

Soils and Crops

This Department is for the use of our farm readers who want the advice of an expert on any question regarding soil, seed, crops, etc. If your question is of sufficient general interest, it will be answered through this column. If stamped and addressed envelope is enclosed with your letter, a complete answer will be mailed to you. Address: Agronomist, care of Wilson Publishing Co., Ltd., 73 Adelaide St. W., Toronto.

THE LITTLE ENEMIES YOU NEVER SEE.

It is important that the barns and cattle yards be kept clean and sanitary to prevent the spread of infectious and contagious diseases. What measures are taken should be reinforced by the intelligent use of chemical disinfectants. What shall we use? How shall we apply it? There are so many new products on the market that we are likely to lose sight of the virtues of the older materials in the maze of new preparations.

Many new products are greatly over-rated because in the hands of a careful user exceptionally good results will be obtained. Some of the older materials are discredited because of being used under improper or inappropriate conditions. Almost any substance will give good results under certain conditions when in reality the conditions and not the materials are unfavorable for the development of the disease germs. If the substances favorable as cultural mediums for the disease germs are cleaned up before the disinfectant is applied, an erroneous impression will be obtained as to the germicidal value of the disinfectant in question.

Heat and sunlight are the cheapest and most efficient agents for disinfecting dairy barns and cattle yards. Heat may be used to clean and sterilize the pails, cans, utensils, and mangers used in feeding the calves and cows. Sunlight will destroy most disease-producing germs if it can get at them. For the cattle yards a thorough clean up will result in a fairly effective disinfectant. The efficiency of the clean up will be greatly increased, however, if the surface of the yard is covered with a light dressing of fresh burnt lime. The use of lime in the yard not only destroys millions of these disease producing germs but it destroys the breeding places of flies and vermin.

Of the various chemical disinfectants that have been favorably recommended only a few meet the demands for efficiency, economy and practicality. Probably the cheapest and most effective product at the present time is bichloride of mercury in a dilution of one part to one thousand parts of water. It is poisonous and should not be used on metal stanchions and partitions because of its corrosive tendency. This proportion while very effective on clean floors, side walls and partitions is practically worthless unless the organic matter is thoroughly removed before it is applied.

Carbolic acid occupies a foremost position among disinfectants, but it is far too expensive at the present time to be used freely in the dairy barn. When used in a five per cent. solution it is very safe and efficient. During

Raspberry Leaf Curl.

In the interests of market gardeners and small fruit cultivators, this note on Raspberry Leaf Curl has been prepared at the Field Laboratory in Southern Ontario at St. Catharines, and is issued by the Central Experimental Farm, Ottawa.

This disease has been known for some time both under the above name, as well as under the name of Raspberry Yellow. Since the curling of the leaves is the most outstanding feature in connection with the disease, it is preferable to use the term Raspberry Leaf Curl.

The disease affects the leaves and shoots and is often confined to a single bush or part of a bush, some of the shoots being perfectly normal and others with the leaves affected. The affected shoots, instead of producing normal large, broad leaves, bear leaves which are conspicuously small and badly curled downwards. In the early stages this symptom is not so pronounced, and while a small amount of curling may occur then, the disease is more noticeable on account of the yellowing which takes place during the summer because of the unhealthy state of the foliage. Since yellowing of the leaves may be due to a number of other causes, such as wet feet, poor soil, drought, etc., it is best to determine the disease mainly by the Leaf Curl symptom.

In the advanced stages, the canes bear no fruit. When first attacked, they flower almost normally, but the fruit is small and dry and shrivels up before ripening, so that little or no fruit is ever produced from an infected bush. Of the three varieties which are commonly grown in the Niagara district, Cuthbert, Marlborough and Herbert, the Herbert seems to be freest from the disease. The other two varieties are quite susceptible, but one rarely sees signs of Leaf Curl in the Herbert.

So far as is known the disease is not due to any parasitic organism. It apparently belongs to that type of trouble which has been called physiological disease, and could therefore be put into the same class with peach yellows and little peach, and the mosaic diseases of tomatoes, tobacco, potatoes and so forth. No records are available as to how the disease is brought into the field in the first place, nor how it is transmitted from one plant to another. It undoubtedly does spread once it becomes established in a plantation and many fine plantations are known to have been greatly injured by the presence of a large number of Leaf Curl plants. If the disease corresponds closely with the mosaic or yellow disease, one would suspect that it is carried either by insects or pruning operations.

Although too little is known about Leaf Curl to advise a sure means of control, one should always remove the affected plants as soon as they show signs of disease. They are of no use in any case and are likely to spread the disease to other parts of the plantation. In taking out Leaf Curl plants, one should be careful to get the whole root system, otherwise the parts that are left will start to grow and produce new shoots which will also show Leaf Curl. It is possible that some of our Leaf Curl originates from nursery cuttings and some care should be taken when setting out a new plantation, to avoid this disease.—Experimental Farms Note.

GOOD HEALTH QUESTION BOX

By Andrew F. Currier, M.D.

Dr. Currier will answer all signed questions of general interest. If your question is of general interest it will be answered through this column; if not, it will be answered personally if stamped, addressed envelope is enclosed. Dr. Currier will not prescribe for individual cases or make diagnoses. Address: Dr. Andrew F. Currier, care of Wilson Publishing Co., 73 Adelaide St. West, Toronto.

Dentifrices and the Care of the Teeth.

The importance of the teeth is so great that every means of protecting them should always be welcomed.

Dentifrices do not take the place of ordinary care; they are not a substitute for the removal of those teeth which are hopeless and decayed nor a means for removing food between and around them, which decomposes, and causes decay of teeth, indigestion, offensive breath, etc.

But when combined with a suitable tooth-brush, properly used, they may help in the disinfection of the mouth, improve the condition of the gums and retard decay.

The frequent recurrence of receding and suppurating gums with decay and loss of teeth in Riggs' disease or pyorrhea is one of the arguments for their better care and the persistent use of dentifrices.

The shockingly defective teeth in early life among the poor, especially in cities could often be prevented by suitable hygienic precautions, including the use of proper dentifrices.

People are beginning to realize the important bearing of teeth upon the general welfare.

It is impossible to resist disease successfully when the mouth contains innumerable colonies of disease germs, decayed teeth, suppurating gums, decomposing food, together with adenoids and enlarged tonsils.

Poor teeth are said to have emphasized the pain and distress of many of the soldiers in the trenches in Belgium and France, and they have suffered not only from toothache and neuralgia, but from the clumsy dentistry of their comrades.

A good dentifrice can be made by any competent pharmacist.

It is immaterial whether it is in the form of powder, paste, or fluid, so long as it is good and effective.

The pharmacopoeias of the nations of the world show plainly what a good dentifrice should consist of.

It should contain a fine powder of

THE COMMUNITY DRYING PLANT

One Hundred Families Can by This Means Insure Most of Their Winter's Food Supply.

The Canada Food Board conservation programme has emphasized the great importance of drying vegetables, fruits and all perishable foods. If each community would in fact save enough home-grown food to care for the needs of that community, thus doing away with the habit of depending upon factory-canned products during the winter time, it would be a very material aid to the government, relieving the burden of transportation and allowing all surplus food to go directly for export.

Aside from the aid given to the government by saving in the community the winter's food supply, the preservation of perishable products either through canning or through drying is highly desirable from an economic standpoint. Because of the stimulus given to food production, an enormous surplus of garden stuff has been produced last year and this year. There is no possible market for this perishable stuff aside from the local demand and much of it will necessarily go to waste unless it is preserved for winter use either by canning or drying.

In either canning or drying it is very practical for several families to club together for doing this work. Equipment can be purchased jointly and installed in the schoolhouse or in a vacant store or at the home of one of the members of the enterprise. A committee can be selected to purchase the equipment and superintend the work. Where a number of families do canning or drying together it becomes possible to do the work much more cheaply than it can be done in the individual home and also permits a trading of supplies so that each family can have a variety of products.

A typical drying plant consists merely of a cabinet about sixteen feet long, two feet high and three and one-half feet wide. The top and sides and floor may be made of flooring or ungrooved ceiling or compo board. The top of the cabinet is closed by hinged doors.

The cabinet is divided into five sections, four of which are large enough to accommodate two stacks of drying trays of ten each. These trays are of convenient size for community drying, being one and one-half feet deep, three feet long, two inches wide, made of half-inch material for sides and braces and pearl-wire screen for bottom with wire screen at one end. The trays are inserted in the cabinet from the top and may be placed in one at a time. The compartments are lettered and the trays are numbered so that the product of each patron can be identified.

An exhaust fan is placed at one end of the cabinet. This fan may be operated by electricity or by a gasoline engine, and the air should be drawn through the cabinet at a rapid rate. The plant is operated by an electric motor of two to five horsepower or by a gasoline engine of similar power. The end opposite the fan is covered with ordinary wire screen so that flies may be kept from the drying-fruit or vegetables. Air should enter the cabinet at a rate of not less than one thousand feet per minute and even better results will be secured if the speed is greater. A good test of this air movement is to see if a piece of card-board or a straw hat can be held against the screen at the in-take end of the drier by the suction produced.

The patrons have their vegetables and fruits all prepared when they come to the plant. Two or three slicing machines are provided for the convenience of those who do not have them at home. Every person is urged to have everything in readiness before bringing to the plant, even to the slicing.

A plant such as this has a capacity of one hundred trays, which will take care of about twenty-five bushels of green vegetables per day. After drying, the product can be stored in jars, paper receptacles or any place where the product will be kept dry and away from the insects.

No heat is used in connection with these driers, although it would be well to locate the drier with the open end in a room where a fire could be built, so that, if a prolonged wet spell came, the relative humidity of the air could be lowered by the heat of stove or furnace.

All manner of fruits and vegetables may be dried successfully if due attention is paid to their preparation. Corn, peas, beans, carrots, apples and the like turn out unusually well.

The dried product can be stored in fruit jars, paper sacks or tins. Moisture, insects and rodents are the enemies to watch for but it is easily possible to avoid them. In preparing the dried product for use it is only necessary to soak in water long enough to get back the normal supply. This will depend on the product, soaking overnight being the usual rule. When you dry vegetables or fruit in this way all you take out is the water. The food value and the flavor remain. Put back the water and you have the equal of the fresh product.

HAVING THE "TIME OF YOUR LIFE."

"Toronto is a fine city, but I should not care to live here all the time," writes a woman whose husband's war activities have taken her from a small Ontario village to the Queen City. "Just think, only a few months ago I was chafing at having to spend my life in a dull little burg like this. Now I would give all I possess if we were safely back there and this dreadful war was over. I was having the time of my life in those old days, and didn't know it. The tears come every time I think of home with its safety and peacefulness, and realize that I may never know it again. I think now if the war would only end I should never complain again, but I suppose I should. I'm very human after all."

The intensely human element in the writer reveals itself in the one phrase, "I was having the time of my life, and didn't know it." Isn't that the most natural thing about us humans, from the cradle to the grave? We see it in children readily enough, their ardent desire to be "big," and their utter lack of realization of the good time they are having as youngsters. Haven't we reminded them time and time over that they "are seeing their best days?" Yet their keenest desire is to get away from childhood into the mysterious and glorious realm of grownupness.

The future ever beckons. When we are grown up we plan to have our good time after we've attained certain objects. When we get a certain salary or can live in a given street or know the best people in our town or perhaps write a book, then we'll be satisfied and enjoy life. But this very prosaic drab-to-day is too ordinary to have a good time in. Isn't that the usual human attitude? We're always going to have "the time of our lives" but never do, just because we do not make up our minds to have that good time to-day.

To-day, that's the only time you're sure of. Why not make it the time of your life? It would be very easy, for having a good time depends entirely on your state of mind and not at all on the thing you are doing. Haven't you seen some women who were in their glory when scrubbing the kitchen floor or getting a tremendous washing on the line before any of the neighbors could, while others were unhappy and irritable when at picnics or on excursions or at parties, supposedly having a good time? The difference was entirely in the mental attitude. One woman was doing the thing she enjoyed, while the other wouldn't enjoy anything because she was completely out of tune.

In an article I read recently on the training of children, is the admonition, written by a mother, "Love what you have to do," with the further sage advice to mothers to "retire into themselves several times a day, no matter how tired they feel, and repeat these words, 'I love what I have to do.'" I know at least one mother who would have to live in a chronic state of retirement, the care of small children is so entirely foreign to her. But the advice is none the less sound. If we can make ourselves love what we have to do life is much easier and we can have our good time daily—and know it. Of course, it is no easy matter to make yourself love the thing you just naturally despise, but at least you can refuse to harbor the thought that you hate it. You can jolly yourself at first with the idea that it isn't so bad after all, and in time even the ugliest thing you have to do will come to look good to you.

Have the time of your life to-day by doing the thing nearest and likeliest to do it. Tell yourself that it's your part in making the world safe for democracy, even if the thing is only washing your own dishes. If you do them yourself you are leaving some other woman free to do the work of a man who has gone to fight for you. And while you are having your good time, know it. Don't wait for war or some other disaster to come along and open your eyes to what you've been enjoying. Get the most out of each moment, whether you're in the kitchen or out for a good time. Then, and then only, will you really enjoy living.—D.H.

S.O.S. BOYS SATISFIED.

And Most of Them Are Giving Satisfaction to the Farmers.

The following table shows the number of boys placed on farms directly under the auspices of the S.O.S. movement, in addition to those who arranged for their own employment on farms this year:

Province	Number of Boys
British Columbia	669
Alberta	618
Saskatchewan	1,405
Manitoba	1,006
Ontario	4,621
Quebec	670
New Brunswick	677
Nova Scotia	1,788
Prince Edward Island	500

The total number of city and town boys engaged in farm work this summer will not be known until all the bronze badges have been presented. Zone supervisors are now visiting the boys on the farms, presenting them with badges and holding public meetings in the interest of the S.O.S. movement. Reports indicate that about 90 per cent. of the boys are absolutely satisfied. About 15 per cent. of the return of the farm work. Of the remainder, all the difficulties are of a minor character and these are being adjusted as quickly as they occur.

The Dairy

Sweet Corn and Cows.

Sweet corn and dairying are the twin horses on which a number of

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THE TORONTO FAT STOCK SHOW

will this year offer large premiums for classes of 3 steers; must be fed ninety days by owner.

Premium List ready August 1st.

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WOOL

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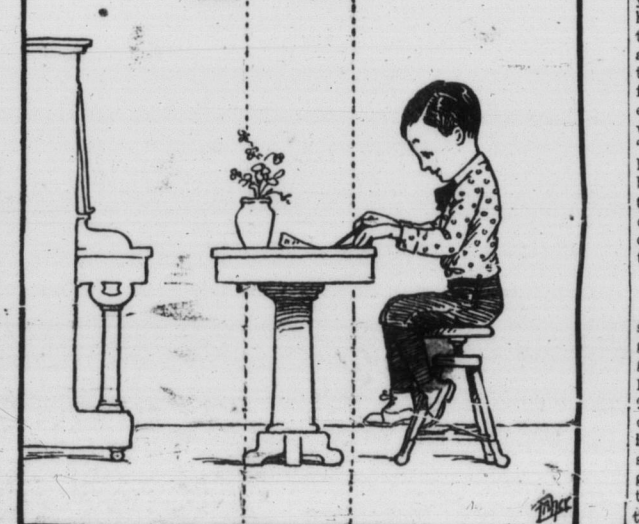
who has sold his wool both ways, and note what he says— or better still, write us for our prices; they will show you how much you lose by selling to the General Store.

We pay the highest prices of any firm in the country and are the largest wool dealers in Canada. Payment is remitted the same day wool is received. Ship us your wool to-day—you will be more than pleased if you do, and are assured of a square deal from us.

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Our young composer tries it.