

RED ROSE

For particular people—
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Address communications to Agonomist, 73 Adelaide St. West, Toronto

SUMMER SPRAYING AND DUSTING

It is rank foolishness to plant potatoes unless you are prepared to spray them. The potato disease is a fungus, the minute spores of which float about unseen in the atmosphere during the late spring and summer. These spores alight wherever they can, but whether or not they happen to rest on the potato foliage they can develop only under particular conditions, warmth and moisture each being an essential factor.

The potato plant is the congenial host of these spores, and when they reach the leaves or stems they lie inert until the required conditions prevail, when they immediately develop slender threads which enter the tissues of leaf and stem, and as soon as this happens the fungus has installed itself in a fortified position.

What is necessary is that before the spores have an opportunity to secure themselves, the whole surface of leaf and stem should be covered with a chemical film against which the fungus cannot battle. Therefore, in order to make sure of success, the potato plants must be sprayed several times throughout the season.

In addition to disease there are a number of insects ready to prey upon the potato unless they are held in check. These insects are all of the chewing or eating kind, and we can fight both disease and insects by using a combination mixture, such as lead arsenate and Bordeaux. Spraying first when the plants are six inches high, and continuing at regular intervals of two weeks, we can check disease, also potato bugs and flea beetles.

The commercial grower prepares his own Bordeaux-arsenate mixture at home, but where only a limited quantity is necessary for the home gardener, there are reliable pastes on the market.

SAFEGUARDING THE ONION CROP

On some soils and in certain seasons the onion crop may come through safely, but on the other hand the plants are liable to be attacked by the onion fly, or if they escape that scourge, a visit from thrip is always to be feared.

To prevent the fly from damaging the crop, mix one cupful of kerosene in a pail of sand and strew it along the young plants, or spray with kerosene emulsion.

The emulsion is prepared by mixing three pints of kerosene and half a pound of soft soap—or whale-oil soap—with one gallon of boiling water, mixing thoroughly by churning with a hand pump, and adding seven gallons of warm water when the onions are young, and six gallons when they are forming bulbs.

The spray should be applied in the form of a dense mist, repeating at intervals of two or three days, and always after heavy rains.

Another method is to dust the plants with lime and flowers of sulphur, mixing one part of the latter in six parts of lime.

Onion thrip may be present among the plants for some time before its presence is discovered. The thrip is such a small microscopic insect, but in spite of lack of size it can ruin the crop if not checked. The spray used may be either kerosene emulsion or nicotine. Once a week is not too often to spray.

Tomatoes are subject to certain diseases such as blight, represented by the sudden wilting of the plants. Any plant affected in this manner should be dug up and burned. Bordeaux mixture will help to keep the disease in check. Fruit rot as it appears on the blossom end of the tomato fruit is a bacterial disease; sometimes all the fruit on the plant will be affected. To prevent the above and other troubles, it is advisable to spray the plants with Bordeaux just after they are planted, and two more applications thereafter at intervals of ten days.

A DOUBLE-BARRELED WEAPON

Cucumbers and melons are subject to the wilt disease. Troubled quite extensively at one time with the wilt disease, we now have practically eliminated the disease by regular spraying with Bordeaux. Start with a Bordeaux-arsenate spray as soon as the vines begin to run, repeating at regular ten-day intervals, and it will take care of both insect pests and disease. Aphids are to be feared when they find lodgment on the melon vines, for as they work on the underside of the leaves they are difficult to get after.

ISSUE No. 20—24.

POULTRY.

We all agree that green feed for the layers is essential in winter, but I'm afraid we quite forget it is equally necessary in summer. And there comes a time in late summer when vegetation is not so green and plentiful.

Maintaining a crop of green feed all during the summer and early fall not only aids the birds by furnishing them with a constant supply to eat, but it helps to keep from contamination the ground upon which the chickens are running.

Where birds are allowed the run of the farm this problem is not so keen as where they are confined. The birds will get a sufficient supply all summer where there is some damp portion of the farm. There comes a time, however, when the growth becomes woody and not available. This is where the following suggestions for a permanent supply of green feed will fit in.

If possible, some permanent sod should be provided. Alfalfa or clover, especially the former, is desirable. Where it is not possible to maintain such a permanent sod other arrangements may be made. Green feed may be provided by putting in a succession of crops.

To allow the birds to run outside and at the same time provide green feed it is necessary to have a double yarding system. Under such a system one yard is growing a green crop while the birds are feeding in the other; when the green crop is entirely consumed the other should be ready to take its place, and so on.

The following rotation may be used in sections where, in general, the growing season is not very long.

Yard A—April 1, oats and peas; June 1, birds feeding; Aug. 1, soy beans; Oct. 1, birds feeding.

Yard B—April 1, birds feeding on fall-planted crop; June 1, buckwheat; Aug. 1, birds feeding; Oct. 1, wheat and rye.

These dates may vary two weeks either way, depending upon weather conditions and climate, and the crops may vary some with the locality. The main idea is to get something in that will make a fair growth and will supply green feed for the birds. The crops need only be three or four inches high—just so the birds can get some green feed.

Another purpose that green feed serves is the supplying of vitamins, necessary alike to old birds and young.

The question of green feed in the summertime brings up another, namely, the cultivation of the land to rid it of worms.

Whenever these pests pop up it is a good plan to keep the birds confined to the houses, closing them up according to the recommended methods and removing and burning the litter at frequent intervals, at the same time plowing up the land on which the birds are to run later and liming it at the rate of two tons of lime to the acre. The longer the birds can be kept off the land the better, but in the meantime a crop of some sort can be grown on it.

If green feed can be supplied all during the summer to keep the birds in shape and if plowing and liming can be done occasionally to keep the land in shape, good results ought to follow.

Remember this about growing green crops. They keep the birds in good health; they help to maintain egg production; they supply vitamins to the birds; they maintain proper sanitary conditions by keeping the soil from being contaminated.

"A few more flowers strewn on the pathway of life."

When a man feels the reprehension of a friend seconded in his own heart, he is easily heated into resentment.

Handy Built-In Ironing-Board

BY WALTER ANDREWS.

"Every time I want to iron," said my wife one day, "I have to dig the ironing-board out of the closet, put one end on the sink and the other on a chair-back, and then get the electric iron from a drawer that sticks when I try to open it. Next I get a chair, balance myself on it, reach up to the electric-light bulb, unscrew it, screw in the iron attachment, step down and put the chair away. After the ironing is done I have to go through the same unhandy performance in reverse order. Isn't there some way to make things more convenient?"

I put down my newspaper and tried to fix my mind on the tragedy, for such it evidently was—to her. And tragedies in the home give a fellow an uncomfortable feeling that prevents a calm enjoyment of the daily news. Besides, I like to see the little wife happy and singing.

"I'll think it over," I remarked hopefully. Whereupon she looked so comforted that I was intrigued into adding: "And I'll fix things handier for you."

But the more I thought of it the more hopeless I felt. What did I, a mere man, know about the innermost ethics of well-behaved ironing-boards? All of a sudden I remembered a bungalow owned by one of my friends who was always bragging about his wonderful built-in conveniences. Perhaps he might give me a hint. So I dropped over to his house one night,

Pruning the Orchard.

Dealing mainly with the renovation of neglected orchards, the Dominion Horticulturist, in Bulletin No. 79, gives a few general principles that apply to the younger and more vigorous orchards. In pruning, the operator must bear in mind that each tree is in itself a proposition, and that each variety has some general characteristic which must be considered.

To prune the King in the same manner as one would prune the Wagener is to court disaster. Pruning wood growth heavily in the spring would induce such a heavy wood growth that matters would be worse than before, while in the case of the Wagener, not being such a vigorous grower, rather heavy pruning in the spring might be advantageous. To a certain extent it is true that in pruning it is desirable to cut out all branches that grow in towards the centre and also all branches that interfere with each other, but if this principle were rigorously followed in the case of the King, there would be little left to bear fruit.

The whole matter is a case of judgment and personal experience. It is quite possible to over-do pruning, and it is a good idea to prune no more than you have to. The orchard having once been put in good shape, the removal annually of dead wood and diseased wood, with now and then a healthy branch that is inclined to the obdurate, will suffice. The bulletin quoted is available on application to the Publications Branch of the Dominion Department of Agriculture, Ottawa.

Potato Inspection and Certification.

Arrangements have been made for the continuation of potato inspection and certification during the coming season, and forms of application have already been forwarded to all potato growers whose fields were inspected last year. These forms are returnable up to July 1st, so that there is still ample time for any other growers who may desire to submit their fields for inspection to write for a form and secure any particulars they may desire in respect to the work. Letters (postage free) should be addressed to the Dominion Botanist, Central Experimental Farm, Ottawa, who will see that every attention is paid to requests for forms and additional information. He will arrange for the carrying out of inspections at the appropriate time during the season.

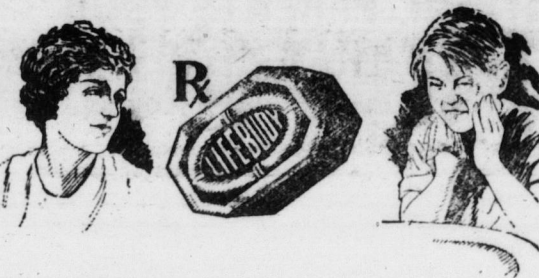
Two field inspections will be made, the first as near as possible to the blossoming period, and the second one three to four weeks later.

The standard for the field inspection will be the same as that applied last year, and any fields, as the result of the two inspections, found to measure up to this standard, will be considered eligible for certification, subject to an inspection of the tubers after harvest and the grading out of any which may appear undesirable for seed purposes.

Watch for Clogged Oil Holes.

The connecting-rod bearing had burned out and a new one was installed. This burned out almost immediately and though the crank shaft appeared all right a careful examination was made. The shaft was one of the well drilled kind through which the oil is fed under pressure to the bearings by a pump. The hole leading to the bearing causing the trouble was tested by forcing oil under pressure through it. It was found to be clogged with metal from the burned-out bearings. Careful cleaning of this oil hole put a stop to further trouble.

Therefore, in replacing burned-out bearings it is a good plan first to test the oil holes by at least forcing air through them, as it is an easy matter for the melted metal to run in and clog them, causing further trouble.



Mother's prescription

JOHNNY is taking a prescription. His careful mother—the family health doctor—ordered it. Her daily ounce of prevention—Lifebuoy Soap—works wonders in combating disease.

Every day your children touch dirty objects and cover themselves with germ-laden dirt. Give them Lifebuoy—the health soap.

Lifebuoy protects

The rich creamy lather of Lifebuoy carries a wonderful health element deep down into every pore. The skin is completely purified, and cleansed—delightfully stimulated.

LIFEBUOY HEALTH SOAP

More than Soap—a Health Habit

The odour vanishes after use, but the protection remains.

LEVER BROTHERS LIMITED, TORONTO

Comparative Yields from High and Low Testing Milk in Cheesemaking.

Investigations carried out by the Dairy Department and the Chemistry Department of the O. A. College with low and high testing milk used in the manufacture of cheese gave results that are interesting to cheese factory patrons. The low testing milk contained 12.01 per cent. solids and 3.41 per cent. fat. The high testing milk contained 12.29 per cent. solids and 3.62 per cent. fat—not very much difference between the two samples. The yield of cheese per 1,000 lbs. of milk was 89.85 pounds from the low testing lots, and 95.84 from the higher testing lots, or nearly six pounds of cheese more per thousand pounds of milk for a very small increase in the percentage of fat and total solids. This is further evidence of the injustice of paying for milk on the basis of weight only and not considering the fat and solids content of milk when dividing money among patrons of cheese factories.

Export of Live Stock and Products.

Exports of cattle from Toronto in March were 3,836 compared with 5,382 in the corresponding month of last year. The cattle export from Canada to the United States in March this year totalled 7,596 compared with 6,356 last year, and to Great Britain 11,386 compared with 11,373. Calf exports to the United States were 2,381 compared with 1,810 and

for the quarter this year 4,168 compared with 3,067 last year. Beef exports to the United States in the first three months of this year were 1,650, 100 lbs. compared with 892,500 lbs. last year, and to Great Britain 1,414, 100 lbs. compared with 3,645,100 lbs. Bacon exports to Britain were 26, 404,000 lbs. compared with 27,074,000 lbs., and to the United States, 118,500 lbs. compared with 48,000 lbs. Pork exports to Great Britain amounted to 1,277,600 lbs., compared with 1,202,000 lbs., and to the United States 351,000 lbs., compared with 248,900 lbs. Mutton exports to the United States were 2,400 lbs., compared with 700 lbs.

I Begin Culling Early.

Does it pay to cull chickens? It certainly pays me. I cull mine for the first time when they start feathering out. All that feather out quickly across the back, with all feathers lying down smooth in the wings, with good shape of head and body, I mark for breeders. The rest I sell at nine weeks of age for broilers. This saves feed and work, gives me more room and more profit. Then what I have saved I watch closely. Whenever I see any that are not developing properly, I cull them out at once. In fact, I cull the year around. Thus I keep fewer chickens and yet get more eggs at less cost of feed. Too many folks keep all the pullets, whether they lay much or not.—L. H.

Once more, speak clearly, if you speak at all; carve every word before you let it fall.—Holmes.

CHEVROLET

Brings your friends close to you

THE isolation and loneliness of the farm have gone. Friends miles apart are now neighbors. Cities once the mecca for holidays and market days only, are now only a few minutes away.

On the other hand, the country places, the beauty spots of nature and the friends in the country are now within easy reach of the city folk.

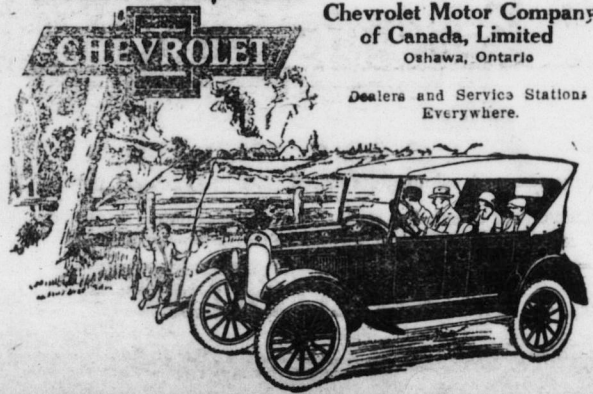
And in bringing this service to Canadians, Chevrolet has gone beyond any other car built. Chevrolet offers quality, dependability comfort and full equipment at a price unapproached by any other quality car in the world.

Moreover by its low prices and easy payment plan, Chevrolet has further enlarged the group of those who can afford to own this fine quality car, and bring to them the enjoyments of motoring to a still greater degree.

Before you buy a car at any price, see Chevrolet. Examine its fine quality thoroughly. Ask for a demonstration.

Ask About The G.M.A.C. Deferred Payment Plan

For Economical Transportation.



THE CHILDREN'S HOUR

LIVE AT THE FRONT.

Where do you live and work, my boy, in the kitchen back in the rear? So far away, when the door-bell rings, So busy you cannot hear? Some visitors ring but once, you know, And then pass on their way; If you want them as friends to remain with you, You must let them in to-day. Oh live in the very front of your house, Where the slightest knock you'll hear; Welcome all noble thoughts and desires, The moment that they appear.

By H. O. Spelman.

JACKIE RABBIT AND SAMMIE SQUIRREL ARE ALMOST LATE TO SCHOOL.

Just how it happened I don't know, but one morning Jackie Rabbit left home for school a little later than usual. It might have been because he overslept, or broke his shoestring, or perhaps both. But, as he ran out of the door with his books under his arm, he felt quite sure he was going to be late for school.

At the gate he remembered that he hadn't kissed his mother, so he ran back. At the gate the second time he remembered that he had no handkerchief, and so had to run back for one, then started for school as fast as he could go.

But he had lost so much time going back to kiss his mother and to get his handkerchief that he felt more sure than ever he was going to be late for school.

When he had gone quite a way, he met Sammie Squirrel waiting for him. "We'll be late for school," said Jackie. "Oh, Sammie, why didn't you go without me? I was late for I forgot to kiss mother and forgot my handkerchief, and I'll be late for school and so'll you. Oh, why didn't you go on without me?"

"Couldn't think of it, Jackie," said Sammie. "If you are late for school, I'll be late for school, too. But perhaps either of us won't be late. Come along, come along." And off they ran side by side as fast as they could go. Just as they were nearing the schoolhouse, the last bell was ringing, and how they did run. If they could only get inside the door before the last ding-dong, they would not be late.

They reached the schoolyard and the bell was still ringing. Jackie was lagging a little behind, for he was getting out of breath. But just as Sammie Squirrel put his foot on the doorstep the last ding-dong sounded. Jackie was coming a few paces behind.

"Grab my tail," said Sammie, and Jackie did. Sammie jerked him into the door just as the last ding-dong sounded.

Neither of them were late for school, but very much out of breath.

Commercial Buttermilk.

In the Dairy Department of the Ontario Agricultural College during the past season a few lots of commercial buttermilk were made by using either pasteurized skim-milk or the buttermilk from churnings of pasteurized sweet cream, not ripened before churning.

To the milk was added 20 per cent. water, 5 per cent. culture and one-half ounce of salt per one hundred pounds of milk. This was allowed to stand until the next morning when it was nicely coagulated. The coagulated milk was then poured into the churn and churned for about twenty minutes. This made a buttermilk that was in good condition, had good flavor, was smooth, and did not separate. After churning one lot for fifteen minutes a small amount of cream was added. The churning was then continued and in nine minutes the cream had churned into fine butter granules which gave it the appearance of "old-fashioned" buttermilk, and was well liked.

Examination of Specimens. In service to the man on the land, the Bacteriology Department of the Ontario Agricultural College examined and reported on a total of 207 morbid specimens, including samples from poultry, cattle, swine, man, horses, bees, plants and trees.

A total of 62 samples of farm well water were examined, of which 46 were condemned for pollution.

Samples of milk, bread, ensilage, soil, sewage and other materials were examined for favorable or unfavorable conditions induced by micro-organisms.

This service to the man on the land is not fully appreciated. Only 62 samples of well water were sent in from over thirty-nine provinces and of these 46 were so polluted as to be unfit for domestic use. This indicates a condition that the Ontario Agricultural College would be glad to assist in relieving. The College is here for service. Use it. It is yours.

Sweet Clover.

The Dairy Department of the Ontario Agricultural College made four lots of butter during July when the cows were pasturing on sweet clover. The butter was scored when fresh and again after holding in storage, but none of it had a flavor that could be attributed to sweet clover. These results are similar to those obtained in 1922.