

Driving—One of my Greatest Pleasures

M. Ethel Nixon, Brant Co., Ont.

Someone, from a district where the majority of farmers use one of the farm horses for driving, has said that a good driving horse for one in the country is a luxury.



"Our Dolly"

turned. We all delight in going for a drive.

One of the most pleasant pastime—given a good horse and a rubber-tired rig—is driving in the country. As good roads are being extended, it is helping to make driving even more pleasurable.

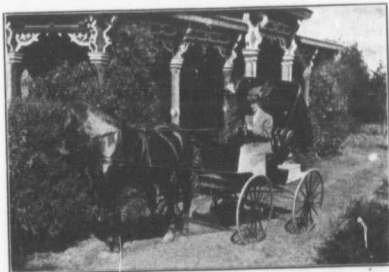
"CONCERNED ABOUT AUTOS"

A great many womenfolk on farms have, since the coming of the auto, become afraid to venture out for a drive unless there be a man—a good horseman—along to take the responsibility. And indeed they may well be concerned about their safety. An oncoming auto is a frightful thing to meet; one never feels safe when there is a possibility of meeting what has been so well named "a devil wagon."

Father is always uneasy when I am out for fear I will get injured, since our driver does not take kindly to the autos and is really hard to manage. However, I do not feel like missing the pleasure of an occasional drive, simply because I must sometimes hold the reins and go alone and there might be an auto coming! Consequently I take my chances.

DELIGHTS OF WINTER DRIVING

Methinks driving in the winter time is quite as delightful as in summer. In fact, when the snow is on the ground the joy is heightened, and there are no awful possibilities of meeting autos. What more jolly experience can one imagine than skimming over the snow on a sparkling afternoon, or again, on a morning after the ice storm, when the whole world is turned into a fairland, and everything is all aglitter? Then, too, many Farm and Dairy readers will recall those even-



There is a deal of Pleasure in having a Real Good Driver

A driving horse is not a luxury merely; it is usually a necessity and is made to pay its way on many farms. Photo taken by an editor of Farm and Dairy showing Miss Ethel Nixon holding "Dolly."

ing drives and fancy they can actually hear the snapping and creak of the frost under the cutter and the merry jingle of the bells.

In these days of automobiles, when people seem to be fairly auto-crazy, we wonder if horses will come to be a "lack number." Personally I shall confess that when I get an auto I shall want

my driving horse too? Who would think of exchanging an intelligent—and may I use it here?—lovable little driver for a bit of steel and rubber and a can of gasoline?

One of my greatest pleasures is to jump into our rubber-tired rig, after the day's work is done, and go for a jaunt behind "Dolly," our driver. I can actually feel the "cobwebs" being blown away as she speeds me along a pleasant highway.

How We Have Fresh Rhubarb in Winter

Mrs. L. B. Palmer, Huron Co., Ont.

Rhubarb of most delightful flavor may be grown and had fresh during the wintertime on any farm where the roots are available. We have received much satisfaction from the rhubarb we have been growing in the wintertime now for some years. Our practice is to get the men to dig up three or four roots of rhubarb late in the fall and have the roots set on a board in the garden so that they will not freeze down and be impossible to get them loose. After they have been frozen solid, the roots are carried into the cel-



A Fascinating Pastime of a Western Girl

Horseback riding is popular with many western women folk. A former "Macdonald" girl, who would just as lief we did not mention her name in this particular, is in the saddle. In the dark corner, where they are banded smoothly with a few buckets of earth.

As soon as the frost thaws out of the rhubarb the plants begin to grow, and in a very short time they will have great long stalks without much leaf and be ready to cut for rhubarb sauce.

It makes a nice variety for the table to have some fresh rhubarb now and then throughout the winter. Since it is such a simple matter to grow it in the cellar there is no reason why almost any farmer should not have it.

Her Duties are Many.—There

are stupid women at housekeeping just as there are stupid farmers, stupid doctors, stupid lawyers; but seriously, does good housekeeping require less brain power than any other walk of life? The woman who is at the head of a house is responsible for the well-being and in a great measure for the happiness of the entire household. She must administer to the physical wants, food, clothing and other things. She must have the oversight of the means of comfort, heating, lighting and ventilating of the house. She must have a knowledge of the requirements of sanitary conditions. She must be ready to meet all emergencies that arise, do a certain amount of nursing, be ready to entertain the unexpected guest, and in general be the guide, philosopher and the friend of all.—Mrs. J. Muldrew, Macdonald College, Que.

How I Make First-Class Dairy Butter

Mrs. S. H. Pugh, Perth Co., Ont.

Every farmer's wife and daughter should have it as an aim and ambition to be able to make high-class butter. We do not speak disparagingly of the article our ancestors produced with their very crude methods, and who have handed down to us so many useful hints. Science, observation and experience, however, have taught us that more modern methods have met with greater success. To insure the best results in butter making the best appliances and greatest care on the part of the maker must be exercised in the preliminary stages and also throughout the entire process of butter making.



Mrs. S. H. Pugh

The first essential in the manufacture of any article is good raw material, and perhaps in no realm is this more necessary than in the production of high-class butter.

More and more attention is being paid to the selection of good dairy cows. They must be comfortably housed and well and regularly fed. If we want milk we must give plenty of good, wholesome food and an abundance of pure water; the latter is just as essential as the former.

MUCH MILK IS SPOILED BY DIRT

Much milk is spoiled by dirt and bacteria before it leaves the stable. It is wise to keep the cows and their surroundings as clean as possible. The milking should be done quickly and thoroughly by a cleanly person and the milk strained through a very fine sieve or through two or three thicknesses of cotton.

We consider the cream separator the ideal method of getting the cream from the milk. A separator if properly handled should mean more butter, better butter, more money, better young stock and less labor, especially for the woman. The skimming and washing of endless pans and cans, and the warming of the milk for the calves is done away with—the cream alone to be cared for. The separator should be washed each time it is used.

In ripening for the separator cream the main point we bear in mind is that fresh cream should not under any circumstances be added to the cold cream previously gathered until it has been cooled to about 55 degrees, as the fresh cream added from time to time soon causes the cream to become too sour. To make good butter from cream gathered in this way we keep it sweet and free from bad odors until enough has been gathered for a churning, stir well each time new cream is added, then ripen all the cream at once.

Very fair results can be secured by using naturally ripened cream, but we much prefer using a starter or culture. A very good, practical culture for farm dairy use is naturally thickened skim milk, which has a mild, clean, acid flavor. It is at its best just after thickening. If the ripening process is started in the morning the cream should have an acid flavor and be slightly thickened by night. At this stage I give it a thorough stirring and place it where the temperature will fall to that at which we wish to churn. We try and regulate the temperature and quality of the cream to have butter come in about 30 minutes.

Before using the churn it should be first rinsed with hot water, then thoroughly scalded with boiling water (occasionally it is well to give a scouring with salt), then cooled with cold water. When pouring the cream into the churn we strain the cream through a perforated dipper to remove any pieces of hard, curdy milk it may contain. In winter, if necessary, we add just enough coloring to give the butter a nice, pure tint.

Vacuum Cleaners

Mrs. S. L. Terrill

Nowadays even appliances which are a necessity are a luxury. The foremost of labor in the near future is a penable article.

We of the West, underland, wonder vacuum cleaners, a local agent, who pair for one year, but for one year.



The vacuum cleaner, Wooler Branch of the Wooler, is the most valuable machine.

great value and place by our members are all unanimous cleaner and any in.

One of our members, cleaner a permanent, so that it is members and the sure of finding.

CLEANER IS

The machine is institute for 50 cents in it their possess, bring it lack as keeping it till the more to their ex- while the machine are held responsible have to repair it.

Having such required that the cleaner in good condition and in good condition can also have payment of one dollar as they have it. ship list, and, str- have ever arranged the same day.

PASBING

Things have improved day, when used and tedious pelling and from the broom. From the broom carpet sweeper was work. It was tion for cleaning it alongside the vacuum very back seat. In on out of the carpet the room, and quite after as before.

With the vacuum "Mrs. Terrill is president of the Women's Institute of the Wooler, a first Competition two years ago, while of Ontario in