

THE EVENING TIMES, ST. JOHN, N. B., SATURDAY, OCTOBER 20, 1906.

WITH THE FARMERS AND LIVE STOCK MEN

STRONG CHARGES AGAINST MILLERS

(Toronto Mail and Empire.)
It was made clear to the Grain Commission, which resumed its sittings in the Board of Trade Building last week that the practice of adulterating millfeed is quite general among Ontario millers. Oat hulls, screenings, containing foul seeds and other matter of a refuse character have been mixed with shorts and bran and sold to the farmers as mixed chop-stuff. Two evils result. Owing to the wildness in the millfeed market, the price of the refuse material has been multiplied in Ontario, and as the stuff sold has not a very high food value many farmers have actually lost money in the process of fattening hogs and other animals. It was stated that owing to the poor quality of the millfeed sold it cost any farmer six or seven cents per hundred to raise bacon hogs, which is a figure where profit has reached the vanishing point. It was also stated that the hearing of the grievances of farmers, the hearing of the grievances of farmers, the hearing of the grievances of farmers.

FOUL SEEDS PREVALENT.

G. A. Putnam, superintendent of Farmers' Institutes, stated he had sent out circular letters to the farmers of Ontario in respect to grading of grain and the introduction of weeds through the buying of refuse grain from elevators. In the replies received it was shown that much grain is being fed on farms, American corn being the chief product, although refuse wheat from elevators, and the waste material from breweries, etc., are being used. In this way weeds are being introduced to the detriment of the country. The methods of testing grain used by the buyers were also complained of. It was held that the testing was not accurate, chiefly because the tester used was too small. It was also stated that the present method of millers in regard to the mixing and adulterating of millfeed should be investigated. It was held that all screenings should be inspected. Mr. Putnam also pointed out that a standard should be fixed for Ontario oats. At present Ontario oats are mixed with Quebec oats and shipped out as Ontario oats, while Ontario oats are generally superior to the Quebec variety.

J. W. Clark, of Gairville, an institute lecturer, gave evidence of the wide extent to which millfeed is being adulterated by millers. Mr. Clark showed samples of shorts, bran and mixed chop from certain Ontario mills, which were badly adulterated with ground oats, hulls and screenings. In some cases the millers had purchased oat hulls from the oatmeal mills, bought them at \$6 per ton and then mixed them and sold them to the farmers for \$10 to \$12 per ton. There is no food value in oat hulls. This mixed feed contained many noxious weeds, such as false flax, wild oats and wild mustard. Owing to this adulteration Mr. Clark said many farmers were obliged to give up hog raising, as they found they could not sustain the animals for less than six or seven cents per pound. In some cases the millfeed was so badly adulterated that hogs would not eat it. In some cases the hogs would not eat it. In some cases the hogs would not eat it.

THIS FARMER HAS A WELL PAYING COW

The Holstein breeders are proud of the records at the stall of many of their cows, and the following letter from Fred C. Clark, of Victoria, P. E. I., will add more to their credit. Fred and management, as well as breeding, have a great part in a cow's productiveness. The World holds that a great many of our ordinary cows turn them that they do more care and thought were expended on them. But if the \$7000000 can be made, why not set the best for the best? A few years of careful testing and selection will do the work. Mr. Clark says that he began breeding March 20, 1905, and weighed every milking with the exception of the week she spent at the 'fair,' which was estimated from previous week. Regular samples of milk were taken from six or eight consecutive milkings and tested by our creamery man, from whose figures the amount as possible was kept of the feed consumed, and then charged her at the following figures: Roots, \$2 per ton; hay, \$10 per ton; grain and meal, \$1 per hundred; and pasture and green feed, \$12 for season, make a total cost of \$40.55. Her monthly amount of milk was as follows: March, 444, April, 1,231, May, 1,170, June, 1,092, July, 1,208, August, 1,170, September, 1,003, October, 1,221, November, 791, December

THE MILLERS' VIEWS.

C. B. Watts, secretary of the Dominion Millers' Association and central wheat buyer for the association, said the quaterster was the only feasible manner of testing grain, as the half bushel or bushel tester could not be worked with the nicety required. Mr. Watts said there was no government inspection of grain testers, as the farmers had, unfortunately for themselves, had these measures shut out as a legal test. Regarding adulteration of millfeed, Mr. Watts said that two years ago the Dominion Millers' Association waited upon the government and asked to have the matter stopped. The association was anxious to have this practice discontinued, but there did not seem to be any provision regarding it now. There should be a pure food law for animals as well as for human beings. In regard to screenings, the witness said that Manitoba screenings should not be permitted to enter Ontario, as they contained many noxious seeds.

W. S. Fraser, of Bedford, maintained there should be some special legislation shutting out wood seeds, which are being sent out through the medium of screenings, as detailed by Mr. Clark. In regard to the tester, Mr. Fraser said the buyers had a tendency to use the tester when

SHEEP FARMING IN NOVA SCOTIA PAYS

(Toronto World.)

The society for the encouragement of sheep raising in Nova Scotia has compiled some pertinent facts which The P. E. I. Agriculturist hopes will benefit the sheep farmers. The society gives the result of a year's work of a couple of flocks of Nova Scotia sheep, to show that the matter is not as simple as it is often represented. The society gives the result of a year's work of a couple of flocks of Nova Scotia sheep, to show that the matter is not as simple as it is often represented. The society gives the result of a year's work of a couple of flocks of Nova Scotia sheep, to show that the matter is not as simple as it is often represented.

WASTE PRODUCTS OF FARM TO BE CON- VERTED INTO FUEL

(Coal Trade Journal.)

It may seem a faraway cry, but there are several prominent coal men at Chicago who are taking quite seriously the experiments made by the department of agriculture and others, by which corn stalks, corn cobs, potatoes and various other more or less starchy substances are converted into alcohol at remarkably small cost. Not long ago the highest possible attainments for the denatured alcohol, the manufacture of which will be encouraged by the recently enacted legislation, was supposed to be to displace gasoline and other high grade products of petroleum, used in operating automobiles and providing other special forms of power. But these Chicago coal men are looking a little farther ahead than that and are investigating for themselves in a superficial way the possibility that the domain of old King Corn may also be invaded and partially overcome by this new and unexpected rival.

ALCOHOL AT LOW COST.

There have been published recently many opinions respecting this new fuel, some of which ridiculed the possibility that it could even worst its nearest neighbor, gasoline. But the experiments that are being made by the department of agriculture and others, are demonstrating the possibility of making alcohol at very low cost. Moonshine whiskey has sold in the south as low as 20 cents a gallon, and the production of the denatured alcohol probably costs no more than the superstitious manufacture of distilled spirits by primitive contrivances. One bushel of corn, it is asserted, will make five gallons of whiskey, and in the large distilleries the actual labor cost has been put as low as five cents a gallon.

WASTE PRODUCTS OF THE FARM.

In the manufacture of denatured alcohol the cost of material is in some instances absolutely nothing, being the waste products of the farm. In a report issued a few days ago by the department of agriculture, the results of recent experiments of making alcohol from corn cobs and from corn stalks at Hopetown, Ill., were given. It was found that a bushel of corn stalks, when treated by the experimenters is that the erection of a distilling plant in connection with the cannery, would produce waste products of the cannery, would produce waste products of the cannery, would produce waste products of the cannery.

WILL COAL BE DISPLACED?

That there will be a livelier interest in the subject after the denatured alcohol bill takes effect Jan. 1, seems certain. Powerful financial interests are already said to have secured options on many of the western distilleries, with a view of transforming them into fuel producers, as soon as the law permits. But the production of the denatured alcohol, it is thought, will not be confined to large distilling plants. The region of its greatest activity will be the distinctive agricultural districts, where fuel is relatively expensive, and where there is a superabundance of waste products. There are coal men who are inclined to the view that in the strictly agricultural regions, if no farther, coal may sooner or later be displaced to a considerable degree.

COTTAGE PUDDING.

This is one of the oldest and best liked of all puddings, easily cooked and very satisfying. One pint of flour and two teaspoons of baking powder, one cup of sugar and one cup of milk; two ounces of butter creamed into the mixture, and a dash of salt. Bake in a cake pan in a hot oven and serve at once with a thin wine sauce.

HOUSEHOLD RECIPES

A good pudding can redeem a poor dinner. What housewife does not have occasional bad luck with her cooking, or who is not obliged to serve warmed-over dishes? Those are the nights to make a good pudding which will make up for all the deficiencies which preceded it, and the satisfaction and a good taste. If the dinner is hearty and happens to be all right, serve a light dessert, but meagre vegetables and warmed-up soups demand a pudding to lighten the load. Nothing supplies this want like a good pudding, and fortunately puddings are easily made, and few grown-ups refuse an attractive pudding with a rich sauce.

BREAD AND BUTTER PUDDING.

Beat five eggs to a froth and then stir in a pint of milk in which a pinch of salt has been added. Have ready a number of buttered bread cut a good thickness; butters and place a layer of them in a well-buttered pudding dish. Scatter soaked raisins and currants over the slices and sprinkle on a little sugar and spice; then put on more slices of the buttered bread, and repeat this alternately until the dish is filled. Then pour over the custard made at first and bake for about half an hour. To vary this recipe, use sliced apples and a little more spice instead of the raisins and currants.

GINGER PUDDING.

Stir a tablespoonful of butter into half a cup of sugar. Beat two eggs and stir in the sugar and butter. Add a cup of molasses, a cup of warm milk and one tablespoon of ginger. Bake in a hot oven until well browned. Serve with cream or a wet sauce.

DAINTY PUDDING.

Take six eggs and beat the yolks and

Girl Who Freed Father from Jail, Before His Picture



NEW YORK, Oct. 19.—"Papa's coming home for Christmas, and we'll invite good Governor Higgins to come down from Albany and see our Christmas tree, and we'll have baby Helen and the rest of the children taken out of the home and we'll all be together again," cried little Jennie O'Rourke today when she and her mother started for their last rest to Sing Sing prison, where they will visit the little girl's father, John H. O'Rourke, who, through her plea to Governor Higgins, has obtained the promise of his release in time to have Christmas dinner with his family.

O'Rourke was convicted four years ago by the authorities of Dutchess county of having set fire to a barn in which he had two horses, the prosecution charging that he did so in order to get the insurance on the horses. His wife and daughter say he never did it, but he was sentenced to eight years in the Sing Sing prison on purely circumstantial evidence.

Jennie, in telling the story of how she obtained the commutation of her father's sentence, said today:—

"When papa was first sent away we tried to get along, but mamma had to work so hard that after struggling along for some time we had to send my five brothers and sisters away to a home."

"We wanted my papa back to help us

and cried and cried for him, but they told me that only the governor could let him come home again."

"After the children were sent to the home mamma found that she could not pay the rent for her house any more and we moved to those two rooms, where we are now living, at No. 688 Eighth avenue."

"Mamma took in washing and sewing, and I helped her a lot. I can do almost as much as she can now, for working so hard has made her awfully sick, and every night when she was through working she would sit in her chair and cry for hours for the other children and for papa."

"I saw Governor Higgins' picture and knew that he was a good man, so I wrote him two letters, telling him just how I wanted my papa to come back, and I told mamma so, didn't I, ma?"

"I have prayed every night for papa and for Governor Higgins. He is an awfully good man, and when Frankie and Joe grow up, I'm going to make them vote for him."

Governor Higgins, after the receipt of the child's letter, investigated the case and yesterday he signed papers that will release O'Rourke a few days before Christmas.

Place several large apples, pared and cored, in the pudding dish, as many as the dish will hold. Fill the cavities of the apples with sugar and raisins. Make a custard of five eggs and a pint of milk, as for the bread and butter pudding, and pour over the apples. Bake about half an hour, or until the apples appear done, and the custard is well set. When done, turn out onto a flat dish with the bottom side up. No sauce is required for this.

BIRD'S NEST PUDDING.

Place several large apples, pared and cored, in the pudding dish, as many as the dish will hold. Fill the cavities of the apples with sugar and raisins. Make a custard of five eggs and a pint of milk, as for the bread and butter pudding, and pour over the apples. Bake about half an hour, or until the apples appear done, and the custard is well set. When done, turn out onto a flat dish with the bottom side up. No sauce is required for this.

Tree Planting in Moncton

F. W. Sumner Offers Prizes—Where is Capt. Edget?—The Fast Good Enough.

MONCTON, Oct. 17.—Fred W. Sumner has made a proposal to the board of school trustees with a view to encouraging tree growing about the school grounds. In all he offers some fifty dollars as prizes and for the purchase of trees. He offers prizes to three scholars, earning the best results in planting and caring for individual trees. The school board has decided to take up the proposition, and a committee has been appointed to carry it into effect.

A young clerk who has been employed for some time in the I. C. R. office, has suddenly disappeared from the city and is supposed to be journeying across the border. Some friends mourn his sudden change of residence.

The whereabouts of Capt. A. Edget, of this city, is still a mystery. To his friends, search has been made almost everywhere, but he has been unable to get tidings of him, but all his friends are anxious to see him.

At the annual meeting of the Moncton Curling Club, held last night the following directors were elected: H. G. Marr, A. C. Chapman, E. W. Givan, J. A. Leary, W. W. Givan, H. Hardy, J. W. T. J. M. Cook, H. G. Marr was elected president, A. C. Chapman, secretary, and J. A. Leary, treasurer.

Hon. O. J. LeBlanc, M. P. for Kent, who has been critically ill for some weeks, is able to be around again and is in the city today.

Fred S. Abrams, of John Abrams & Sons, has returned from a trip to the Canadian west, and expressed himself as satisfied to remain in the east. His opinion is that a man earning \$150 in the east is as well off as a man earning \$250 in the west. He has accordingly come back contented to live in Moncton.

John S. Rhodes, of Rexton, Kent Co., left yesterday for McLeod, Alberta, where his brother is chief of police.

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