16 SEPT. 1926.

WE NEED WOOD FOR MANY PURPOSES

BY CHRISTINE MacGILLIVRAY CAMPBELL.

"Contest at school to-morrow," whoops Bill over the fence to Harvey, who has stayed home to hoe his turnips.

"What about?"

"Oh, uses of wood—who can get the most names of things made of wood. Prizes for that, then one for those who find the oddest uses for wood."

Harvey pulls himself up on top of a stout cedar fence post.

"Dunno about the oddest uses. I know one of the commonest."

"Huh?"

"Blockheads."

Bill grins. "School to-morrow, Harv?"

"Guesso; turnips about done."

Bill goes home. Torments the family with "Say, what else is made of wood?"

Harvey goes home. Pesters his folks with Ditto.

Finds Government Bulletin Wood-Using Industries of Ontario, another concerning Quebec. Whoops. Takes them to school to share with Bill.

The contest turns out to be conducted like a spelling match. Captains. Choose up sides. Each in turn names something made of wood. Those who get "stuck" or name something already named go down.

If Harvey and Bill could have remembered half of what the bulletins said, they'd have had the prize easy.

But they couldn't remember one-twentieth. Next time they'll be ready. See if they don't.

But the odd uses were good. Somebody else had found the Quebec bulletin and showed the blocks of wood used for blocking hats. Somebody else had hit upon wooden-block pavements.

Bill told about an old wooden strainer his mother kept for a curiosity. It looked like a low bowl, the kind they fill with small stones to grow bulbs in. Only it had no bottom so that a cheese-cloth could be tied over it. Somebody else remembered the old wooden sap-troughs and somebody else had heard of pioneers using wooden trenchers, a sort of trough used as a family dish into which everybody dipped, saving much dish-washing!

Harvey almost won the prize with his discovery (from a book) that vegetable ivory is made from a tree, and so many buttons are made from vegetable ivory and buttons are better than nails, though the latter are a blessing in emergency. The vegetable ivory is made from the potato-sized nut of the Tagua or Corozo tree found in Northern South America and the Isthmus of Panama. The nuts grow in a bunch or sort of cabbage-head. It takes about a year to put them through all the processes used to dry and season and soak them into material suitable to work. Harvey told us—as the catalogues and store-clerks would have if he hadn't—that vegetable ivory can be turned into almost any shape, dyed any color, takes different finishes and wears well, though it does not wear the thread. This was all so new that Harvey would have had the prize if one of the girls had not objected that vegetable ivory is made from nuts and not from wood. None of us could decide whether nuts could be classed as wood, so they let the girl have the prize because she had found the wheels in an old clock were made of apple-wood.

"Humph! I'll bet we can find lots of odder uses than that before next Friday," scoffed Bill, a bit sore for Harvey's disappointment.

I'll bet they can, too.—Canadian Forest and Outdoors.

Winter Wheat Experiments.

Of the thirty-six varieties of winter wheat under test at the Ontario Agricultural College in each of the past seven years the seven kinds which gave the highest average yields per acre were produced at the College by hybridization and by selection. Four of these are hybrids which have not as yet been introduced into general cultivation throughout the province.

The most important winter wheats in cultivation in Ontario at the present time are the O.A.C. No. 104, the Dawson's Golden Chaff (O.A.C. 61) of the white wheat, and the Imperial Amber (O.A.C. 92) of the red wheats. The first was originated by cross fertilization and the other two by individual plant selection.

The following gives the average bushels per acre per annum for each of five varieties of winter wheat grown in the co-operative experiments throughout Ontario in eight years: O.A.C. No. 104, 28.2; Dawson's Golden Chaff (O.A.C. 61), 27.1; Imperial Amber (O.A.C. 92), 26.1; Kharkov, 24.4; Yaroslaf, 22.3. The latter two are red wheats which have been under test at the College for at least seventeen years.

College experiments have shown the great importance of sowing not only the best varieties but also seed which is 1, large; 2, plump; 3, well matured; 4, unbroken; and 5, unsprouted.

Any Ontario farmer may apply for the material for any one of the following experiments: (1) Three choice varieties of Winter Wheat; (2) One variety of Winter Rye and one of Winter Wheat; (3) Spring applications of five fertilizers with Winter Wheat; (4) Autumn and Spring applications of Nitrate of Soda and Common Salt with Winter Wheat; (5) Winter Emmer and Winter Barley; (6) Hairy Vetches and Winter Rye as fodder crops; (7) Mixtures of Winter Rye and Hairy Vetches for seed production; (8) Testing O.A.C. No. 104 Winter Wheat at three dates of seeding; (9) Testing Dawson's Golden Chaff (O.A.C. 61) Winter Wheat at three dates of seeding.

The size of each plot is to be one rod wide by two rods long. Fertilizers will be sent by express for Experiment Number 4 this Autumn, and for Experiment Number 3 next Spring. All seed will be sent by mail except that for Number 4, which will accompany the fertilizers. The material will be sent out in the order in which the applications are received and as long as the supply lasts.

Those wishing for experiental material should apply to Dr. C. A. Zavitz, Agricultural College, Guelph, Ontario.

Curing Pork.

My husband has a recipe for sugar-curing pork that never fails. We have never had any spoil cured this way.

As soon as the meat is cooled it is cut up and weighed. The hams, shoulders and side meat are ready for curing. Lay the pieces of meat on boards in cellar or attic, where they can stay untouched for a month. Mix in dish-pan for each 100 pounds of meat the following:

One-fourth pound saltpeter, one quart of salt, one-half pound of brown sugar.

Rub as much of this on meat as will stick, and if any is left spread it on. Leave for ten days. By this time it has been absorbed. Then mix for each 100 pounds the following: Two quarts of salt, one pound of brown sugar.

Apply this like the first and leave it on three or four weeks. Then your meat is ready to hang up and smoke. —R. S.

My Alfalfa Method.

For alfalfa I choose good drained land, good seed, a lot of lime and inoculation of seed. I sow in spring with nurse crop of oats or barley, one bushel to the acre and 15 pounds of seed. Acid phosphate will do for fertilizer. As soon as the nurse crop begins to head out I mow it for hay. To give the alfalfa a chance to grow I do not cut again, but when the ground freezes I top-dress it with about 15 loads of manure to the acre. Then I rest easily until spring.—J. S.

AUTUMN CARE OF THE STRAWBERRY

BY R. E. LOREE.

Investigations in the nutrition of the strawberry show that the yield of fruit is determined very largely by the conditions under which the plants are grown in late summer and fall.

Total yield in the strawberry plantation depends on the number of flower clusters per plant, the number of flowers per cluster and the percentage of flowers which set and develop fruit. The setting of the flowers and the development of berries may be influenced by the moisture and available plant food in the soil during the spring of the bearing year. The number of clusters and the number of flowers, however, depend almost entirely upon the soil and other environmental conditions which exist during the time of fruit formation the preceding fall.

Careful studies regarding the time of fruit-bud formation in the strawberry show that in all sections of southern Canada the differentiation of fruit buds in the spring-bearing varieties, such as Senator Dunlap and Glen Mary, begins in early September and continues until severe freezing occurs in late fall. Many strawberry beds which receive excellent care early in the season are given very little attention during this important period.

The strawberry grower should, therefore, keep the soil well cultivated and free from weeds, not only early in the season but during the fall months. Late fall cultivation should be shallow, particularly near the plants. If the plants are grown in matted rows some attempt should be made to eleminate undue crowding of the plants and to keep the rows from becoming too wide. A row twelve inches wide is preferable to one that is much wider. Runner plants which are formed early in the season are the ones which are most likely to produce the largest number of clusters and hence the largest yield of fruit. In beds where a large number of runner plants have been produced an early fall thinning of the newly rooted plants which are produced late in the season is advisable. This may be accomplished by drawing a rake across the rows and pulling the runners to the edge, where they may be cut off in some convenient manner.

After the first killing frost it is a good plan to go through the patch and remove any hardy weeds. A mulch of clean straw or mash hay should be applied for winter protection. This, however, is not usually applied until after the ground is frozen.

Clean Ground for Young Stock.

The value of a flock of pullets for egg production is dependent to a very great extent on the conditions under which the pullets have been reared.

No matter how highly bred for egg production the flock may be, unless it is reared in healthful surroundings it cannot be expected to produce as satisfactorily as its breeding would indicate that it should. With the tremendous increase in the industry that is taking place, this is becoming more and more evident every year. As the number of intensive plants increases and the older plants begin to show the effects of overcrowding, the menace of polluted ground is forcing itself on the attention of poultry keepers. This question should receive strict and immediate attention.

While polluted ground means a heavy chick mortality due to coccidiosis and various other troubles, by far the greater loss will be that sustained later on when the pullets go into winter quarters, and either fail to lay as they should, or if they lay there is heavy mortality, due to intestinal parasitism brought about by the conditions under which the chicks were reared.

During the past three years, covering the examinations of 2,500 specimens sent in from different parts of Canada for examination at the Pathological Laboratory, Central Experimental Farm, it has been found that losses in the flocks are traced to intestinal parasitism to the extent of 20 per cent. Until poultry keepers fully realize the importance of clean ground for rearing the young stock this tremendous drain on the industry will continue.

Chickens should be given a place in the rotation similar to any other crop raised on the farm. When poultry farmers come to realize this and put it into practice then, and then only, will they secure the returns from their flocks that they should obtain.

Fishing for Cat.

Catfish are common in almost all rivers and creeks in our country. They are a good food fish and, although not as gamey as some other species of fishes, yet they have enough pep and fight in them to make their catching quite interesting.

In the daytime and when the water is clear, catfish, as a rule, stay in rather deep pools and in shady and protected hiding places such as under logs, brush, high banks and leaning trees whose boughs droop in or just above the water. Hence, for the best success in the daytime, when the water is clear and the stream in normal flow, fish for cat in the deep pools with a rather long line that easily reaches the bottom, or at the edge of a log or brush drift or similar hiding place. At night catfish as well as other varieties come out of their deep or protected hiding places and forage in different depths of water—often in very shallow water.

But the best time of all to fish for cat is after a big rain or two, when the creek or river is rising and a little muddy. Then catfish move out of their old homes and forage very widely. When the larger stream is in flood and rising, it backs up into branches running into it. Some of the largest catfish I have ever hooked and landed were taken at or near the mouth of a small branch of a large creek or river. This is true for either day or night fishing.

For bait, large angleworms are best. Fresh meat of almost any kind will do, including pieces of rabbit and small scale fish.

Good Colts Pay.

At the sales in our county, horses are mostly advertised as "eight years old" or "smooth-mouthed," indicating a shortage of horses very soon. Now, the hog population can be doubled or trebled in a year if necessary; but it requires at least four years to bring a colt into service. The question then is, What kind of colt?

I recently saw a neighbor trade two old cows worth about $50 for a team of four-year-old colts. After deducting the stallion fee the owner of the colts had about $30 for eight years' feed and care. Not much "velvet" in that sort of horseflesh!

One year ago I sold a pair of colts coming three and five—one unbroken—for $300.

A few days ago I sold a pair coming two and three, unbroken, for same price.

They paid me a good profit and took some ribbons. Besides, I had the pleasure of handling good colts.

I am a small farmer past seventy; have done no more than any of you can do.—L. S. H.

I Sell by Slip.

When I sell a cow or calf or any other animal, I always furnish the purchaser with data concerning the same.

This consists of a typewritten slip of paper giving the animal's name if it has any, the age, the breed and the amount sold for. The purchaser's name as well as my own are also included, together with date, month and year of sale was made.

I retain a carbon copy of this slip for my own reference and files.

This method prevents all misunderstanding on the purchaser's part as well as on my own.—A. G. H.

The best judges of character are children and dogs.—Sir Gilbert Parker.

THE CANADIAN HOMEMAKER

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DECORATING . FURNISHING . GARDENING

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A FEW SAFEGUARDS WHEN SELECTING A SITE

A reliable agent or real estate man, on whose reputation you can count, is usually in a position to safeguard your interests and point out the advantages and disadvantages of locations you may think favorable. There are many things to be considered. For instance, you should find out whether there are any restrictions in the neighborhood, if you are expected to make improvements, or whether you are likely to be assessed later on for new sidewalks, curbs, roadways or gradings. Then there are the possibilities of railroads, trolley lines, public utilities or manufacturing plants later affecting the property. On the one hand, these may be beneficial, if not too close or of an offensive character; on the other hand, they are likely to be a detriment to the neighborhood and decrease the value of your land.

Another thing to investigate is the nature of what are called "easements." This is a term indicating the rights of certain persons or firms to install water or gas mains, telegraph or light poles or wires, etc., which may not occur to the land-buyer at the time, but may disfigure the property when the district develops.

In a built-up locality these easements are generally apparent. For this and other reasons it is almost always safer to buy a lot in a district that has passed the initial stages of development. The land will cost you more in the first place, but you are able to form a better idea of whether the locality will be a pleasing place to live when thoroughly settled and built up, and hence you are more certain of a steady increase in the value of your property.

In better class districts there are usually restrictions on the type of house permitted, and also upon the erection of places of business within the vicinity. This restriction is fixed in order to prevent good residential districts from being disfigured with shacks and other unattractive buildings which reduce values and greatly reduce the possibilities of resale. To build a substantial and handsome home in a district where small dwellings are likely to predominate is to court an eventual loss.

INDIVIDUAL! SMART!

Can you imagine anything more becoming and more vivacious than this stunning frock of polka-dot crepe? It will answer so many occasions and serve so many purposes with chic that the youthful woman will at once claim it for her own. The skirt has clusters of side plaits in the front and back and is joined to a straight bodice having a boyish collar and long set-in sleeves. The bodice opens at the neck under the tie, and a peplum flared at the sides is sewn to the dress at the low waistline. No. 1395 is for the miss and small woman, and is in sizes 16, 18 and 20 years. Size 18 years (36 bust) requires 3⅞ yards 39-inch polka-dot material; ⅜ yard plain contrasting. Price 20 cents.

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred; wrap it carefully) for each number and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

Swindle-Proof Cheques.

If these rules are observed there is little danger that your cheques will be tampered with:

Never write cheques on a typewriter.

Start on the "amount line" at the extreme left.

Leave no spaces before, after or between figures or written amounts.

Guard your cheque book and never give a blank cheque to a stranger.

Canceled cheques returned from your bank should be at once compared with the stub entries and the bank notified of any discrepancy.

Got a Kick Sure.

"Somehow I never got a kick out of attending a circus—did you?"

"Sure I did—when I crawled under the tent."

RELISHES FOR WINTER DINNERS

BY NELL B. NICHOLS.

During my days of pickling I found out that there were definite methods to follow if one is to get the best results. Here are some of the pickle-making facts that we observe in our kitchen.

We use only sound vegetables and fruits. They are wiped off with a damp cloth unless they are badly soiled. Always wipe dry, as damp foods produce a pickle that spoils easily. When available we use pure cider vinegar. Some other varieties contain chemicals that soften pickles. Overcooking pickles also makes them flabby. A little powdered alum may be added to provide crispness, but it is to be used in very small amounts. Alum is an astringent. Too much of it is not good for the digestive system. It gives pickles a strong, undesirable flavor if used in excess. In making and storing pickles we do not use metal containers. Granite or enamelware, glass and stone jars are satisfactory. Too strong a brine makes pickles flabby. If the spices are tied in a thin piece of muslin during the cooking we find they will not darken the pickles so much as otherwise.

BORDEAUX SAUCE.

Two quarts chopped tomatoes 6 large onions (chopped), 5 red peppers (chopped), 4 quarts cabbage after it is chopped, 2 oz. mustard seed, 2 oz. celery seed, 1 teaspoon tumeric.

Stir all together and add 2 pounds sugar and 2 quarts vinegar. Boil slowly one hour, put into jars and seal.

PEPPER RELISH.

Twelve green sweet peppers, small amount of sharp red pepper (pod or ground), 12 red sweet peppers, 12 cooking onions, 4 tablespoons salt, 2 cups sugar, vinegar.

Run the peppers and onions through your food chopper. Cover the mixture with boiling water and let stand five minutes. Drain well. Add salt and sugar and barely cover with good vinegar of the desired strength. Cook five minutes. Seal in fruit jars.

This is one family's favorite pickle. They eat it with cold or hot meats, baked beans and cottage cheese. It is good added to salad dressings, sandwich fillings and vegetable gelatins. The bright colors of the ingredients make it attractive to serve either as a relish or a garnish.

PICKLED JENNY.

Four quarts green tomatoes, add ½ cup of salt, 4 quarts ripe tomatoes, 2 bunches celery, 2 small or 1 large head cabbage, 4 large green peppers, 3 large ripe peppers (after chopping 6 onions).

Put through chopper and add one cup grated horseradish, one tablespoon each of pepper, cinnamon, celery seed and brown and white mustard seed.

Let the green tomatoes stand overnight and drain. Peel the ripe tomatoes before chopping. Mix ingredients and add four pounds brown sugar and weakened vinegar to cover. Boil fifteen minutes before canning.

WATERMELON SWEET PICKLE.

Use the rind of ripe melon cut in strips one and one-half inches wide and three inches long. Let them soak overnight in weak salt water. Drain and boil in water until clear and tender. Drain again and boil slowly for one-half hour in the following pickle preparation:

Two cups granulated sugar, 2 cups vinegar, 1 teaspoon cloves, 1 teaspoon cinnamon.

When boiling add one quart of the cooked melon.

CUCUMBER SOY.

Eight good-sized cucumbers, three medium-sized onions.

Slice cucumbers and onions together and soak in salt water for four hours. Take out and rinse well in fresh water. Have the following ingredients mixed together and boiling:

One pint vinegar, 1-5 teaspoon allspice (cloves may be used), 1 cup brown sugar, 1-5 teaspoon mustard, seed, 1-5 teaspoon black pepper, 1-5 teaspoon curry powder, 1-5 teaspoon celery seed, small pinch red pepper.

To this mixture add the cucumbers and onions. Boil for a half-hour or until tender. Put up in jars when cool. After two days the soy is ready to use.

GREEN TOMATO PICKLE.

One peck green tomatoes, ½ teaspoon ground cloves, ¼ peck onions, 4 green peppers, ½ teaspoon ground mace, 1 cup salt, 1 tablespoon ground mustard, 1 small stick cinnamon, 3 pounds brown sugar, vinegar to cover.

Slice the tomatoes and onions, sprinkle with salt and let stand overnight, or at least six hours. Drain and place in a kettle with the peppers from which the seeds have been removed. Then add the spices, sugar, mustard and vinegar. Cook one hour and seal.

Baker's Bread.

"Give us this day our daily bread,"
our daily prayer.
And behold, each day the baker boy
comes round,
With his basket bulging with fat
round loaves
Of wholesome wheaten bread, brown
and white,
Still warm from the baking,
Still odorous with oven heat.

"Bread! Bread!" he shouts at the
kitchen door,
And grins as we choose of his wares.
"Any rolls? Any buns? Any biscuits
to-day?"

Think of this miracle!
Warm, white bread of the best,
Every day of the year,
Without labor of mixing, of setting,
Of baking, of watching the oven.

This freckle-faced boy of the basket
Is an angel of bounty, no less.
And so—we daily break bread and
give thanks.

—Lloyd Roberts.

No Objection.

Magnate (to hard-up sailor) — "Young man, do you know how I made my money?"

Young Man—"Yes—but I can't permit that to stand in the way of Muriel's happiness."

Youngest Bishop 31.

Monsignor James Leen, Coadjutor Bishop of Port Louis, Mauritius, is the youngest bishop in the world. He was born in Ireland thirty-one years ago.

Corn Beads.

Did you ever make a string of corn beads? Kernels stained red look very much like some kinds of coral beads when they are strung tightly together. The kernels can be stained any color to match the cloth with which they are worn. Not only can you make beads from colored kernels, but strands can be tied into a portiere to make a door entrance for the party; and once you have worked on a few strings you can think of other ways to use corn beads.

Soak the kernels in hot water until you can thread them. Sort out large and small kernels and those having spots or imperfections. Try to keep them all of a uniform size. String them upon stout cord run through the centre of the kernels. After the kernels have been strung, dip them in a solution of strong hot dye. Dip them several times into the dye until the right shade is obtained. Novel strings can be made by dyeing several different batches of kernels in different colors, and stringing them to form a mottled string.

I Won't Ditch Deeply.

In cleaning ditches on our farm we make a wide shallow ditch instead of a deep narrow one.

The wide ditch lets the water flow free and won't catch drifts and sand bar.

A narrow ditch will catch drifts and overflow. We clean our ditches every spring.—L. N.

The earth's daily rainfall amounts to about 16,000,000 tons a second.