

ADVICE TO FARMERS

BY THE SECRETARY OF AGRICULTURE FREDERICTON

TO THE FARMERS OF NEW BRUNSWICK

Lord Rhonda wrote the other day: "The food wanted by mankind does not exist. The word 'shortage' is not strong enough for the situation. To put the matter bluntly, the whole world is up against a nasty thing, familiar to the people of India, called 'famine'."

Herbert Hoover has said: "It is my belief that food will win this war; starvation or sufficiency will in the end determine the victor." And who will be the victor?

"I fear," declared Lloyd George, "the disciplined people behind the German army, the rationed family and the determination of wife, and sister, and daughter, and mother to stand and starve so that their fighting men may be fed—I fear it more than the Imperial army itself."

The importance of food in the war today is fundamental. It is a species of ammunition, a fuel for fighter, absolutely essential alike for the efficiency and energy of the soldiers and the endurance of the civilian population. The food industry is a war industry. Its workers today have the importance of shipbuilders and munition producers. Will our farmers and the women of our homes give to our brave soldiers in their noble cause that loyal support that Lloyd George tells us the German people are extending to their Imperial army in its brutal attempt to conquer the world?

The Allied nations have exactly the same right to our food supplies that we have to the protection accorded us by their men and means on the western front. At last there is complete unity in Allied strategy, the men and resources are being used wherever they are most needed, and our food supplies must be placed unreservedly into the service of our common cause if we are to avoid defeat.

The Allies may be starved into submission. Always food-importing, their home production has decreased greatly during the war. The wheat and rye crop of France is less than one-half her pre-war yield, that of Belgium, Italy, neutral Europe is far below normal, and yet bread is almost the entire food of their poorer classes. The sugar crop of France has fallen to one-third its normal amount; in Italy it is a partial failure, and the Allied nations are excluded from the sugar supplies of Germany and central Europe. In meats and fats they have almost a famine. Their herds have been slaughtered until reduction cannot go much further if the children are to have the indispensable supply of milk. Their hog shortage is over 33,000,000, and yet fats are peculiarly the foods of fighters, containing as they do, in the same amount twice the energy of starches or sugar.

These nations and even the neutral nations of Europe are upon strict rations. Great Britain has reduced the individual consumption of sugar per annum from 92 to 26 pounds, and France to 13 pounds; even the rations of the soldiers have been reduced. Mr. Hoover declares that they "have made the most drastic reduction of consumption. There is actual privation among their women and children; there is starvation in Belgium."

The shortage in ships is even more serious than the scarcity of food. The Germans seek to sink the world's ships to an extent that will cut off supplies from the Allies and starve them into submission. "All we have to do," says Hindenberg, "is to hold firm and the submarine will win the war." A year of submarine warfare has destroyed over 1,000 ships, or more than 6,500,000 tons, and nearly three times the amount built within that time. And yet the need of ships for the transportation of supplies and men is greater than at any other time in the war, while the tonnage is probably not more than three-quarters the pre-war amount, and its destruction is still proceeding faster than its construction. More ships, more food, more men; these are our imperative needs.

(1) There is wheat in Australia and sugar in Java, but the submarine has deprived the Allies of these distant markets. They are practically confined to North America, and are limited to wheats, meats, fats, sweets, or other concentrated foods. This continent must save the Allies rations from defeat by starvation.

(2) The Allies have the ugly alternative of using ships to bring the reinforcements and munitions instead of food; or to import foods from distant markets at the sacrifice of needed reinforcements. It is a dilemma of food or soldiers with the danger of defeat from hunger, or by the greater armies of the enemy unless we come to the rescue. Three voyages from Europe to Canada can be made in the time of one from Australia. Instead of going to Australia or Java for wheat or sugar let the vessel make one to Canada for food, and two to the United States for men and equipment, and it may be possible to supply both food and men and save the situation. Germany organized her farms and her kitchens and has warded off starvation. Will the products and consumers of New Brunswick support our heroic army?

(3) Our food control is not a species of charity but an imperative duty, and our Government another year may not

hesitate to commandeer our western wheat for war purposes. It may say to us, "You can grow wheat, it is disloyal for you to bake your bread out of the wheat needed by the hungry populations of the Allies; if you want bread you must grow it." To be absolutely sure of wheat bread another year we must produce the wheat, and to be self-sustaining this province must increase its crop five fold.

(4) It is a patriotic duty to grow more wheat, coarser grains, pork, and other live stock another year, and, in addition, it is thrift. Armies require enormous supplies of animal products, the world's supplies are nearly exhausted, so that prices for these commodities will be high for several years. The Food Controller has limited the packer's profits, and has fixed the millers' and middlemen's profits on mill-feed in order to encourage increased production of live stock. He is urging our farmers to grow more hogs, as these animals are more prolific, contain more edible meat in proportion to bone, are ready for market at an earlier age, and produce more fat in the meat, than any other animal.

In growing wheat our farmers produce their own bread and feed for their live stock. They are also assured that the price for home grown wheat will equal the western price for the same grade, plus the cost of transportation. We should increase our total production in New Brunswick another year. The Dominion and Provincial Governments are helping the farmer to secure additional labor, seeds, fertilizer, and capital. Ford tractors are to be imported, and capital should be provided for worthy farmers on reasonable terms. Mr. E. A. Schofield, President of the Provincial Committee, is interesting business men in production, and is urging them to aid the farmer by advancing capital on fair terms, or by assuming part of risk. The opportunity and responsibility must ultimately rest with the farmer himself; without doubt he is short-handed, but the needs are imperative and he must work a little harder this year than usual, and use methods perhaps that he would not follow under normal conditions.

The loyal farmer will show his patriotism in his production, he will do his bit on the farm by increasing his output, or by substituting for these crops which generally give him the greatest profit crops most essential for the war, because most needed as a food supply. Wheat and potatoes may compete somewhat, and a patriotic farmer may reduce his acreage of potatoes and increase his sowing of wheat. Potatoes are perishable, bulky, not well fitted for export, and can be substituted for bread at home only to a partial extent. At the present costs of production potatoes may not be much more profitable another year than wheat. At \$3.00 a barrel to the producer the price to the consumer in St. John, Montreal or Toronto is 50 cents a peck, with far less food value than an equal expenditure in flour at present prices, and too high to secure the desired consumption. It is safe even on the best potato farms to grow a certain amount of other crops, and this year it is a patriotic duty.

The Department of Agriculture is able to supply our farmers with seed wheat, oats, and barley of high quality, and at prices considerably below that of reliable seed houses. The wheat has been purchased through the Dominion Seed Commissioner. It is of the Marquis and Red Fife varieties, thoroughly cleaned, guaranteed for germination, and bagged and laid down, it will cost about \$3.00 per bushel. One essential for increased production is high grade seed. Persons wishing to secure seed from the Department may place their orders with their County Councillors.

Each farmer should do his best on his farm, and co-operate to increase the production in his locality. Local Food Committees in different centres of the province are organizing to increase production. The conservation and increased production of food is the great work before the people of Canada to-day. Its achievement is the imperative call of loyalty and duty. It is our opportunity to unite with our soldiers in their fight for victory.

LOBSTER REGULATIONS TO BE CHANGED

Ottawa, Mar. 7.—An important change in the lobster fishery regulations for that portion of the maritime provinces coast west of Halifax harbor has been made by order-in-council, the naval department announces to-day. This change consists in the establishment of a size limit of nine inches for lobsters and will become effective at the end of the present fishing seasons. The announcement states that, while the regulation may have the effect of closing the canneries, it will, in a few years, put more money in the pockets of the fishermen, as well as conserve and build up the industry. In the past the practice has been to ship lobsters nine inches long and over to the United States live lobster markets, and send the small ones to the canneries. This practice, however, has been telling on the supply of lobsters which has been declining from year to year. Lobsters do not lay eggs until they are about nine inches long, and the number of eggs produced increases rapidly with the size of the lobster.

Kindly Man—"Sonny, you'll be a great man some day." Bright Boy—"That's what some one told father when he was a little boy."—Buffalo Express.

THE HOME GARDEN

STARTING LONG SEASON VEGETABLES INDOORS

There are some factors, such as Essentials of Gardening, Planning the Garden, Varieties, Seed Supply, etc., which ordinarily, should be considered first. But since some of our readers may desire to prepare for some long season vegetables by starting seed indoors—and that start must be made immediately—we must consider that subject at once—and treat of the other later.

Our average garden will contain comparatively few celery and tomato plants, and early cabbage and cauliflower, and they may be bought from the local florists or growers early in June. However, those who wish to do so, may raise their own plants of these vegetables by proceeding as follows:

The seed box or flat, which is kept in the house, is the most practical device for the home gardener to use for this purpose. It should be not deeper than three inches, from 12 to 14 inches wide and about 20 to 24 inches long. Finnan Haggie boxes answer the purpose well. Place a layer of about 1 inch of gravel or cinders in the bottom of the box—and then fill to the top with garden soil. A finer seed bed may be procured by first passing the soil through a small sieve of about 1/4 inch mesh. Press the soil down firmly with a small piece of board. Cross-furrows of the box, mark shallow drills or furrows, 1/2 to 3/4 inches deep, and 2 inches apart. Sow about 8 seeds to the inch in the row and cover nearly level with the surface pressing the soil slightly with the hand to firm it. Celery seed should not be covered more than 1-8 inch. Water a little and set in a warm light place, preferably just inside a sunny window. Give water from time to time, enough to keep the soil moist but not wet, but not enough to leak through the box. If the box is in a window, after the plants are up turn the box each day to prevent them growing in one direction towards the light.

When the plants are 1 1/2 inches high, thin out to 2 inches apart in the row. This gives them space enough to make a strong stocky growth. If you want to keep the plants which are thinned out, set them two inches apart each way in similar boxes or "flats." When the tomato plants are about 5 or 6 inches high thin out to 4 or 5 inches apart in the flat. The plants thinned out may be set, one each, in berry boxes. Then when finally planted into the garden, the bottom of the box is cut away and the box sunk in the soil in the permanent location. This gives the plants an excellent start as the soil around the roots is not loosened or disturbed. When the cabbage and cauliflower plants begin to grow again after first thinning out, thin out and transplant again 3 1/2 to 4 inches apart each way. Leave the celery plants at 2 inches apart. Further directions on the after handling of these plants will appear later.

For the seed, a packet of each vegetable should be plenty. The following varieties are recommended: Tomatoes—Alacrité or Early Jewel. Cabbage—Early Express or Jersey Wakefield. Cauliflower—Early Snowball or Dwarf Erfurt. Celery—Golden Self Blanching or Perfected White Plume. Brussels Sprouts (handle same as cabbage) Amager Market. Peppers (handle same as tomatoes) Chinese Giant. Get seeds "tongue" up by a well known reliable firm. See that the packets are stamped 1918. Celery seed, particularly, is practically worthless if more than a year old. Label the rows of seed planted with name of variety and date. Approximate time required for germination, Celery, 10 to 20 days. Cabbage and Cauliflower, 5 to 10 days. Pepper, 9 to 14 days. Tomato 6 to 12 days.

The necessity and importance of the vegetable garden has never been so urgent or marked as it is now. The food supply must be increased by every means at our command, and city, town and village dwellers, can and must help to swell that increase.

THE NEED FOR GREATER HOME GARDEN PRODUCTION

The situation is extremely critical. The civil population of France has exactly three day's supply of food. Italy, if anything, is worse off than France. The British Isles are on rations. Unless the people of the North American continent put every atom of their strength and resources into an unparalleled and prodigious effort for the attainment of the uttermost production of which they are capable—unless they do this—and do it now—the civilian population of our Allies in Europe faces—famine—disease and death; and our own brave Canadian soldiers and those of the United States, must bow to the victorious force of the German Arms.

We must increase our production and consumption of wholesale vegetables and eat less of the foodstuffs so urgently needed overseas, such as flour, meats, and sugar. Here is the opportunity for the garden owner in city, town, or village. Vegetables should hold a more important place in our daily food, for they have much better food and tonic value than their present consumption, in comparison to that of other foods, would suggest. Vegetables produced in your own garden, because they will be fresh, should be

superior to those from the store or the market. Peas and some other vegetables deteriorate rapidly after they are picked. Sweet corn loses much of its sugar content in a day. The best varieties are not always obtainable in the stores or market, because some of them are tender, hard to handle, poor shippers and deteriorate rapidly. The superiority of home grown vegetables should lead to a greater consumption of them—with a corresponding saving of the foods needed so much for export. Potatoes, carrots, turnips, onions, and beans, especially, may be used to advantage more freely in a variety of wholesome, nourishing and palatable dishes, with a consequent saving of flour, meat and dairy products. Individual and concerted effort towards this end is an essential contribution to winning the war.

The above is introductory to material that will appear regularly in these columns on the production of vegetables in the home garden, the soil and its preparation, planning and planting the garden, varieties to grow, methods of culture, etc.

ANNUAL HAY AND PASTURE CROPS

(Experimental Farms Note)

Taking Canada as a whole, annual hay pasture crops are generally used as supplementary crops and are therefore of secondary importance as compared with hay or pasture crops of a perennial nature, such as alfalfa, clover, timothy, etc. There are districts however, especially in the Prairie Provinces, where annual hay and pasture crops are rather important. This is especially the case where the supply of natural prairie hay and pasture is scant, and in districts where on account of light precipitation cultivated perennial hay and pasture crops, yield comparatively small returns.

It is not our intention to give any detailed account of the various annual hay and pasture crops that are grown, in the different parts of the Dominion. We simply wish to call attention in a general way to their importance, the more so the indications are that it may be in farmer's interest to use annual hay and pasture crops to a greater extent the coming season than ever before.

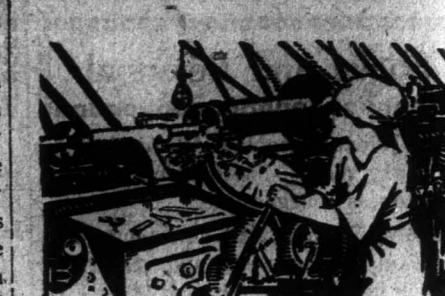
When it comes to the question of what kinds of annual hay and pasture crops are likely to prove most profitable, we would first of all give this advice: Do not take a chance with crops that are not sufficiently well known. Especially during the last few years, a number of southern forage plants have been widely advertised as gold mines for

Canadian farmers. Their wonderful yields and excellent qualities in general have been vividly described and, as a result, quite an interest has been taken in them. The forage plants referred to may be all what they are claimed to be in the south, but when they are grown as far north as Canada, their yielding powers are generally sadly disappointing. Some of them may have some value in certain very restricted localities and may be used for special purposes but, generally speaking, their general usefulness is very limited.

It is our opinion that, at present, we cannot afford to take any gambling chances with crops that we are not sure will prove successful. And really, there is no necessity for doing it, as there are a large number of annual crops that are known, excellent for pasture in Canada. Suffice it to mention that various grain crops may be used very successfully as supplementary hay and pasture crops, either alone or mixed with peas or vetches. For certain districts and under certain conditions, varieties of millets may be used for hay, especially when spring sown crops for some reason or other have failed to catch satisfactorily, and, as a pasture crop, rape is one of the most profitable annual crops for all round purposes.

In cases in which there is some doubt as to what kind of annual hay or pasture crops is likely to give the best results under certain conditions and for certain purposes, please write Central Experimental Farm, Ottawa, or the nearest Dominion Experimental Station.

"I tell you, young man, we need brains in this business." "I know you do, sir; that is why I am offering you my services."—Baltimore American.



Women War Workers

Women who are unaccustomed to hard work, such as work in a munition factory, are subject to aches and pains if the Kidneys are not working properly. Hundreds of women would have had to give up their patriotic work had it not been for

Gin Pills FOR THE KIDNEYS

Perhaps you have had personal experience of these distressing symptoms—pains in the sides and back, Rheumatism or Lumbago, constant headaches, swollen joints or urinary troubles, if so, profit by the example of other women war workers and take Gin Pills. Your money returned if you say you are not benefited.

Gin Pills are sold at 50c a box or 6 boxes for \$2.50. Sample free if you write to National Drug and Chemical Co. of Canada, Limited, Toronto. U.S. Address: No-Dru-Co., Inc. 202 Main St., Buffalo, N.Y. 112

Distribution of Seed Grain 1918

Good seed is scarce. Place your order now with your County Councillor

The Department of Agriculture has ordered 56,000 bushels of oats and 18,000 bushels of wheat. Oats will be sold for \$1.32 per bushel, in bulk, car lots, or \$1.38 in bags in car lots laid down. Wheat will be sold for \$3.00 per bushel, in bags, car lots, or f. o. b. distributing point for smaller orders. Local freights will be paid by purchaser. County Councillors and Agricultural Societies should place car lot orders immediately, stating destination for cars. Delivery not guaranteed unless orders placed within three weeks, because of transportation difficulties. New Brunswick is expected to bread herself for the duration of the war. Every farmer should grow some wheat.

DEPARTMENT OF AGRICULTURE, FREDERICTON, N. B.

We Carry in Stock

THE MOST COMPLETE LINE OF

Light and Heavy HARDWARE

Paints and Varnishes Mill, Plumbers' and Contractors' Supplies

in the Maritime Provinces—Some Say in Canada.

5 All orders by mail or telephone will receive the same prompt attention as though you came in person. 5 If you are a customer you know what our delivery service is; if you are not, become one and see how well we can serve you. 5 Our prices are no higher than good quality goods ought to cost. 5 5 5 5 5

T. McAvity & Sons

LIMITED

Saint John, N. B.

HOW TO USE WHEAT FLOUR

New recipes for experimented with housekeeper has but it is not necessary time recipes. Go any kind can be conservation aims fourth wheat substance of the sugar think milk is not but it is not, alter the food value. V whey, potato water used for the liquid grains than wheat nourishing, but u light.

BUCKWHEAT

- 1 cup liquid (each)
- 1 teaspoon salt
- 2 teaspoons fat
- 1 tablespoon sugar
- 2 cups buckwheat
- 1 cup bread flour
- 1 cup cake flour
- water (add to the sugar, salt, and add the yeast. Add and set in a warm double in bulk. Be a greased pan. Whisk bulk bake in a mod fifty minutes.

OATMEAL

- 1/2 cup liquid
- 2 teaspoons salt
- 1 tablespoon sugar
- 1 tablespoon fat
- 1 yeast cake dissolved in warm water
- 1 cup uncooked
- 2 cups flour

Heat the liquid to over the oatmeal, which have been mixed this mixture has cooled in the dissolved yeast flour in portions, knead when too stiff must be stiffer than is used, or the baked moist and of a coarse dough to rise in a cool little more than knead it and shape it greased pans and all a light touch with a hard, be allowed to form a loaf while it is rising vented by rubbing little fat.

CORNMEAL

- 1 1/2 cups liquid
- 1 1/2 teaspoons salt
- 1 tablespoon sugar
- 1 tablespoon fat
- 1 yeast cake soft
- 1/2 cup corn meal
- 2 cups flour

Pour the 1 1/2 cups of sugar, fat, and corn meal mixed together, gradually until it Cook for twenty minutes heat in a double the meal to cool to softened yeast and knead thoroughly. must be very stiff or baked loaf will be too coarse texture. Allow double in bulk, then leaves. Allow it to least double in bulk

RICE

Best

Best for