

OF INTEREST TO THE DAIRYMAN

RAISING CALVES

Yes, you rear a larger percentage of our dairy calves find out to their sorrow that the slogan, "Drink more milk," is not for their ears. A few still enjoy the luxury of who's milk as nature intended, but most of them must be content to have their served without cream, whereas many find even skim milk denied them after a few weeks of age. For the calf it is a gloomy outlook; for many dairy-keepers it is a perplexing problem. It is a real need for a more practical method of raising calves in the fluid-milk territory where there is no skim milk.

Some dairymen who sell their product as fluid milk, skim enough of it to raise their calves. This requires extra labor and trouble and means that there must be a market for the cream, and this is ruled out as impracticable on most farms.

The most common practice is to start the calf on whole milk and change as soon as possible to grain and hay only. This may be the most practicable method, provided enough whole milk is used to give the calf a good start and provided the change is made gradually enough to keep the calf growing regularly and avoid serious digestive troubles. With vigorous calves that quickly develop an appetite for hay and grain the milk can be gradually withdrawn beginning at forty-five to sixty days of age; with others the milk-feeding period may need to be extended a month longer. At least 400 pounds of whole milk will be required by this method and most calves should have 600 pounds or more to give them the right start.

The use of dried skim milk by dissolving one part of it in eight parts of warm water makes a very good substitute for skim milk. Production of dried skim milk is increasing; we need careful studies to determine how

it can best be used and how much the dairyman can afford to pay for it.

WASHING MILK UTENSILS

In almost every case when we are troubled with high bacteria counts in our milk we eventually trace the cause to dirty milk utensils. The trouble may be in the pails, the cans, the cooler.

Pails and cans with wide-open seams in them give the most trouble. It is our practice to take such utensils to a tinsmith at once and to have everything soldered over smooth. It is then possible to wash them efficiently, because there are no crevices to catch and hold dirt.

We wash utensils by first rinsing in cold water, and then scrubbing with a brush in hot water into which cleaning soda has been put, then rinsing again in cold water, and finally scalding with live steam or very hot water. The water must be so hot that the utensils will dry without wiping.

In order to retain their brightness the utensils are gone over regularly with scouring powder. Such utensils as we can get in seamless form we buy in that way, as it obviates a lot of soldering.

FOUR PER CENT. BUTTERFAT

There is much being said now to increase the use of fluid-milk and thus encourage and make better the lot of the dairyman. The first thing that we as dairymen must do is to make that milk palatable. I believe that one of the things that will increase the public taste for milk as much as anything is a fair percentage of cream in it. Four per cent. butterfat should be the standard. This makes the milk creamy enough to be attractive and palatable even when pasteurized, and I believe that consumers will be glad to pay for such a milk.

Home Market Pays.

We live on a 225-acre farm, have 75 peach trees, and raise lots of peaches. We usually arrange to give a sale once a week, generally on Saturday, when people quit work to go to town. The sale is advertised, and a few posters put up, giving the names and prices of what we have to sell. We always serve milk and other farm dainties to the little children while their mothers are busy selecting their products. We generally have peaches, melons, green peppers, tomatoes, roasting ears, cucumbers, honey, butter and nice fresh eggs.

We arrange things nicely on a long table, or kind of bench with two steps, putting the peaches and vegetables in half-bushel and bushel baskets. We try to get a good price, yet give good weight and more for the money than they could buy elsewhere. The ladies from town find it a pleasure to drive out to our home to buy their produce fresh.

We have tried this method for two summers, and also in the fall when we had potatoes and turnips, pears and other late fruits that ripen in September. A sale just before Christmas, say about December 16, should bring a nice profit. This sale should consist of fruits—dried, canned, preserved or fresh; nuts, such as peanuts, pecans and hickory nuts; fruit cakes; young fall chickens; turkeys; butter and eggs.

We always realize good profits, and I am sure almost any one else will, too, if they have just a little patience and time. We find it a pleasurable work as well as profitable. A sale such as this is fine for the children, if you let them help and share in the profits. —M. M.

Cutworms in the Garden.

Cutworms rank among the worst insect pests of garden and field crop. They are general feeders, attacking all kinds of garden plants, particularly when they are young and succulent in the early part of the season. As a rule, they cease to be troublesome after the end of June. A bulletin on cutworms and their control, distributed free by the Publications Branch, Department of Agriculture, Ottawa, gives detailed information on this pest and describes the means of control. Poisoned bran is the best remedy for cutworms, and it should be applied as soon as their presence is indicated. For small gardens one quart of bran, one teaspoonful of molasses, and one tablespoonful of water to moisten the mixture, is sufficient. When large quantities are needed use 20 pounds of bran, ½ pound Paris green, 1 quart of molasses and 2 to 3 gallons of water. Mix the bran and Paris green thoroughly while dry, dissolve the molasses in the water, and pour it on the mixture, stirring well.

The cutworms hide in the soil during the day and come out to feed at night; therefore, the mixture should be applied immediately after sundown to get the best results. In gardens or fields containing rows of vegetables, it should be scattered thinly along the rows on either sides. Flowering plants may be protected by placing a small quantity of the poisoned bran around, but not touching, each plant.

The only way to keep a circle of friends is always to act on the square.

How I Delouse My Hens.

Experience has taught me that the easy methods of treating hens for vermin are more or less inefficient. I dip my hens in a sodium fluoride solution, using three tablespoonfuls of the powder to a gallon of water. Examining the hens after using this treatment I have never found a single living louse.

I shut the hens in the henhouse the evening before the day I treat them. I pick a day for the dipping that is warm and bright so that the hens will dry quickly and not chill.

There is an opening with a slide door near the floor in a corner of my henhouse. I put a catching pen there, with some feed in it. The hens fight to get into the pen. When it is full I close the slide door, then take them, one at a time, through a door in the top and immerse them in a tub containing the dip.

I hold their heads up and ruffle their feathers back so that the dip penetrates to the skin.

Just before releasing them I hold their bills shut and give the head a quick dip, then place them in an empty tub to drain.

They soon hop off to find a breakfast that they won't have to share with a lot of good-for-nothing lice. This method requires quite a lot of time, but it is almost 100 per cent. efficient and does not need to be repeated very soon. —S. N.

Mold in Silage.

Mold in silage is the result of organisms which work in the presence of air. The natural fermentation which occurs in corn cut slightly green uses up the air imprisoned in the mold. Silage, therefore, must be thoroughly packed and settled in order to keep well. The taller the silo the better the silage will keep. Thorough settling of silage is facilitated by the observance of the following points: First, cutting into pieces from one-half to one inch in length and keeping the knives sharp at all times. Dull knives and ragged cutting, so that stalks and husk go into the silo in chunks, are responsible for many moldy spots. Second, making sure that the corn contains plenty of moisture, either in the stalk or by the addition of water. Third, thorough tramping while the silo is being filled.

Dock the Lambs.

Docked lambs bring better prices than those which are not docked. An easy way to dock is for one man to gather the four legs together and press the lamb tightly against his body with his head up and feet out. When in that position, a second man, with a sharp knife, cuts the tail one inch or so from the body. At that distance the skin of the body merges into the tail on the under side. Cut between the joints. If docking is done when the lamb is not more than a week old, it will not suffer from the loss of blood. Hot pincers are often used to cut off the tail and when used the searing prevents bleeding. Do not dock lambs in the hot season when flies are numerous.

Loss of Top-Soil.

When the timber goes to the mill, the soil goes to the sea. Bare hills let water run away into streams so swiftly that the rich top-soil goes along. Two things that help check this terrible loss of fertile top-soil are reforesting rough land, and keeping rolling land in some kind of farm crops that do not require any cultivation.

Get Rid of Ticks.

If ticks have bothered the sheep, try this: About a week after shearing the ewes, dip the lambs in a barrel or tank of some kind if no dipping vat is available. When the ewes have been dipped the ticks can't hang on any longer and all that are left will soon be on the lambs. By dipping the lambs the main brood of ticks is destroyed before they multiply and get back on the old sheep. —W.

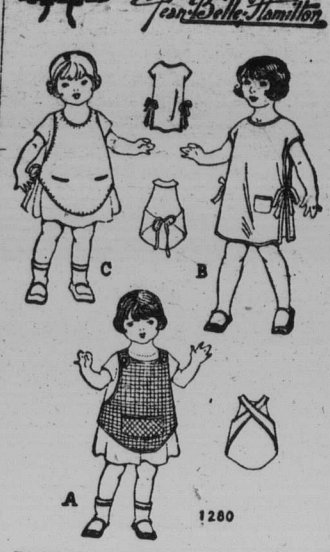
Why Valves Warp.

Never race an engine before water and crankcase are warm, for warped exhaust valves are an almost certain result. Thus the engine is weakened and there will be trouble in starting. Eventually an overhaul that might have been avoided becomes necessary. Aside from the danger of warped valves and other strains and stresses due to sudden and uneven heating of cold metal parts, the warming up adds to the engine's useful life because still, cold oil can not lubricate bearings and other moving parts as it is expected to should. —E. H.

Sprung Aleak.

Little Harry cut his finger while at play, and screamed: "Hurry up—hurry up, mother! I'm a leakin'!"

IDEAL Fashions



THREE LITTLE PINAFORES.

These adorable little pinafores are of the simplest construction, with an ease of line which makes for comfort and service. The quaint little pinafore with the big pocket (at lower center) is made from checked gingham, with all the edges bound and has two straps at the back which cross each other and button onto the bib in front. Worn over a dress, the cover-up apron (upper right) is quite a protection when a little girl is at play. It is made from unbleached cotton and slips on over the head. All the edges are bound with colored bias binding, which can be bought all ready made up in the stores. The ties at the sides are of the cotton. The apron slips on over the head, and ties at the back in sash effect. It is also made from unbleached cotton and has two tiny set-in pockets that any little girl will adore. The edges of this apron are finished with colored wool in blanket stitch. We know mothers of little girls are busy folk, and many a dress problem may be solved from pattern No. 1280, which is in sizes 2, 4 and 6 years. Size 4 years requires ¾ yard, 32-inch material for Views A and C; and 1½ yards for View B. Price 20c. Our Fashion Book, illustrating the newest and most practical styles, will be of interest to every home dress-maker. Price of the book 10c the copy.

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred; wrap it carefully) for each number, and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.



Dumb and Satisfied.

"Jack is having a lot of trouble with his neuritis again."

"Well, say what you please but my sweetie's flivver is good enough for me."

How He Knew.

Timmons—"The best way to lose a friend is to lend him money."

Watson—"Did you find that out by lending or borrowing?"

TASTY DISHES I MAKE FROM WILD GREENS

By NELL B. NICHOLS

My first experience in preparing tasty dishes from wild greens was not many seasons ago. I'll confess, too, that it was quite accidental. I was on my way to a meadow on our farm, Oak Hills, in search of the first wild flowers. Along the path I noticed many green shoots lifting their heads. I began to wonder how many different kinds of edible greens were on the place. I decided to find out, and from that day many common weeds were served on my table.

I have employed the following greens in the making of appetizing dishes: watercress, leeks, dandelions, curly-leaf, field sorrel, horseradish, chicory, cinnamon fern, burdock, milkweed, purslane and parsley. Home economics schools are agreed on the health properties of green foodstuffs. As an aid in reviving the jaded appetite they have no substitutes. These common weeds contain large amounts of vitamins and they are rich sources of the minerals which make red blood and energy.

Much of the success a housewife has in introducing greens into her menus depends on the method of preparation. I find it is essential to have these foods well seasoned and garnished. Only young, tender plants can be used. The older ones are likely to be tough; their flavors are too strong.

PREPARING GREENS

After the greens are gathered they are looked over carefully and washed. I always discard the coarse leaves and stems. I prefer to wash the leaves in warm water first, then they are plunged into cold water. This process is continued until all the sand and grit is removed. I either place the plants in cold water or wrap them in a damp cloth and set them in a cool place. Either treatment aids in making them crisp.

My family is fond of a mixture of horseradish, dandelions and dock. If I am going to serve plain greens I chop the cooked leaves and season them with salt and pepper. Then I place them in a skillet containing a little melted butter or bacon fat. Onions are relished in our household, so a little minced onion is added. After simmering a few minutes the greens are ready for the table.

Leeks, frequently called wild onions, are adaptable foods. Chopped fine they are delicious in salads. When they are cooked in a small amount of water containing a pinch of soda this wild vegetable may be served on toast with butter in a French fashion. Cooked with a true stalk of celery and made into cream soup, leeks are delectable. I remember having tasted such a soup in a fashionable restaurant in Paris.

Cheese combines nicely with leeks. One of the recipes I use calls for a dozen leeks, six potatoes and one-half cup grated cheese. The leeks are boiled, as are the sliced potatoes. The vegetables are arranged in a buttered baking dish. One cup milk thickened with two tablespoons flour is poured over the mixture. Then the cheese is added. Bread crumbs and seasonings of salt and pepper are sprinkled on top. The dish is baked about twenty minutes.

BURDOCKS AND MILKWEED

I learned by bitter experience that the juicy stems of burdock must be scraped or peeled carefully before being eaten. Then they are good served with salt like celery stalks. Or they may be cooked in a small amount of water and buttered. I always remove the woolly outer covering of the cinnamon fern before using the plant.

In my neighborhood the milkweed is not good to eat after the first part of June. Some way the flavor is spread between the blossoms appear, and the plant becomes tough and fibrous. The milkweed, on account of its rare, delicate flavor, is

cultivated in gardens throughout France. There it is sown every few weeks just as we sow peas.

A simple manner of preparing milkweed is to cook the young shoots in a little water until they are tender. Then they are drained and seasoned with salt. I place a layer of the milkweed in a buttered casserole and sprinkle it with dots of butter and grated cheese. I repeat this process until all the milkweed is used. Then grated cheese and buttered crumbs are spread over the top. The baking dish is set in the oven until the crumbs are browned.

Another happy use for cooked milkweed stalks is to chop them fine and add them to eggs that are being scrambled. Milkweed salad also is toothsome. The French combine the cooked stalks with strips of pimento and serve them on lettuce leaves with salad dressing to which tomato catsup has been added.

DANDELION SANDWICH

Dandelions as a rule are served as plain greens. A delicious sandwich filling may be fashioned from the uncooked leaves and stalks. I chop them well and season with salt and pepper. If celery salt is available it is used, or a few sprigs of celery, chopped, are good. The mixture is moistened with salad dressing.

Sorrel is enjoyed by children who like to eat nature's gifts. Its appetizing flavor, which is slightly acid, adds an appeal to many dishes. One of my recipes that gives good results is as follows: Cook two and one-half cups sorrel leaves, which have been washed and chopped very fine, in a pan containing three tablespoons butter, one chopped onion, a few sprigs of parsley and four or five lettuce leaves. Stir constantly during a few minutes of cooking. Stir in two and one-half tablespoons flour. Then add two and one-half quarts of boiling water while stirring constantly. Cook twenty-five minutes. Add three cups hot milk and one cup mashed potatoes. Season with salt and pepper. Serve this soup piping hot.

All greens may be used in making wholesome soups. I have a standard recipe which is satisfactory. Two cups milk are thickened with two tablespoons flour and season with one tablespoon butter. Then two thin slices of bacon are cut in small pieces and cooked in a skillet until light brown in color. One small onion, chopped, is added and cooked until brown. Then the thickened milk and one cup cooked greens, which have been rubbed to a pulp, are added. Stir well during the cooking. Just before serving add one hard-boiled egg yolk which has been rubbed through a sieve.

Season with salt and pepper.

SERVE ON TOAST

Cooked greens of all kinds may be served on toast. I find they are especially appropriate in the supper menu. Two cups of cooked greens are chopped fine and heated. To them one and one-half tablespoons onion juice and two tablespoons horseradish are added. Four tablespoons of sour cream are stirred in with sufficient salt and pepper to suit the taste. This mixture is spread evenly on slices of warm buttered toast. As a garnish I use two slices of minced cucumber pickles on every slice of the toast.

For Sunday evening suppers sandwiches are convenient. My family welcomes a filling mass of greens. To one cup of crisp greens, which are chopped fine, one-half pimento, minced, one-half cupful cottage cheese and six tablespoons of broken nut meats are added. Salad dressing is used to moisten and a little salt is added if desired. This filling is spread between buttered slices of bread. For variation I frequently substitute chopped raisins for the cheese in this sandwich filling.

Homely Wisdom.

When cutting butter, wrap the knife with a strip of the tissue with

which the butter is covered. The cut will be straight and sure, and the knife free from grease.

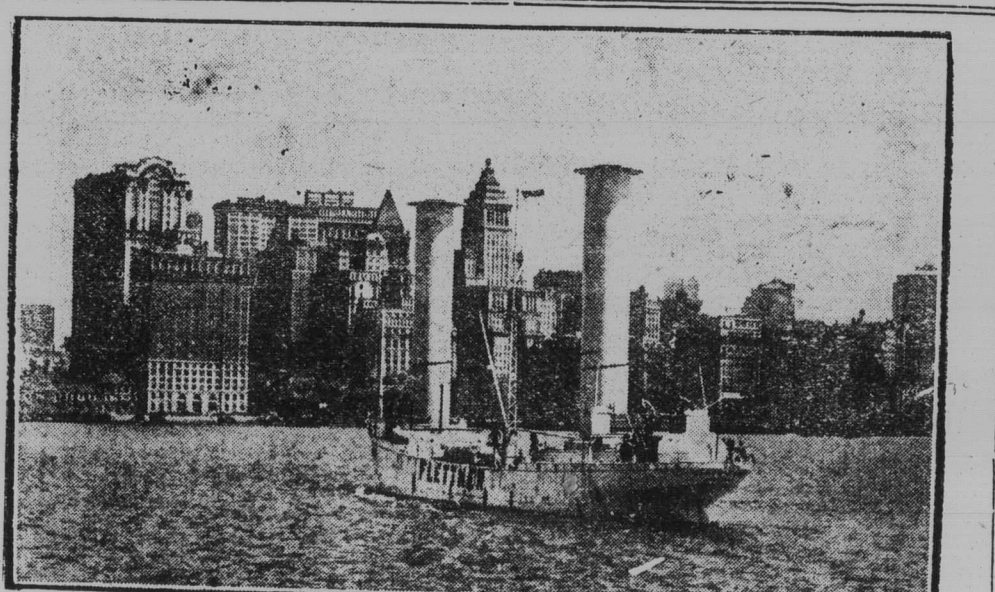
Tie the strands of a new broom firmly together, and allow the broom to soak for an hour in a pan of very hot water, when the service and resiliency of the broom will be much increased.

To extract onion juice, cut one slice from the root end and rub in a rotary motion upon a coarse grater.

White silk, when washed, should be rinsed in water containing one teaspoonful of alcohol or one quart of water. To stiffen or freshen silk ribbon rinse in a weak solution of white sugar and water.

In cutting rags for woven rugs, sew up all straight pieces in tubular shape, leaving the ends fringed by the width of the strips to be cut. Then, beginning at one end, one may tear one continuous strip for a ball, needing scissors only as one reaches the 8 in. each time.

Bread crusts, if dried slowly in an almost-cold oven and stowed away for crumbs, will not mould. Jellies which have soured may be utilized in mincemeat pie. To fasten screws into a hard wood, first drive into the surface a nail just a little smaller around than the screw. When this is removed the screw will turn very easily in the hole formed.



THE BADEN-BADEN ROTOR SHIP SHOWN REACHING NEW YORK

The first rotor ship to venture across the Atlantic has completed her maiden voyage. The inventor, Anton Flettner, awaited her in America. The trip took a trifle more than a month. The two huge aluminum pillars catch the wind and it is converted into power. The Baden-Baden is propelled by wind, but has no sails.