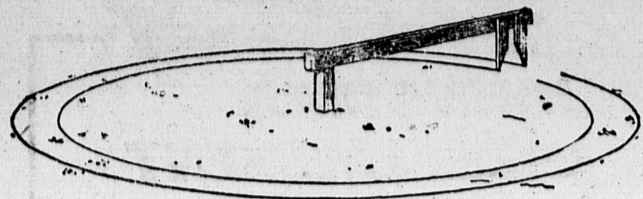


### PLANS FOR CONCRETE FOUNDATION OF SILO

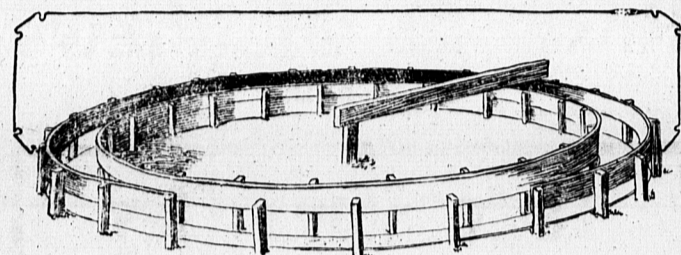
Bulletin from Dairy Division of the Department of Agriculture Gives Detailed Instructions.



Laying of the Foundation.

The accompanying illustrations and description of a silo built on a cement foundation are taken from bulletin 123 of the dairy division United States department of agriculture.

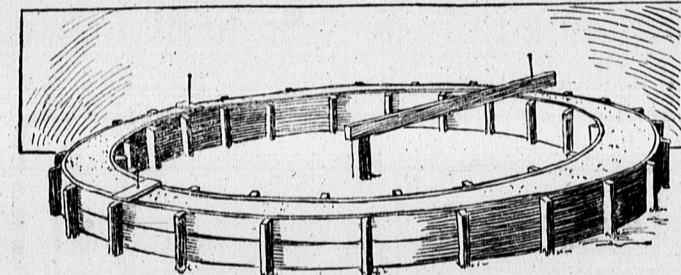
To lay out the foundation, drive a stake in the ground at the center of the proposed silo. Saw off this stake at the height desired for the foundation wall, which should be at least one foot above the ground on the high side, if the ground is sloping. One end of a straight 2 1/2 inch scantling, a little longer than is necessary to reach from the center of the silo to the outside of the foundation wall, should be nailed on the outside of the stake with a 40-penny spike. This spike then marks the exact center of the silo.



Form for Foundation Above Ground.

From it, measure off on the scantling the distance to the inside and outside of foundation wall, and, having nailed on markers lay off the foundation.

The thickness of the wall should vary from 10 to 18 inches, depending upon the size of the silo, the material of the foundation, and the ground on which it is located. The inside of the foundation wall should be at least two inches nearer to the center of the silo than the inside of the staves. Where the ground on which the silo is to be located is not level, the markers can be lengthened by holding a longer board against either marker moving it up or down to keep it touching the



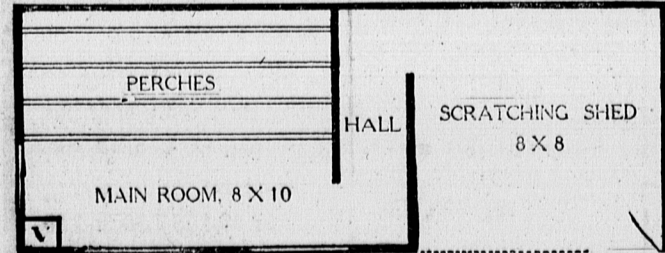
Form Filled with Concrete.

ground while the scantling is held level. If the ground is very uneven, it may be difficult to make the line continuous, in which case points can be marked every few inches, and these joined afterward.

For a concrete foundation, a ditch must be dug before any of the earth in the center is removed. The earth between the two lines that mark the inside and outside of the foundation should be taken out, until firm ground below frost line is reached, care being taken to cut the sides of the ditch

mortar without the mortar clinging to it, after which the mortar is spread out on one end of the platform. Now measure up the broken stone or coarse gravel. Drench it with water to wash off all particles of dust, and dump it on the wet mixture of sand and cement. The final mixing is done by shoveling the material back and forth until it is thoroughly mixed. It should be shoveled at least three times. The concrete is now ready for use, and should be put in place with as little delay as possible.

### GOOD POULTRY HOUSE PLAN



Having heard a great deal about the virtues of open-front hen houses, also the drawbacks, and being about to build one of some kind, I determined to build one that would give plenty of fresh air without drafts, and yet not take the chances of getting up of a morning to find it drifted full of snow, writes W. H. Shay in Farm and Fireside. After due deliberation I built one that seems to me to exactly fill the bill.

This house is 20 by 80 feet, six feet high at the rear (north) and seven and one-half at the front. The scratching shed is eight by eight feet, with an open front. The hall shuts off all the wind. The nests are under the dropping-board (in front), with a door to let down, to prevent egg-eating. The 20 feet of perches accommodate 40 hens. The ventilator, marked V in the illustration, gives an outlet for foul air. There are three windows in the main room—one on the west and two on the south side.

One foot of forest leaves in the main part and one foot of dust in the scratching shed gives plenty of exercise. This house gives all that can be desired in the way of a hen-house and at little cost; it is battened tight and covered with metal roofing.

**Plymouth Rocks.** Plymouth Rocks are an American production, and seem especially suited to our manner of growing poultry. They are easily fattened for market, and are not inclined to be wild; in fact, they possess almost all the good qualities and have very few faults or defects. The very fact of their being raised in such numbers is sufficient proof of their popularity.

**Improved Machinery.** No man can afford to pitch hay by hand. No man can afford to plow with a walking plow if it is practicable to use a sulky. No man can afford to use a double-shovel cultivator if it is practicable to use a double cultivator. Improved machinery pays a good profit on the investment.

Our all wool \$4.25 Blankets equal most \$3.25 Blankets. Beer & Weeks 12-15drft  
You save money when you buy Blankets and Comforts at Beer & Weeks 12-15drft

### METHOD OF PICKING APPLES FOR MARKET

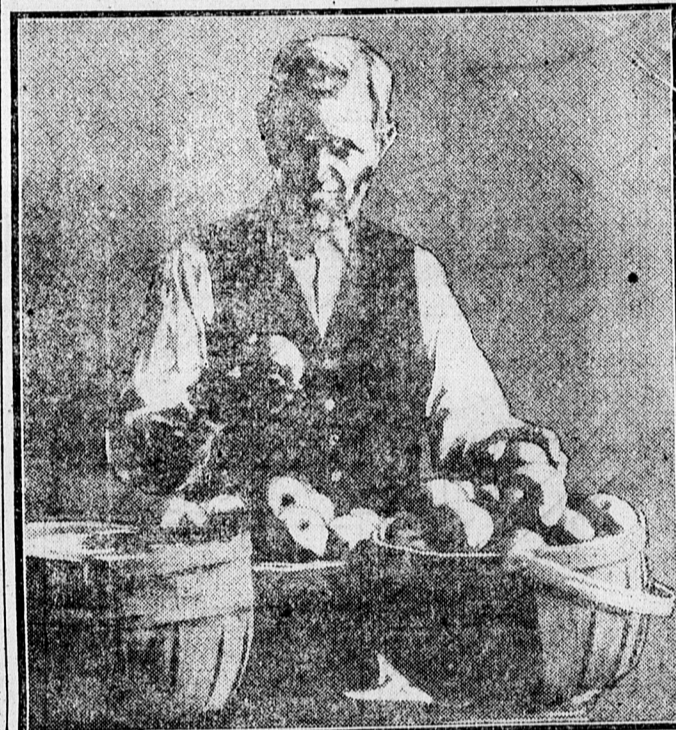
When Scarce It Is Very Important to Conserve Fruit for Consumption in the Winter—By Joe A. Burton.

When apples are scarce it is very important to conserve them to best advantage. So very many families are without apples during most of the winter. Often persons remark to me that they had quite a lot of apples at gathering time, but they wouldn't keep. Now why is this? We know it is the business of a sound apple to keep till its cell structure is broken down by over-ripening, unless interfered with by an outside agent. This agent may be a bruise, a rotten apple or too great warmth.

Apples do not rot through pure coldness. The farmer will drive his jolt wagon into the orchard and then pick and pour into it apples of various varieties and every conceivable grade of rottenness and soundness, writes Joe A. Burton in Farmers' Review. When the box is full, all the pickers sit on the apples while they are driven to the place of deposit. The pickers are on the apples with their feet while they scoop up with both hands half a dozen at a time

If we have a full crop of apples it is still more important that we handle them intelligently. If properly done, they become of commercial importance. Careful grading is a prime essential when apples are plenty.

The buyer has many opportunities and he is sure to discriminate against any careless packing. It is a moral duty of the apple grower to pack his apples honestly, whether of high or low grade. If he does not he is not honest. But the rule will not work both ways. It is not proof that I am honest because my apples are well packed. Packing apples is a business proposition with us. We pack them so for the money there is in it. We cannot afford to sell a barrel of deceptive apples. Of course we sell low-grade apples, but it is understood they are such. I am sure that we feel more anxiety about the condition of our apples than do the parties to whom we sell. How good we would pack our apples from a



Assorting the Apples.

and roughly throw them into the basket. When the basket is full, it is dragged across the apples on its way to the bin. If there were any sound apples they are probably bruised or besmirked with rot and compelled to lie against a rotten neighbor. No wonder "our apples wouldn't keep." If a few did try to keep, the children dug them out first, trying to find a possible one to take to school.

The farmer's apples belong to him and he has just so many, whether they are in one pile or four piles. If he will properly sort them out he will find one pile ought to go to the hogs at once, another is good for present use in the house, another can be used a little later and the sound ones kept for winter. He ought to know that a rotten apple is already past usefulness, a specked one will soon be rotten, as will also a sound one if associated with a rotten one.

### INCREASE IN STOCK RAISING

Noteworthy Feature in Industry Is Improvement of Breeds in All Kinds of Animals.

In the past several years American cattle breeders have sent some of their finest blood to the Argentine Republic, South America, and that country has been rapidly improving its native breeds with this better blood. The American consul in Buenos Ayres writes that the country is rapidly increasing its cattle and regularly exports beef to English markets. In 1895 there were 21,791,516 head of cattle there and in 1908 there were 29,116,625 head. As compared with other countries Argentina ranks third in the number of cattle. Russia, with 91,000,000 head, stands first, and the United States follows with 69,000,000 head.

A noteworthy feature in the stock-raising industry is the improvement of breeds of all classes of animals. In the last cattle census it was found that 3.4 per cent of the entire number were thoroughbreds, and 51.7 per cent were improved crossbreeds. It was found that many fields that had heretofore been sown to wheat were now devoted to cattle raising on intensive principles of the industry. The value of the cattle of Argentina is estimated at \$928,685,834. Diseases of cattle and other live stock have been combated so successfully that the diseases are either stamped out or confined to isolated cases and to small territorial areas.

Considerable uneasiness has been occasioned by the strict British in-

moral consideration we will never know because commercially we cannot take such risks.

Apples should be picked in medium sized baskets and not bruised. This means that they must be placed in the baskets by hand and neither dropped nor tossed. They should be hauled in these same baskets on a spring wagon to the packing stand. Do not pour them in a box there but sort them from the basket. The following is the procedure with us: A basket of apples is placed on the table directly in front of the sorter. Around this is grouped four empty baskets. There are four grades—No. 1, No. 2, culls and castaways, or as we say, mill culls. These grade baskets should always occupy the same relative position so the sorter through habit will place each grade where it belongs.

spection regulations, according to which Argentine live cattle have not been freely admitted into the United Kingdom. As an effort to this restriction on the live cattle market, a promising trade of cattle on foot has been opened with Spain and Italy.

**Specks in Butter.** The white specks in butter are due to poor ripening of the cream, says the Epitomist.

Some of the cream has "wheyed off" and decomposed and the casein has gathered in clots and the whey has separated from the cream. These clots of curd will not churn out. They remain in the butter as clots and always look white. Artificial coloring has no effect upon them, and winter or summer they spoil the looks of the butter. Greater care in ripening the cream is called for, but even in creameries there are times when these colorless clots form and the sure way to do is to strain the cream into the churn. Then the clots do not get into the churn and are not found in the butter.

**Moles Not Enemies.** Much complaint is and always has been made of destruction in gardens and fields by moles. This seeming destruction is only apparent, for the mole does more good than it does harm. The most harm that it does is in plowing up the lawn and soil in cultivated places, allowing it to dry out in summer and causing the plants on the ridges to wither and die in dry weather.

**Largest Tobacco Farm.** The largest tobacco farm in the world, containing 25,000 acres, is near Amsterdam, Ga. Here is grown about one-third of all the Sumatra tobacco used for cigar wrappers in the United States.

Our \$2.50 Blankets are warm heavy, and full size, Beer & Weeks 12-15drft

Our special \$3.35 blankets are as good as most \$4.00 blankets. Beer & weeks 12-15drft

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### Concert

Don't fail to attend the School Concert and picnic social to be held in Cape Traverse Hall Thursday Eve., Dec. 16th. An enjoyable programme has been prepared. Door open at 7 o'clock. Admission, adults 15c, children 10c. Ladies with baskets free. Should weather prove unfavorable, concert will be held following fine evening 12-10drf.

Life boy camp is delightfully refreshing for both and best. For washing underclothing and for the Glasses and perfumes

### Boston Fish Ads

## E. A. RICH Company,

Wholesale and Commission dealers in OCEAN, LAKE AND RIVER FRESH FISH  
No 4 T Wharf, Boston, Mass.  
Smelts and Eels a specialty.  
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Established 1888

## JUST A REMINDER that

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184 Atlantic Ave Boston, Mass.

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Make returns with check every day and  
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# Barclay, Clements Co.

COMMISSION MERCHANTS  
SPECIAL ATTENTION GIVEN CONSIGNMENTS OF

## Smelts and Eels

Receivers of all kinds of

## Fresh and Salt Fish, Live Lobsters, Etc

Highest Market Prices. Daily Return.  
176 Atlantic Ave. Boston, Mass  
12-2drf18r12wpd.



### The Kitchen Is Often Forgotten

in the distribution of XMAS GIFTS, whereas it should be the first, though of, as on it depends the happiness of the whole family for the new year and for future years; and they can't be happy if things go wrong in the home because of a poor stove.

Present the Kitchen with an

## Enterprise Monarch Steel Range

the newest, most handsome, and most durable range on the market today... and you'll have a happy household—or one well fortified by properly cooked food to face other troubles.

If your Dealer does not handle the MONARCH, we'll send you an illustrated circular describing its Good points if you will only write for it to—

## The Enterprise Foundry Co., Sackville, N. B.

—Sole Manufacturers—  
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## Repair Shop

I have opened up a general repair shop on

### KENT STREET

in the Scantlebury building near City Hall.

I am now prepared to do Steam fitting, Hot Water Heating, Plumbing Sheet Metal Work, Furnace and Stove Repairing.

I have a preparation that will remove scale and rust from your hot water boilers, which will save you a ton of fuel for the season. I attend to all work personally. Perfect satisfaction given or no charge.

### J. A. McEACHERN

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FOR

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FIRST CLASS ONE WAY FARE Between Montreal and the line. Going Dec. 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 1909. Returning until Jan. 31, 1910. To stations beyond Montreal Going Dec. 24, 25. Returning until Dec. 27, 1909. Going Dec. 31, and Jan. 1. Returning until Jan. 8, 1910.

FIRST CLASS ONE WAY FARE TO MONTREAL, ADDED TO FIRST CLASS ONE WAY FARE AND ON-THIRD BEYOND.

Going Dec. 21, 22, 23, 24, 25, 26, 29, 30, 31, Jan. 1. Returning until Jan. 1, 1910. Territory—Detroit, Mich., Port Huron Mich., Sault Ste. Marie, Mich., Port Arthur, Ont., and points in Canada east thereof

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