

Tourists Help Develop Ontario



1. A Typical Bungalow Camp at Emerald Lake. 2. This from the Nipigon. 3. A Vista of the French River.

MOST of the newer parts of Canada have received their first impetus toward development through the tourists. In many cases it has been the tourists that have first gone in to open up the land. They have found it good, and by the time in which they brought in, have encouraged settlers to set up their homes with the result that the district has been well started on its way to becoming an organized and productive community.

With the idea of inducing traffic, and by so doing, helping to popularize and settle those vast, beautiful and productive lands along the right-of-way in Central and Western Ontario, the Canadian Pacific Railway has decided to establish a number of Bungalow Camps modeled on those which have proved so successful in the Canadian Pacific Rockies during

the past three years, and it is expected that in a very short time this part of the country will be famous for its scenic and sporting possibilities as any other part of the Dominion. The French River, Nipigon Bay and Lake of the Woods districts are, and have been, for many years, well and more or less known to anglers and hunters, particularly those from the United States and the Western provinces; but owing to lack of adequate housing facilities the traffic has been confined chiefly to the more adventurous spirits who are satisfied with primitive life. It is in this spirit that the first three of the Bungalow Camps will be located, and it is expected that they will be ready for occupation by July first.

The Camps will consist of a central community house where meals will be served, and which will also serve as a recreation hall, surrounded by small rustic bungalows suitable for two or four persons. The privacy, simplicity and beauty of these bungalows appeals to those who like outdoor life, and the moderate cost of construction and maintenance makes it possible to charge much lower rates than an elaborate hotel where operating expenses are necessarily high.

Hon. Mr. Bowman, Minister of Lands and Forests in the Ontario Government, has expressed himself as entirely sympathetic to the extension of the Bungalow Camp idea in Ontario, and any sites that may be selected on Crown Lands will be available at agreed rates with the cordial cooperation of this department, so that the Company will be able to establish camps in some of the choicest spots of this beautiful and inspiring country.

DEHORNING OF CATTLE

Both Beef and Dairy Animals Are the Better for It.

Renders Bulls More Tractable—Caustic Potash or a Sharp Knife for Calves—The Saw or Special Shears for Older Cattle.

(Contributed by Ontario Department of Agriculture, Toronto)

It is generally realized that horns on cattle are a disadvantage, and that both feeding and dairy cattle are improved by dehorning, in that they are prevented to a great extent thereafter from causing each other injury. Dehorned cattle are more manageable, more docile and enjoy and disturb each other less, while eating and drinking, just as much as non-horned cattle.

Another advantage is that in shiping fat cattle to market the damage of injuring and subsequently infecting the cattle, not only the cost of bruised parts, but the cost after slaughter. The cost of shipping and loss through bruised meat before slaughter is much greater than that of dehorned cattle.

Bruises from the horns are known to incur a wastage in shipments of about one per cent., and the dehorning cost merely adds to the trimming, not removes, the bruised parts.

The dehorning of bulls greatly them more tractable and easily managed, and relieves the menace of goring and seriously injuring attendants and others. The practice of preventing horn growth in young cattle overcomes the objections of those having sentimental objection against the operation of dehorning adult cattle. This procedure is becoming generally popular and is being applied to an increasing number of cattle.

Caustic Potash

The caustic potash method can be effected by the use of either a sharp knife or the "horn button" method. The "horn button" method is an operation similar to the "buttoning" of a button. The operation should be done when the calf is two or three days old, and, at least before it is a week old. Before applying the caustic it is best to clip the hair from around the little "horn buttons" on the head. The little "horn buttons" are often nipten slightly and rubbed in rapidly for a few seconds with the caustic potash or caustic paste. After a short time has been allowed for the caustic to dry, the caustic application is given before the horns can be obtained in such form as sticks about the size of a pencil. One end should be wrapped in paper, cloth to protect the fingers while applying it. Two or three applications of the caustic, properly done, are sufficient to destroy and prevent the horns from ever developing. The skin around the treated spots should be smeared with a little vaseline, and the calf should be given a light rain for a day or more after treatment. This is to prevent the caustic being washed off the treated spots and spreading to the surrounding skin and into the eyes.

Cutting With Knives.

When calves are allowed to go without treatment until they are several weeks old, and the "horn buttons" have developed into projecting knobs, the caustic treatment is not sufficient to entirely destroy growth, and may permit an irregular growth of horns to develop. At this age, the best method is to remove the projecting horn knobs by cutting them

without treatment until they are several weeks old, and the "horn buttons" have developed into projecting knobs, the caustic treatment is not sufficient to entirely destroy growth, and may permit an irregular growth of horns to develop. At this age, the best method is to remove the projecting horn knobs by cutting them

THE MARKING OF LAMBS

Benefits of System Garry & Practically Free.

Australian Sheep Branding Fluid Recommended—A Numbering System Suggested—Albeit Seed Corn—Pigs Profitable When Cared For.

(Contributed by Ontario Department of Agriculture, Toronto)

The last few years the raising of sheep has been one of the most profitable branches of live stock farming, the amount of profit depending to a great extent on the success at lambing time and immediately afterwards. Difficulty is frequently experienced in giving the necessary care to individual lambs because they are not easily recognized. In a large flock many lambs look alike, and mothers frequently drown or fail to care properly for their own lamb.

Australian Sheep Branding Fluid Recommended.

In order that needy lambs may be

easily recognized and their mothers found, a convenient system of marking is adopted. For marking purposes Australian sheep branding fluid is best. It can be obtained in different colors from firms who handle sheep supplies, such as the Canadian Cooperative Wool Growers' Association, and any sites that may be selected on Crown Lands will be available at agreed rates with the cordial cooperation of this department, so that the Company will be able to establish camps in some of the choicest spots of this beautiful and inspiring country.

A Good System of Numbering Suggested.

In marking, a system of numbering is adopted. All male lambs are given an even number as 2, 4, 6, etc., and female lambs an odd number as 1, 3, 5, etc. The lamb's number is made on its back with a very fine wire, and the mother is also marked on the back with the same number as her lamb or lambs. If she has two lambs, a ewe number 5 and a ram number 8, she will have the figures 5 and 8 placed so that seen from behind one will be above the other, nearest the head than the other, to 5 and 8 rather than 8 and 5. These numbers are best put on a few hours after the lambs are born.

Benefits of the System Described.

Some of the advantages put forward against the operation are: One quickly gets to know the individual lambs by their numbers and their development is watched with interest; good mothers and poor mothers are known by their lambs and how they care for and feed them. This quality is often overlooked in sheep, the most important. For a ewe, losing a single lamb, and getting another, needs attention. By the adoption of this system of marking, a complete "Record of Performance" at lambing time is easily kept, and one will be better able to pull out the undesirable ewes and their offspring, if any, keeping only those that prove good breeders and good mothers. C. W. Laidlaw, Demonstration Farm, New Liskeard.

About Seed Corn.

In districts where corn growing is not an success the greatest cause of low yields is poor seed. This seed is unpredictable and causes the loss of large sums of money each year, not only in loss of crop, but in loss of labor and use of tools in tilling acres that have but a thin or less than 100 per cent. stand of crop.

With corn planted, 42 x 42, there are 3,556 hills per acre if no seed passes through headlands. Using four bushels per hill, there would be 14,224 bushels if all seed grew and developed strong. The yield of each plant gave an eight-ounce ear, the yield would be 104 bushels per acre. If only one plant in each hill gave an eight-ounce ear, the yield would be 26 bushels per acre. Now the work and expense of intent on investment, fertilizing the land, plowing, planting, and cultivating should be the same for a perfect stand as for a twenty-five per cent. or a thirty-three per cent. stand. Good seed is, therefore, the first insurance for a 100 per cent. stand in the corn field.—L. Stevenson.

Authorities stop funeral services for Jenny Jenkins, Post Note, and order investigation of her death.

MILK PASTEURIZATION

Making Milk Safe for Use in the Family.

Pasteurization Is Not Sterilization—Diseases Transmitted by Milk—Points Charged Against Pasteurization—"Safety First" a Good Practice.

(Contributed by Ontario Department of Agriculture, Toronto.)

The process, applied to milk, that we know as pasteurization, was originally used by Pasteur to prevent the siring of wines and beer, and it is now universally applied in the control of milk supplies of large cities. At first it was intended for the preservation of milk, that is, to prevent souring, but now it is used solely with the idea of destroying disease-producing micro-organisms.

Pasteurization Is Not Sterilization.

Pasteurization is not sterilization. A much greater heat is required to sterilize than is required in the former process. Pasteurization consists of heating the milk to a temperature of not less than 140 degrees and not more than 150 degs. F. for a period of not less than 20 and not more than 30 minutes, and then rapidly cooling it to 45 degs. F. or under, and keeping it at that temperature until delivered to the consumer. In addition to this, every care must be taken to have a clean product. The process does not remove dirt; therefore those responsible for the supervision of milk supplies insist on a high quality of milk for Pasteurization.

No matter how carefully milk is handled, there still remains the danger of the carrier, that is, persons harboring the germs of a disease and yet not affected by them; or of the person who is developing an infectious disease, yet is not sick enough to stop working. These people may unintentionally infect the milk by coughing, sneezing, or by their soiled hands when milking, washing vessels, or indirectly in many other ways. It is true that if the milk is kept cold these disease-producing bacteria will not multiply, but they may remain alive and fully virulent for a long time and the original number may be sufficient to cause infection. Disease Transmitted by Milk.

Some of the diseases of man that may be transmitted by milk are: Septic sore-throat, typhoid, scarlet fever, diphtheria and, tuberculosis.

Some animal diseases transmissible to man through milk are: Tuberculosis; cow-pox, which may cause infection of the digestive tract in young children; mastitis, which may cause gastro-intestinal disturbances; foot and mouth disease; trichinosis; anthrax and others. Pasteurization destroys those infections that are the cause of all the foregoing diseases.

In regard to human tuberculosis, it is known that though quite dangerous to transmission from a bovine source, children are quite susceptible, and a considerable percentage of cases of tuberculosis in young children are shown to be of animal origin. There are certain biological differences in the bovine from human milk cattle which make it possible to differentiate these infections. A cow may be dangerous even though the udder is not infected, as the germs are passed out with the excreta before any clinical evidence of tuberculosis is present, and owing to the position of the udder it is almost impossible to keep them out of the ped as they fall in with the tiny particles of excretion that are on the cow's body and then fall down in the form of dust. Apart from the recognized disease producing bacteria, it is known that large numbers of ordinarily harmless ones in milk may cause a serious and frequently fatal diarrhea in children during the summer months.

Pasteurized against Pasteurism.

Some of the arguments put forward against Pasteurization are:

That the cream is reduced; that the milk is rendered indigestible; that the milk will not sour; that it does away with nature's danger signal; and that the vitamins are destroyed.

The last is the only argument that now carries any weight. The cream is not reduced in quantity, but by heating the fat globules are broken up, making the cream less firm. The fat, and owing to the position of the udder, it is almost impossible to keep them out of the ped as they fall in with the tiny particles of excretion that are on the cow's body and then fall down in the form of dust. Apart from the recognized disease producing bacteria, it is known that large numbers of ordinarily harmless ones in milk may cause a serious and frequently fatal diarrhea in children during the summer months.

Pasteurized against Pasteurism.

Some of the arguments put forward against Pasteurization are:

That the cream is reduced; that the milk is rendered indigestible; that the milk will not sour; that it does away with nature's danger signal; and that the vitamins are destroyed.

The last is the only argument that now carries any weight. The cream is not reduced in quantity, but by heating the fat globules are broken up, making the cream less firm.

The fat, and owing to the position of the udder, it is almost impossible to keep them out of the ped as they fall in with the tiny particles of excretion that are on the cow's body and then fall down in the form of dust. Apart from the recognized disease producing bacteria, it is known that large numbers of ordinarily harmless ones in milk may cause a serious and frequently fatal diarrhea in children during the summer months.

Pasteurized against Pasteurism.

Up until now the only way of maintaining a safe milk supply would appear to be pasteurization, in which the rapid cooling and keeping cool is given as much attention as the maintenance of the correct temperature for the proper length of time.—Ronald Gwathian, D.V.M.C., Ontario Veterinary College, Guelph.

"Safety First" Good Practice.

Up until now methods of milk production are such as required that they are at present the only way of maintaining a safe milk supply. This may be by pasteurization, in which the rapid cooling and keeping cool is given as much attention as the maintenance of the correct temperature for the proper length of time.—Ronald Gwathian, D.V.M.C., Ontario Veterinary College, Guelph.

Wanted

Local representatives in all parts of Ontario to sell direct to the farmer and user the ORIGINAL BELGIAN MELOTTÉ, the most reliable and satisfactory, easiest turning and best skinning Crop Separator in the world, the most popular machine ever sold in Canada, 1,000,000 in use world over, sold in Canada by us for 30 years; Lister Milling Machines, Lister Farm Engines, Grinders and Blower Boxes, Lister Electric Lighting Plants, all the best of their kind—splendid opportunity for local machine men or farmer's son with good mechanical knowledge and selling ability—must possess the best of character, be well known in locality and be prepared to drive the district continuously. A splendid opportunity for men who understand their job and are not afraid of work. Salary and commission, with good advertising assistance from Head Office given. Apply, stating age, references and full particulars to

R. A. LISTER & COMPANY (CANADA) LTD.

57 St. George Street, TORONTO

IMPLEMENT AND TOOL

Mimed and Neglected Too Often by Many Farmers.

When Tools Were Really Valued—Neglect Is Criminal Waste—The Joiner Plough—Half-Acre Garden Given Good Results.

(Contributed by Ontario Department of Agriculture, Toronto.)

The process, applied to milk, that we know as pasteurization, was originally used by Pasteur to prevent the siring of wines and beer, and it is now universally applied in the control of milk supplies of large cities. At first it was intended for the preservation of milk, that is, to prevent souring, but now it is used solely with the idea of destroying disease-producing micro-organisms.

Pasteurization Is Not Sterilization.

Pasteurization is not sterilization. A much greater heat is required to sterilize than is required in the former process. Pasteurization consists of heating the milk to a temperature of not less than 140 degrees and not more than 150 degs. F. for a period of not less than 20 and not more than 30 minutes, and then rapidly cooling it to 45 degs. F. or under, and keeping it at that temperature until delivered to the consumer. In addition to this, every care must be taken to have a clean product. The process does not remove dirt; therefore those responsible for the supervision of milk supplies insist on a high quality of milk for Pasteurization.

No matter how carefully milk is handled, there still remains the danger of the carrier, that is, persons harboring the germs of a disease and yet not affected by them; or of the person who is developing an infectious disease, yet is not sick enough to stop working. These people may unintentionally infect the milk by coughing, sneezing, or by their soiled hands when milking, washing vessels, or indirectly in many other ways. It is true that if the milk is kept cold these disease-producing bacteria will not multiply, but they may remain alive and fully virulent for a long time and the original number may be sufficient to cause infection.

Diseases Transmitted by Milk.

Tools were valued in the early days because such were hard to get. There was a waste of farm equipment then; the tools and the carts were valued as much as the horses and wagons.

Conditions have changed during the past century. The progress is now marked by an abundance of tools, implements and machines for every purpose in agricultural production and harvesting—in abundance of machinery so great that we see waste on every hand. Ploughs, tillage machines and harrows are neglected and exposed to the weather, and wear out before giving half service.

The waste of tools, implements, machines and articles of farm equipment amounts to many thousands of dollars each year.

NEGLECT OF IMPLEMENTS AND TOOLS IS CRIMINAL WASTE.

Tools were valued in the early days because such were hard to get. There was a waste of farm equipment then; the tools and the carts were valued as much as the horses and wagons.

Conditions have changed during the past century. The progress is now marked by an abundance of tools, implements and machines for every purpose in agricultural production and harvesting—in abundance of machinery so great that we see waste on every hand. Ploughs, tillage machines and harrows are neglected and exposed to the weather, and wear out before giving half service.

The waste of tools, implements, machines and articles of farm equipment amounts to many thousands of dollars each year.

WHEN TOOLS WERE REALLY VALUED.

Tools were valued in the early days because such were hard to get. There was a waste of farm equipment then; the tools and the carts were valued as much as the horses and wagons.

Conditions have changed during the past century. The progress is now marked by an abundance of tools, implements and machines for every purpose in agricultural production and harvesting—in abundance of machinery so great that we see waste on every hand. Ploughs, tillage machines and harrows are neglected and exposed to the weather, and wear out before giving half service.

The waste of tools, implements, machines and articles of farm equipment amounts to many thousands of dollars each year.

JOINER PLough.

Tools were valued in the early days because such were hard to get. There was a waste of farm equipment then; the tools and the carts were valued as much as the horses and wagons.

Conditions have changed during the past century. The progress is now marked by an abundance of tools, implements and machines for every purpose in agricultural production and harvesting—in abundance of machinery so great that we see waste on every hand. Ploughs, tillage machines and harrows are neglected and exposed to the weather, and wear out before giving half service.

The waste of tools, implements, machines and articles of farm equipment amounts to many thousands of dollars each year.

HALF-ACRE GARDEN GIVES BIG RETURNS.

Tools were valued in the early days because such were hard to get. There was a waste of farm equipment then; the tools and the carts were valued as much as the horses and wagons.

Conditions have changed during the past century. The progress is now marked by an abundance of tools, implements and machines for every purpose in