

* The Farm *

Preventing Loss of Ammonia.

Farmers have long ago discovered that there is a right way to preserve manure, and though some of them may not be able to explain the advantages and results from a scientific standpoint, yet practice verifies the claim made by those who conducted experiments that air should be excluded from the heap, as they spread the solid manure and straw (or other litter) in layers, and firmly pack the materials so as to keep the air from entering, which prevents changes from occurring, but when manure is allowed to remain in the barnyard and spread out, or is not well packed in the manure heap, the air has then free access, heat is generated, decomposition takes place, and the organic matter is converted into humus, with a loss of one-half the organic matter present. By treating manure with sulphuric acid and water, by sprinkling the mixture on the manure fermentation may be prevented in loose heaps, but such method is not adapted to the work of the farmer, who objects to handling acids. The lesson taught is that the farmer suffers a heavy loss in his manure unless he is prepared to protect it from the air, and that the cheapest mode of so doing is to compact it into a solid mass, protecting the mass from heat and moisture, and that if the farmer will protect his manure he will avoid a loss of over 50 per cent. of the nitrogen contained therein.—[Philadelphia Record.]

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Horse Breeding for the Farmer.

Perhaps the safest thing to do for the common farmer who is desirous of breeding horses is to try draughts. I have known common, good-sized farm mares to raise half Clyde colts each year (from the same sire), which would match up well and make 1,400 pound horses when full grown and in good flesh. Draughts require little training, which is one thing in their favor; are not liable to become blemished about the feet and legs, do not need to be so carefully handled as the trotting-bred stock, and, taking it all around, are more satisfactory, unless one has a thorough knowledge of the requirements of the fancy horse market, and the ability to breed them and place them upon the market. It requires a great deal of time to fit a young horse for driving. It must be well broken not afraid of steam or electric cars, accustomed to city sights and sounds, for no one wants an animal which is frightened at all these things.

I have known light horses raised by farmers to be sold for fancy prices, at least they would be called fancy prices now-a-days, but in every case but one it was not the man who raised them who realized these, but the man who bought them of him, then sold again. The fact is the majority of farmers are not capable of fitting a carriage or driving horse for market. That is a business by itself.

Of course the great majority of horses are raised on farms by farmers; but so long as the breeding is done in the haphazard manner which prevailed for several years prior to the depreciation of prices it must not be expected that there will be great numbers of desirable carriage and light harness horses to be disposed of. Those who do have them will not fail to sell them to good advantage.—[E. R. Wood in Country Gentleman.]

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Specialties in Farming.

Scarcely a week passes that we do not read an editorial in an agricultural journal or a letter from some practical farmer advocating diversified agriculture. "Don't put all your eggs in one basket" is their favorite proverb, and they overlook or forget the equally useful proverb, "Jack at all trades is good at none."

When our country was first settled, be-

fore the railroad, the telegraph, the rapid mail service and the telephones made communication easy and rapid, it was customary for the farmers to boast of raising nearly everything needed by their families upon their own farms. The woolen and linen clothing came from the sheep and flax produced upon the farm and laboriously worked up by the tireless women of those times upon the domestic spinning-wheels and looms. Even the shoes and the wagons and ploughs were often home-made, with slight help from the village cobbler or smith.

While it cannot be denied that the men and women bred and born in this age were a sturdy, vigorous, industrious and independent people, whose manly and independent qualities compare favorably with any people and any age, and whose average morality and piety were probably quite as high as prevails at present, it must still be admitted that times have changed, and that division of labor is rapidly working almost as great revolutions upon the farm as it has already accomplished in the factory and the store.

The farmers now are rapidly dividing themselves into corn-growers, wheat-growers, stock-feeders, fruit-growers, poultrymen, florists, etc.

The result is rapid improvement in the quality of the products, so that in order to produce a marketable article of almost any kind of farm produce a man must needs confine himself to some few specialties and depend on others for the remaining necessities and luxuries of his daily wants.

Nor do we see anything to regret in this great change: on the contrary, it makes rural life more attractive, and gives range for the use of more of the higher qualities, such as inventive genius and executive ability. The farmer's son of today is perhaps not so well prepared for pioneering in the wilderness as his great-grandfather was, but he is probably better informed upon the interesting topics of the day and of history and has more leisure for reading and for recreation, and ought to be a happier man; and if he is not it is probably his own fault, and not that of the time in which he lives.—[Massachusetts Ploughman.]

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The returns just issued by the British government show a remarkable decrease in Irish emigration for the last twelve months, the figures being the lowest since 1871. This, together with the declining death rate, a birth rate considerably above the average, and a very extensive immigration of Irish citizens returning from America, would seem to indicate that, in spite of the famine which is now declared to be imminent, Ireland has been enjoying recently a greater degree of prosperity than for a long time.

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A Woman's Triumph

**She Managed Her Work So Well
That It Equalled the Efforts
of Professionals.**

While it is well known that any woman of intelligence can do as good work with the Diamond Dyes, and at less than half the cost charged by professional dyers in city steam dye houses, yet there may be some people who doubt the statement. The following extracts from a letter written by Mrs. J. Gardner, of Owen Sound, Ont., prove that Diamond Dyes are unequalled:

"There was a man in our town going from house to house taking orders for a Toronto dye house for the dyeing of all kinds of garments and clothes. I had just taken off the line some goods that I had dyed with Diamond Dyes, and showed him that I could do as good work as any dye house. He honestly admitted that I was right about my work with Diamond Dyes."

"Having a large family I use Diamond Dyes to economize. I have always the best of success with your dyes, and must say that I am more than delighted with your colors for dyeing cotton."



Don't work: let SURPRISE SOAP do the labor for you. It's the way to wash clothes (without boiling or scalding), gives the sweetest, cleanest clothes with the least work. Follow the directions on the wrapper.

OGILVIE'S Hungarian Flour.

THIS FLOUR is the Highest Grade made on this Continent.

No other Flour will make as much bread to the barrel. Bakers make 150 two-pound loaves from one barrel of Ogilvie's Hungarian. THE PRICE is now so near that of Ontario flours, that you would lose money by buying any other.

IT ABSORBS more water than any other known flour; therefore, the bread will keep moist longer.

HUNGARIAN is made from No. 1 Hard Manitoba Wheat (acknowledged the best in the world), and scientifically milled by the latest improved methods.

MANITOBA WHEAT contains more gluten than any other wheat, and gluten is the property in the wheat which gives strength, and is much more healthful than starch, which is the principal element in winter wheat.

ARE YOU using Hungarian in your home? If not, give it a trial, and you will soon become convinced that it is the best and most wholesome flour that you have ever used.

THE BEST PUBLIC pastry cooks in Montreal use nothing but Hungarian for pastry, as it makes the very best pastry, if you will only use enough water.

FOR BREAD use more water than with any other flour. Give it time to absorb the water and knead it thoroughly; set to rise in a deep pan, and be sure your sponge is soft enough.

IF YOU follow the above directions you will have better bread than it is possible to get out of any other flour.

J.S. HARDING, St. John, N. B., Agent for the Maritime Provinces.

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