

Soils and Crops

By Agronomist

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.

Saving Labor.

We are feeling now the scarcity of labor. Another season this will be still more noticeable. We must therefore, start now to prepare for the labor situation at that time.

How can we do this? First by co-operating more intensively among ourselves. Each neighborhood planning as a whole the maximum use of each farm machine that may be too expensive to buy individually, as manure spreaders, silo cutters, feed grinders, ditch diggers, etc. It is economy to buy fertilizers in advance so they can be hauled and stored in the barn during the winter for spring and fall use. Each person should be able to know how much he needs. A great saving can be made by buying in carlots.

The planning of work far in advance will in many cases make many working days and possibly months difference in the course of the year's work. We should also plan on growing such crops that require the least amount of time for harvesting compared with the money and nutritive value. We should also plan on having such crops that will make use of a farmer's time as well as that of the hired help continuously, and not have all the work pile up at one time.

See that all machinery is well greased to prevent rust, hosed as soon as not needed, as well as all repairs made, each machine being looked over very carefully to see if there are any worn parts that need to be replaced. One binder I saw this summer had been used every season for the last twenty years. It cut seventy-two acres of grain this year. It could

not have done this if it had not been taken care of. Clean, oil and repair all harness. A well oiled harness will last twice as long as the one mis-used.

Make gates that are light, serviceable, easy to operate. Did you ever think how many minutes, as well as hard work, could be saved by having such gates? You get accustomed to seeing and using your own gate, but notice those of someone else. Some of you have spent hours, possibly days of valuable time during the busy season repairing fences, but only in a makeshift way to keep the cows out for the time, only to be compelled to do it again in a day or two. Such places can be fixed at odd times during the winter, and in many cases the loss of crops damaged by the cattle would have paid for the labor several times. Besides getting mad at oneself on account of one's own carelessness is hard on a person's morals.

Replacing a broken hinge, on the barn door or putting a cheap fastener on it instead of using a prop may save minutes which, taken as a whole, are valuable. Repairing buildings, stopping cold draughts on the cattle saves feed because it makes the cows produce more economically.

Farmers as a whole have co-operated in their work more this year than ever before. There is a great difference, however, in the amount of work done with the same help in a given time on the different farms. One man is a hustler, and had everything ready in advance, another takes plenty of time for everything and being unable to prepare for a certain kind of work until the moment it is needed, causes a great amount of wasted time.

The Dairy

Experiments carried out in recent years show that the falling off in milk supply from cows lying out is little or none as compared with those kept constantly tied up, provided the animals are well fed, and reasonable shelter is found. Animals which are allowed exercise get up a healthy circulation which enables them to withstand chills, and if they can get rough shelter they adapt themselves to the winds. Animals tied up in undue warmth during part of the twenty-four hours, and standing in cold draughts, such as are found in most cowsheds, are in a more defenceless condition. Ventilation and draught practically always go together and do not work harmoniously for the animals.

Animals are able to stand great cold with impunity so long as they can get under shelter to keep their skins dry, and can lie dry. It is the evaporation of moisture from an animal that causes chill, and consequently the necessity for sheltering hovels in lands and pastures. When topping up fattening cattle there is no doubt that meat is more quickly laid on when they are restricted in their movements; but in doing this the ultimate object is not

in maintaining a healthy constitution for a lengthened period. It is not to be inferred from what has been said that animals should be left to face the full brunt of wet and wind, snow and frost, and the amount of shelter needed depends very much on the breed, and whether it is in its natural climate.

Food is the great defender from cold, and the colder it is the more needed. A well-filled stomach, even though it be of coarse food with little or no nutriment, seems to act as a protection against cold, the bulk of warm substance acting as an inner lining against loss of temperature; but the increase of cold should be met by additional starch or fatty matter, which when assimilated, will generate heat. The well-known experiment on pigs carried out years ago by Sir John Lawes showed that a large proportion of the food consumed went to maintain respiration, to which starch and oils mainly contribute.

Poultry

There are many late-hatched chicks now arriving at roosting age, and the trick of getting them safely to roosting without losses from crowding, overheating, and thus lowering their vitality, is no small problem.

Some helps that are saving losses among progressive poultrymen are poultry-wire covered frames that can be set in the corners of the brooder houses and brood coops to prevent the chicks from crowding into the corners when sleepy time comes.

Another similar help to be used later in getting the chicks to roost early is slatted or wire-covered portable bridges leading up to the level of the low roosts and so made that the chicks cannot get under, through, or behind the bridges and roosts. The chicks will then naturally walk up to the roosts when trying to get to their former sleeping place on the floor litter. It is important to place the low flat roosts just above the place where they have previously slept on the floor.

The first roosts for the youngsters can well be made in the form of a movable platform having the roosts two inches wide and a foot apart, and the entire under side of the roosting platform covered with poultry wire to keep the chicks from going down through and behind the roost to sleep on the floor. Even when hundreds of chicks are housed in one brooder coop, this plan will prevent them from crowding and overheating, since there is always air below and they will naturally prefer to sit on the roosts rather than on the uncomfortable wire.

Amused The King.

The King and Queen had an enthusiastic reception when they visited the Western General Hospital at Liverpool recently. One man, who had been first wounded at Mons, told the King that he had been visited after that battle by Lord Kitchener, who had said, "Well, well, bullet wounds don't matter much nowadays!" "But they ain't good for your health, your Majesty," said the veteran, while the King and those around him laughed.

Sheep Notes

It is quite possible for the farmer to establish a flock even at present prices and realize 50 to 70 per cent. profit on his investment during the first year. Intelligent care must be taken to prevent all undue losses in quantity and quality of mutton, lamb and wool.

The cheap but efficient wintering of the flock largely governs the annual income therefrom.

If infested with ticks, dip at once and thus save nearly one-half the winter's feed. The lousy sheep not only consume more feed and remain thin and weak, but produce less wool and that of a lower grade.

Unwashed wool worth 65 cents per pound, which is more than butter, cheese, beef, eggs or other perishable animal products, surely deserves proper care in preservation. Only the clean fleeces bring the top price. A few moments spent now in repairing racks, feed chutes and pens to keep chaff, dust and cobwebs from the wool will be well repaid.

The sheep poorly wintered and allowed to become weak or sick produce weak lambs and a light fleece. This fleece is always of low value per pound due to weakness of fibre produced during the unthrifty period. Good wintering pays in every way.

Don't sell last spring's lambs in a light, unfinished state. Finish them for Christmas or Easter, and by thus marketing home-grown fleeces, make \$1 to \$1.50 per lamb, over selling early in the unfinished state. Winter finishing or fattening rations—Roots (turnips preferable if there are any wethers) 4 to 6 pounds; or ensilage and roots, equal parts, 4 to 5 pounds; hay (clover and fine grass) 1½ to 3 pounds; grain mixture as follows:—

1. Oats, 3 parts; bran, 1 part; corn, 1 part.
2. Oats, 4 parts; bran, 2 parts; oil-cake, ½ part.
Start with ¼ pound per lamb per day.

GOOD HEALTH QUESTION BOX

By John B. Huber, M.A., M.D.

Dr. Huber will answer all signed letters pertaining to Health. If your question is of general interest it will be answered through these columns; if not, it will be answered personally if stamped, addressed envelope is enclosed. Dr. Huber will not prescribe for individual cases or make diagnosis. Address Dr. John B. Huber, care of Wilson Publishing Co., 73 West Adelaide St., Toronto.

The first four years of life are the human formative period.

FROM 18 TO 24 MONTHS.

Four meals daily. 7 a.m. Cornmeal, hominy, oatmeal, with butter and sugar or milk and sugar or butter and salt. A soft boiled egg every 2 or 3 days. Minced chicken on food occasionally. A drink of milk. Bran biscuit and butter or stale bread and butter. When egg or minced chicken are given cereal in smaller proportion or cut out. 9 a.m. The juice of an orange. 11 a.m. Rare beef, minced or scraped; the heart of a lamb chop finely cut. Minced chicken. Baked potato, spinach, asparagus, squash, strained or stewed tomatoes, stewed carrots, mashed cauliflower. Baked apple or apple sauce. Stewed prunes. Stale bread and butter. Sample dinner. Lamb chop, baked potato, stewed carrots, baked apple, stale bread and butter. After the 21st month well cooked string beans may be given.

2.30 p.m., Chicken, beef or mutton broth with rice or with stale bread broken into the broth. Custard, cornstarch, plain rice pudding or junket. Biscuit and butter or stale bread and butter. 6 p.m. Farina or cream of wheat (each cooked 2 hours); from 1 to 3 tablespoons with milk and sugar or butter and sugar or butter and salt. Drink of milk or malted milk or weak cocoa. Zwieback or stale bread and butter. Wheatworth biscuit.

After 18 months many children will have better appetite and thrive more on 3 full meals the day, at 7 a.m., 12 o'clock, and 5.30 p.m. At about 3 p.m. a cup of broth and a cracker or toast or a drink of milk may be given if it does not take away the appetite for the evening meal.

The oatmeal, hominy and cornmeal above mentioned should each be cooked 4 hours the day before they are used. The cereal should then be of the consistency of thin paste. This is strained through a colander and should form, on cooling, a jelly like mass.

QUESTIONS AND ANSWERS.

Large as a 2 Year Old.

Will you kindly send me a feeding schedule for my 19 months old baby. He is very healthy and as large as a two year old. 2. Would you advise taking the bottle from him entirely? Does a baby at his age require one or two naps a day?

Answer—Read to-day's article. 2. By all means. Babies should be weaned at 12 months. 3. Better two naps. He will most likely take them anyway. Babies seem to have just about three functions in life. Take nourishment, sleep, and wriggle when neither eating or sleeping.

Fracture of Collar Bone. In case of a broken clavicle on an athletic field what should be done before the doctor comes? 2. What is the length of time required to repair the break.

Answer—Put the sufferer flat on his back, arms by his sides, no pillow but rather a cushion under the spine so that the shoulders shall be thrown back as far as possible. 2. About six weeks.



Willie thought the skating fine. Didn't see the danger sign; Till—kerplash—and he was in, icy water to his chin.

MY CHRISTMAS DINNER

A Delicious Menu That Covers These Points: Home Production, Economy, Patriotic Food Conservation. By A Country Woman

Somebody said "Christmas" and I woke to the fact that Christmas dinner this year cannot be as it has been in our family. The food shortage has changed conditions for all of us. Being a patriotic woman and having a patriotic family I am shaping our diets to these new conditions and so must make the Christmas Day as patriotic as possible.

In the first place we are not spending as much money on ourselves as we have felt we had a right to do in pre-war years. There are too many calls for help for the Red Cross, Victory Bonds and all our own community work. Therefore my Christmas dinner must be planned not to cost too much.

Instead of going to town to buy dainties, canned and otherwise, the home feast this year will be from strictly home-grown products. Just as I came to this decision my flock of geese waddled past the window and I decided the chief part of my menu: goose. I cannot feed the big birds with expensive grain.

As I picked out the fattest of the flock I recalled that this patriotically planned dinner must fall closely in line with Mr. Hanna's counsel to us housekeepers to conserve fats, meats, sugar, wheat. The goose will furnish all his own grease and grease to spare for shortening for many days to come.

Patriotic bread appears daily on our home table and as we like white bread for gala occasions I will use the yeast oatmeal bread. The color is white although the usual amount of white flour is reduced.

At this point I took a mental walk among my stored foods for I know that we can have a delicious dinner and yet be economical, conserve the necessary products according to Mr. Hanna, use home products and—oh, yes! eat correctly. I try to remember that three times a day and shall be happy when I have made a perfect habit of thought along this line.

Goose—there is my muscle builder and my fat producer; patriotic bread—there is my starch content; I will have apples with the goose and a fruit salad and—for those who like it, a fruitade—these are from the group depended on for mineral matter, vegetable acid and body-regulating substances; potatoes, onions, canned pears, hickory nuts, all home products give me more foods in the other groups and take care of the sugar-group. I can use honey to make my salad dressing, saving sugar.

Look over my menu as it is going to be and congratulate me on having covered all the points: economy, food conservation, home-production, patriotism, deliciousness.

Roast Goose with Stuffing
Cinnamon Apples
Creamed Onions
Patriotic Bread

Pear Salad with Honey Dressing
Brownies with Coffee or Fruit Drink
Hickory Nuts

Roast Goose

Select a bird of weight to allow about one pound to each person to be served. Dress and scrub inside and out with warm water in which baking soda has been dissolved. Rinse well in boiling water and dry with clean towels. Stuff and tie into shape. Rub the outside with flour mixed with salt and pepper. Place in roasting pan with breast down. Baste frequently with pan drippings. Add one cupful of water to the pan after the first half-hour of roasting.

To determine time for roasting allow one-half hour to each pound. To make the gravy, skim off as much as possible of the fat in the pan. Thicken the liquor that is left with flour, first wet with a little cold milk and stirred until perfectly smooth. Add boiling water gradually to make the gravy the right consistency.

Stuffing for Goose

2 cupfuls bread crumbs, 2 cupfuls stewed apples, 1 cupful currants, ¼ teaspoonful salt. Add the stewed apples to the bread crumbs, mix well, add the salt and the cleaned currants.

Cinnamon Apples

These are used as garnish for the goose. 2 cupfuls sugar, 1 cupful water, 6 medium-sized firm apples, 1 teaspoonful red cinnamon candies.

Boil the sugar and water together for five minutes, add the candies. Core and peel the apples and put into the syrup. Cook very slowly until the apples are tender but not until they break or mash. The red candies give color and flavor. Let the apples stand in the syrup until ready to use. They should be clear and a bright red color. Serve round the goose on platter. Give one to each guest with the helping of goose.

Creamed Onions

Boil rather small white onions until tender. While hot pour over them for each cupful of onions, one-half cupful medium white sauce. The sauce may be prettily garnished with finely chopped fresh or finely sifted dried parsley, one level tablespoonful to each half cupful of sauce.

Patriotic Bread

1 cupful liquid, 2 tablespoonfuls sugar, 1 tablespoonful fat, 1 teaspoonful salt, ½ cake compressed yeast softened in ¼ cupful liquid, 1 cupful rolled oats, 2½ cupfuls wheat flour. This proportion makes one loaf of bread.

Scald liquid and pour over rolled

oats, sugar, salt and fat. Let stand until lukewarm. Add yeast softened in warm water. Add flour and knead. Let rise until double its bulk. Knead again and place in pans. When light bake forty-five minutes to one hour in a moderate oven.

If dried yeast is used, a sponge should be made from about one-half cupful liquid taken from the amount given in the proportions, and some of the flour. This is allowed to rise before adding the oatmeal and the white flour.

Pear Salad with Honey Dressing
One-half of a large canned pear or two halves if the pears are small.

The Dressing

3 egg yolks, 1-3 cupful extracted honey, 1-3 cupful vinegar, pinch of salt, whipped cream. Beat the egg yolks slightly. Add the honey, salt and vinegar. Cook in double boiler until it thickens. Beat with egg beater as it thickens in boiler so that it will be smooth. Set away to cool. Before serving fold in a moderate amount of whipped cream just before adding to the salad, remembering that we are all now economizing in the use of cream. Garnish with canned red cherry or cranberry on top.

Honey Brownies

1-3 cupful shortening, ½ cupful extracted honey, 1-3 teaspoonful soda, 1 egg, 1-2 cupfuls flour, ¼ teaspoonful salt, 1 square melted chocolate, 2-3 cupful raisins, 2-3 cupful chopped nuts. Warm honey slightly but do not let it get hot. Add the soda and then the shortening. Beat well. Add the well-beaten egg, the melted chocolate, then the flour and salt sifted together, and lastly the raisins and nuts cut and floured. Stir stiff, adding more flour if necessary. Drop by spoonfuls on well-greased tins and bake in a moderate oven.

Fruit-Juice Drink

Use lemonade, grape fruit juice or a combination of juices, such as grape juice with lemon juice. Crab-apple jelly and grape jelly can be boiled together with a little water, strained, seasoned with the juice of lemons. Any unspiced, acid fruit juice can be used to make a delicious fruitade.

We shall have the simplest of refreshments for our third meal on Christmas Day.

Bread-and-butter sandwiches, the bread cut very thin, will be the principal item. Day-old bread is necessary for these. Part of the sandwiches will have jelly or peanut butter or a touch of salad dressing substituted for butter.

Hot coffee or tea for those who must have it, milk or a fruit drink will be served by one of us seated or perhaps we shall just let each one help himself.

Doilies take the place of the tablecloth and only plates and spoons, cups, saucers, glasses and napkins are needed.

Make Bees Work Overtime
Plans are being worked out in California whereby at the end of the honey-gathering season bees will be transported to a new region where flowers are blooming to see if they will continue their work and thereby increase the output.

HIGHEST PRICES PAID
FOR RAW FURS
and GINSENG
N. SILVER
220 St. Paul St. W., Montreal, P.Q.
Reference: Union Bk. of Canada

W. R. ADAMS CO.
FREMONT, NEB., U.S.A.
Pays The Highest Prices
For RAW FURS

HIGHEST PRICES
Ship your furs to Adams by express or parcel post. No duty on raw furs into U.S. Our armies need the furs and we are paying big for them. Write for Price List 110. W. R. ADAMS CO., Raw Fur Merchants, FREMONT, NEB., U.S.A.

Ship To
FUNSTEN
To Day
FREE Get Highest Prices From the World's Biggest Fur House
The fur season is up at its height. Manufacturers are in the market. We want sheep, coyotes, mink, muskrat, fox, rabbit, and many other skins. Write for FREE BOOK. Trapper's Guide, Trapper's Supply Catalogue, etc. Also Fur Market Reports and much more. FUNSTEN BROS. & CO., 414 Pioneer Bldg., St. Louis, Mo.

Teach Courage; Never Tell Child He's a Coward

It sometimes takes a lifetime to undo careless, thoughtless remarks.

One day a well-meaning father suggested to his 5-year-old son that he was a coward. And while he was playing with a little friend on the street we overheard this remark: "Father says I'm the biggest coward in the whole family."

Looking him straight in the face we said to him: "Why, you're not a coward. Such a fine boy as you couldn't possibly be a coward."

The boy was greatly amazed, and, as we walked on, we heard him murmur softly: "I'm not a coward." She said I'm not a coward," finally adding, "She said I couldn't be a coward."

This one thought, repeated to him several times and turned over and over in his mind, eventually overthrew the false fear instilled by the father.

Not long ago the daily press contained the story of the 10-year-old son of a New York business man who drew his few dollars from the savings bank, boarded a train for Chicago, and, after three days of amusement and loneliness, his money all gone, was found in a hotel bitterly weeping. His identity was revealed, the parents were notified at once, and the boy was sent on the first train back to his home.

Open Door to Evil Chance

On the way to the station he sobbed out through his tears, "Well, my brother can't call me a coward any more, any way."

Who knows but that this everlasting taunting of a child with the accusation of being a baby or being a coward has much to do with many such escapades and other daring exploits on the part of the juveniles who are chafed by such insinuations? Those of us who are acquainted with the vice and crime of a great city can imagine just what might have happened if this boy had been a little older, if his heredity had not been so good, if his money hadn't run out, if he had been able to remain in the big city long enough to make undesirable acquaintances.

Many criminals have confessed behind prison bars that when they were children they were called cowards. After a while they actually came to believe that they were cowards, and in their efforts to acquire courage and demonstrate their bravery they were led to desperate and even criminal acts. They prowled around the dark alleys just to convince themselves that they were not afraid, that they were not cowards, and there they made the acquaintance of the criminals who led them into new and dangerous paths. Even if a child enters this world handicapped by heredity let us not lessen his chances of success by adverse suggestion.

To Inspire Courage

Faith-thoughts, thoughts of bravery and of courage may just as easily be instilled into the mind of the normal child as thoughts of fear and cowardice. A child should never have suggested to him that he is afraid. He should be constantly assured that he is brave, loyal and fearless. The daily repetition of these suggestions will contribute much to the actual acquirement of the very traits of character that are thus suggested; but this does not mean that a child should not be taught caution and forethought.

Never tell children that you suspect they are dishonest or untruthful. Be very slow to accuse, and suspect them of falsehood or theft. Tell them over and over again they are the best boys and girls in the world; that they are going to make the noblest of men and women; that they love honesty and truth.—Dr. Lena Sadler.

Farm Efficiency.

I watched a farmer some time ago while he was feeding the horses, says a successful stock grower. There were 16 head in two parallel rows of stalls. The oats for the feeding were at one end of the stable in a vacant stall. The stalls headed to the outside of the barn.

The man who did this feeding carried each horse's basin of oats from that vacant stall to the feed trough of each horse. With sixteen of the animals that meant quite a few trips. It meant a good many feet of traveling because the barn was about 40 feet long.

Wouldn't it have been pretty easy to have carried a bushel of those oats along to each stall and saved all the walking, or maybe placed the barrel on a wheelbarrow? With a lot of chores on hand a few such unnecessary trips as this would make a difference of a good many minutes in the day's work.

Can you think of any unnecessary steps that you take around your barn when the chores are being done? Maybe it will pay to look a while.

A rubber heel has been invented that can be slipped over the high heel of a woman's shoe.

Because locusts are rich in nitrogen and phosphoric acid the government of Uruguay has appointed a commission to ascertain if the insects cannot be utilized in fertilizers, soap and lubricants.