

AGRICULTURAL TOPICS FOR WHIG READERS

In future, the maximum area in Manitoba, Saskatchewan or Alberta, granted under lease to any one person for ranching purposes will be one-half township, or eighteen sections of 640 acres each, a total of eleven thousand five hundred and twenty acres. Applications for grazing permits on any land will only be granted after inspection to determine whether the land in question is grazing or agricultural. Where the farmers adjoining grazing land express their desire that this be retained as a commons for all to use for their stock, no lease will be granted. Lessees must fence the area they obtain under lease. Leases will be granted for ten years, but existing leases will not be distributed until expiration.

Lessees will be required to have one head of horse or cattle or five sheep for every thirty acres. Thirty-three per cent of the required stock must be placed the first year on each leased area granted. These new regulations are aimed to precipitate the development of cattle ranching by giving a permanency to tenure of leases. In addition the provision of grazing for mixed farmers has not been overlooked, while, as a further move toward the encouragement of stock raising, homesteaders may now fulfil their duties by keeping and raising stock instead of breaking land.

On Dehorning Cattle
This is the best time of year to dehorn cattle. Nearly all agricultural papers are advising the use of caustic potash when calves are about three days old to prevent the growth of horns, but the writer found that in his case at least, this method defeated the purpose, says Theodore Ross, secretary for agriculture for Prince Edward Island, in Farmer's Advocate. Cows that have been dehorned when calves, use their heads almost as vigorously as if they had not been dehorned, and although they cannot tear one another, they frequently do serious damage. They are liable to be hard on fences, throwing off poles or batons and breaking down wire. If, however, their horns are allowed to grow till they are coming two years of age, and are then removed, the cow is practically quiet for life. As yearlings they are learning that their horns are their means of defence, but they have not yet been able to do any injury. When their horns are taken off at this age they are completely defenceless, and are hardly ever troublesome. The writer has been dehorning regularly at this age for some years. About fifteen years ago we first dehorned cattle. A valuable mare had been hooked, and the experiment was the result. Of ten cows milking we dehorned nine, the remaining one was old and was besides very quiet. That evening some of them did not eat all their feed, and they were off in milk from two

to nine pounds each. The morning they all took their feed as usual and were off from four to ten pounds each. The following evening all except one were up to the old standard and inside of a week we were getting from twenty to thirty pounds more milk daily from our ten cows than we had been before they were dehorned. That spring we used the caustic potash on our calves, as we did also for the next two years. The poll cows gave us considerable trouble and we attribute the loss of some premature calves to the fighting of the cows. Since that time we have dehorned regularly and with the best results. If done at this time of year, the cut is healed before the flies become troublesome.

The Summer Milk Flow
George C. Humphrey, of the Wisconsin College of Agriculture, has been giving considerable attention to the different ways of keeping up the summer milk flow. This is a subject which might well receive consideration at this season of the year, for the milk flow is only maintained by providing green or succulent feed of some kind when the pastures begin to dry up and are insufficient.

Dairymen who have a supply of silage which will be available are most fortunate and have simplified the matter of feeding their cows successfully through the summer. Sun-burned pastures present no terrors for them. Experiments have proved that good corn silage is equal to green soiling crops for summer milk production, and is much more conveniently fed to cows than are green soiling crops which have to be hauled from the fields. Dairymen who do not have special silos for summer feeding may well at this time consider the advisability of building a silo and planting an extra amount of silage corn to enable them to take advantage of silage during the summer of the following year.

Mr. Humphrey is advising farmers who do not have silage available for the coming summer to grow a system of soiling crops which can be fed during the period of drought. Oats and peas sown at the rate of two bushels of peas and one of oats to four bushels of corn, may be recommended. Plots of one-quarter of an acre seeded at different intervals are considered sufficient for ten cows during the season when these crops can be fed. Early and late varieties of sweet corn and field corn probably provide the most acceptable summer soiling crops, and may be fed to advantage as soon as the corn reaches the milk stage. When green corn reaches the milk stage it has been found to be somewhat superior to corn silage for keeping up the flow of milk. Early Amber sorghum cut when the heads are nicely out has been found an excellent soiling crop.

Taking into consideration, however, the expense of harvesting, hauling and preparation of green soiling crops during each day and all kinds of weather during the summer season and also the difficulties such as unfavorable seasons, which shorten the crop, wind and rainstorms, which do damage to soiling crops and make it difficult to handle them, it is believed that dairymen will find it most profitable to put dependent upon silage rather than soiling crops for keeping up the summer milk supply.

Butter Making

1. Cool the cream from the separator as soon as possible to 55 degrees F. or lower.
2. Never mix warm cream with cool cream.
3. Mix all the cream to be churned in one vat or can at least eighteen hours before churning.
4. Ripen at a temperature of 70 to 75 degrees F. from six to eight hours, stirring frequently during this period.
5. Cool cream to churning temperature as soon as ripe.
6. Let cream stand eight hours or more (over night) at the churning temperature.
7. The temperature of churning should be such as to make the butter come in from 35 to 40 minutes, usually 55 to 60 degrees F.
8. If it is desired to use artificial coloring, it should be added to the cream just before churning.
9. Stop churning when the granules are about the size of peas, varying to wheat, and draw off the buttermilk.
10. Wash the butter once with pure water at the churning temperature, agitating three or four times, and drain.
11. Wash a second time with water about four degrees above churning temperature, agitating seven or eight times, and drain.
12. Add the salt wet while the butter is granular in form, using about one to one and one-half ounces for each pound of butter, according to demands of the market.
13. Work the butter just enough to distribute the salt evenly.
14. If the butter is to go on the market it should be put up in neat, attractive packages.

Milk Per Acre

If it may be assumed that the farm of the average factory patron is fairly well adapted to dairying, that the patron himself is inclined towards dairying, rather than, let us say, fruit growing, and that his cows are fairly good, then it will be of interest to note how the farm is made to respond to this dairy inclination. There are frequently noticed yields as low as 250 pounds of milk per acre cultivated including pasture, but some good patrons obtain 750 and 800 pounds per acre. Even this is little enough, for there are plenty of authentic records of 1,100 and 2,100 pounds of milk per acre. It should not be extremely difficult to obtain more than this, even 2,500 or 3,000 pounds. This latter figure is a long, long

COUNTRYSIDE TIDINGS

WHAT WHIG CORRESPONDENTS HAVE TO TELL

News From Villages and Farms Throughout the Adjoining Counties—Rural Events, and Movements of the People.

Elm Dale News.
Elm Dale, May 26.—Roadwork has been started with A. Hayes as commissioner. The cheese factory is running under the able management of Victor Kirkham. J. A. Coulter has purchased a fine new driver. William Miller made a flying trip to Oak Bluffs recently. Miss Myrtle Drew and Emma Wood called on friends here while on their way to Long Lake. Mr. and Mrs. R. Coulter and little sons, Garnet and Maxwell, spent Sunday at William Coulter's, Mountain Grove. Miss Grace Carr is spending a few days with Miss M. Coulter. Miss Elsie Coulter at U. Gorr's.

Hartington Lady Injured
Hartington, May 27.—Mrs. Frederick Dennison met with an accident when driving to Sydenham on Saturday. Her horse became frightened at a train and threw Mrs. Dennison from the buggy, bruising her severely. Benjamin Babcock is having the telephone put in his house. Miss Taylor spent the week-end at her home in Latimer. Earl Boyce, of Toronto, is spending his holidays with his parents here. Mrs. Morrison has the sympathy of the community in the loss of her mother, who died on Monday. The Ladies' Aid held their monthly tea at the home of Miss Minnie Campsall, on Tuesday night. The young people had a picnic at Napanee Lake on Victoria Day.

Tidings From Toledo
Toledo, May 27.—The Epworth league of the Methodist church gave a supper in the village hall on Saturday evening, May 23rd. Rev. Mr. Hagar has been in Prescott attending the district meeting. Mr. and Mrs. Hiram Nicholas spent a few days in Brockville with friends. Miss Mary Williams, Lombard, spent Sunday in Toledo. A number of the young people had a basket lunch at Dayton's on Monday afternoon. The A.O.U.W. is planning to hold a social early in June. Misses Addie and Gertrude Bellamy are visiting friends in Brockville. Gerald Dunham is ill at his home. Miss Carrie McCrum is caring for a patient in the Brockville general hospital. The Toledo band made its first appearance for the season on Saturday night. Rev. Mr. Collins, Athens, gave a splendid talk to the young people on Saturday evening.

At Kaladar Station
Kaladar Station, May 27.—A number of men arrived home, on Saturday, after spending the spring river day. Miss Myrtle Drew, accompanied by Miss Emma Wood, spent the week-end at the former's home at Long Lake. Mrs. Fleming has moved into the house lately occupied by Sagar Tryon. Curtis Thompson arrived home, on Saturday, after spending a short time at Napanee. Mrs. Harry Lewis, Oshawa, is the guest of her mother, Mrs. Fleming. Mrs. Kenneth Tryon is ill. Mr. and Mrs. C. H. Wood spent Sunday afternoon at Ira Forbes'. Joseph Forbes has his new house nearly completed. Miss Bertha Wood visited her grandparents, Mr. and Mrs. A. Forbes, on Friday and Saturday. A new lamp post, and lamp have been erected at the corner, which not only benefits Mr. Lewis, the owner, but the public as well. It is understood that another lamp is to be put up in the

near future on the station road. J. Lewis and daughter, Miss Ella, spent Monday and Tuesday in Tweed. Messrs. Ira Wood and James Forbes spent Sunday at their homes here.

A Fire at Tamworth
Tamworth, May 27.—The house occupied by Robert Richardson and William Wood was burned to the ground on Tuesday last. The contents were mostly saved. Monday being a public holiday a good number of the boys drove to Arden where there was a friendly game of baseball between Arden and Tamworth. The score was 17 to 11 in favor of Tamworth. Miss Mary Armstrong is visiting her grand parents. John Kearns is doing nicely after his operation. John McCormack has returned from Kingston after taking a course in veterinary work under G. W. Bell, D. V. S., Kingston. A team of horses attached to the Arden stage ran away on Tuesday afternoon. No person was injured. The wagon was slightly damaged. Dr. Robinson spent Sunday in Kingston.

Lake Opinicon Locals
Lake Opinicon, May 26.—The farmers in this locality are nearly through seeding. A. Darling, Jr., has the Bpoker Bros. engaged getting out a quantity of pulp-wood. Little Dorothy Jean, youngest daughter of Mr. and Mrs. C. Ennis, had the misfortune to have her face and hands severely burned with lye, but is now progressing as well as can be expected. Dr. Coon and Nurse Simmons are in attendance. M. Hughson is preparing to build a wall around his barn. M. Randall has returned home. Miss Richards, teacher, is spending a few days with her mother at Kepler. Miss Emily Hughson has returned to her home at Latimer after spending two weeks with friends. She expects to return to her position at Rochester, N. Y., in the near future. Visitors: Mr. and Mrs. G. Kerr, Clear Lake, at F. Best's; Mr. and Mrs. William Lock, at G. Ennis'; H. Hopfoot, Island, is visiting his daughter, Mrs. F. Smith.

Harrowsmith Induction
Harrowsmith, May 26.—A large number attended the services in the Presbyterian church on Tuesday afternoon, when Rev. A. Acton, B.D., was ordained and inducted into full charge of the three congregations of Glenvale, Milton and Harrowsmith. Immediately after the service the infant son of Rev. A. and Mrs. Acton, was baptized by Rev. J. A. Waddell.

Mrs. M. Rynders, of Sydenham, spent Tuesday the guest of Mrs. J. Clow. Matthias Clow spent Monday with his brother, J. Clow. Miss Myrtle Gallagher, spent a few days last week with friends in Ottawa. Mr. and Mrs. W. K. Foot, of Smith's Falls, accompanied by Mrs. A. Gallagher, of Portland, motored up and spent Sunday with Mr. and Mrs. J. S. Gallagher. Miss Flossie Woodruff, of Colebrook, spent the week-end with her sister, Mrs. F. Patterson. Jackson Bros. have the contract of laying the walls of Robert Babcock's new brick house at Helleford. Mrs. L. Kish is spending a few days with friends at Parham.

W. H. Matthews has severed his connection with Taylor Bros., Carleton Place, and is going into a furniture business, having purchased the established business of G. E. Leslie, who retires. Mrs. Walter Rathbun and Miss Marjorie Rathbun Desrosiers, left on Friday last for the old country, and will be absent for some weeks. The funeral of Michael J. Marriegan, proprietor of the Marrigan hotel, Deseronto, took place Wednesday afternoon.

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