

## Great Educational Contest

A Chance to Secure \$50  
For a Little Work

For more than a year there has been built at Amherst a line of Pianos and Player Pianos, which those who know, say cannot be surpassed in any respect. For the same length of time we have been telling you of their merit and also letting you know what others think about them.

Now we want you to tell us just what you think about the piano building and piano selling situation in the Maritime Provinces. We are ready and willing to supply you with a lot of information on the subject, which has been gathered from near and far. With this and your own knowledge we feel sure that you can readily answer the questions given below:

The person giving the best reply will be presented with the

First Prize of \$50 in Gold

The person sending in the next best reply will be presented with the

Second Prize—\$40 on Allowance on the Purchase Price of Any Amherst Piano or Player Piano.

And the person sending in the next best reply will be presented with the

Third Prize—A Victoria

### THE QUESTIONS

- 1st.—Should Maritime Province people buy at home, all things being equal, if so, why should they buy Amherst Pianos?
- 2nd.—Why can Pianos and Player Pianos be manufactured as well in Nova Scotia as in any other part of the world?
- 3rd.—Has sufficient evidence been brought forward to prove that Amherst Pianos and Player Pianos are a success?

### Rules of the Contest

Articles must not contain more than 1,000 words and must be written on one side of the paper only.

This contest is open to any pupil attending the public schools or any other educational institution in the Maritime Provinces.

The Contest closes May 1st, 1914.

Not more than one letter can be sent in by each person.

The subject matter of the replies will receive first consideration and in the event of a tie, literary excellence and neatness will be given particular attention.

The judges in connection with the contest will be Dr. Laing, President of the Halifax Ladies' College, Dr. MacKenzie, President of Dalhousie College and Brother Culhane, Superior of St. Mary's College.

The decision of the judges shall be final on all matters.

In the event of your desiring further particulars and circulars which have been issued regarding Amherst Pianos and Player Pianos fill in, cut out and send the coupon below:

Amherst Pianos Limited, Amherst, N. S.

Without any obligation to me please send me fuller particulars and any circulars which you may have issued regarding Amherst Pianos.

Name .....

Address .....

Standard.

**Amherst Pianos, Ltd.,**

Amherst, Nova Scotia

## Meat May Be Injurious and Is Expensive!

Some people may eat lots of meat without injury to their health, but it's hard on their pockets. Others should avoid meat almost entirely, yet they eat it daily—these pay in both health and purse.

Either class will benefit by eating less meat and more Kellogg's Toasted Corn Flakes.

It gives much more nourishment than its cost in meat, is infinitely more easy to digest—consequently better for you.

Ask for

**Kellogg's**  
**CORN FLAKES**  
It's the original. 10 cents per package.

## AGRICULTURE

The Farmers and the Increased Cost of Foods

(The Journal of Agriculture and Horticulture.)

Much attention has been given during the past two or three years to the matter of increased cost of living. Inasmuch as the farmer produces most of the food-stuffs used in the home he is given the credit, or rather the blame for raising the cost of the family dinner. Let us look for a little at this much-discussed topic and find out, if we can, if the blame should be laid on the shoulders of the farmer.

Before the days of centralization, industrialism the towns and cities were almost wholly supplied with food-stuffs from their immediate neighborhood, and the cost of transportation was practically nil. The number of persons who lived on the land and tilled it was, in comparison with those who lived in towns, very small.

Moreover, in those days it was considered the fit and proper thing for workers on land to be content with small returns for their labor. The superiors had taught them this lesson so well that both parties believed it to be of divine origin. Now and again the farmer would be induced to give his man so far from himself as to demand an improvement in his condition. Away back seven hundred years ago the bear of a peasant rebellion when the cry was:

"When Adam delved and Eve span,  
Who was then a gentleman?"

In France too this persistent demand for redress of grievances culminated in the Revolution when the cry was "Liberty, Equality and Fraternity." Under modern industrialism, however, with crowded towns and cities and fewer workers on the land conditions have changed greatly. The surrounding country no longer supplies the city with most of its food materials. Great steamship and railway lines bring supplies from distant countries where large tracts of land have been brought under cultivation. For many years these new areas produced crops sufficient for the needs of the growing cities at a low price, so that the cost of food remained practically stationary and no pinch was felt by the consumer. But now we all know that these great crops from the new regions were the result of soil-mining and not the product of soil-building. The crops were sold at a price below the normal cost of production. (When the land showed signs of impoverishment and the farmer adopted rational methods of cultivation, involving the maintenance of soil fertility, the price of wheat rose. It is unlikely that the price of wheat will ever fall below that of the 70's and 80's when the new lands

of the western middle States were exploited. No matter what the cost of transportation may be the farmer of today will demand a price that covers the cost of production and a little over.

While this is true of wheat it is equally true of other food-products such as vegetables, poultry, eggs, butter, cheese, beef, mutton and pork. For too long have the farmers sold these products at too low a price, often far below the actual cost of production. Farmers are now becoming book-keepers and are keeping account of every item of the cost of production. They are taking into account the value of their own time and that of their help, the rent of land, the value of feeds and manures, etc. They are no longer content to work for a mere pittance or merely for their health's sake. They are demanding a fair profit on all the produce. The days of peasant's rage are over.

If, then, the consumers find that the prices of provisions have gone up in recent years he should not harbor against the farmer and the hard-working producer who is getting no more than that to which he is entitled. Rather let him examine into their causes of the great increase in cost, which are not hard to detect.

## Quebec Promological and Fruit Growing Society

(The Journal of Agriculture and Horticulture.)

An outbreak of scarlet fever at Macdonald College interfered to some extent with the plans for the winter meeting of the Quebec Promological and Fruit Growing Society. Quarantine regulations prevented the holding of the session at the college, as first announced, and four members of the staff who were to have given the addresses were for the same reason unable to attend the convention which was held in Westmount.

Mayor McKegow offered the society the city's welcome and spoke of the importance of fruit and vegetable culture to this province, especially in view of the increased cost of living. He referred to the handing over of the noted Montreal orchards to the land speculator and to the diminution of the famous apple, which was known on both sides of the Atlantic. He hoped that an effort would be made to prevent this noted apple from becoming practically extinct.

Father Leopold's Address.

Father Leopold, of Oka, president of the society, referred to the unfavorable nature of the past season, which had cut the apple crop short in most districts. Frost had taken the fruit in the blossom stage with the result that in the Huntington district there were very few left to harvest. In a few localities with northerly slopes there had been a fairly good set of fruit. The orchards of LaTrappe monastery at Oka had yielded 3500 barrels. Rent caterpillars had defoliated orchards, were spraying was not practiced. From this latter misfortune it was possible that good might come, since growers were forced to adopt spraying to avoid destruction of the trees. Power sprayers have been introduced, there being eleven of these now owned and operated in the province.

Improved methods of cultivation are being adopted for orchards. While many growers have had fair success leaving trees in sod, it is being abandoned in the experimental orchards at Rougemont, St. Hilaire and Abbotsford that stirring of the soil in May and June followed by corn was productive of best results.

A comparatively new practice has been tried this year at Oka—the thinning of apples when they have attained the size of hickory nuts. It required much labor, but, as Father Leopold pointed out, the fruit removed meant so much less picking in the fall. When thinning is practiced only marketable apples are carried by the tree to maturity. This allows growth of wood and buds for the crop of the following season. For box packing there is a special advantage in the uniformity secured.

Heating Orchards.

The advisability of heating orchards during a frost such as occurred last May was also discussed. Although such a killing frost may occur only once in ten years the expense of providing burners or smudge materials might be more than made up in the saving of a single crop. Growers in Colorado have adopted heating outfits

in many cases and find that they can offset the effects of ten or twelve degrees of frost. Heaters of various kinds are being used with success, to clothe the orchard with a smoke pall, which would prevent the frost from taking hold. Various kinds of heaters were described by the speaker, who said that the fact that Quebec growers were showing a desire to be up-to-date was indicated by the fact that, whereas last year there was only one power sprayer in the province, this year there were 11.

Discussion:

The experiences of members pointed to the conclusion that trees on northern slopes suffered less than those facing south or east. If the thawing is gradual the injury is less, or may be avoided entirely. Mr. R. Brodie stated that it was the first time in his experience that there had been a complete loss. About ten years ago there had been a complete loss. About ten years ago there had been a dip in the temperature at blossoming time, but the day following was damp and cloudy. No ill effects were noticed. Rev. H. A. Dickson, of Megantic county, had saved his crop by spraying before the sun had a chance to thaw out the blossoms. Although there had been 14 degrees of frost the application of the water prevented rapid rise of temperature.

Famous Not Dying Out.

A paper dealing largely with technicalities in orchards was then read by J. M. de Abbeville, of Abbeville, in the discussion which followed Mr. Brodie maintained that the famous apple was not dying out, and referred to an orchard at Havelock, where five barrels to the tree were averaged. Such orchards, where special attention to the standards was paid, were valuable to the province. Mr. Fish had only eleven barrels of famous from his trees. Last year there had been 110 barrels. While unfortunate in not having a crop this year when prices were \$8 to \$10 a barrel, he still has faith in the famous as the best variety for the province. There have been complaints of the difficulty of keeping it free from scale. This was not an insuperable objection, as spraying would enable one to get 80 per cent clean fruit. At Havelock, the market in the old country and in Germany, while inspectors were employed on this side to take care of the fruit while it was being transported. Salesmen also covered the whole of the Dominion, opening markets for the Nova Scotia apples.

Mr. W. T. Macoun, Dominion Horticulturist, spoke on the extension of the work in connection with the Experimental Farms. There are now sixteen of these farms, and several more in prospect, entailing an expenditure of \$800,000 each year for their support. In Mr. Macoun's department there are now four assistants who are specialists in their own lines of work. These include pomology, plant breeding, ornamental gardening, and vegetable growing. In plant breeding there is a wide field in the originating of new varieties hardy enough

for the latitude of Ottawa, and at the same time equal to McIntosh Red and other standard sorts.

Recognition has been given by the American Pomological Society to the work already done in originating varieties. Mr. Macoun had just returned from Washington, where he had exhibited 140 varieties, all of Canadian origin. For these he had been awarded a silver medal by the Pomological Society, an honor given only in cases of exceptional merit. Quite a number of these were displayed at the meeting in Westmount for the benefit of Quebec growers. They will be thoroughly tested before they are recommended for general planting.

One seedling, called Victor of Northern Spy origin, has most of the qualities of the parent and is perfectly hardy at Ottawa. The new experimental farm at Cap Rouge near the city of Quebec, will be used as a testing ground for these new sorts. Mr. Macoun gave a few figures on a close planted orchard, planted at the Central Farm, Ottawa. These came into bearing at five or six years of age and since that time have given a clean profit each year of \$107 per acre over all expenses. The first planting was ten feet apart. As the trees grew larger the inferior ones were removed so that about one-third of the original number now remain. Mr. Macoun hopes to develop new varieties of the same type that will come into bearing at an early age and thus bring quicker returns.

Co-operative Fruit Growing.

A paper on what co-operation had done for fruit growers in Nova Scotia was then read by Mr. M. B. Davis, who has recently been appointed an assistant to Prof. Macoun. In a detailed explanation of the workings of the United Fruit Company of Nova Scotia, Ltd., the speaker traced its origin to the fact that at first some growers got together and formed a company. These were very successful, and other companies were formed, with the result that the keen competition made the conditions almost as bad as before any companies were formed.

At last 24 companies were induced to get together, and a large organization had been working with great success during the past year. Agents had been appointed to watch the markets in the Old Country and in Germany, while inspectors were employed on this side to take care of the fruit while it was being transported. Salesmen also covered the whole of the Dominion, opening markets for the Nova Scotia apples. Last year about 367,050 barrels of apples were dealt with, and by scientific handling of the market by the agents and by the chartering of special steamers, the growers were some- times netted 24 to 50 cents a barrel. There was no question of making money on the part of the organization which also bought supplies on the co-operative plan, and each grower received the same price for his fruit; the difference being found in the packing for the careful grower had less fruit rejected.

## Parcel Post and Poultry

(The Journal of Agriculture and Horticulture.)

When the parcel post system is introduced in Canada it will be a most decided benefit to the poultry industry. Strictly fresh eggs and specially fattened poultry may be mailed direct from the producer to the consumer. The farmer and the city man will be neighbors. Eggs may be laid on a farm 100 miles from the city one day and the next morning for breakfast

the city man may enjoy eggs which are 24 hours old. The introduction of the parcel post system will mean much for the poultrymen and farmers near the larger cities. The yearly income from the average farms will be greatly increased. Furthermore it will mean much better satisfaction for the consumer because he can get a superior quality of goods which do not cost him any more and are delivered immediately. Freshness and quality can be relied upon. In the largest cities and towns through

out the country there are thousands of consumers eagerly awaiting an opportunity to buy eggs, dressed poultry and other farm products direct. It will certainly mean a decided improvement in the private trade. Eggs may be shipped in packages containing from 1 to 5 dozen. Poultry may be shipped in packages holding 2 and 5 broilers, each weighing 2 lbs., boxes for 1 and 2 roasting chickens and boxes for 2 squabs. These sizes will accommodate the requirements of almost all classes of consumers.

## Sprouted Oats For Hens

(The Journal of Agriculture and Horticulture.)

After you have used sprouted oats you may wonder how you managed to get eggs before. Hens are certainly very fond of this form of green food and it is a great egg producer. Oats can be easily sprouted. In the winter time they are usually sprouted in the incubator cellar or in a fairly warm room where the temperature can be maintained at about 65 degrees. The room is kept dark, in fact this is the usual custom as more rapid growth will take place in a dark room. The oats should first be soaked over night in lukewarm water, then spread out on about two inches thick on the floor or put them in pans or boxes. If they are put in boxes, holes should be made in the bottoms of a fine

mesh wire can be used for the bottoms. This allows all surplus water to drain away and will also provide some ventilation. Sometimes the boxes are arranged to fit in drawers one above the other. The oats should be moistened with lukewarm water every day and when the sprouts are two or three inches long they should be fed to the laying hens. Avoid allowing the oats to get musty. Considerable care should be exercised in keeping all pans or the boxes or the floor of the room free from sprouting. The floor or the receptacle on which the oats are spread should be thoroughly soaked after the remains of sprouted oats have been taken out. Enough should be put down each time so that the supply of sprouted oats for the hens will be kept going. This is one of the cheapest forms in which

to supply your laying hens with green food during the winter months.

Boarding the Lion.

Editor—No, we cannot accept your offer for one thing, it is written on both sides of the paper. Would-be-Contributor—You needn't be so stiff with your old rules. You print on both sides of your paper, I notice.

**PILES**

Do not suffer another day with piles. Dr. Chase's Ointment will relieve you of the pain and itching, and as certainly cure you. See a box of ointment, or Edmondson, Bates & Co., Limited, Toronto. Sample box free if you mention this paper and enclose 3c stamp to pay postage.

## "First of All"

The Quality and Value are incomparable. Then, a vigilant unceasing cleanliness is exercised at every stage of its preparation.

**"SALADA"**

25 Cents—  
Per Pound

Try It To-Day You will never regret our advice

Your Grocer has it, or will get it for you but you must insist on "SALADA" M 107



## Let me talk to you about being "Run-Down"

When your system is undermined by worry or overwork—when your vitality is lowered—when you feel "anyhow"—when your nerves are "on edge"—when the least exertion tires you—you are in a "run-down" condition. Your system is like a flower drooping for want of water. And just as water revives a drooping flower—so "Wincarnis" gives new life to a "run-down" constitution. From even the first winglessful you can feel it stimulating and invigorating you, and as you continue, you can feel it surcharging your whole system with new health—new strength—new vigour and new life. The result will delight you.

Begin to get well FREE

Send for a liberal free trial bottle of "Wincarnis." Enclose six cents stamps for postage. COLEMAN & Co., Ltd., Wincarnis Works, Norwich, England. You can obtain regular supplies from all leading Stores, Chemists and Wine Merchants.

**WINGARNIS**  
The Wine of Life  
Recommended by over 10,000 Doctors

## In Spite of All Kinds of Competition the Sales of

**WHYTE & MACKAY'S  
SCOTCH WHISKY**

keep increasing month after month—the secret of this success is easily explained—quality first, last and all the time

## ROYAL ARMS SCOTCH

Known and Appreciated Throughout the Continent.

**JOHN J. BRADLEY, - St. John**  
Sole Agent for Canada and Newfoundland

Condensed Tragedies.  
"I frequently find my wife poring over that volume of sad fiction, the 'cook book'."  
"Why do you call it that?"  
"Because not more than one in ten of those pieces come out right."

Still Has a Pull.  
James (who is broke)—I have one faithful friend left.  
Hulks (also broke)—Who is it?  
James—My pipe. I can still draw on that—Stray Stories.

Always On The Run.  
Wigg—What is meant by the "common run of people?"  
Wagg—Commoners catching their morning trains.

Knew It Was Possible.  
The Disgusted Goifer—Have you ever seen such rotten play?  
The Weary Caddie (who has caddied three days for only his bare wage)—No, sir, I've read of it in the comic papers—Sketch.

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For Infants and Children.  
The Kind You Have Always Bought  
Bears the Signature of *Dr. J. C. Watson*