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nibbled by rabbits and hollowed out by crickets, and perhaps a leaf or two cemented to it (as Curzon would an old manuscript from a monastery's mouldy cellar), but still with a rich bloom on it, and at least as ripe and well-kept, if no better than those in barrels, more crisp and lively than they. If these resources fail to yield anything, I have learned to look between the leaves of the suckers which spring thickly from some horizontal limb, for now and then one lodges there, or in the very midst of an alder clump, where they are covered by leaves, safe from cows which may have smelled them out."

Apples that were good enough for a philosopher are good enough for anyone. Ask the children how they would like to get such apples as these. None of them should be wasted in a year when the world may be short of food. If you do not want them for yourself, "Roll Them to the Kiddies."

FRESH VEGETABLES AT CHRISTMAS

Every farm house in the West, large or small, has a cellar and the time has come round to stock it with vegetables for winter use. A good deal of difficulty is often experienced in keeping vegetables thru the winter in this country and very often many vegetables have been discarded from the kitchen garden just because in former years such would not keep thru the winter in the cellar. Very often the cellar is more to blame than the keeping quality of the garden stuff. Cellars to be efficient must be dry, well drained, well ventilated and kept clean. Further than this it must be frost proof, because altho roots kept constantly in a frozen condition will not be harmed and can be used advantageously when desired, it is not desirable that ordinary house cellars be made cold storage rooms. Vegetables rapidly decay if alternately frozen and thawed out, hence this condition must be avoided if success is to be obtained in the storage of garden produce. Vegetables keep best if kept at a constant temperature, a few degrees above the freezing point. They also have a tendency to sweat during the early period of their storage, tending to heat somewhat and give off moisture, hence the necessity for thorough ventilation is apparent. The cause for a great deal of waste in cellars is the fact that a stove or furnace is kept in some part of it which has the tendency of raising the temperature much above the ordinary and in this way spoiling a great deal of the stored produce.

Before placing any of the vegetables in the cellar it should be well cleaned out and thoroughly aired. All shelves should be cleaned of dust and the rubbish which will collect in the best regulated houses, and if possible it would be very advisable to give the walls and ceiling a coat of whitewash. A number of nails driven firmly into the joists of the roof will be found to be very useful as also will any number of clean barrels, boxes and bins which can be put to good use in the storing of roots.

Carrots, Beets and Parsnips

Carrots, beets, parsnips and such roots should be placed in these boxes in clean dry sand. This treatment will keep them from drying out and they will keep in splendid condition until spring. Perhaps the best way to fill these bins is to place in a layer first of dry sand then a layer of roots, another layer of sand and so on until all the roots are stored. When these are used care should be taken to only uncover as many as are needed at that time. If celery is to be stored it should be placed upright in a flat box and covered up to the leaves in dry sand. It should be kept in the coolest part of the cellar and away from any strong odor since it has the property of assimilating any such smell and hence becoming unfit for food.

Onions and Cabbage

Onions should be pulled on a sunny day and left spread out in the sun for a day or two to dry off. The stalks should never be cut, but can be twisted off and this applies to all roots. If the tops are cut off bleeding will result, but this will not take place if the tops are carefully twisted off. No roots, with the exception perhaps of swede turnips, should be allowed to freeze so that if a frost is possible at night during the drying process they should be taken in at night and set out again in the sun during the day time.

Cabbages should be pulled up, the dead

rough outside leaves broken off and the heads hung up by roots separate from one another suspended from nails driven in the joists or else they may be simply placed on the shelves. Parsnips are about the hardest root of any to pull from the garden and about the best way of handling them is to plow a furrow down the side of the row close to the roots, uncovering just as many as will be used during the winter. These can be stored with the rest of the roots in the cellar and the remainder left in the ground over winter. Left in this manner these roots will keep perfectly well until spring.

Tomatoes

Tomatoes are a little different to other garden vegetables, but they may be stored late in the fall if all the vines are pulled up and hung upon nails in the coolest part of the cellar. The tomatoes will go on and ripen for a long time if left thus on the vines, or if picked from the vines and stored in a basket or tub, ripe tomatoes may be used on the table until quite late in the fall. Potatoes, of course, should be dug and pitted and allowed to sweat in the field for several days before being finally placed in the cellar. Squash, pumpkins and other cucurbits should have their stems left long and may be placed not touching one another on the shelves provided. Much more fresh vegetable food could be used on the farm tables during the winter if only proper attention were given to the storing of garden produce. Only the best vegetables should be put away, they should be allowed time to dry in the sun before being stored in sand, they should be handled carefully, not bruised, and above all, the cellar should be arranged so that it is possible to keep about an even temperature around 38 to 40 degrees Fahrenheit at all times. The vegetable storage portion of the cellar should be partitioned off and kept quite separate from the rest of the room, and by doing this little or no trouble should be experienced in keeping garden produce all thru the severest winter weather.

Up-to-Date Banking

Continued from Page 12

1—Collateral security is deposited to the full amount.

2—The regional bank must keep a reserve in gold and lawful money of 40 per centum against the notes issued to it by the government, including a five per cent. gold deposit with the treasurer of the United States.

3—Federal reserve notes issued to any regional bank must be at once retired when presented to another regional bank or when received in the ordinary course of business by the government.

4—The regional bank yielding only six per cent. to its stockholders will have no inclination to ask for more notes than it can easily redeem as presented, or than is required by the legitimate demands of business in its district.

Helping Local Communities

We have then a well-considered plan to prevent financial embarrassment to the country at large or any section of it thru tight credit and scarce money. The vast reserves now held in New York are to be decentralized and distributed among the regional banks. Each regional bank must look after the business of its own district so that the savings of the people will not be switched to Wall Street. Every community has a national bank and when a farmer or other business man applies for accommodation he cannot be put off with the reply that the bank has no money. If the note is good the bank has only to pass it on to the nearest branch of the regional bank for that district to have it rediscounted, and the regional bank can get national currency from the government to meet all demands made upon it by member banks.

If there is any defect in the plan it is not having a big central bank at Washington instead of a more or less detached board of control, but there are political reasons why a democratic congress could not re-establish the United States bank.

The new banking and currency system embodied in the Federal Reserve Act gives practical effect to the following principles:

1—The state, and not the banks, to regulate the volume of currency.

2—A government bank, whose primary purpose is to rediscount commercial paper for the banks.

3—Said rediscounting to be effected

thru an issue of national currency, issued against goods collateral endorsed by the banks and their customers and based upon a gold reserve adequate for all ordinary purposes of redemption.

Canadian Legislation

These principles were recognized, to some extent, in the legislation of last summer by the Dominion Parliament, but the machinery created by parliament at the war session upon the recommendation of Hon. Mr. White, seems to be a machine without motive power. It can only be set running by the chartered banks and they show no disposition to press the button.

However, a comprehensive plan for Canada, based upon the fundamental principle underlying the Federal Reserve Act, was presented to parliament by W. F. Maclean, M.P., for South York, when the Bank Act was up for revision two years ago. Mr. Maclean proposed to establish a Bank of Canada, as a government bank of issue and rediscount. He proposed making all the currency national, but to compensate the banks for the loss of circulation by issuing to them a like amount of national currency at a low rate of interest. Also to accommodate the banks and their customers by lending to them the national credit, as represented by national currency, upon good collateral and at moderate rates of interest as required by the legitimate demands

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