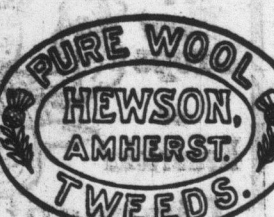


Nothing wears like tweed and  
no tweed like



### Agricultural Department

#### DO WINTER EGGS PAY?

(Grant Davis, Hunterdon Co., N.Y.)

Eggs freshly laid are high in winter. It quite often happens that the cost of hatching them is still higher when the time consumed in attending to the many wants of the hens is added to the cost of a liberal supply of egg-producing feeds, there must be a generous supply of eggs to make ends meet. And everyone knows fully of the operating indifference to any kind of good treatment when she wants to take a time off. This is very apt to be in winter.

To get eggs abundantly in winter requires more than feed and care. The hens must be so managed that their laying habits may be somewhat diverted from the normal egg-producing season, spring and summer. Force them to do their best during the summer months and it will be uphill business to get them to lay when it is cold. Recently, I saw the advice given that to get winter eggs begin to feed in summer in order to get the hens in trim. The trouble is they will get in trim and out again by the time cold weather begins. This plan of feeding for eggs in the fall is a good one and one I have followed for some years but I invariably find that while the hens lay very profitably until cold weather sets in, they will lay little in winter until towards spring and I do not coax them to, knowing that it would result in failure. They must have their seasons of rest. A hen laid continuously for eggs will get over her feed and out of condition and will lay as much as with less feeding and more rational management. Give them a rest and a change of diet in the hottest summer weather and they will give a good account of themselves during the fall months. To work for winter eggs with a flock of hens will give a negative result no matter how careful a feeder may have them in charge.

As a general rule, we should look to the early pullets for our successful winter layers. Pullet hatched in April and kept growing will be at maturity before cold weather sets in and given reasonable care and feeding will begin to lay. They will not lay every day, it is true, but, with a comfortable house and an abundance of feed to keep up heat and make egg material at the same time, they will continue to lay all winter. Late pullets which do not mature until along in winter are not apt to begin the egg business until the approach of spring. To try to make hens lay which are too young or are "laid out" is only to invite failure and possible injury to the flock especially if stimulating feeds and condiments are used. To get the pullets started laying in the fall, they must be kept in the best of health, be lively and cheery. From this kind of stock winter eggs can be produced with profit, and he who is in the egg business neglects one of his best opportunities if he does not raise a lot of early pullets for the following winter's layers.

**STARTING EARLY TOMATOES FOR HOME USE.**

It is not a difficult matter to raise good, sticky tomato plants from seed if one has a fairly well prepared hotbed for tomato plants in the latter part of March or very early April. The time will vary somewhat according to the latitude. Fresh horse manure is preferable for such a purpose. Add to this manure about half its bulk in leaves. After thoroughly mixing this, place in the hotbed, tramp down firmly. Decomposition will begin at once and furnish sufficient heat, even in the severest weather which usually follows after such early planting. Before this compound is placed in the hotbed, it should be very thoroughly mixed and allowed to stand, if possible, in a pile, two or three weeks, such treatment will cause fermentation to start in the pile and facilitate matters very much. As a

rule, one is ready to plant the seed as soon as the hotbed is ready to receive it.

In locating a hotbed select a warm, southern exposure, on a gradual slope to the south, if possible. Make an excavation about three feet deep. After having done this, brick up the sides or use strong planks as preferred. Fill this pit with the compost and put on 15" sash. The usual size of hotbed sash is 3x6 feet. If only plants enough for an ordinary family are needed, a small hotbed with two or three sashes will be amply sufficient. The hotbed should be made twenty inches high at the back and fourteen inches in front. This will give the proper slope to catch all the largest amount of sunlight.

In making a large hotbed, it will be necessary to have cross-pieces of wood between each sash for support. A complete hotbed already for placing in position can be purchased very cheaply from first-class seed houses. The cross-pieces are so made that the sash slide in them toward the back or high side of the bed. This admits light and air on warm days. The mixture of manure and leaves should be smoothly covered six to seven inches deep with fine, rich loam. Leave the sash closed tightly for a few days until the heat begins to rise, then everything is ready for planting the seed.

The heat being found eighty-five degrees, mark the feet off in rows about four inches apart. Sow the seed thinly, covering about one-half inch deep. It will be necessary to raise the sash and give the bed plenty of ventilation on warm days. Be careful that the sashes are closed at the approach of evening. They should not be opened too early in the morning while the weather remains cool.

Having sown the seed, sprinkle about one-half inch of very fine loam over the whole bed. Use tepid water when necessary to moisten the bed. The watering should be done to approximate as nearly as possible natural conditions. That is, do not water until the bed is becoming dry and needs it; then use enough to wet thoroughly. It is fatal to the seed and young plants, to keep splashing on small quantities of water at short intervals. This keeps the bed too wet and will cause the seed to rot before it has a chance to germinate.

In fact, the four good vegetables named can be as well started later in cold frame. A cold frame is simply a hotbed without the heat of the manure. In other words, the filling is simply soil, with such heat as is furnished through glass sash. Having made the selection of varieties of tomatoes and the seed is sown, watch germination carefully. As soon as the young plants are three inches high, transplant them about four inches apart into another section of the hotbed; six inches apart will make even more stately plants.

Before setting the plants in the garden, they must be subjected to a hardening process. This is done by opening the hotbed sash wider and wider each day until the beds are open just before transplanting into the garden.

#### Little Dorothy's Wish

Little Dorothy's papa had been very ill with appendicitis and had lain for the longest time in the darkened room after the doctors had come and removed his appendix. Dorothy had been with the promise that she should go to see her papa at the earliest possible moment. At last she was permitted a brief interview. When the nurse came to take her away she hung back a moment. "Haven't I been very quiet, papa?" "Yes," whispered the fond parent. "And haven't I been very good?" Her father admitted it. "Then won't you do me a big favor, papa?" "Certainly. What is it, my child?" "Let me see the baby."

The departure of the British garrisons from Canada, makes us think of the time, many centuries ago, when Rome—ancient mistress of the world, withdrew her garrisons from English soil. But here the parallel ends. The ancient Britons saw with dismay the departure of the Roman cohorts. With tears they besought their conquerors not to abandon them. The Picts and Scots would lay waste their northern borders; while across the sea would come first the Danes and then the Saxons to possess their land.

**MINARD'S LINIMENT CURES DYPHTHERIA.**



Most housewives judge the purity of a flour by its whiteness. White somehow signifies purity. But while pure flours are always white, white flours are not always pure.

**Royal Household Flour** is the whitest flour that is milled. It is also the purest. You may think the flour you are using is about as white as flour can be. Yet if you place it beside Royal Household Flour it will look yellow by comparison. Ask your grocer for Royal Household, and make sure that he understands that you mean it.

**Ogilvie Flour Mills Co., Ltd.**  
Montreal.

"Ogilvie's Book for a Cook," contains 130 pages of excellent recipes, some never published before. Your grocer can tell you how to get it FREE.

#### How the Gasoline Motor Drives the Automobile

With the average person and with some notorious motorists, the principle of the gasoline motor is not thoroughly understood and a succinct explanation in plain words might not be amiss.

Although Lenoir invented the gas engine in 1859, the real engine of the Otto cycle type was brought out in 1876 by Dr. Otto, who thought that a great deal of power was wasted with the Lenoir engine because the gas was not compressed. If you have a large quantity of gas and squeeze it into a small space and then explode it you get much more power from it than if the gas were in a large space when it is exploded. The "Otto cycle" means that the piston has four movements to one explosion.

First of all the piston moves downward to the bottom of the cylinder in which it has to perform its work. This is known as the "suction stroke" because as the piston descends it creates a vacuum or suction, thereby drawing a charge of gas into the space which it has just left on its way to the bottom of the cylinder. Just the same thing happens when one pulls back the handle of an ordinary bicycle pump—the air is drawn into the space left vacant by the leather suction washer and the handle rod.

When the piston has arrived at the lower end of the cylinder it then commences its second cycle by an upward movement termed the "compression stroke." As it goes up it bounces the gas which it has already drawn into the cylinder.

The piston pushes this gas up into a small space at the top of the cylinder. The moment the piston has accomplished this the gas is ignited by an electric spark, and the force of the explosion sends the piston racing down to the bottom of the cylinder again.

This is the third cycle or "firing stroke." The piston then gets to the bottom of the cylinder, but owing to the impetus given to it by the firing stroke, and the energy stored in the fly-wheel secured to the crank it must once more for the fourth time in the cycle return to the top of the cylinder in order to begin all over again its four strokes.

As it mounts the exhausted gas escapes out of the way by permit of a valve which opens at the right moment to permit of its egress. This fourth and last stroke is known as the "exhaust stroke," because the used gas is being pushed by the piston out of the compressed chamber through the valve which is most appropriately named the exhaust valve.

#### Always Keep Chamberlain's

"We would not be without Chamberlain's Cough Remedy. It is kept on hand continually in our home," says W. W. Kearney, editor of the Independent, Lowry, Mo. That is just what every family should do. When kept at hand ready for instant use, a cold may be checked at the outset and cured in much less time than after it has become settled in the system. This remedy is also without a peer for croup in children, and will prevent the attack when given as soon as the child becomes hoarse, or even after the croupy cough appears, which can only be done when the remedy is kept at hand. For sale by S. N. Weare.

### The Household

#### THE BLESSINGS OF COLD.

In the Medical Era for October Dr. Robert Peter maintains that cold is a blessing, and you learn to endure it. He points out that its endurance can be acquired gradually if begun early in the season. He does not believe in coughing the body with woolens. "Better keep blood in circulation by outdoor exercise," says he, "so that if heavier clothing should really be needed the body will not require its encumbrance too much."

Graduated baths, with friction, he tells us, will harden the body very much, especially when followed by vigorous exercises in graded temperatures. I know a man, says he, "who is always airtight, and who wears not even a shirt, but only blue jeans and blouse, all the year round. He has his windows open all the year round, day and night, no fire, and thoroughly enjoys it. While this is an extreme case, it shows how one can inure himself to cold."

Dr. Peter expresses the conviction that the subjects of ventilation and heating, which are important factors in the winter months, are not so well understood as they might be, and he attributes much of the illness during the inclement part of the year to the foul air and fuel gases, to which the beneficial effects of indoor life are mainly due. According to him conditions should be reversed, and it would be wise to camp out and bask in the winter sun and to stay at home in the summer shade.

"As to ventilation," says he, "it can never be overcome, and especially is this true at night. Our bedrooms should be well ventilated. One-third of our lives is spent in them. A bedroom with southern exposure is probably the best in winter, and it is a cheer and good omen. It is death to perm life. It will cut short a cold or catarrh, and the white plague cannot lurk there. As we need the shade in summer, we need the sun in winter."

After a consideration of the list, which should be more stimulating at this season of the year, the author emphasizes the fact that the respiratory organs mostly stand the brunt of the winter diseases. The doctor believes that we must look to the circulation to help us out in our prophylaxis. "After a cold is once contracted, however," he says, "open the flood gates of elimination and equalize the circulation. A good physic or a Turkish bath may restore conditions."

#### SELECTED RECIPES.

**Preparing Macaroni.**—This recipe is generally better in the manner of the Italians. Take two to three onions, slice them and fry a golden brown; then prepare some ripe tomatoes, or, if out of season, use canned tomatoes, and pour them into the pan with the onions and season to suit. In the meantime, boil a sufficient quantity of macaroni until tender, a layer of which put into a dish and grate over it some Parmesan cheese; then pour on a layer of tomatoes and onions, and so continue until the dish is filled, making the top layer of macaroni, and bake until the top is a rich brown.

Cinnamon cake without eggs, as given by "Martha" in the Chicago Record Herald, will be welcome when the hens are sickly in laying. Dissolve one teaspoonful of baking soda in a little hot water; add to it half a cupful of molasses, half a pint of sour cream, half a pound of brown sugar, the grated rind of half a lemon, one rounding tablespoonful of cinnamon, pinch of allspice and nutmeg, three cupfuls of sifted flour; finally one pound of seeded raisins, cut fine and lightly floured. Bake in loaf or gem pans in a moderate oven.

A very good chafing dish recipe.—Put a tablespoonful of butter into the chafing dish, and when it melts, add a small onion minced. Brown slightly, and add a cupful of corned tomato, salt, bay-leaves, and a speck of sugar. Stir until this boils, and then put in three or four tablespoonfuls of grated cheese and three unbroken eggs. Stir, and as soon as the eggs are set, serve on small slices of toast. After the eggs are added the blazer must be set in the hot water pan.

What to do with cold roast meats is often a problem. Cold lamb is excellent when served in aspic jelly. Make the jelly—or buy it, which is easier and nearly as good every way—and pour a little in the bottom of a mould. Cut the lamb in thin slices of uniform size, and trim them neatly. When the layer of jelly is hard, arrange slices with layers of jelly, and pour jelly in last of all. When the dish is quite firm, unmould and decorate with small olives, truffes, capers, or pimientos, and garnish with water-cresses.

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Sunlight Soap is better than other soaps, but is best when used in the Sunlight way (follow directions).

5c. Buy it and follow directions 5c.

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#### Lady Strathcona Losing Her Memory

"I Know Your Face, but I Forget Your Name," She Tells a Princess.

London, Mar. 1.—Lady Strathcona, the wife of the great Canadian who has given a check for ten thousand guineas (\$31,000) to the Queen's unemployed fund, is one of the simplest and at the same time one of the most absent-minded of old ladies. She cannot remember a face, although she may have known the owner of it for years.

Princess Louise, Duchess of Argyll, the King's best looking and favorite sister, told her friends just before she left for Egypt that Lady Strathcona, who has known her well for fifteen years, came up to her recently and said, "I know your face, but I can't for the life of me think of your name."

The Princess was highly amused, but Lady Strathcona herself was not in the least disconcerted. The old lady has no feeling of awe for royalty or any one else, and usually says exactly what comes into her head. Of late years her own idea has been to get as many poor families out from London to Canada as possible. She has all her husband's enthusiasm for the Dominion.

#### King Crippled Permanently by Fall

Edward Can Never Walk Again Without the Aid of Cane—Broke Leg—Tendon While Out Shooting.

London, Mar. 1.—As the result of his fall while shooting in Windsor Forest in November, King Edward is permanently lame and cannot walk again without a cane. The King broke the tendon of Achilles, which connects the heel with the calf of the leg.

The King is sixty-five years old, and nature, even with the most skillful assistance, cannot completely repair the broken tendon of Achilles of a man of that age. Leaning on a stick, King Edward walks very slowly and with a pronounced limp.

His Majesty leaned heavily on a crutch-handled, stout Malacca cane when he opened Parliament. He could not arise from the throne until the cane was handed to him. He wears an orthopedic instrument inside his boot to support his ankle.

Otherwise the King looks to be in good health, but he is planning for a quiet, restful stay at Biarritz before his Mediterranean cruise.

At Biarritz he will be the guest of Consuelo, Duchess of Manchester, at her villa.

#### Would Seat Women in the British Parliament

Sir Charles Dilke Introduced a Bill for the Enfranchisement of Fair Sex—Declares for Universal Suffrage.

London, Mar. 1.—Sir Charles Dilke, member of Parliament for the Forest of Dean Division of Gloucestershire, has actively entered the lists as champion of the enfranchisement of women, and, if his bill, the text of which was issued recently, is adopted, women may soon be sitting in the House of Commons and Peers in the House of Lords.

The measure provides that every man and woman shall be qualified to vote at parliamentary and other elections, and that no person shall be disqualified by sex or marriage from being a member of either House of Parliament.

#### Big Seizure of Whiskey in Maine

250 Gallons and Much Beer Taken From Boston Steamer Shed.

Portland, Me., Mar. 1.—Nearly 250 gallons of whiskey and many kegs of beer have been seized within the past twenty-four hours from express companies in this city. The largest share was made at the freight house of the Maine Coast Transportation Company on the arrival of the steamer from Boston. The seized packages were marked mostly to Berlin, N. H., and Waterville parties.

#### Food Made While You Wait

At a time when the Federal government as well as many States is moving against adulteration of food, one has the entertaining spectacle of a professor of chemistry giving object lessons on the subject. A New Jersey chemist stands ready to supply you all sorts of food and drink, principally made up in his laboratory, without calling at all upon the animal or vegetable kingdoms. If you want a cocktail he will serve you one which you cannot detect from the best prepared at a cafe. He will make you all sorts of salads and dressings, which taste well, and will take dressed meats and vegetables and after treatment apparently serve you a palatable and wholesome dish.

#### Telling News in Holland

In Holland births, marriages and deaths, instead of being recorded in newspapers, are indicated by wind-mills. When a miller gets married he stops his mill with the arms of the wheel in a slanting position and with the sails unfurled. His friends and guests frequently do likewise with their mills, in token of the economy. To indicate a birth the wheel is stopped with the arms in a slanting position, but at a more acute angle than for a marriage, and with the two up, per sails unfurled. Should a miller die the sails of his mill are all furled, and the wheel is turned round until the arms form an upright cross, in which position they are left until after the funeral has taken place.

#### Catarrh Cured

Catarrh is offensive—more than that it is the forerunner of worse diseases. Catarrh spreads from the nose to the throat where it sometimes prepares the sufferer for diphtheria; it spreads to the stomach and bowels where it generates the worst kind of indigestion; consumption, even, has been known to be helped along by catarrh.

If your breath is bad, you had better sweeten it up by getting catarrh out of your system. You should take something that will kill the disease germs, tone up your general health and particularly revitalize and invigorate the mucous membranes which catarrh especially attacks. Don't fuss and fail with snuffs and sprays—get right straight at the disease by using the greatest of tonics, tissue builders and blood purifiers

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