

## ALFALFA FOR THE FRUIT GROWER

Alfalfa Works in Well With the Fruit Grower's Program.

BY HERBERT NAFZIGER.

To be the possessor of a good alfalfa field gives any farmer a pleasant and soul-satisfying feeling, but for a fruit grower who has work horses and a few cows to feed, it is satisfying to the seventh degree.

Perhaps I feel that way because I am a fruit grower and have in the past experienced the woes and irritations of the man who has to buy all or nearly all, of his hay and other feed.

A man who lives in the midst of a highly intensive fruit country naturally wants to have as much of his farm as possible in fruit. Furthermore, the fruit grower has his farm equipped and geared up to grow fruit. That is the thing which he can do most efficiently and with a minimum of lost motion and expense.

The fruit specialist is not, as a rule, equipped to raise grain, and if he tries to raise some corn or other grain on the side, he will sooner or later find himself between the horns of a dilemma. He finds that he has to hurry over or neglect some part of his fruit growing in order to take care of the grain, or he has to tend strictly to his fruit and let the grain go.

Neither alternative is desirable in these days of high efficiency and small profit margins. The alternative of neglecting his orchard operations is especially undesirable, as sometimes a few days' neglect proves disastrous.

To cite an instance, a neighbor of mine had a nice field of corn started which was at the time badly in need of cultivation. The weather was warm, weeds were growing lustily, and a little more neglect would mean a weedy corn field. On the other hand, it was time to spray his apples. What to do? He finally decided that the apples could wait a few days longer, so he went into the corn.

### FALSE ECONOMY.

After the corn was cultivated and he was just getting a good start on the spraying, it began to rain, not an ordinary shower, but a week's rainy spell. As a result, scab obtained a foothold in his orchard, to the detriment of his pack at harvest time.

He told me that his loss from that false move was much more than the entire corn field was worth.

This is an age of specialists. A man must put his hand and brain to some special line if he expects to make good. The Jack of all trades is a back number. Whatever he tackles he finds himself competing with experts who can run rings around him.

There are few lines of business which require such a high degree of vigilance, judgment, knowledge and strict application as does the growing of high-grade fruit. A good motto for a fruit grower is "Hew to the line and let some other fellow pick up the chips."

Considering farm efficiency we found that the only fed crop that we

could safely raise of our fruit farm was hay. So we seeded some spots of land to clover and timothy. For several reasons this plan did not prove to be ideal. First, the clover and timothy would run out and need re-seeding. Second, our feed bill remained rather high, because we had to buy grain in considerable amounts to supplement the hay, and also because the hay crop from the land available was not enough to carry us through the season.

### ADVANTAGES OF ALFALFA.

Alfalfa, however, comes as near the ideal as possible. It stands many years without renewal. It has high feeding value, thus cutting the grain bill down to a minimum, and finally, it yields a large amount per acre, thus enabling the fruit man to raise enough feed on a small acreage to carry him through.

We cut our alfalfa twice in a season because, if we cut three times, the last cutting interferes with the fall fruit harvest. Incidentally, we found that cutting only twice preserves the vigor and life of the stand, and makes practically as much hay as three cuttings.

In these days of certified and adapted seed, the problem of getting a stand is not nearly as acute as it formerly was. However, on much of our fruit belt land a new seeding still needs considerable coddling for successful results. Several plans have been tried out on our farm, and I will briefly describe the one plan that has for us proved practically infallible.

Most of our seedlings have been made directly following old sod as we wished to obviate the necessity of raising a cultivated crop for a year before sowing alfalfa. The ground is plowed late in the summer after the hay crop is off and is occasionally worked with a spring-tooth harrow until winter sets in. During the winter, or early in the spring, it is given a good coating of marl. Then, as early in spring as possible, it is thoroughly disked and again kept worked to kill weeds and sod until about the fifteenth of June; at that time the ground is given an application of about 250 to 300 pounds of acid phosphate per acre. This is harrowed in and then the ground is seeded, with or without a nurse crop, and with the best certified northern-grown seed available. The seed is lightly covered with a spike-tooth harrow and then rolled down with a land roller. Some time in midsummer, the field is mowed to keep the weeds down. The clippings are left on the field unless heavy enough to cause danger of smothering the young alfalfa. After the first year, a light application of acid phosphate is given annually. When seeding is made in the above manner the use of the ground is, of course, lost for one year, but a certain and long-lived stand of alfalfa is surely ample compensation.

Yellow Transparent market was demoralized to such a point that even the good fruit sold slowly and at poor prices. Before the end of the season we realized that we had made a mistake and also that we were not alone in our error.

In a desperate effort to correct the trouble we had a large display card printed with the heading "Jelly Apples." On this card we called attention to the fact that the small apples were well adapted to the making of jelly, and told briefly how it could be done. We followed up a lot of our shipments and by the use of these cards stimulated the sale of fruit that might otherwise never have been sold. One of our customers was "stuck" with seventy-five bushels of these small apples, but after using the cards he cleaned up the entire lot in a few days at a price that cleared expenses. I am satisfied that our experience with the small apples cost us much more than we would have lost by dumping the whole lot.

**Amendments to Dairy Product Act and Regulations.**

The text of The Dairy Product Act as amended this year, and regulations under the Act have been published by the Dept. of Agriculture at Ottawa in uniform style with other Acts relating to agriculture. There is one new amendment to the Act authorizing the Governor-in-Council to make regulations that will enable the Dairy Product Grader to refuse to grade any dairy produce and to withhold grade certificates. Sections 24 to 28 inclusive have been added to the previous 23 of the regulations. These provide: that any butter cut or moulded into prints or blocks shall be deemed to be not graded and that no person shall brand, mark, describe or advertise for sale as graded, butter which shall have been so cut or moulded; that a grader's certificate covering any such lots shall be deemed cancelled; that no person shall pack butter in a package bearing marks of previous grading; that no person shall sell, offer for sale or have in his possession butter branded, marked, described or advertised contrary to these regulations and that any butter on which mould has appeared, whether on the butter itself or on the parchment lining, even though all trace has been removed, shall be classified as "no grade."

## LITTLE APPLES

Suppose that every manufacturer of automobiles should set aside every car that shows some slight defect, label it "Cull," and send it out into the open market to be sold for whatever it would bring.

The price of perfect automobiles would fall to a point where the maker would no longer realize a profit.

Many of the fruit growers of the country run their marketing on just such an unsound basis as the above hypothetical automobile business.

It may be argued that the manufacturers have few culls and that these few may be revamped and sold as "firsts," whereas the orchardist has many culls that he cannot afford to throw away. To a certain extent this is true, but at the same time it is a fact that every reputable manufacturer of motor cars or any other product has a certain percentage of defective parts that must be disposed of.

None of these defective parts ever reach the open market. But too often the grower attempts to sell his unsound merchandise, and as a result injures both himself and his brother fruit growers.

When there is an abundance of small or slightly defective apples the temptation to get rid of them in some way is always a strong one. One season our Yellow Transparents set an unusually heavy crop of fruit. It was a season made unusually busy by the fact that weather conditions kept us from doing our work as promptly as we wished, and we did not have time to thin all the trees.

### A SAVING THAT MEANT LOSS.

Consequently at picking time we had a large number of apples that measured one and a half inches and less in diameter. The market that year was flooded with Yellow Transparent apples, and what we should have done was to take the entire lot and plow them under in the orchard for such fertilizing value as they might have. The temptation to "get something out of them" was too strong, however, and we shipped them along with our larger, well-graded fruit.

Many other growers apparently did the same thing, and as a result the

## Hog Types.

Here is how one hog man describes his type of hogs: Perhaps the first thing we should look for in a hog that fits modern requirements is a strong back, uniform in width from front to rear, and uniformly arched. This is where the high-priced cuts are found, and we want it as near perfect as possible. We want to avoid a flatness over the shoulders, or any narrowness across the loin.

Look well to the side; we think more of it now than we used to. It is these deep, straight, smooth sides that cut up into nicely striped bacon. We do not want the value of these savory slices marred by creases or wrinkles. They also cause much extra work in scraping when butchering time comes round, and the deeper you can get this side, the more bacon there is.

The hams and shoulders should also be deep, well let-down on the body, and well filled, but not necessarily bulging. They should fit neatly into the body, and so even with the side that a straightedge held along the side would touch the body all the way. Too much bulging inclines to coarseness, and takes the growth that might better be some other place.

As the animal walks off naturally, the underline should be straight all the way. If the sides are deep, the flanks both front and rear are full, the hams and shoulders well let down, and not too much nor too little jowl, the underline will be all right, and likewise the heart girth that we used to talk so much about.

And then the feet and legs: There is not much meat on them, to be sure; but they support and carry the whole works. They are the foundation and you know the importance of the foundation if it is a superstructure you wish to build. So we want the legs and feet of good size, and straight, toes close together, not sprawly; pasterns short and straight and stalky, not slender, long and sloping. Knees that knock toward each other, and hocks set at too great an angle are common faults and should be avoided.

## Meat and Bone By-products.

The Dominion Chemist, Dr. F. T. Shutt, and his assistant, Miss S. N. Hamilton, have prepared and the Dominion Dept. of Agriculture has published a fourteen-page bulletin describing what is meant by "Meat and Bone By-products," and designed to furnish that knowledge of their composition and nature that is essential to their economic purchase and use.

The feeding stuffs on the market that come under the foregoing heading include meat and bone meals, tankage, bone meal, fish meals and other related materials, mainly the by-products of the packing house, slaughter house and fish canneries, and consist of varying proportions of meat, fatty tissue, blood and bone, according to their source and method of preparation.

As a class, states the bulletin, they are highly nitrogenous and phosphatic concentrates that constitute a valuable source of protein and bone-making material and are especially useful in the feeding of swine and poultry. It is essential that they should be prepared from fresh materials and as purchased should be sweet and sound, free from rancidity and mould. As a consequence, continues the bulletin, which can be had on application to the Publications Branch, Ottawa, it is obvious that these feeding stuffs should be purchased always on guaranteed analysis.

One object of the investigation, the results of which are recorded in this bulletin, was the establishment of standards, in percentages of protein, fat, and phosphate of lime, for the various classes of products under consideration.

## Producing Clean Milk.

A clean pail, a covered pail and a clean animal are the big things in producing clean milk. All other sources of contamination are of lesser importance, states the Dominion Agricultural Bacteriologist in his report for 1924. To insure clean milk the pails should be washed and scoured, and, if possible, treated with steam, and care taken to have no dirt fall from the cow into the milk. The report, which is distributed free by the Publications Branch, Dept. of Agriculture, Ottawa, describes in detail the methods of insuring complete cleanliness. Manure should be moved out of the reach of the animals, the cows should be regularly brushed, the milkers' hands must be carefully washed, and the foremilk should be discarded.

## A Halloween Game.

Games are always in high favor for a Halloween frolic and here is one in which all the folks, young and old, may join. The group is instructed to write a word beginning with "Jack" after each statement as it is read by the leader. A given time is allowed to accomplish this and the one having the greatest number correct may receive a Jack-o-lantern for a prize while the consolation may be a lolly-pop or a popcorn ball.

A Jack with a long bushy tail—Jackal.

A Jack who couldn't eat fat—Jack Sprat.

A Jack who is very cold—Jack Frost.

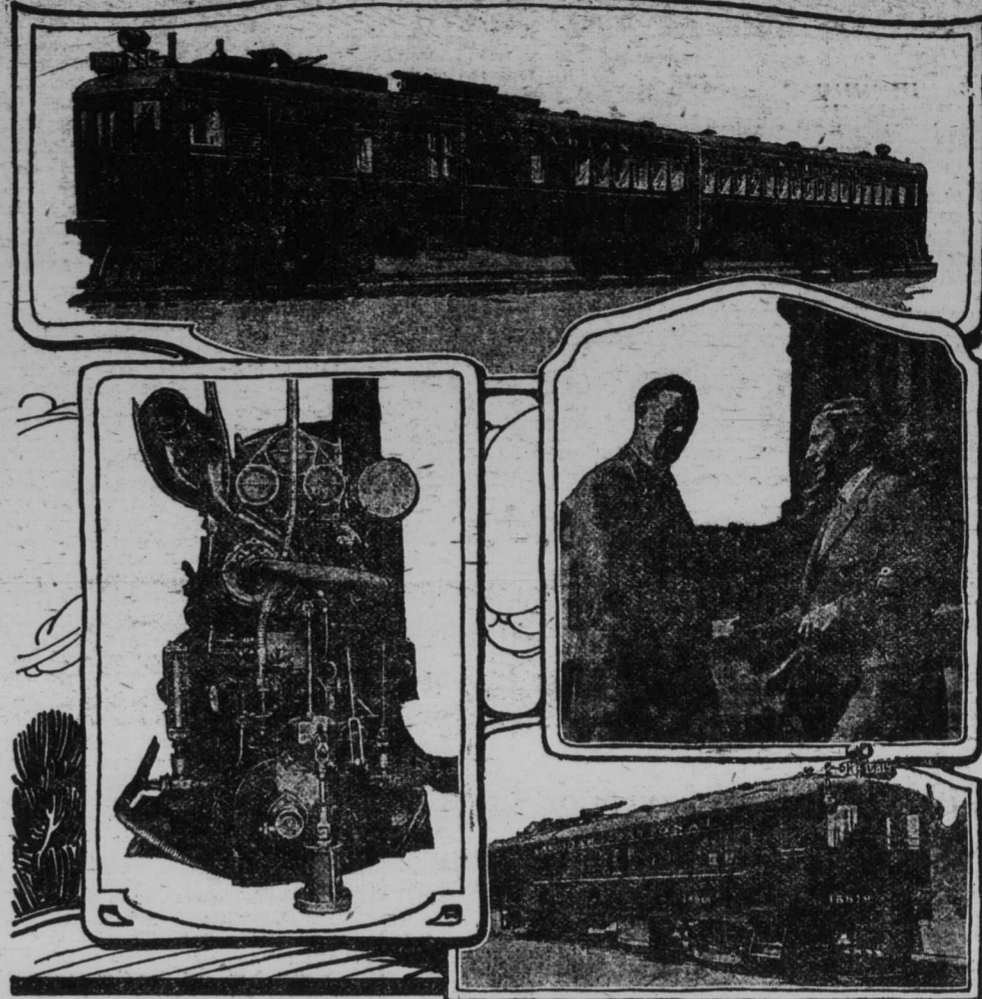
A Jack who is a flower—Jack in the Pulpit.

A Jack who carries in his pocket—Jack-knife.

A Jack used on last day of October—Jack-o-lantern.

A Jack who is a garment—Jack.

## Canadian National Oil Electric Cars.



THE Canadian National Railways have put into service an entirely new type of motive power which may go far towards solving two of the most serious problems steam roads are facing, namely, high fuel costs and the competition of motor bus and lorry on the public highways. This oil electric car is the name given to this new method of locomotion and its creation is due to the mechanical officers of the National Railways who conceived the idea and carried it through. Relatively speaking, the principle behind the power which drives the car, is simple. In one end of the car is located a light fuel oil engine operating on the Diesel principle and this engine drives an electric generator which provides the energy to move the car. The engine is started by a small electric motor operated from storage batteries and these batteries are, in turn, recharged by the generator when it begins to function, so that the cycle of performance is a close approach to perpetual motion.

Two sizes of cars have been built, the large or articulated type and a small type. The top photograph shows the large type, consisting of two bodies resting on three four-wheel trucks, the ends of the two bodies being attached to the centre truck in such a way, by a safety locking pin, that the rear car is able to swivel sufficiently to take the curves. This car has a total length of 102 feet and can accommodate 126 passengers. In the lower left hand corner is a photograph of one end of the fuel oil engine, used on these cars. On the right Mayor J. H. Balbarrie of Ottawa is seen shaking hands with Mr. C. E. Brooks, Chief of Motive Power of the Canadian National Railways, on the completion of the first trial run of the large car from Montreal to Ottawa. Below is a photograph of the small car which has a passenger carrying capacity of 56. Both cars have roomy baggage ends as well.

An idea of the possibilities of these cars is to be had from the performance of the small car during a test trip from Toronto to Montreal. The mileage between those points is 334 miles. The fuel consumption of the small car on the trip cost \$3.50 and lubricating oil 48 cents, or a total fuel cost of \$3.98. To have operated a steam train of similar passenger carrying capacity, even with the most economical type of locomotive would have entailed a fuel cost of at least \$66.00. The ability of these cars to produce speed when required was demonstrated during the test run of the large car from Montreal to Ottawa. The trip was made in two hours and fifteen minutes actual running time or at an average rate of 52 miles per hour. Both cars shown in the photograph are now in service. The large car is in local service on Canadian National lines out of the Tunnel Terminal between Montreal and Ottawa. The small car is in local service between Hamilton and Guelph, Ontario.

## WHEN THE GUESTS UNMASK AT MIDNIGHT

The first autumn festival is at hand, and the housewife may entertain with an informal frolic and costume dance. The decorations may be carried out in pumpkin yellow and black, and if you can add a few bunches of corn stalks from the field this will give you greater loveliness in the decorations and arrangements.

In one corner of the room, or in the hall, a tent may be arranged in a few minutes with the aid of a sheet and some of the pins used to hold pictures on the wall. Place a layer of corn-stalks against the sheet, hiding it completely. Everything is now ready for the fortune-telling witch. A cider well can be arranged in the kitchen and will be a spot of real merriment if a fairy is presiding, and dispensing the drink. It is best to get the affair under way by 8 o'clock, for promptly at midnight the guests must unmask and sit down to the supper.

Old-fashioned games and dancing will fill the intervening space of time. Well-seasoned substantial menu will form an ideal menu for the midnight Halloween supper, and this meal may be served in platter form if you should desire, or if because of limited table space you find it inconvenient to seat the guests at the table.

**Macadoine Salad**  
Toasted Cheese Sandwiches  
Sausage Sandwiches  
Nut and Celery Sandwiches  
Witches' Punch  
Pumpkin Tarts  
Mince Tarts  
Crullers  
Coffee  
Apples, Nuts and Raisins

Serve the punch, as you will find that many of the guests will prefer this beverage to the coffee.

**WITCHES' PUNCH**  
Place in a mixing bowl: Three pints of crushed ice, two quarts of water, three bananas (sliced thin), two oranges, (peeled and sliced thin), one cup of cranberries (sliced thin), four apples (cut in paper-thin slices), one quart of grape juice.

Place in large punchbowl or clean wooden bucket and cover the outside with pumpkin-colored crepe paper, tie to keep in place with black two-inch bands of crepe paper, and fasten a whisk broom to the side of the bowl.

**MACADOINE SALAD**  
Place in large mixing bowl: One can of well-drained peas, three cups of finely shredded cabbage, two cups of finely diced cooked beets, three large carrots (diced and cooked until ten-

der), two green peppers (minced fine), three red peppers (minced fine), two stalks of celery (cut in dice), six large potatoes (cooked until tender, parboiled and cut in dice), one cup of finely chopped onion, three tablespoons of mustard seed, one tablespoon of celery seed, three-quarters cup of finely chopped parsley, one quart of cooked salad dressing (well seasoned).

Toss to blend, and serve in crisp nests of lettuce. Garnish with slice of hard-boiled egg.

**SAUSAGE SANDWICHES.**  
Use the pocketbook or Parker House roll for this sandwich, and have cooked and steaming hot fresh country sausage. I have found it made a decided hit to arrange this sausage sandwich on a tray covered with napkins, and have a young lad act as the sausage man, going among the guests crying hot sausages, take 'em while they're hot, 'ot, 'ot.

**TOASTED CHEESE SANDWICHES.**  
Place in bowl: One pound of store cheese, one grated onion, one teaspoon of paprika, one-quarter cup of cream. Work well to paste, and spread on nicely buttered bread. Place in the broiler of the gas range for two minutes to toast slightly and then place the top slice of the bread in place, cut into triangles and place on paper doilies, and serve from tray like the sausage sandwiches.

**NUT AND CELERY SANDWICHES.**  
Place four large stalks of celery and one pound of sliced nuts through the food chopper, adding one red and one green pepper, four branches of parsley, two medium-size onions.

Place in bowl and add seasoning to taste and three-fourths cup of either mayonnaise or cooked dressing. Mix well and make into sandwiches.

**CRULLERS.**  
Place in a mixing bowl: Nine cups of sifted flour, five level tablespoons of baking powder, two teaspoons of salt, one teaspoon of ginger, one teaspoon of nutmeg, two cups of granulated sugar.

Sift twice to blend and then rub into this prepared flour: Five tablespoons of butter. Place in mixing bowl: Three large eggs, one and three-quarters cups of milk.

Beat with the eggbeater to blend and use to form a dough; roll out about one-half inch thick on well-floured pastry board; cut and fry in smoking hot fat; roll in granulated sugar and cinnamon, just as they come from the fat.

The crullers should be sent in to the supper just as they come from the stove and served smoking hot. If piled on tray and a lad with a white cap to pass and serve, it will add to the occasion.

## Light Up Your Faces.

All have Jack-o-Lantern seen From earliest youth, I ween. His face lit up from a light within Showing his teeth in a friendly grin. Very bright his eyes are, too, From the same source shining thru Radiating fun and cheer Thru the darkness far and near.

Light up your face with a smile, Make it worth every while, Only to travel your way Just to pass the time of day. Let them see your soul shine thru Smiling lips and eyes so true. Such a spirit, by God's grace, Transforms e'en the plainest face.

Light up your face, be very glad, Drive out all the sorry and sad. Be a good sport and play Life's game Every day and just the same. It will cost you no more to smile It will add to your years the while, If you will let love have its way And be happy the livelong day.

## Masquerade Sandwiches.

Sandwiches that are just the thing for a Halloween party can be made from brown bread that has been steamed in one pound baking powder cans. Two slices are allowed for each sandwich. Spread the under slice with a liberal covering of peanut butter. Make masques of the top slices. With a sharp thimble cut two small circles for the eyes. Underneath them make with the thimble another circle for the nose and below that cut a slit with a small sharp knife for the mouth.

Press each masque firmly upon the buttered surface of the under slice and then add the final touches that give the sandwiches their humorous appearance. Various expressions can be given by dropping a dried currant in each eye. Ripe olives make amusing noses, of every imaginable shape. Strips of brilliant red, cut from sweet peppers, make lips that curl in "gayety, jest and amusement"—and you may be sure that the sandwiches will arouse plenty of mirth!

**Course of Whale Currents.**  
Deep submarine currents containing whale food flow from the north Atlantic to 2,000 south of the equator.