20 bushels; hay, 14 tons; buckwheat, 20 bushels; beans, 19 bushels; peas, 18 bushels; potatoes, 205 bushels; manure, 650 bushels; turnips, 700 bushels; forage crop and fodder corn, 10,200.

Dr. Gordon Hewitt, dominion entomologist, has issued circulars to be posted up in districts attacked by the brown-tail moth, instructing owners of infested orchards to burn all nests and to later spray trees heavily affected. A fine of \$100 or six months' imprisonment is the penalty here for any contravention of the regulations.

It costs but one cent to plant a tree in Canada, according to Norman M. Ross, of Indian Head, Sask., chief of the dominion forestry department. During the past ten years this department has furnished to 14,882 settlers, roughly, 18,500,000 trees, an average of 1,240 to each applicant. Eighty-five per cent of these have been successful, Mr. Ross declares.

Farmers in most parts of British Columbia have great opportunities

ENDS DYSPESIA FOREVER.

Heartburn, as Indigestion and Other Stomach Distresses Vanishes.

You can eat anything your stomach craves without fear of indigestion or dyspepsia, or that your food will ferment or sour on your stomach, if you take a little Diapsin occasionally.

Your meals will taste good, and anything you eat will be digested; nothing can ferment or turn into acid or poisonous stomach gas, which causes belching, dizziness, a feeling of fullness after eating, nausea, indigestion (like a lump of lead in stomach), biliousness, heartburn, water brash, pain in stomach and intestines or other symptoms.

Headaches from the stomach are absolutely unknown where this effective remedy is used. Diapsin really does all the work of a healthy stomach. It digests your meals when your stomach cannot. A single dose will digest all the food you eat and leave nothing to ferment or sour and upset the stomach.

Get a large 50c. case of Pape's Diapsin from your druggist and start taking now, and in a little while you will actually brag about your healthy, strong stomach, for you then can eat anything and everything you want without the slightest discomfort or misery, and every particle of impurity and indigestion in your stomach and intestines is going to be carried away without the use of laxatives or any other assistance.

Should you at this moment be suffering from indigestion or any stomach disorder, you can surely get relief within five minutes.

For making money from strawberries, last year T. L. Wilkinson, of Salmon Arm, gathered 2,060 boxes, or nearly eighty-six crates, of large, fine berries from 1,600 plants, covering one-seventh of an acre. The best berries brought \$3 a crate, making the crop worth at the rate of \$1,780 an acre. Poultry house manure and wood ashes were the only fertilizers used.

Produce and Prices. Kingston, March 30.—The market clerk reports the prices prevailing as follows:

Carrots, 20c. to 25c. a peck; potatoes, \$2 to \$2.25 a bag; beans, 5c. a qt.; cabbage, \$1 a doz.; celery, 10c. to 25c.; onions, 5c. to 7c. a lb.; lettuce, 5c. to 10c. a bunch; apples, 20c. to 40c. peck; turnips, 10c. to 25c. a peck.

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

Oats, 45c.; local wheat, \$1.05 per bush; wheat, 80c.; seed rye, \$1.10; peas, \$1 to \$1.10; yellow feed corn, 10c.; bakers flour, \$2.75 to \$2.90; farmers, \$2.85 to \$3; Hungarian patent, \$2.90; oatmeal and rolled oats, \$3.50 per barrel; cornmeal, \$1.80 to \$2; bran, \$24.50 per ton; shorts, \$28 per ton; hulled straw, \$7; loose, \$8; hay, loose, \$13 to \$15; pressed hay, 14 to \$16.

Meat—Beef, local, carcass, 9c. to 10c.; prime western, 10c. to 12c. carcass; cuts, 10c. to 15c.; mutton, 10c. to 12c.; lamb, 11c. to 15c. live hogs, \$8.75; dressed hogs, \$7; veal, 9c. to 12c.

Dairy—Butter, creamery, 37c. to 38c.; prints, 28c. to 30c.; rolls, 27c.; eggs, 22c. to 25c. a dozen.

George Mills & Co. quote the following prices for raw furs: Red fox, 10 to size, \$4 to \$7.50; skunk, as to size and length of strips, 50c. to \$1.50; racoon, large, \$2.50; medium, \$1.50; small, 75c.; mink, as to color and size, \$2 to \$7; muskrat, 30c. to 45c.; weasels, 20c. to 60c.

John McKay, Brock street, reports as follows: The hide market is steadily declining, owing to poor quality of demand. We quote hides as follows: No. 1, trimmed, at 10c. a lb.; No. 2, and bulls, 9c. a lb.; sheep skins, fresh, 50c.; deacons, \$1; veal skins, 14c. per lb.; sheep skins same as hides; tallow, rendering, 5c. per lb.; wool, washed, 20c. per lb.; wool, unwashed, 12c. per lb.; sinning, \$5 to \$6.50 per lb.; horse hides, No. 1, \$3; red fox, No. 1, prime, \$5 to \$7; mink, No. 1, prime, \$5 to \$7; skunk, No. 1, \$1 to \$2; racoon, No. 1, \$1 to \$2.50; muskrat, No. 1, 35c.; bear, black, \$10 to \$20; lynx, \$10 to \$30.

Above prices are for No. 1 prime stock, blue pelts and unprimes according to value.

The Dominion Fish company reports the following prices: Whitefish, 15c. lb.; pike, 10c. lb.; Chinook salmon, 25c. lb.; kippered herring, Yarmouth, 40c. doz.; Atlantic salmon, 25c. lb.; salt codfish, 10c. lb.; halibut, 15c.; fresh haddock, 10c. lb.; bullheads, 12c. lb.; mackerel, 15c. lb.; sea bass, 12c. lb.; bluefish, 12c. lb.; smelts, 15c. to 20c. lb.; pickled, 12c. lb.; fresh salt herring, 40c. doz.; smoked fillets, 15c.; smoked salmon, 40c. lb.; cod, 40c. doz.; qt.; shell oysters, 30c. and 40c. doz.

Bonusing Made Easy. Toronto Star.

Here is what must happen at present before a municipality can bonus a manufacturing industry:

1. The council must pass a by-law.
2. That by-law must be ratified by two-thirds of all the ratepayers entitled to vote, or by three-fifths of all ratepayers entitled to vote, if the hostile vote does not exceed one-fifth of the number.
3. Voters' lists contain the names of many ratepayers "entitled to vote" who cannot go to the polls because they are non-residents, or for some other reason. Hence, bonusing has been difficult, though not sufficient by so.

And now comes Mr. Fraser, M.P.P., with a bill permitting bonuses on the following conditions:

1. Three-quarters of council must assent to the by-law.
2. The by-law must be ratified by two-thirds of the ratepayers who actually vote on it.

In other words, bonusing is made so easy that if only a few ratepayers vote on the by-law, it is ratified if two-thirds of those are in favor. As there is always an active organization to get out the favorable vote, and no organization to take to the polls those opposed to the by-law, two-thirds of those "who actually vote" will generally be in favor of the gift. A committee of the legislature passed favorably on Mr. Fraser's bill, apparently thinking it a step in the direction of abolishing industrial bonuses altogether. It is the very opposite to that.

BLACKSMITHS DECREASING.

Statistics Gathered by Traveller in Eastern Ontario.

Peterboro Examiner.

There are only twenty-two blacksmiths in the counties of Ontario, Haliburton, Victoria, Durham, Peterboro, Northumberland, Prince Edward, Hastings, Lennox, Addington and Frontenac. In 1906, there were approximately 560 blacksmiths shops and at the present date there are about 140. Thus about three shops have closed indefinitely during the interval.

There are about ninety journeymen horseshoers in these counties, of whom about twenty-five per cent are fifty years old, and over that. About forty per cent of the master horseshoers are over fifty years old, and many of them are sixty years. The number of deaths was twenty.

One hundred and four stopped shoeing and went into other occupations, except those that had to stop shoeing by reason of old age disability. Not one of them had enough money to retire from work.

The people are asking why there are no young men learning horseshoeing. The answer to the question, "Why do so many good horseshoers cease working at their trade?" is the answer to that question.

They can make a better livelihood at any other work, work that does not require as much skill as is required to shoe a horse properly.

The horseshoer that studies his work and reads along the line, is among the most skilled artisans in the world of labor. It is a professional work, with living organisms. Very sensitive tissues are enveloped in the hoof of a horse. There there is the "sterilizing" aspect of which there are many classes, forging, and many other defects that the horseshoer has to deal with and worry about.

None only the careful horseshoer realizes the trouble that horseshoers have with the above defects, saying nothing of the horse that is hard to handle while being shod, and of the hard work of shoeing even the quiet horse.

One of the discouraging features the horseshoer meets with is when he takes great care in shoeing a horse and asks even 5c. extra for his work and extra time on an extraordinary case. There is a complaint coming from many of the horse owners re his charge.

The proof the discouragement is found in these facts I have just mentioned, namely, in the decrease in the number of horseshoers during the past five or six years.

Welland Enlargement Blocked. Toronto Globe.

The paltry vote of \$200,000 for the enlargement of the Welland canal in the supplemental estimates for 1912-13 means that no attempt will be made to begin work on the enlargement of the canal till 1914, and that it will be 1919 before vessels of twenty-five feet draft can pass through the canal.

The disappointment of all who are interested in cheap freightage in the maintenance of water routes in effective competition with the railways will be keen. They will not forget that Mr. Monk, the minister of public works, was one of the leaders of the Georgian Bay canal agitation before he took office, and that Mr. Cochrane, the minister of railways and canals, is also deeply interested in pushing forward the Ottawa Valley project. The people on the shores of Lake Ontario and Lake Erie, to whom the enlargement of the Welland canal is a matter of vital importance, will have to wait very patiently for the men in power at Ottawa if they would prevent the enlargement of the Welland canal from being permanently sidetracked.

The Transportation Problem. Toronto Telegram.

Canada should buy out the Grand Trunk Pacific railway, write \$75,000,000 or \$100,000,000 of the purchase price, and then utilize the whole property as an agency for the regulation of freight rates on the C.P.R. and C.N.R.

Public ownership might cost the country \$50,000,000 per annum over and above the investment that could be carried by moderate freight rates on the G.T.P.


Private ownership costs the country \$25,000,000 that was handed out in cash or guarantees to Mackenzie and Mann this session plus the contributions to other philanthropic enterprises.

The money that Canada puts into private ownership is dividing east from west by the barriers of high freight rates.

The money that Canada could put into public ownership would unite east and west in the bonds of low freight rates.

This Dangerous Age. Rochester Herald.

Almost everything that we do nowadays is dangerous, according to some authority or other. It is to be known that it is dangerous for a man to kiss another man's wife, but scientists tell us that it is equally dangerous for a man to kiss his own wife. The reason is equally dangerous, and so is the widow. It is dangerous for a man to take a drink, or to smoke tobacco, or to eat food. It is dangerous for him to sit down in his own house, or to go into the open air. It is dangerous to live on this plain, and dangerous to climb mountains. It is dangerous to wear clothes, and dangerous to go naked. It is dangerous to scrape your face with a razor, and dangerous to wear whiskers. It is dangerous to be idle, and it is dangerous to work. It is dangerous to talk, and it is dangerous to keep silent. It is dangerous to be a sinner, but it is equally dangerous to be a saint. And if you shake hands you get—oh, horror of horrors!—3,000,000,000 germs upon your palms.



There is no pick-me-up in the world so handy—so economical—or so quick—as an OXO cube dissolved in a cup of hot water. All the rich body-building virtues of beef are concentrated into one little cube. OXO cubes build up strength—fortify against illness—give fitness to athletes—and should be in every kitchen in Canada.

4 Cubes—10c. 10 Cubes—25c.

Cubes

Here is a New Kind of COFFEE

And We Give You A Pot To Make It In—Free



To get to the heart of the coffee question, you must do as we did—get to the heart of the coffee berry. The coffee berry is protected by Nature from the insect world, by a tough inner shell or coat. This shell contains tannin and other bitter substances.

It is this shell, roasted and ground up with ordinary coffee, that causes indigestion, headaches and other ill-effects so common with coffee drinkers.

Yet there is no other beverage in the world so thoroughly wholesome, healthful and delicious as good Coffee when properly made.

Dalton's French Drip Coffee

is this good, wholesome, delicious coffee. It contains no chicory and by our special process of grinding, every particle of the bitter tannin-bearing shell is removed. We take out all the impurities. We leave the meat—the heart—the flavor—the aromatic essences that mean so much to coffee-lovers.

The Percolator, or French Drip Process, is the only way to make really good coffee. We have secured sole rights at last for a practical, economical, reliable French Drip Coffee Pot.

We will give it to you free so that you can try Dalton's French Drip Coffee as it should be made. Read our offer. We have put Dalton's French Drip Coffee in two blends

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Sold in 25c. and 50c. tins. If, by any chance, your grocer is unable to fill your order, write us and we will see that you are supplied promptly.

If Your Grocer Will Not Supply You, Enclose \$1.00 and We Will Send Carriage Collect

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The modern weapons against the "White Plague" are fresh air and nourishing food. For years Cod Liver Oil has been recognized as probably the best form of nourishment.

The difficulty has been with its nauseating taste and its tendency to upset the digestion.

NA-DRU-CO Tasteless Cod Liver Oil Compound

The nasty taste and the indigestibility have been done away with entirely. The Compound is very agreeable both to the palate and the stomach. At the same time it retains the nutritive and curative properties of the pure Norwegian Oil, strengthened by the addition, in just the right proportions, of Extract of Malt, Wild Cherry, and Hypophosphites of Lime, Soda, Potassium, Manganese and Iron.

When a cold or cough "hangs on", particularly with a child or growing boy or girl, don't take chances. Start right in with a bottle of Na-Drü-Co Tasteless Cod Liver Oil Compound—it will quickly build up the strength to throw off the cough or cold.

Ask your druggist about Na-Drü-Co Tasteless Cod Liver Oil Compound. He has it—or can get it—in 50c. and \$1.00 bottles.

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And here is another fact worth knowing: Every wheat berry contains both high-grade and low-grade portions.

The process of milling PURITY flour costs more than to mill ordinary flour. The low-grade portions are separated and excluded. PURITY is an ALL HIGH-GRADE, hard wheat flour. It has greater strength, greater absorption and greater expansion. It is a thirstier, more elastic flour. It drinks more water and expands into more loaves.

Use PURITY FLOUR for your next batch of bread. Count the loaves. You'll find you have made "MORE BREAD AND BETTER BREAD" from PURITY than when you've used an equal weight of weaker and cheaper flour.

PURITY FLOUR

"More bread and better bread"

IMAGINE, if you can, how much whiter, and more toothsome, and more nutritious, the bread made from such a HIGH-GRADE flour must be.

And can you imagine yourself enjoying the flaky pie-crust and the light, delicate cake?—your reward for using PURITY flour

When making pastry, please remember to add more shortening than required with ordinary flour—for on account of its extra strength, PURITY FLOUR requires more shortening for best pastry-results.

Yes, PURITY FLOUR costs slightly more than ordinary flour. But use it once and you'll say it's worth more—much more—than the difference.

Add PURITY FLOUR to your grocery right now.

J. A. McFARLANE, KINGSTON DISTRIBUTOR