

# YOUR PROBLEMS

BY MRS. HELEN LAW

Address all communications for this department to Mrs. Helen Law, 53 Lyall Ave., Toronto.

Enquirer: It is always wise to choose a garment that is in the fashion so that in the next year or two it will not grow too much out of style. The garment that is abreast of the times is the happiest choice. If you have determined that a certain style is the most becoming to you, keep to that, but buy the latest model of it.

By comparing the quality and style of garments you can learn to judge their relative values. A good plan is to observe extremes; look first at a very low-priced garment, then at a high-priced one. The difference in the quality of material, in the design, in the finish and in the trimming will be apparent to even an untrained eye.

The choice of fabric is important and must depend upon various things—on whether the garment is for business or for social wear; whether it is to be worn in the evening, afternoon, morning or for all purposes; whether you can give it rough use; whether the color suits your complexion. In short, you must determine whether it is the kind of fabric best suited to your needs. When you note the quality of the fabric consider its surface, its gloss, its weight, its body and its softness.

Then there is the outer finish of the garment, which includes the way in which it has been stitched and pressed, the kind of buttons and buttonholes, the cut, the position of the pockets and the choice of trimmings.

If you can afford it, buy a high-priced garment. It is high chiefly because it is well made, and it will almost always outwear a less expensive garment. Then, too, a really good garment, even when it has

grown shabby, retains a style that the cheap one never had.

Finally, consider the price from an ethical and economic standpoint. If a very good garment could be bought for less than it is worth, some one would lose money.

A trustworthy house, a fair price, a careful choice of fabric, color, style and finishing, a full-length try-on, possibly a slight alteration—these are the essential things to observe when you select a garment.

L. G.: What is the right way to eat an egg? We presume you want to know about the breaking of a boiled egg. One should crack the top with the egg-spoon, and then remove the shell with the spoon-tip and finger. It is not correct to cut off the top of an egg with a knife.

Rosalie: You say that an old lover has turned up in the town where you live, but that he is married. He says he has always thought more of you than anyone else, and wants to meet you sometimes. Don't be foolish, Rosalie. A man who might have married you ten years ago but didn't, and now makes such a proposal to you, isn't worth much. Have nothing to do with him. Try to put yourself in his wife's place. Would it be fair to her?

Vivian: There are no schools here that conduct a correspondence course in Elocution. It would not seem possible to acquire the art in that way. You can, of course, improve your speaking voice by careful reading aloud. If you will send your address the calendar of an excellent School will be mailed to you.

## Why He Failed.

I was talking to a man the other day who has farmed for fifteen years, has raised good crops, and has made good money, as people reckon in his neighborhood. But he is doing his work as his father did before him. He is in a rut, and he realizes it. He said to me:

"I could make a better success of my farming, make more money, and have more conveniences, if I wasn't in such a rut. For instance, self-feeders for my hogs would save me an hour a day for extra work in the field, and my seeding and planting could be finished sooner. My ten cows are just paying expenses. As I would put in a milking machine, as I have been advised, I could make a nice profit, because I could take care of six more cows with less work. I have been advised to drill my small grain instead of broadcasting it, and I do not doubt but it would pay me well, because of the extra yield, but I have an old

seeder, and hate to scrap it. I could get a nice thing out of my orchard if only I would spray every year."

And thus he named a dozen or more approved practices which, if adopted, would mean more money from his farming. His wife and family could then have more comforts and conveniences in their home.

"But I am just in a rut," he said. "All the people in this neighborhood are in a rut and satisfied to stay there. Somebody ought to just 'yank us out' and start us on the right road."

Do not conclude that potatoes are too cheap to be worth planting this spring; by fall there may be a different story regarding their price.

One of the best formulas for feeding fowls runs something like this: Feed a little of everything. Feed regularly, but not too much. Feed regularly.

The grocer who recommends to you Red Rose Tea, on which he makes less profit than he does on other teas, can be trusted when he recommends other goods.

## The Sunday School Lesson

MARCH 13.

The Lord's Supper, St. Matt. 26: 14-30. Golden Text—1 Cor. 11: 26.

Time and Place—Thursday, April 6, A.D. 29. An upper room in Jerusalem.

Connecting Links—Matthew, Mark and Luke all agree that it was the passover supper which Jesus ate with His disciples on the last evening which they spent together. This was the sacred feast held in memory of the great day of the deliverance of their fathers from Egypt (Exod. 12: 13). Jesus had made secret preparations for the passover, or the plotting of Judas to betray Him, and to have believed that Judas would have known the place to His enemies that they might come there in the night and seize Him. By His secret preparations the traitor's plan for the time being was thwarted, and he had to choose a later hour and another place.

Judas Sells His Master, vv. 14-16. v. 14. Judas Iscariot. The surname means "man of Kerioth," a town in the south of Judaea. Judas seems to have been the only one of the twelve who was not a Galilean. He must have had some education and some aptitude for business, for he acted as treasurer for the little company of disciples. He had, no doubt, expected great things of Jesus, and had dreamed of places of great wealth and power for those who were close to him. Now he is disappointed in his selfish ambition. He has given up all hope that Jesus will make himself a king. It is possible, too, that he has been already pilfering from the common purse which he carried. In his base and treacherous folly he now bargains with the chief enemies of Jesus to deliver Him up to them secretly and quietly. For that he is paid "thirty pieces of silver, equivalent to nineteen or twenty dollars, or the ordinary price of a slave. That Judas had in him the possibility of better things is evident from the Master's choice of him, from the trust reposed in him by his fellow disciples, and from his late and bitter repentance.

The Passover, vv. 17-30. The first day of the feast. This was the fourteenth day of the Jewish month Nisan, and seems to have been Thursday of the Passion week (Exod. 12: 17-18). The Jews were, and still are, very particular to remove all leaven and leavened bread or cakes from their houses at the beginning of this day. In the afternoon the paschal lamb was killed (Exod. 12: 6), and in the evening the passover meal was eaten. It was on this day, therefore, that the disciples asked the question, Where? and received the answer here recorded. Jesus had kept His secret well, and neither the traitor Judas nor the others knew where they were to eat. Luke says that He sent Peter and John. The man to whom they were sent would be found in a certain place at a certain time and would be expecting them. Mark and Luke tell the story more fully at this point.

When Jesus told them to say "My time is at hand," He must have been thinking of the approaching crisis which He knew would end in His betrayal and death, but they would naturally think only of the time of the Passover meal.

When the even was come. Luke tells of the first words of Jesus (22: 14-18), which Moffatt translates as follows: "I have longed eagerly to eat this passover with you before I suffer, for I tell you I will never eat the passover again till the fulfillment of it in the reign of God." He knew that the end of His earthly career was at hand, and that for them as well as for Him a new order of things was about to begin. We who commemorate this last gathering of the disciples with their Master in the Lord's supper think of Him as present with us in spiritual reality and power, sharing with us the common meal.

One of you shall betray Me. They were amazed and grieved. With one exception they were staunch and loyal friends. Not one of them would have betrayed Him, save the traitor Judas, who, with affected innocence, joined the rest in asking "Is it I?" The answer of Jesus was indefinite. They were all dipping, according to the custom of the time, in the common dish, and from time to time Jesus recognized and honored one or another by dipping a morsel of bread in the broth and handing it to him. In this way He seems to have intimated to Judas that He knew what was in the traitor's heart, but the others did not suspect him. If they had they would hardly have let him go.

Even as it is written. Although the Jews did not commonly understand the prophecy of the suffering servant of Jehovah, in Isa. 53, as referring to Christ, yet Christ Himself saw in it a prevision of His own suffering and death.

This is My body. Jesus is, of course, speaking in figurative language. He is comparing Himself, about to be slain, to the lamb whose flesh had been eaten, and whose broken body and shed blood had been the symbol of deliverance from Egypt. So would His body be broken and His blood shed, that He might fulfill His mission, and bring redemption to humanity, and establish God's Kingdom in the world. By faith they would become partakers with Him in

# EFFICIENT FARMING

Four Facts Every Farmer Ought to Know About Seeds.

I have always wondered why some farmers are content to use cheap seeds. Poor stands, weedy crops, and scanty yields usually result, and yet, judging by the way some of the cheap seed dealers are prospering, some must be planting these gummy seeds.

Before taking up other agricultural work I spent several interesting years with a leading seed house. Thinking there might be something helpful in the experience I gained there, I will tell you some of the things which every seedman knows, and which every farmer ought to know about seeds.

If I were to list the four most important things to consider in buying seeds they would be:

1. High germination or vitality.
2. Freedom from weed seeds and impurities.
3. Correctness of variety.
4. Breeding for high yields and disease resistance.

I assume that you, like most farmers, buy most of your seeds for field and garden. Of course, there are many that you can profitably save yourself, such as corn, wheat, oats, occasionally clover, soy beans, and a few of the garden seeds. If you do save your own, the most important things to watch are germination and purity. It is very essential to clean the home-gathered seeds properly, so that all weeds are eliminated. The storage place must be favorable as to temperature and moisture, so that vitality will not be lost. A cool, but never freezing, temperature is best, and dry air is much better than moist.

But no matter how carefully you have kept your seed stocks, do not trust them. Every lot should have a germination test rather close to planting time to make sure that they haven't "gone bad." Seeds have a tricky habit of doing that. The best of them will sometimes become absolutely worthless from no apparent cause.

On the other hand, many seeds are commonly kept by seedmen for several seasons without the slightest loss in growing power. The main thing is to "feel their pulse" before planting them, by means of the germination test.

There are many kinds of germinators. Perhaps the simplest method for small seeds is to place the sample between two sheets of blotting paper, in a plate, keeping it moist and in a warm place. After a reasonable length of time, count the number of seeds that do not sprout, and figure your germination percentage. Really good seeds will often test 98 per cent. or better. Anything over 90 per cent. will do; 80 to 90 per cent. is fair. If they test under 80 per cent., I would seriously consider the extra cost necessary to get a perfect stand and the chances of losing the crop before planting them.

Of course, a good deal depends on the nature of the crop. It would not be serious if radishes, for the home garden, only germinated 60 per cent.

You could simply double the amount of seed used and expect to get a normal stand. Corn is costly to replant, and so it doesn't pay to trifle with seed corn that falls much below 95 per cent. Remember that field conditions are much more severe than test conditions. A cold wet spell in early spring might rot seeds that germinated very high in a test. It pays to be on the safe side. Replanting is almost always more costly than the extra price necessary to get seeds that will grow.

I could cite numerous examples of the harmful results caused by the introduction of dangerous weeds such as this in seeds of unknown quality. But, doubtless, you know of as many as I do. Quality in seeds, like quality in anything else, can seldom be bought at bargain prices.

It is quite possible to buy seeds that are free of weeds and dirt, perfect in germination, and yet it would be poor economy to use them even if they were bought for a song. Would you want to buy corn that is adapted only to a warmer climate than that of Ontario? Or would you want seed wheat at \$2.50 a bushel that wouldn't yield over 25 bushels to the acre or the richest land, when \$3 a bushel would buy pedigreed wheat that would yield 30 to 40 bushels to the acre on good land? Germination and mechanical purity wouldn't show the difference goes deeper—it is due to purity of strain. One has been bred for high yields, the other is a scrub. There are robber seeds just as there are robber cows.

The future of a steer is made during the first year of his life, once growthy and thrifty, it takes less food to maintain that condition.

Because there was a heavy crop of coarse feed harvested last fall is no reason for wasting feed this winter. What is left over in the spring can always be used to advantage later.

Coits should be given only such amounts of food as they will eat up readily. Allowing them to gorge themselves is not only expensive but injurious as well. Watch the coit's appetite and regulate his food accordingly.

## Poultry

It is surprising how much more interest one will take in the farm flock of poultry if one keeps records.

I keep an account of all eggs secured so that I can compare year for year how my production per hen has increased or decreased. My record also shows the chicks hatched and those raised; amount of poultry, eggs sold and costs.

My record for the last four years follows:

1917: 42 hens, 4,289 eggs, 107.2 per hen.

Chicks hatched, 453, raised 423.  
Eggs sold ..... \$ 52.15  
Poultry sold ..... 69.60

Expenses ..... \$121.75  
Net ..... \$ 47.88

1918: 118 hens, 15,936 eggs, 129 per hen.

Chicks hatched 600, raised 486.  
Eggs sold ..... \$636.29  
Poultry sold ..... \$271.66

Expense ..... \$907.85  
Net ..... \$ 444.25

1919: 145 hens, 19,193 eggs, 132.2 per hen.

Chicks hatched 431, raised 405.  
Eggs sold ..... \$720.94  
Poultry sold ..... 348.91

Expense ..... \$1,069.85  
Net ..... \$ 655.80

1920: 242 hens, 32,539 eggs, 135.6 per hen.

Chicks hatched 866, raised 819.  
Eggs sold and used ..... \$1,255.49  
Poultry sold and used ..... 630.71

Expense ..... \$1,886.20  
Net ..... \$ 600.49

Net gain each year should be credited with the extra pullets over size of flock the year before. Last year I had 229 extra pullets over number of hens Nov. 1st, 1919.

I cull hens each year for better egg production. I ship guaranteed strictly fresh eggs in case lots to a tea room, and get the select price for same, shipping nothing but infertile eggs in warm weather.

I keep very few hens through their second winter and sell cockerels as broilers at two pounds in weight, shipping direct to commission merchants.

I produce a large portion of the eggs I sell in the fall and early winter when eggs are scarce and prices high.

Only those who are willing to work and work hard can become successful poultry raisers.

Each year there was more or less feed to inventory on November 1 but it does not add a great deal to the total, showing only about \$160 in the four years. All feed grown on the farm is charged at market price, and all eggs and poultry used are credited at market price.

Whalebone was \$10,000 a ton in the days of stiffly-boned dress-bodices.

## ROYAL YEAST CAKES

Good home made bread is the finest food on earth, and the wife that is a good bread maker is a real helpmate to the bread winner. Bread is the one food that perfectly combines in itself all the elements that give strength to the body. Children who eat lots of good home made bread thrive the best—they never get sick from eating good bread. Bread making is a simple operation. Bread made in the home with Royal Yeast Cakes possesses a greater degree of nourishment, and will keep fresh longer than that made with any other.

Scientists highly recommend yeast as a food and as a corrective agent for certain functional disarrangements, attributed to poor blood conditions. Soak a cake of Royal Yeast for half an hour in a cup of lukewarm water with one teaspoon sugar. Then stir well and strain once or twice through muslin and drink the liquid. BETTER results will be obtained by allowing it to soak overnight and drinking half an hour before breakfast. Repeat as often as desired. Send name and address for free booklet entitled "Royal Yeast for Better Health."

E. W. Gillett Company Limited  
Toronto, Canada  
Made in Canada.

FOR BIGGER & BETTER CROPS USE

STONE'S FERTILIZER

Your Best Investment—Assures a more Profitable Yield

W. STONE SONS LIMITED  
INGERSOLL, ONTARIO

What He would say—

"Use Imperial Mica Axle Grease and Imperial Eureka Harness Oil."—Save your horses, your harness, your wagons.

Imperial Mica Axle Grease lightens loads. It smooths the surface of axles with a coating of mica flakes. It cushions the axles with a layer of long-wearing grease, and materially reduces friction. Use half as much as you would of ordinary grease.

Imperial Eureka Harness Oil makes harness proof against dust, sweat and moisture. Keeps it soft and pliable. Prevents cracking and breaking of stitches. It prolongs the life of harness and adds greatly to its appearance. Is easily applied and surprisingly economical.

Both are sold in convenient sizes by dealers everywhere.

IMPERIAL OIL LIMITED  
Power Heat Light Lubrication  
Branches in all cities