OF INTEREST TO FARMERS

VETERINARY INSPECTION OF EXPORT CATTLE

All cattle arriving at our larger stockyards, not accompanied by a clean bill-of-health, are placed in "uncertified" areas in such yards. It frequently happens, that no veterinary inspector is available at point of origin of cattle shipments and that, therefore, the needed veterinary certificate cannot be obtained. The skipper, therefore, cannot very well help himself.

But once cattle have been placed in the "uncertified" area of any stockyard, they forfeit absolutely all right to a clean bill-of health for export purposes. The result is, that the owner must accept a substantial cut in the market value of such cattle. This seems to be unlimited, a somewhat severe regulation. We are jealous as to the health of our live stock. Overseas markets depend on a clean bill-of- health; but it would seem as if all useful purposes could be served without penalizing the stockman who happens to be located tributary to a shipping point where no veterinary inspector is available.

Cattle prices to-day are quite sufficiently demoralized without adding any handicap due to our local preventive regulations.

SOIL SURVEYS

From time to time the various governments are asked to make appropriations for soil surveys in the West. A reconnaisance investigation covering the physical features of our soils might be of some value although it would be largely built on guess-work. A chemical analysis would be exceedingly costly—also exceedingly useless. There seems to be a tremendous amount of ignorance abroad on the subject. The fact of the matter is, that we have made no great strides scientifically in regard to soil chemistry. The chemist can tell what amount of ingredients the soil contains, but he cannot tell how much is soluble —that is, how much will be dissolved in the soil water—and this is the information the farmer desires to know. The Department of Agriculture at Washington abandoned the chemical analysis of the soil on this account some time ago.

The Virginia Department of Agriculture has handed out some good advice on this subject. It makes the assertion, that until we make further progress, the plant is the only thing that can tell the farmer how much of the elements of fertility in the soil dissolves in the soil water and becomes useful to vegetation. Almost all our soils contain potash and phosporic acid, and of course most of them contain nitrogen. Sulphur is also present, and additions to this supply descend in rains. All vegetable matter contains nitrogen, which is liberated as it decays. An acid called humic acid is formed from decaying vegetable matter and helps to dissolve the potash and phosphorus. All the clovers including alfalfa and sweet clover, contain much nitrogen. Hence the importance of green and stable manures. It is obvious that the farmer must study his soil for himself. It is no use relying on the oil chemist.

WHEN HAS CORN MOST FEED VALUE

In every livestock centre where corn is grown for ensilage or to be cured, you hear this question. Many Farmers have conflicting ideas on the subject. Some like the tallest, stalkiest, green corn they can grow, while others put their bet on well matured corn — in full well ripened ears.

Well, here's the statement of the man who has watched the corn from planting to harvest; has weighed it at different stages, and analysed it chemically to find out just how the supply of feed stacked up at different stages.

Purdue University grew 10,000 corn plants in an ordinary field, giving ordinary care. Samples were cut each week and studied.

Practical Ontario livestock men know that corn supplies four kinds of feed:

Fibre, or bulk feed.

Carbohydrates —starch, sugar, &c., that gives heat and energy, and builds up fat in the animal.

Protein—that builds up flesh, muscle and milk.

Fat—that acts like carbohydrates, producing fat in the animal.

These feeding materials in the crop, come from the soil and the air.

Nitrogen in the soil causes stalk and leaf growth, and builds up the protein of corn.

Phosphoric acid from the soil pushes forward root growth, and ripens the crop.

Potash in the soil causes the formation of carbohydrates — starch, sugar &c., in the corn plant.

So you see the quality of soil has a great deal to do with the quality of the feed.

Here is what the Purdue men discovered in the growing corn:

1. Every ingredient continues to increase uniformly in the plant until October 1st.

2. After the ear begins to form, the nitrogen (protein building) decreases quite regularly in the stalk, but the nitrogen in the whole plant increases rapidly.

3. Corn has its greatest feed value at the time its ears are fairly hard, and the crop is ready to cut for the silo; (about September 20th in Ontario).

4. The study shows the importance of a continuous and abundant supply of available plantfood for the growing crop; especially phosporic acid and potash.

5. When supplied with sufficient water, the corn crop took up about the same amount of phosporic acid, about 35 times as much nitrogen, and more than twice as much potash as authorities usually state the crop to contain.

HENRY G. BELL

PLANTING

There is such a rush in the Spring to get seed sowing and planting done in good time that anything that can be accomplished in the Fall to lessen the work in the Spring should be done and particularly where Fall planting is preferable.

At the Experimental Farm, Ottawa, it has not been found satisfactory, taking one year with another, to plant trees of any kind in the Fall. Exposure to the long, cold Winter beginning shortly after transplanting is not favorable to the trees. Any which will be below the snowline, however, have a much better chance, although in soils where there is danger of heaving, late Fall planting is unsafe.

When low-growing shrubs and heraceous plants are planted in the Fall, which is a good time, the sooner it is done the better after the soil becomes moist enough to ensure their not dying from lack of moisture as, when set out early, the plants have a chance to take root again before Winter and in the case of herbaceous perennials to make some growth.

Raspberries, gooseberries, and currants may be planted successfully in September, and the advantage over Spring planting is that if any die they may be replaced in the Spring, whereas if planted in the Spring it is too late to replace them if they die and a seasons' growth is lost. If strawberries are planted in the Fall they should be planted in September or before to ensure their rooting well and lessening danger from heaving.

As soon as bulbs can be purchased in the stores they should, if desired, be procured and planted at once as the longer time they have in the ground before Winter the better the bloom is likely to be in the Spring. The bulbs referred to include tulips, narcissus, hyacinths, crocus, squills, and other hardy kinds.

The Fall is a good time to plant both rhubarb and asparagus. They may be planted with success any time between now and Winter.

Usually there are good results from planting seeds of herbaceous perennials, trees, and shrubs in the Fall. The action of the frost, especially on tree and shrub seeds, makes germination easier. When seeds of perennials are planted in the Fall it is best to wait until just before Winter sets in to make sure that the seed will not germinate before Winter as if seed germinates a short time before Winter the seedlings are liable to be killed. Seeds of trees and shrubs, however, and especially of fruits, should be planted as soon as ripe so as to prevent their becoming dry. Usually Fall planted seeds germinate very early in the Spring.— W. T. Macoun, Dominion Horticulturist.

CORN BEST SILAGE CROP WHERE IT CAN BE GROWN

Much interest is being taken both in Canada and the United States in the value of sunflowers as a silage crop, particularly in districts where corn is not a reliable crop. The claim is made that sunflowers are a hardier crop than corn, withstanding both drouth and frost to a greater degree. Insofar as the claims put forth for sunflowers as a food for cattle are virtually of recent origin, experiments and investigation regarding them are practically in an introductory stage. It is interesting to note, however, that an analysis of sunflower silage fed at an Idaho agricultural experimental station indicated that it compared favorably with corn silage. In Canada also studies of the relative value of sunflowers and corn for silage purposes suggest that in nutrition there is not any great difference, although corn is to be preferred where it can be plentifully and easily grown. Where this is not the case, sunflowers are an excellent substitute.

CLEARING OUT TUBERCULOSIS IN CATTLE

The accredited herd system put in operation two years ago by the Health of Animals Branch of the Department of Agriculture at Ottawa has been well received by the stockmen of the country. It is confined to pure bred cattle and is intended to rid as rapidly as possible the disease of tuberculosis from Canadian herds. Figures given out by the Veterinary Director General show that thirty-six herds had up to October 1, been fully accredited. The breeds represented are the Ayrshire, Holstein, Jersey, Shorthorn and Aberdeen Angus, the dairy breeds predominating. The accredited herds are widely distributed. Nova Scotia has 1; Quebec 9; Ontario 10; Manitoba 2; Saskatchewan 4 and British Columbia 10.

Besides the herd which have been fully accredited there are at present 558 herds which have been tested once or more in porcess of accreditation, and 54 herds awaiting the first test, making a total of 648 herds. As the herds in this lots fulfil the necessary conditions, they become fully accredited. The inspectors of the Health of Animals Branch are making as rapid progress as is possible under the circumstances, taking into consideration the limited number of men engaged in the work and the great importance of doing the testing carefully and accurately rather than rapidly.

The reactors are always removed from the herd at once and usually are immediately slaughtered under veterinary supervision. Applications for tests have been coming in fastern than they could be dealt with. A waiting list has therefore been formed and as soon as circumstances permit the herds in this list will be tested, taking them as far as possible in the order in which applications have been received.

CANADIAN WHEAT WIZARD.

Sager Wheeler, "wheat wizard," whose improvements on growing methods have made millions of dollars for Canadian farmers, has had conferred upon him the degree of doctor of laws by Quebec's university, Kingston, Ont.

To wheat Wheeler, his friends says, is what Luther Burbank is to flowers.

Thousands visit his Saskatchewan farm yearly to study his growing methods. Although others have profited, he, it is said, has remained a comparatively poor man.

"You have added enormously to the wealth of Canada and every settler is a gainer by your researches," R. Bruce Taylor, president of Queen's university, said in conferring the degree. "What you have done can never be undone."

TIMELY GARDEN PRACTICE

Now that the Fall rains are visiting many localities, potatoes which have ripened should be lifted without delay. Every tuber should be saved, as prices are likely to be higher than those of last Winter. When thoroughly dry, the potatoes should be sorted and the edible tubers be stored in a cool, dark, frost-proof place in shallow boxes or bins.

Brussels spouts will now growing nicely, that is the small cabbage-like growths will be filling out and there will be a temptation to use these as soon as of fair size. Do not do so; rather allow them to remain until they are perfectly solid. They are especially delivious in early Winter, after a few hard frosts, and will withstand temperatures almost to zero for a short while. This vegetable is one of the very few which may be used direct from the garden when the ground is deeply covered with snow.

The Corn-Ear Worm.

The corn-ear worm, often confused with the European corn-borer, an entirely different creature, has during the past year worked havoc with corn in many localities; so has the corn borer proper. The corn-ear worm may be discovered in the apeyes of the ears, where it eats its way downwards and renders the ears valueless. Care should be taken in every case to destroy the caterpillar. Often the ends of the ears attacked and containing the worm are simply cut off and thrown out into the garden, or upon the manure or com post heap; when such has been done it will pay the grower to collect and to burn these pirtions and so prevent infertation next year.

Blanching Endive.

Endive is not very palatable unless blanched. This may be done by loosely tying the leaves together at the top, allowing room between for the heart to develop, then by inverting large flower pots over the rapidly and unless Rz over the plants. Blanching takes place very rapidly and unless the pots are removed every two days or so for examination the plants may decay. It may be a few days or perhaps weeks before the late sown endive is ready to blanch. If so these remarks will be a reminder.

Lettuce.

Any patches of late sown lettuce may be saved from early frosts, and be aided into growth by simply placing a garden frame or sashes over them, or if the plants are scattered they may be lifted after a shower with plenty of soil adhering to the roots and be transplanted closely together in rows, and the frame be placed over them in this position. At this time when grown under frame conditions t will be well for the grower to examine the plants and to remove any leaves which have been attacked by fungus.

Bush Means.

Many plots of fine beans are still unharvested, the plants should be pulled at once and be laid on a dry floor or be hung up by the roots until thrashing time. To allow the beans ti remain out longer may result in loss as the rain will cause them to germinate in the pods, and to immediately decay. Where beans are harvested in large quantities they should be thoroughly field dried before thrashing.

Wire Worms.

Many plots have during the past warm Summer become infested with wire worms, especially the sandy soils, a thorough inversion of the soil at this time and a light liming thereof may be largely effective in ridding the garden of this and other pests.

TAKE 1

PICKLING SEASON SUGGESTIONS

Stuffed and Pickled Green Peppers

Mince enough cold chicken or veal to make 1 cup and stir into it 2 tablespoons of minced ham and 1 of melted butter. Season to taste. Cut the stems green, so that they will stand upright. Cut of the tops of the peppers, remove the seeds and membrane and fill with the minced chicken and ham. Stand the peppers on end in a baking pan, jour over them a cup of chickn stock or hot water and bake haid an houn. (b) To make a quart of pickles, take about 4 good sized peppers balance with green tomatoes and cabbage all chopped fine; the tomatoes should be chopped and a tablespoon of salt added, then let them stand twelve hours. Drain and add the peppers and cabbage. To the mixture add a heaping tablespoon each of whole cloves and cinnamon bark, 1-2 cup of sugar and 1-2 cup of vinegar also enough water to cover the whole. Let come to a good boil and can, ready for use.

Catsup Recipe, Large Quantity

Use two pecks of ripe tomatoes, 4 large onions, 6 sweet red peppers or not more than 4 if they are the strong kind; 1 cup of sugar and 1 quart of vinegar. Wash the tomatoes; cut in pieces and cook long enough to become soft, then sift through a strainer or sieve to take out the seeds. Cok longer until the pulp begins to thicken, then add the onions, chopped fine or grated, also the pepers chopped then the sugar and vinegar. Cook until of the right consistency, then seal in bottles.

Cucumber Pickles

Wash cucumber well and drop into brine, strong enough to float an egg. Leave cucumbers in brine at least two days. Soak in clear water several hours before making pickle.,

Prepare seasoning as follows: One half gallon good (cider) vinegar; two cups sugar (granulated or brown); two tablespoons black pepper; one half tablespoon cayanne; two tabelspoons white mustard seed; one tablespoon celery seed; two tablespoons white root ginger; one tablespoon cloves; one half tablespoon mace, one tablespoon allspice; six or eight onions (small) and six or eight cloves of garlic, cut in slices.

Place all on the fire and heat thoroughly. After it has boiled about ten minutes put in stone jar, adding two tablespoons horseradish. Tie a cloth closely over jar, cover with a palte or lid, and let stand several days before using.

HOME PRESERVED MEAT

The following is a recipe for beef hearts and tongues preserved together:

Boil the tongues until quite tendo in salted water; remove them from the saucepan and skin. Boil the hearts also in salted water, until tender and then put both tongues and hearts together into a stone jar, and cover with spiced vinegar. To make this you add to one gallon of vinegar two tablespoonfuls of ground cloves, two of allspice, two of cinnamon and two of mustard seed tied in a muslin rag.

Meat preserved in this way is very nice sliced off for sandwiches or for eating with salad.

Fried Mush with Raisins

1 teaspoon salt.
5 cups boiling water
1 cup corn meal
1 cup chopped Sun Maid Raisins

Add salt to boiling water. Add cereal slowly, stirring constantly, and allow to boil 10 minutes. Cook in a double boiler 1 hour. Add raisins 15 minutes before it is done. Pour into greased loaf pan and set aside until cold and firm. Cut into slices. Dredge lightly with flour and brown in a small amount of hot melted fat in a frying pan. Serve plain or with syrup.

Quince and Raisin Marmalade

6 cups quinces
4 cups water
3 cups sugar
1 1-2 cups Sun Maid Raisins

Wash, remove the seeds and cut up enough quinces to make 6 cups. Cover with water and cook slowly until soft, about 1 hour. Rub through a strainer. Add sugar and rainins and cook slowly until thick, about 15 minutes. Stir occasionally to prevent burning. Pour into sterilized glasses and seal to paraffine. This makes about 6 glasses.

Raisin Pie

3-4 cup sugar.
1-8 teaspoon salt
1-° teaspoon cinnamon
1-4 teaspoon clove
1 egg.. .. ..
1-2 cup molasses
1-4 cup vinegar
1 1-2 cup chopped Sun Maid Raisins.
2 crackers rolled.
3 tablespoons melted butter.

Mix sugar, salt and spices and add to slightly beaten egg. Add molasses, vinegar, raisins, cracker crumbs and butter. Mix well. Pour into pastry lined pie pan and cover with a layer of pastry. Put into hot oven. After 10 minutes reduce heat and bake 20 to 25 minutes longer.

Raisin Sandwiches

Mix equal parts of chopped raisins, chopped blanched almonds and orange marmalade. Spread between thin slices of bread which has been spread with creamed butter. Remove crusts and cut in fancy shapes.

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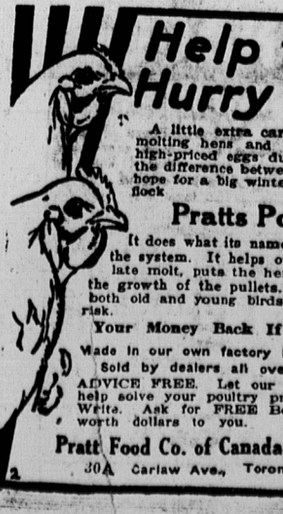

A Desire To Eat What You Want

STOMACHS CAN BE RESTORED TO A HEALTHY CONDITION

Not to be limited in diet, but to eat whatever he pleases is the dream of every dyspeptic. No one can honestly promise to restore any stomach to this happy condition, because all people cannot eat the same things with equally satisfactory results. But it is possible to so tone up the digestive organs that a pleasing diet may be selected from articles of food that cause no discomfort.

When the stomach lacks tone there is no quicker was to restore it than to build up the blood. Good digestion without rich red blood is impossible, and Dr. Williams Pink Pills offer the best way to enrich the blood. For this reason these pills are especially good in stomach trouble attended by thin blood, and in attacks of nervous dyspepsia. Proof of the value of Dr. Williams' Pink Pills in cases of indigestion is given by Mr. John A. McDonald, Tarbot, N. S., who says: "Every sufferer from indigestion has my heartfelt sympathy, as I was once myself a bond slave to it. Eating at all became a trial, and as time went on I became a mere skeleton of my former self. I took all sorts of recommended medicines, doctors' and advertised, but to no avail. Then a friend said to try Dr. Williams Pink Pills. I got a box and I thought before they were done I could feel a change. Then I got six boxes more, and by the time they were used, I was eating my meals with regularity and enjoyment. My general health is now good, and it is no wonder that I am an enthusiastic advocate of Dr. Williams Pink Pills."

You can procure Dr. Williams' Pink Pills through any dealer in medicine or they will be sent you by mail at 50 cents a box or six boxes for $2.50 by writing direct to The Dr. Williams Medicine Co., Brockville, Ont.