

WHEN OLD FRIENDS MEET

By CAROLINE B. KING.

At the evening with a good mine not long ago; it was evening for midsummer, and her in her lamp-lit living room before a favorite old desk perfectly delightful time of old letters, looking over old photos, sorting time-honored and family documents and enjoying herself.

"You are in," she exclaimed. "You are one woman I know who will share with my fondness for sav- ings."

After she had established a friendly chair I particularly had taken out my sewing, to her work and we set- tled to one of those cozy things that only two very can enjoy, I with my types and keepsakes. Every then we would pause to laugh the likeness of some fiercely pro- ancestor, or smile, perhaps a little fully, over a crudely made pin- "Mother" picked out on surface in rusty pins, or a very- ically worked bookmark, the early- ists of my friend's children, pre- served as precious mementoes.

A Treasured Keepsake.

There was one satinwood box in the- ick which my friend handled so- ily that I knew it contained the- ired treasured keepsake of all. She- ened it and from a bit of tissue- nder tied with faded blue ribbon- ilted lovingly a soft, flaxen curl.

"Harry's," she said, and for a few- ings she both were silent. Then- nder her fingers for a moment, she- uted it back in the satinwood box and- irtively wiped her eyes.

"Harry would be a man, now," she- aid, "but to me he is always the dear- baby I watched through those two- sad, sad days before the doctor could- make his way through the storm to- our farm, only to tell us when he did- arrive that it was too late to save- our boy. Thank God that through the- work of one brave man the parents- of today are spared the dread of dip- theria women of an older gen- eration endured."

"Yes," I answered, "they are spared- the anxiety if they are wise enough,- but you will be surprised to hear that- many of them still permit that worst- of all diseases to menace their chil- dren."

And because my friend is keenly in- terested in the welfare of all children- and in every discovery or undertaking- that tends toward making life better- or safer for them, I told her of the- plan we had had the autumn before,- when I was a member of the school- board in our township, to administer- to every child in our community the- serum that insures immunity against- diphtheria. I told her how carefully- we had explained to the mothers and

fathers that we hoped by this mea- sure to exterminate the scourge for- all time from our midst; I told her- of the telephone calls and questions- and letters, and of the ways in which- we endeavored to spread the good- news.

"And of course they were happy to- give you their cooperation?" queried- my friend. "I am sure you could not- have had a single refusal. Just to- think of it, absolute immunity, actual- safety for all time for childhood! It- was wonderful!"

When Parents Were Timid.

But I had to tell her that severa- of the parents were timid, that be- cause they feared their children might- be harmed in some way by the inocu- lations, a few of them preferred to- risk diphtheria itself, rather than the- vague, shadowy evils of their imagi- nations.

"And what was the result?" asked- my friend. "Were there tragedies?"

"There were," I replied, "several."- There was one dear little girl whose- life went out only a few weeks after- ward; and two small children in an- other family, victims of diphtheria- also; and here and there, in homes- where parents were afraid to let- science help them make their children- safe, isolated cases are still making- their appearance, often with fatal re- sults.

"But," I said finally, "it is encour- aging to know that not a child in the- township to whom the serum was ad- ministered has had even a slight at- tack of diphtheria; and I believe we- are not far from the happy day when- it will be an almost forgotten disease- in this neighborhood, now that the- fearful parents have discovered that- none of their little neighbors has suf- fered the least trouble from the se- rum."

I told her of my two grandchildren,- who felt no discomfort whatever, ex- cept perhaps a slight redness or swell- ing of the arm after the inoculation,- which is, after all, nothing more than- a needle prick—and of the tremendous- relief that we older folks had expe- rienced when we finally realized that- our children were absolutely immune- from that frightful plague, diphtheria.

We talked late of this marvelous- serum, toxin antitoxin.

"Oh," exclaimed my friend as I- folded my work at last and prepared- to take my leave, "if only we could- do something to spread the news of- this wonderful work of a brave, un- tiring man. Can't you do it in that- magazine of yours? Can't you tell- the story of my Harry? Can't you- make every father and mother who- reads your pages understand that- diphtheria can be stamped out and- that it's up to them to help to do it."- Can't you?"

And I promised her that I would.

—Country Gentleman.



This is the Rev. H. A. Abbott, with his daughter, three masters, and seven pupils, from a well-known public school in England, situated at Grays, near Tilbury, photographed on board the Cunard liner Alaunia. This party is making a tour of Eastern Canada to give the boys a wider knowledge of the Empire than is afforded by book and theoretical education. The party have been guests of various interested public-spirited organizations, such as the Kiwanis.

Rations for Early Layers.

Now is the period of expensive eggs. It is the time of low production in the poultry flock and every dozen eggs costs more to produce than they do at most any other season of the year. It takes money to make eggs in September, but it is money that should be well spent.

If one expects to get high-priced eggs during the season of low production he must provide egg-building materials in abundance. This means that a sufficient supply of animal protein in the form of meat scrap must be made available for the early layers. On the growing range the birds which have matured on a ration of only medium to low protein, from now on should be fed increased quantities of laying mash and increased protein content.

Early layers start producing before they have finished putting on their body weight. And as we must not expect to get a maximum egg production at a sacrifice of body development, the feeding of the early layers becomes a problem. The birds are usually either confined to their laying houses continually, or they are given only restricted range. In either case the following feeding practice will be effective:

Try a scratch grain ration of two parts of cracked corn, one part of wheat and one part of clipped whole oats. Feed this three times a day, morning, noon and night, at the rate of 12 pounds of grain a day to each 100 birds. As the season advances and the weather gets cooler, this quantity must be increased up to 15 pounds, and if the birds come into extremely heavy production this should be further increased.

An efficient dry-mash ration, designed for home mixing, is: 100 pounds wheat bran, 100 pounds four middlings, 100 pounds ground heavy oats, 100 pounds newly ground yellow corn meal, 100 pounds high-grade meat scrap, 50 pounds alfalfa leaf meal.

To this should be added 3 per cent of flowers of sulphur; this to help keep the flock resistant to chicken-pox and its allied infections. Keep this mash mixture before the laying birds continually in large self-feeding hoppers. See that the birds are getting plenty of grit, shell and some charcoal.

Silage Corn in Hills or Drills?

Is it better to grow silage corn in hills or in drills? For five years operations have been conducted at Cap Rouge, Que., Dominion experimental station, to ascertain the best method. All the corn from 57.3 acres was weighed with the following results, says Mr. Gus Langelier, the Superintendent, in his annual report: drills, 48 inches apart, plants thinned to about 8 inches in the row, 20,759 pounds of green material per acre; hills the same distance apart, plants thinned to about 8 inches in the hills, 20,185 pounds; hills 36 inches apart in all directions, 12,402 pounds; hills 42 inches apart in all directions, 12,358 pounds. Samples were sent to the Dominion Chemist, who reports that the composition was practically the same for each lot. While the results on the sandy loam at Cap Rouge was decidedly in favour of the drills, the Superintendent thinks it might not have been the case on woody clay land.

Weighing a Hair.

A weighing-machine, designed for use in shops, is so finely constructed that it will weigh anything from a human hair to articles of 40 lbs.

Seed Selection by the Farmer.

The term "seed selection" necessarily includes a choice of variety as well as the selection of seed of that variety. Every farmer should ask himself these two questions: Am I growing the best variety? Am I using the best possible seed of that variety?

Some varieties are more suitable for certain districts than others; will return greater yields; will produce a quality of crop which will demand a better market; or will be more suitable for feeding requirements. It pays to solicit the advice of the nearest experimental station, agricultural college or agricultural agent regarding the varieties which are likely to give best results and then to test out a few of these beside the old sort.

Once a really desirable variety has been located the next important question to settle is how to obtain and maintain a supply of good seed of that variety. It is safe to use only pure seed of high vitality, plump and uniform in quality, free from disease and well matured.

When a change of seed is necessary it should be obtained from the best source available. Registered seed should be secured if at all possible as this is the highest grade of seed recognized commercially. If it is desired to improve a variety, a simple method is to go through the field at harvest time and select a large number of heads from plants which are strong, vigorous, free from disease and uniform in type. It is very important that the selection of identical heads be observed or the resulting crop may not be uniform. These heads may be threshed in a bag, using a round stick, and the seed carefully cleaned and graded with a fanning-mill. The seed should be sown in a special plot of about one-quarter of an acre on clean land to increase the supply. It has been demonstrated many times that seed produced by this method, with careful and efficient use of a good fanning-mill, may pay for the trouble many times over.

ISN'T BOTHERING WORTH WHILE?

HELEN GREGG GREEN

Aunt Emmy-Lou has never had any children of her own, but she can tell us who are mothers, how we should raise our boys and girls, all right. She certainly does know.

The other day, this kindly, interesting neighborhood auntie and I were chatting with Julienne, who has two small children, both of them real live wires.

Among other indiscretions of these two little people, was that of jumping up and down on Julienne's dining-room table. Julienne's brown eyes begged them to stop, but to no avail.

"O, well, they are at least not hurting anybody's else things," she smiled.

"Julienne!" Aunt Emmy-Lou blurted, "you lovely idiot! By allowing Becky and Joe to continue, you are teaching them disrespect of property. Mark my words, they'll be of the type that is a general nuisance. They'll cut their seats at school, litter the streets and deface the public buildings."

"O, Aunt Emmy-Lou," answered Julienne frowning, "I can't be bothered noticing everything."

"You can't be bothered? That's just it!" Aunt Emmy-Lou snapped. "Can't be bothered enough to keep your children from becoming pests. I recently had a handsome old table done over, and an acquaintance of mine, a girl who should have known better, breezed in, and threw a jangly silver pocketbook on the lovely bare surface. Now the top will have to be done over again. Really, I hope she'll never come again!"

"Oh, dear!" Julienne seemed to be waking up. "I'd hate to have people feel that way about my children. (Becky, Joe, stop jumping on that table!) I guess you're right. We owe it to our boys and girls to bother, don't we?"

—And that very day Julienne began a new course of training. It was begun several years too late, but still not hopelessly so.

Already, Becky and Joe are improving.

Of course, it takes "bothering." But, dearie me, isn't "bothering" worth while, when it's directed toward making our children into delightful and useful Canadian citizens?

To Robert Louis Stevenson.

You never strove as most men do To put away the child in you. But you retained with special joy The art of being just a boy.

It pleases me to peep sometimes Into the garden of your rhymes— At aim of evening just for fun To play with you, friend Stevenson. —Marion Stewart.

MARMALADES AND JAMS

By EDITH M. BARBER.

Every family has its own special marmalade secrets. Sometimes these are kept a dark secret; sometimes they are generously shared. Almost all of us feel that our own recipes are the best, either because of childhood association or of accustomed flavor. We are, however, usually glad to add one more to our collection of recipes each season. Perhaps you will find one or two in this collection which you will like to try and make your own.

Marmalades are simple to cook after the fruit is prepared and there are just one or two precautions which should be taken. Do not be too lavish with the sugar and do not overcook. While some persons like a marmalade which responds to the jelly test—drops hanging side by side from a spoon when held above the kettle—prefer a thinner consistency indicated by one very heavy drop which hangs but does not fall. Quits which lack pectin will respond to the two-drop test and are often over-cooked.

Do not try to make too large an amount of marmalade at a time as it is likely to change in flavor if cooked the longer time necessary for a large quantity. A precaution which is wise to use when cooking is done over gas or oil, is to keep an asbestos mat under the kettle.

After the marmalade has been cooked in the glasses, be sure that the paraffin which you pour into seal is very hot to kill any germs which may have settled on it while exposed to cool. Cover with tin covers or pasted paper and keep in a cool dry place as free as possible from dust. With these precautions, the appetite of the family will be the only thing which prevents your marmalade from keeping indefinitely.

PINEAPPLE PLUS MARMALADE
1 qt. finely cut rhubarb.
8 qts. diced pineapple.
3 ora. ges.
3 qts. sugar.

The pineapple and rhubarb stand with the sugar over night. Remove rind from oranges, slice fine, cook until tender and add with pulp to rest of fruit. Cook about half an hour until of desired consistency.

QUINCE MARMALADE
Wipe quinces, cut in quarters, remove blossom ends and seeds. Put into preserving kettle, nearly cover

with water and cook slowly until soft. Rub through fine strainer and add three-fourths the measure of sugar. Cook slowly twenty minutes. Pack and seal. The skins and pulp left from quince jelly may be used in this way.

ORANGE MARMALADE
1 orange.
1 grapefruit.
1 lemon.

Cut fruit into fine strips, removing seeds. Measure, add three times amount of water and allow to stand for twenty-four hours. Boil until skins are tender. Measure, add equal amount of sugar and boil until it jellies.

MEDLEY FRUIT CONSERVE
2 lbs. peaches.
2 lbs. quinces.
1 1/2 lbs. pears.
1 1/2 lb. apples.
3 lemons.

Wash, peel or pare, core and stone fruit. Pass through food chopper and weigh. To each pound of fruit allow three-quarters of pound of sugar. Put fruit and sugar in alternate layers in bowl and let stand over night. Next morning place in preserving kettle with pulp of lemons and one-half rind sliced in thin strips. Boil until mixture becomes very thick. One cup of scalded chopped nuts (not peanuts) may be added, if desired, five minutes before removing from fire.

GRAPE MARMALADE
Pick over, wash, drain and remove stems from grapes. Separate pulp from skins. Cook pulp slowly until seeds separate. Rub through a fine strainer. Add skins, measure and add three-fourths amount of sugar. Cook slowly thirty minutes.

APPLE AND TOMATO MARMALADE
6 c. apple pulp.
6 c. cooked strained tomato.
5 c. sugar.
4 sticks cinnamon.
2 tsp. whole cloves.
1/2 c. vinegar.

Apple pulp left after juice has been drained off for apple jelly may be used. Press through coarse strainer, add tomatoes and sugar. The spice in cheese-cloth and boil half an hour with other ingredients. Add vinegar, boil ten minutes more. Remove spices. Pack and seal.

Fish Meal as Stock Food.

Fish meal where available is a suitable concentrate for cattle and especially for hogs. If of good quality and properly fed with other meals and with roughages, it is fairly palatable, wholesome, and a good feed for young growing stock, and also for milk production, having no injurious effects on the meat or milk. It is obtained by the utilization of surplus fish and of fish offal, of which enormous quantities go to waste in Canada every year, and as a cheap feed it should be more appreciated and developed. In discussing the subject in his latest report, Dr. F. T. Shutt, the Dominion Chemist, warns manufacturers of this product that the fish and fish wastes employed in its preparation must be fresh and sound, and the several operations in the process of its manufacture should be carefully and thoroughly carried out, if a wholesome, palatable meal with good keeping qualities is to result. Unsound fish or waste will result in unwholesome and rancid products, apt to cause tainted meats, milk and eggs.



Reducing in England. Mrs. Eaglebird—"I have lost twenty pounds since I came over here." Lady Doublecross—"I never play bridge for very high stakes."

CARE OF THE PERENNIAL BORDER

By Henry J. Moore.

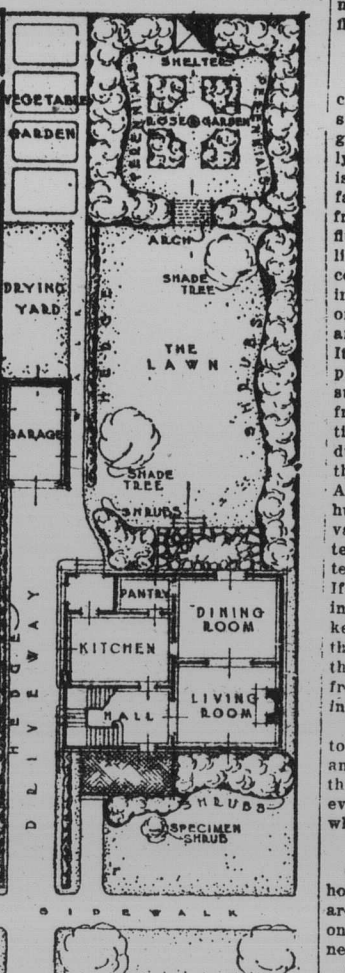
Autumn of all the seasons is a time when the perennial border should not be neglected. During this period cultivation should be assiduously effected for it is now more largely than at any other time the moisture should be retained in the soil for the use of the plants in whose leaves food is being manufactured to supply to the roots which are to produce the abundance of flowers next year. It is also necessary that air be allowed access to the soil and also warmth so that the soil bacteria may convert the ammonia which is a result of the decomposition of organic matter (manure) into nitrates which are plant foods. Cultivation retains moisture during autumn. Cultivation however should cease about mid-September so as not to force growth unduly or the crowns of the plants may become unduly tender.

During late September and early October, Peonies and Iris may be planted. Care, however, must be exercised not to plant these too deeply. The former if planted more than a few inches deep will not flower. Two inches should be regarded as the maximum depth. It is well, however, to so plant the roots that the crowns of the plants just show above the ground. With the Iris it is much the same procedure. If you examine a clump in your garden you will find that the thick rhizomes (root stocks) have all been pushed up so that they are not covered to any extent with soil. In some cases the rhizomes are entirely above the surface. When planting see that these thickened roots are barely covered with soil. Light and warmth are essential to the development of the Iris root, hence the reason they push up out of the soil.

Especially in localities where the winter's temperature is not of the most severe nature, it is desirable to divide the roots of perennials wherever a crowded condition in the border exists during autumn. A sharp spade is a good implement to use and with it to simply sever the root stocks so that large pieces of each plant may be removed to be transplanted elsewhere. In this way crowding of the plants may be obviated for three or four years. This however is a procedure which may be practiced more generally in all localities in spring. When the dividing process has been completed the resultant depressions in the soil must be filled with fertile soil and the border be raked smoothly. New borders

Planting Bulbs.

During October bulbous spring flowering plants may be planted in masses in the perennial border. Among those suitable are Daffodils, Darwin Tulips,



DESIGN FOR A 50 FOOT CITY LOT. SCALE OF FEET.

Crocus, Chionodoxa (Glory of the Snow), Scilla, Eranthis, Hymenallis (Winter Aconite), Snowdrops, and other small hardy ones. For this purpose any of the fore-mentioned bulbs which were used for flowering purposes in the home last winter may now be planted in the border. They should not be reported to be forced again into flower for some years.

Cleaning Up the Border.

During late October it is proper to cut away and remove the decaying stems of the perennials and after growth has absolutely ceased to lightly fork the soil. Especially if the soil is heavy should this be effected to favor the admission of air and of frost with their ameliorating influences. Toward mid-November, earlier or later according to season, a covering of straw litter about four inches in thickness should be placed on the border. In this may be mixed any tree leaves which can be collected. It should be borne in mind that any protective material used should be of such a nature as not to preclude air from passing inward nor so absorbent as to absorb and retain moisture during winter. Your plants live through winter as through summer. Air is as necessary to their lives as to human beings. Do not cover your valuable plants with impervious materials or to such a depth with any material so that air cannot get through. If you do your plants will die. Bear in mind the protective mulch is not to keep the frost out but to keep it in so that in spring should abnormally early thaws occur the plants will not heave from the soil as the mulch will keep in the frost.

It is better to apply stable manure to your border in spring than in fall and to fork it into the soil between the plants. Fresh straw manure however should not be used, but only that which is fairly well rotted.

Question: I have noticed in some houses where steel casement windows are used that the screens are placed on the inside of the windows. Is this necessary?

Screens on all casements opening out must be placed inside so that they will not interfere with the opening of the windows. This is not a disadvantage for it protects the screens from rust and dust, making them more durable. Draperies are kept cleaner.