FOR FARMERS, STOCK BREEDERS AND GARDENERS

NEWSY NOTES

BY AGRICOLA

TO MY LITTLE FRIENDS

Who competed in Class 66, at the Provincial Fair, (or as we used to call it "the Exhibition"). I had, this year, the pleasure of examining all the "Nature Study" collections in this class, and perhaps my observations will spur the young folk on to do better another year. I am going to find fault! It is an old saying that "we like to know how, but we don't like to be told!" But then, how are we going to improve if nobody tells us that we're wrong?

I spent the whole morning on Class 66, and the first things I tackled were the portfolios—perhaps I should call them herbariums—labelled "foliage plants." Great care had been taken in their preparation, and the plants themselves were neatly pressed and arranged, but alas! they were not what they professed to be. Foliage plants are those distinguished by colorful leaves. There were many living foliage plants in their own classes in the building, and, my young readers, please make notes of them for next Fair. The Coleuses, with green, white and crimson leaves; the Begonias, with marbled or spotted leaves; the zonal or tricolor geraniums, with horseshoe marks on white-margined leaves; the "inch-plant" with its yellow- and green, and its purpled varieties (Kew Gardens informs me that this plant is called Zebrina pendula now); the so-called Strawberry Geranium (Saxifraga saramentosa) with the hanging runners;" and, in short, anything that is cultivated for its pretty leaves, even to the humble "Ribbon-grass", is a foliage plant. These folios, it should be understood, ought to be the "gems" of Class 66. What I noticed amongst the "foliage plants" examined were strawberry plants, garden corn, and many others that had very little claim to the title. Now if I am spared till next Fair, I'll pay particular heed to the "Foliage Plants" and hope to see more competitors. By the way, don't forget to include the white-leaved, or silvery-leaved, plants.

Now for the Portfolios of "Wild Flowers." There were more of these and many of them had covers of a high artistic type. I do not think this decided the placing of the prizes, in itself; but it plainly foretold that the mounting of the plants would be neatly carried out. So it was; and the names, popular and scientific, were more correct, as well. Some of the competitors were not careful as to the names, and some even had no names to their wild flowers—although the Prize List expressly asks for the names. There is little excuse for this, since specimens sent on to The Guardian accompanied by a stamped, addressed envelope for reply, would bring the name by return of post.

A few of the errors may be noticed just at this point. One competitor had two separate plants labelled correctly with their popular names "Common Tansy" and "Pineapple Weed". That was all right, but underneath each was the same scientific name "Tanacetum Vulgare!" The Pineapple Weed is "Matricaria Suaveolens." In another portfolio the scientific name appeared simply as "Vulgare" — which only means "common!"

Others did not give the popular names correctly. Somebody had pressed a specimen of the "Jewel-Weed" which grows along the brook-sides, and labelled it "Locust". It hasn't the least resemblance to the Locust-tree. Another plant was labelled "Matrimony" and this name was looked for in the text-books in vain: perhaps it is a local name. A scientific name "Iva Axillaris," attached to a plant interested me, because it has come down through the years; I've seen it at the "Exhibition" before. No Iva, however, grows on P. E. Island. There were other mistakes of a similar character, but these are enough to show the need of improvement. Oh, I nearly forgot the worst one: a sprig of Asparagus was labelled "Maiden-hair Fern" and under that was the scientific name "Osmunda."

Now the Maiden-hair Fern is an Adiantum, and Osmunda is the name of the Royal Fern: and none of these plants concerned have any relation to each other!

The portfolios of "Noxious Weeds" were numerous enough to indicate that the subject has many students. In general they had been well prepared and the mistakes in nomenclature were comparatively few. Only one collection of "Native Weeds" was shown and of course got first prize: there should be more exhibits in this class another year.

Turning to the collections of "Native Insects," the exhibits were disappointingly few. The insects were divided into three sections: those which were injurious, those which were beneficial, and a general collection of all kinds. The same competitor (a lady) took first prize in each of these sections and her collections were extremely good. Here again there is room for a considerable increase of exhibits.

Insects are troublesome things to find names for, but perseverance does wonders. The Dominion Entomologist, Ottawa, is ever ready to help the student in this respect; but the insect must be packed securely so that it is not injured on the journey. No postage is required on letters or parcels addressed to the Entomologist.

There was only one show case containing native birds and mammals, though one feels sure that many more are in existence in P.E. Island.

One more suggestion: it would simplify the judge's task somewhat if the collections of insects were shown in standard-sized cases, instead of odd-sized ones.

Query From Bayfield St.

A lady residing in Bayfield St., Charlottetown, sends two plants together with a short note stating that one grows on the front lawn as a weed, and the other was brought here from the White Mountains, U.S.A., as a garden flower: and asking to have them identified.

The weed growing on the front lawn is an annual called by botanists Amaranthus retroflexus, and popularly known as "Pigweed." It has several other English names in different localities, as "Green Amaranth", "Redroot Pigweed", "Rough Pigweed," and "Chinaman's Greens." Its taproot is of a rosy-pink color, its leaves are long-stalked, and its inconspicuous flowers are crowded into thick, glomerate panicles. My correspondent will readily note these distinguishing features.

This Pigweed, for all it is such a coarse-looking plant, has close relatives that are among the aristocracy of the garden and hot-house. Included in these are the "Love-lies-bleeding" (Amaranthus caudatus), the "Rainbow Amaranth" (a tricolor), the different Cockscombs (Celosias), the Iresine formerly used in "carpet-bedding" and the Immortelles (Gomphrena) used in funeral wreaths. These exotics are all gorgeously colored. Our Pigweed is also an exotic, adventitive from Tropical America, but its only claim to notice is its relationship to the garden spinach, whence comes one of its popular names.

A single medium-sized plant of Pigweed "will produce fully twelve thousand seeds" says an authority, and I quite believe it. Fortunately it is an annual and persistent hoeing will ultimately suppress it. It should never be allowed to produce a fresh supply of seeds.

With regard to the second plant I may hazard the guess that it is the "Apple of Peru" (Nicandra), although the specimen was so much wilted when it reached me that close identification was out of the question.

Besides, it was past the flowering stage, and in tracing an unfamiliar plant the flower is of the first importance. However I have a hunch that I am right, and if I can verify it, I'll return to this subject in a future note.

THE FAIR

I note with pleasure that we are beginning to refer to the "Exhibition" as the Provincial Fair. Fair is a good old English word, of Norman extraction, from the old French "Feire" which again comes from the Latin "feriae" meaning holidays. It is a short word—which is an advantage—with a long literary and historical descent. Fairs were places where agricultural and industrial products could be bought or exchanged, in olden times; but our merry-making ancestors soon introduced sports of all kinds. The poets found the Fairs alluring subjects. From Southern England comes the fine old ballad "Widdicombe Fair," and from the Land o' Heather we have "Jockey to the Fair." Exhibition! It would puzzle Mr. Kenneth Leslie to find inspiration in the word, and that is saying something!

"O Tam, oh Tam, thou'lt get thy fairin'" sang the immortal Robbie of his venturesome hero—meaning a gift from the fair. "A day after the Fair" meant "too late," a reproach to a dilatory person. And for a last thought imagine the effect if the poet had written

"Johnny stays long at the Exhibition!"

THE LONG PACK

The B.B.C. (British Broadcasting Corporation) has discovered that the Homeland is full of "owd ancient" legends of surpassing interest, and has therefore divided the country into sections, each under the scrutiny of a writer whose business it is to gather such folk-tales and edit them for broadcasting. The Northern District led off the series, with the traditional exploits of the British King Arthur at Sewingshields in Northumberland. These northern traditions of Arthur are, in my opinion, entirely fictitious: if the Celtic hero lived and fought it was south of the Thames or else in Devon and Cornwall.

Nevertheless the North has many true folk-tales, and here is one which excited my youthful interest; it appears in old "Chap-books" in the cheap broadsheets formerly sold at Northern Fairs, and also forms the subject of one of the "Ettrick Shepherd's" best stories. Not far from the Scottish border, by the side of the North Tyne, stands the ancient mansion of Lee Hall. In the year 1723 Lee Hall was in the possession of one Colonel Ridley, a member of a prominent and widely spread family, among whose ancestors was that Bishop Ridley who suffered at the stake for his opinions. In the year before-mentioned Col. Ridley and his family journeyed to London and spent the winter there, leaving his country seat in charge of a maid-servant called Alice, a stable-boy, Edward, and an old retainer called Richard. One afternoon, when the days were at their shortest, a handsome-looking pedlar called at the Hall, and saying that he had lost his way, asked for a night's lodging. Alice very properly refused to entertain a stranger in her master's absence, and recommended him to a neighboring cottage. To this the pedlar agreed but requested permission to leave his heavy pack till the next morning. Alice could see no harm in granting this request and directed that the pack should be placed on the kitchen "dresser"—a species of sideboard with shelves and china-racks behind it. The pedlar hoisted the pack on to the dresser with some difficulty, bade Alice good-night and departed. Left to herself, the girl began to feel very uneasy about the pack and at length took up a candle to examine it more carefully. To her horror she detected a movement within it! She hastily called in old Richard, who tried to calm her fears by assuring her that the pack was "right eneuf." Whilst they were talking the stable lad came in and at once bethough him of his old military gun: "I'd like to hev a crack at un wi' Copenhagen!" The boy took the candle in to look at the pack and he also was persuaded that it was "alive." Charging "Copenhagen" with a double dose of slugs he advanced into the kitchen and let drive at the pack. A stream of blood gushed on the floor and a dreadful roar, followed by the groans of death issued from the pack, where a man had been ingeniously concealed.

As it was thought likely that the man had confederates whom he was to admit to the house, Richard summoned several of the Colonel's tenantry to guard the mansion. About midnight it occurred to Edward to blow the silver "wind-call" (whistle) which had been found on the body in the pack. In a few minutes several horsemen came up at a brisk trot and began to enter the courtyard.

Unable to restrain himself any longer Edward gave them the contents of Copenhagen point blank. This was the signal for a volley from the other retainers and when the smoke cleared away it was seen that four men had fallen. During the night the bodies were removed by the robber-gang, and although Colonel Ridley offered a large reward no trace of the culprits was ever discovered.

About the middle of the previous century Lee Hall was occupied by a fiery and turbulent character called William Carlton. This borderer was at feud with the County-Keeper, one Will Lowes, who acted as a kind of Sheriff. After several personal conflicts Lowes was made prisoner by his foe, who took him to Lee Hall and chained him to the kitchen fireplace, allowing only sufficient length of chain to enable him to have his meals at the servants' table. From this humiliating position he was rescued by another noted character, of whom more anon.

Canadian Canned Apples Are Popular

Canada increased her share of the canned apple trade of the United Kingdom by 26.6 per cent for the first six months of 1935 as compared with the same period last year, 51,829 cases being imported during the 1935 period, or 32 per cent of the total imports, according to the Industrial Department of the Canadian National Railways. A like improvement is recorded with regard to canned pears. Peaches and cherries were off while loganberries declined nearly one-third, the United States showing an increase of 209.4 per cent. The decline in Canadian shipments of loganberries is probably due to short crop in British Columbia. The use of canned apples in Britain is rapidly replacing the evaporated variety in the bakery trade.

TIMELY NOTES ON TOPICS CONNECTED WITH Silver Fox Farming

This is a good time to look your young foxes over for earmites and fleas. Fleas may be present and the fox not exhibit signs of same, doing his scratching when unobserved. The best way to do is to go over every fox from tail to between his ears. The minute or two spent is well worth while. If fleas are present use one of the good powders on the market or pure Dalmatian powder and increase the quantity of disinfectant in the spray you use to clean out your sheds or dens; and lastly if you can conveniently do so, sprinkle a little bit of sulphur on the floors.

Earmites are in every ranch no matter how well regulated, and the best way is to treat every fox. It only takes a few seconds to do the trick. In cases where infestation is noticed a mark should be put on the pen and the foxes treated again in eight days time. Earmites have a very deleterious effect on the pelt and breeding, so must be dealt with vigorously.

Along between the 1st and 15th of September it is a good thing to dose all adults with 16 minim Nema capsules. If carefully administered there should be no ill results. Pups should also be treated, the smaller pups and late litters should be given 8 minims instead of 16. You will be surprised at the number of worms you will notice after giving capsules and the improvement that will be shown in all the foxes after getting rid of intestinal parasites.

Dr. J. A. Allan of Winnipeg, formerly of Charlottetown, has a very interesting article in the last issue of the Black Fox Magazine, on the invisible foes of the fox, namely, parasites such as hookworm, lungworm and round worm. He advises every rancher to invest in a microscope and gives a series of illustrations depicting very graphically an easy method for the rancher to familiarize himself with the way of making tests.

The Doctor is strong on sanitary methods and avers that the rancher who does not attend to sanitation lives literally with the "sword of Damocles" over his head; in other words with the threat of being wiped out by a visitation of disease.

The veterinary department of Cornell University, Ithaca, N. Y., has announced that it will make post mortem examinations of fur animal carcasses for fur breeders. Cornell University has secured ten live mink for experimental purposes and competent scientists will place these mink on different diets and conduct experiments with food in relation to fur, health and reproduction. This is a most helpful sign in the writer's opinion, when great universities like Cornell are taking a scientific interest in the fur farmer's problems.

At the annual meeting of the Minnesota State Medical Association, Dr. R. G. Green of the University of Minnesota, was awarded honorable mention for his exhibit showing the occurrence of tularemia in man and animals. It is the disease which humans sometimes contract from rabbits, is rather deadly and so far has been difficult to treat. Ranchers in handling rabbits from districts where the disease occurrs should wear gloves. Foxes fed rabbits which have tularemia may or may not develop the disease.

A. K. (Ollie) McNeill, successful fox rancher of Kelleher, Sask., and formerly of Southport, has purchased another ranch property near his home site and will build a 100 pen ranch, stocking it this fall with pups from the parent ranch. Ollie is the biggest breeder in Saskatchewan and also the most successful one from all accounts.

Horace G. Franz of Colorado Springs, Colorado, was flooded out and his fox pens badly submerged in one of the great rain storms that swept the mid-west a couple of months ago. Notwithstanding the utmost efforts of the help, 60 foxes were drowned and the manager and his helper very nearly lost their own lives.

The Provincial Exhibition of 1935 has passed into history, but it won't be long before we will see the newspapers carrying ads for the Silver Fox Exhibition to be held in November. Thus one event succeeds another and there are always found men ready to carry the burdens and responsibilities which go with enterprises of this kind. For a burden and responsibility it is, as anyone who has shouldered the jobs connected with them can say. Fortunate it is that Prince Edward Island is not lacking in enthusiasts who are ready to bear the burden for the joy of seeing a bit of activity instead of the lethargy which there would otherwise be.

"Back-tracking along Memory's Trail" in the July American Fur Farmer, we note that Dr. Leo Frank of Prince Edward Island was the first breeder to experiment with a large fur pen——that G. Ennis Smith, the Canadian expert, has been studying fur animal nutritional problems for over 15 years ——that Frank F. Tuplin borrowed $1,000 to buy a pair of foxes and seven years later sold part of his herd for $250,000——that Mrs. Eva Gordon, pioneer Michigan fox breeder, and husband H. E. Gordon, operated a fur trading post in Alaska for 15 years before locating in Michigan in 1915.

Mention of Mrs. Gordon's name recalls to the writer's mind the years 1920-21-22, when that lady paid frequent visits to this province and was a considerable buyer of choice silver foxes. She knew her foxes too and could pick them with the best experts in the business. One of the ranches that she delighted most to visit was Franklyn Bovyer's, Bunbury, and from it she secured a number of high class specimens. We have not heard tell of Mrs. Gordon for some years and wonder if she is still fox farming at or near the vicinity of Muskegon.

By the way, Muskegon became a great centre for fox farming, not because it was an ideal location, but largely through the efforts of Mrs. Gordon and a few others who set up fox farming there. The last visit I made there was in 1923 and I visited between 30 and 40 farms all apparently prosperous. No doubt they are still carrying on and should be able to weather the storm as their breeding stock was secured at comparatively reasonable figures from $500 to $800 per pair.

Another note in Back-tracking says: "Remember when Dr. J. A. Allan gave his lecture on diseases of foxes at the meeting of the National Fox Breeders Association in Muskegon in February 1922."

The Doctor was then conducting a fox experimental station at Charlottetown and had pretty thoroughly established the presence of hookworms in nearly everybody's ranch here. It was the information regarding intestinal parasites which formed the subject of his address on that occasion. Now the Doctor is domiciled in Winnipeg and if we remember correctly has a connection with the University of Manitoba where his technical skill and great knowledge of his subject can be utilized fully.

WORLD DEMAND FOR LAMB

With reference to the increased consumption of lamb in Canada it is interesting to note that it is difficult to gauge the world consumption of lamb and mutton, owing to the absence of official data in several countries. Also, in practically all producing countries many sheep, of which no record is available, are used for home consumption on the farm. New Zealand on an average in recent years has held first place as a consumer of lamb and mutton but her demand fluctuates widely from year to year. Australia, like Canada, is increasing her demand for lamb, which in 1932 was 50 per cent higher than in 1926. Great Britain's consumption has risen from 29 pounds per head in 1928 to 33 pounds in 1933. In that year also there was an increased consumption in Argentina, following reduced exports, due in a great measure to quota and tariff restrictions imposed by the chief European consuming countries, and also to the reduction of imports by the United Kingdom in consonance with the Ottawa Agreements. As to the country with the largest number of sheep, Australia is in the leading position, taking the place of the Soviet Union which until 1930 had the largest flocks of sheep in the world. From necessity, these flocks have been reduced by nearly two-thirds.

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Milady's Garden Notebook

Menus for the hot weather will depend a lot upon what materials your kitchen garden can supply. If you planted last spring with this period in mind, you'll have little trouble planning meals in July and August.

Suggestions will depend on the materials you have on hand. Here's a day's menu which should help to combat the heat:

Lunch

Macaroni with Tomato Sauce
Leaf Lettuce and Cucumber Salad
Raspberrits and Cream
Milk Tea

Dinner

Crisp Bacon
Succotash
Buttered Peas
Watercress Salad with Pineapple
Strawberry Ice Cream
Coffee

You will notice that they are both healthy and filling meals, without the eternal cold meats and the indigestible potato salad.

The best way of cooking new garden peas is to steam them in a little water and butter. Put peas in double boiler with the water beneath already boiling. Add a quarter cup of boiling water and two tablespoons of butter. Cook about twenty minutes, and serve without further preparation.

Don't neglect the cold vegetable salads. You no doubt make plentiful use of the crisp vegetables like lettuce, radishes and carrots, but the starchy types make just as good salads. Cooked peas and beans and carrots make an excellent salad if prepared with a good dressing and served ice cold. Incidentally, this is a good way to save an oversupply of them for a few days, and if there's nobody home but yourself and the children a good vegetable salad nicely served with a glass of milk makes a fine lunch—without a lick of work.

Heavy meals in the summer are bad for everyone, but particularly for the children. Here's a suggestion for dinner that may be taken for the family meal;

Baked Halibut
Summer Squash
Sliced Ripe Tomatoes
Bread and Butter
Milk
Tapioca Cream

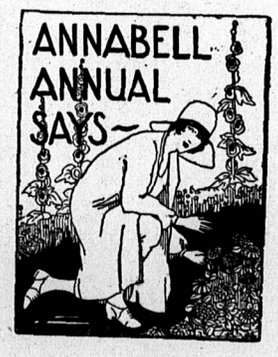
It has neither sweets nor heavy fats, yet is well balanced and full of the necessary vitamins.

A FALL CROP OF SPINACH

A row of spinach may well be planted now for maturing in the cool moist days of fall. Although usually a spring crop, it may be grown for the fall, when greens are not so abundant. Plant an early variety and get it into the ground before the middle of August, before if you rseason is a short one.

FOR YOUR GARDEN LIBRARY

The Gardener's How Book by Chesla C. Sherlock, recently published by the Macmillan Company, will furnish you with many interesting hours of reading. Its treatment of all types of flowers, their culture and planting, is authoritative and you will be especially interested in the discussion of color combinations. There are chapters on other phases of gardening.



When cutting flowers use a sharp knife or scissors, otherwise you might harm the plant.

There is still time to plant a few vegetables for fall. Here is a list: an early variety of spinach to mature in cool fall days, winter radishes, forcing carrots, and endive.

You will have little trouble from insects and bugs if you will feed them the lethal preparations now on the market before they get well started and begin to multiply at a furious rate.

An excellent gardener's hobby which may be carried on into the winter is growing house plants from seed. This need not detract from the gorgeous bulbs which you usually grow indoors.

Fall seed and bulb catalogs will be out before long. Get your order in for one immediately.

Late summer is the best time to plant a new lawn or repair an old one. The earlier the seed gets into the ground the better it will be prepared for the cold weather.

The "Guilty Finger"

Farmer (bursting into the village inn)—What d'ye think, Silas? The bones of a prehistoric man have been found on Jim White's farm!

Innkeepr—Great Scott! I hope poor Jim'll be able to clear himself at the inquest!

Spiced Rhubarb Pickle

Four cups rhubarb, cut in inch pieces, 4 cups chopped onion, 2 cups vinegar, 2 cups brown sugar, 1 tablespoon ginger, ½ teaspoon cayenne pepper, ½ teaspoon paprika, 1 teaspoon each of cloves, mace, nutmeg, black pepper, allspice and cinnamon.

Boil all together until it is consistency of chili sauce, stirring to keep from burning. Seal in sterilized jars.

Berry Time Is Canning Time

With berry picking in full swing and the month of raspberries, gooseberries, currants, etc., just here we feel the time opportune for a brief berry talk and a few recipes.

There is no such thing as luck in preserving or canning. If the pros and cons of putting up fruit and jelly making are well understood and the cook is prepared to take the pains that will insure success canned fruits, jellies and jams will be profitably put up.

A certain preparedness is one of the keys to success in canning. The jars and covers should be perfect and well sterilized in hot soda water. New rubbers are a cheap insurance.

Berries for canning should be fresh and not over-ripe and the finer the fruit the finer will be the product produced.

To Can Raspberries

Pick over the fresh, clean berries and sprinkle with sugar in proportion to one-half pound sugar to one pound berries; let them stand until the juice is drawn out, but not until they become soft. Pour off the juice into a porcelain kettle and as soon as it becomes hot add the fruit and let cook three or four minutes, pushing the fruit down carefully into the syrup. Give the sterilized can a whirl in the pan of hot water, set it in the dipper, place a silver spoon in the can and fill the can with berries. Move the spoon carefully around in the can to allow the air bubbles to escape, remove it, fit on the rubber that has been dipped in scalding water and screw on the hot cover. Now with the small hammer tap the edges of the cover all around and set the can upside down on the table. When the fruit is cold, wrap the can in paper and set away in a cool, dry place.

Black Raspberries

Pick the berries over carefully and place them in the kettle adding nearly enough water to cover them. As soon as they begin to boil, add one-half cup sugar to two quarts berries, let boil until scalded and can.

Green Gooseberries

Canned gooseberries are both appetizing and healthful. They also make excellent pies. Pick over the berries carefully, cover with water and let come to a boil. Add one pound sugar to one pound berries and cook until thoroughly scalded through. Do not allow the berries to burst open. Can as above.

Currants

Currants should be canned when just beginning to ripen. Make a syrup of one quart sugar and one quart water to two quarts currants, cook until the fruit is scalded through. A mixture of half strawberries and half currants is fine.

ANIMAL HUSBANDRY

(Continued)

The only place in Canada where sheep farming is carried on as a business is on the prairies of the West, where range pasture permits the handling of sheep in large numbers.

In this Province sheep are kept in small flocks as a part of the diversified farming practices common to most of the country. Sheep have a habit of cropping grass very closely, so that many cattle breeders dislike having them on pastures. Sheep, however, do not consume large quantities of feed and are a very desirable addition to the livestock on farms. Canadian farming will profit by an increase in the number of sheep kept.

There is a growing demand for lambs in the meat market of this country and the production of high class market lambs is likely to be profitable. Lambs should be marketed at from 80 to 85 lbs live weight, to secure the best prices, and when they reach that weight they should be well finished.

The earlier that lambs are ready for market the better. In breeding, a farmer should endeavour to have his lambs arrive as early in the Spring as he conveniently can. There is very little advantage in having January or February lambs unless you are feeding early lambs for a special market, or want a few well grown pure-bred lambs for exhibition purposes in the Summer.

March or early April is a good time to have them come, as they then will be eating well before the ewes get out to grass. The result of the grass will be an extra supply of milk for the lambs at a time when they need it most. A little oats and oil cake should be fed in a creep as soon as the lambs will eat, and further feed when they go on the grass will prove profitable.

If the lambs are pushed on in this way they will find a top market near the end of June, or first of July, and there is no better time to sell them. If the lambs are marketed early, the ewes may be run on until Fall with very little feed. They will eat the weeds on the summer fallow, or can be turned into poorish pasture until near breeding time.

Beginners in the sheep-breeding business should be careful not to turn sheep into a field where there are any deep dead-furrows. It is very easy for a sheep, lying on the edge of such a furrow, to turn on its back into the ditch and possibly be dead before being discovered.

Sheep are very helpless in a position of this kind, and ewes frequently become cast in this way, so care should be taken to avoid any chance of such a catastrophe.

AGRICULTURIST

Spinning and Weaving

Send me your wool to be spun into Yarn and wove into Blankets. The charges are: single yarn 23 cents, doubled 26 cents per pound. Blankets $2.00 and if unlaundered $1.85; it takes five lbs. of wool per Blanket. Wool must be well washed and all dirt and burrs picked out. The size of single yarn is medium, and doubled yarn fine, medium, coarse and hooking yarn. Put shipper's name on all parcels and owner's name, address and instructions inside. Send by mail or freight. Special price for washed wool with dirt and burrs picked out. Freight will be paid on 100 lb. lots.

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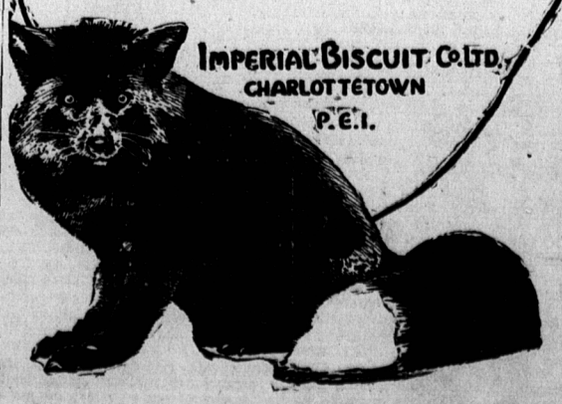

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