

# Soils and Crops

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## The Farm Flock in Late Summer.

Pullets and cockerels that feather rapidly make the best laying and most vigorous farm flock. Such birds should be banded so that they can be retained when the flock is culled in the fall. It pays to band all the hens that are held over so their ages will be known and they will not be held longer than their period of usefulness, or confused with birds of a younger age. Many yearling hens look much like pullets when the hens are through the molt and the bands help to distinguish them.

The high normal layers make the best breeders for the farm flock. Hens with high egg records have often proved poor breeders. The highest producers are apt to exhaust their energy in egg production and this means low vitality in the chicks. Remember the mangels and cabbages and keep them growing for poultry feed next winter. Green food has been proven very necessary as a winter egg producer and a means of keeping the hens healthy. If green food saves the life of five hens and produces twenty dozen more eggs next winter, that will surely pay for quite a few hours' labor spent in weeding the mangels and setting out the cabbages.

The young cockerels that show early signs of maturity and vigor should be banded for breeders. It is assumed that they come from hens that are good layers. It pays to band a surplus to make up for any unexpected losses. If many cockerels are saved it is best to isolate them from the pullets so that the pullets will not be retarded in growth by being crowded from the feed hoppers and trampled when the scratch grain is scattered on the range.

When a breeder has a little success with poultry he is often tempted to want to raise enough to cover a county. Then it is good to advance carefully and remember that quality is very important and a few poor hens in a large flock will cut down profits rapidly. Large poultry flocks require much equipment and the work is confusing and discouraging unless the breeder is skillful and has plenty of capital and equipment on which to exercise skill.

Egg production and milk production are often compared as if they were quite similar. But the cow produces one calf a year and then furnishes food for the calf. The hens form the possibility of a lively chick with every egg produced. In other words, the hen that is laying heavily is constantly striving to reproduce herself and that is a greater strain on the vitality than is the case with the cow giving milk.

A few capons for home use will be greatly appreciated during the winter. But a set of capon tools is not a sure road to profit with cockerels. Capons must have plenty of feed to develop large frames and plenty of meat. At the present cost of growing poultry meat it does not seem possible to make much profit on capons. Those that are raised must be skillfully marketed where they are appreciated.

A visit to the poultry show at the Fair is often a stimulus to the poultry keeper on the farm. Visits with other breeders are often encouraging. The sight of many fine birds inspires the poultry keeper to make more effort in the management of his own stock. And the poultry show is needed to keep up the interest in the standard-bred fowls.

It seems as if the time has arrived when the home feed grinder should go with every poultry flock of any size. With these grinders it is possible to crack small grains and save the buying of fine chick scratch grain. Corn can also be cracked for the growing stock. On rainy days the grain for mash can be ground up and mixed. At the present price of grain and commercial dry mash it seems

very plausible to believe that money can be saved by grinding home-grown grain or grain purchased from the neighbors. For large flocks a power-grinder is needed. For small farm flocks, one of the largest size hand-grinders will prove very useful. Now is the time to clean and oil the stove brooders and store them for next year. If left in the colony houses they will become rusty and unclean. Stove pipes will also rust quickly and they should be drummed out and stored in a dry room. The film of oil on the iron stoves keeps out rust and helps the stove to deliver many years of service.

## What Makes a Bacon Hog?

To produce the lean, mild-cured side known as "Wiltshire" we require a long, deep, smooth pig, possessing a light head and shoulder, an even back, not too wide, but well covered with flesh, yet not fat. The sides from back of shoulder to ham must be deep and long, the rib short and sprung out boldly and dropping almost at right angles, the underline straight and free from flabbiness, the ham smooth and tapering with the maximum amount of flesh on the outside. The pig should stand on strong, but not coarse, well balanced legs and feet and must be vigorous, healthy and a good feeder. This is the kind of pig needed for both home and foreign markets. He is a type, not a breed.

As a rule the weight limits of the bacon hog are fixed at 160 to 200 lbs. live weight. At the same time, a hog may weigh slightly more than 200 lbs. and still make a good Wiltshire side. Most hogs are, however, liable to be too fat after they reach the 200-lb. mark.

We must produce a regular supply. We cannot go into the business for six months of the year and then go out of it for six months without having a general average of price that is unprofitable both to producer and packer. Such a course breaks trade connections, loses customers and ultimately results in a cutting of prices on the part of the packer to get these customers back. The farmer must pay the price for this irregularity. The British buyer must have the assurance of a regular supply, otherwise he will utilize sources where the supply is dependable. In short, our supply must be organized to meet the supply of the trade. If the market wants hogs in September, then October marketing will not do. It may suit our convenience but it will not build up our business.

It is this irregularity in the production of our hogs that has been directly responsible for what is often wrongfully termed over-production. A study of our Canadian market shows such irregularity of marketing to exist.

The above extracts are from a pamphlet, "The Bacon Hog and the British Market," issued by the Department of Agriculture. Supplementing this information is the statement in a second pamphlet, "Bacon Pigs in Canada," by Dr. J. H. Grisdale when at the Central Experimental Farm, that "Pigs most nearly conforming to the requirements are found in greatest numbers among Large Improved Yorkshires, Tamworths and Berkshires and among their grades and cross-breeds. The Large Improved Yorkshires in shape come very nearly being ideal bacon pigs. They furnish a very large proportion of carcasses answering the requirements of the best bacon trade. The hams are well developed and the proportion of fat to lean is usually about right. Tamworths, red pigs, are almost invariably deep-sided and long-bodied, but are not infrequently rather light in the ham. Berkshires, black pigs, in conformation are not quite so well suited for the bacon trade as some of the other breeds, but they are very well suited for pasturing."

has suited me. Of course, it was a city kitchen, but the arrangement would be perfectly practical for a country home. With a washroom adjoining, it would be large enough, too, for the real work of a kitchen, preparing food. This kitchen is 12x13 feet. The entry from the living-room was through a hall, out of which went both cellar stairs and stairs leading to the upper rooms. This hall made it possible to keep the smells of cooking from the living-room. It opened into the kitchen in the east side, next to the north wall. From this doorway to the south wall were cupboards with two doors, reaching from floor to ceiling.

In the middle of the south wall were two windows five feet from the floor, beneath which was the sink, with pipes going into the wall instead of into the floor. This made it easy to clean under the sink, as there were no pipes to catch the dirt back of them, but this arrangement proved the one flaw in an otherwise perfect kitchen. In building, the pipes had not been perfectly protected from the cold, and every winter they froze up. Builders have told me, however, that this might have been avoided, by protecting the pipes where they entered the wall with an extra coat of cold-defying

## Rules for Harvesting Apples.

1. Pick lower limbs first.
2. See that the ladder is pushed into the tree gently so as not to knock off or bruise the fruit.
3. Hang a basket so as to be able to pick with both hands.
4. Do not drop or throw bruised apples.
5. Do not pick apples that are green.
6. Do not pick a few little apples.
7. Do not pick apples that are wet.
8. In emptying, you would eggs.
9. Do not pick or crate on apples below will lift and set down.
10. Use spring scales.
11. Use spring scales, avoid rough ground, except on smooth road.

## Tuberculosis in Cattle.

British health officers believe that if tuberculosis could be entirely eradicated from dairy cattle, the complaint would be reduced at least fifty per cent. in human beings. How necessary efforts in this direction may become may thus be well understood. By co-operation between the Dominion and provincial departments of Agriculture a great deal has been, and is being accomplished. Canada has been proved to possess the healthiest live stock of any country. The adoption of the Accredited Herd Plan is in the way of achieving much toward the perpetuation of good health, particularly in our dairy cattle. In 1917 the plan was introduced in the United States and has proven eminently successful. Two years later it was adopted in this country, and already there is evidence of much good having been brought about, especially as animals belonging to herds proven to be absolutely clean and in receipt of certificates to that effect can be freely exported to the United States. At the end of July last in this country 522 herds were undergoing the tuberculin test to enable them to qualify for certificates. At the same time there were 100 names of herd proprietors on the waiting list, and so numerous were the applications for the service, and the consequent demands upon the Health of Animals staff, that over 220 others had to be temporarily refused. Up to the period mentioned no fewer than 30,362 tests and retests had been made and 3,319 reactors had been condemned, necessitating the payment of \$396,464 in compensation. The extent of the work carried on in the United States will be understood when it is stated that this year Congress at

Washington voted five million dollars for compensation and salaries. To receive a certificate of accreditation a herd must pass three semi-annual tests without a reactor and at the end of a year be subject to another test. So far the work has been confined to pure-bred herds, but there is a likelihood of its being extended, with increased grants for expenditure, to commercial grade herds of dairy cattle.

## How to Feed Rabbits.

A rabbit is the cleanest, most particular animal when it comes to eating; he will go hungry rather than eat some things he does not want. He is a vegetarian, but does not care for ragweed nor mustard; he will nibble at curled dock or pigweed, and rather likes plantain and mallow. When given the chance, rabbits search out clover; they eat the flowers first, then the leaves and stems. Sometimes even the roots are dug up, for bunny does love clover!

Young rabbits require little but their mother's milk for the first six or eight weeks. Once a day they can be given a mixture of bread and milk, and after the first month hay and grain can be gradually introduced.

Oats are the only suitable grain for rabbits, and must be crushed for the little fellows under three months of age. Also, mix in a little bran. Feed twice a day, except when a doe is nursing. Give her a noon meal. In summer the larger part of each meal should be green stuff—clover, plantain and grasses. Lawn cuttings are good.

Hay is a necessary part of the rabbit's diet, but it must be sweet and free from mold. Some breeders keep

# The Welfare of the Home

## Art and the Little Child

Art is a big word to use in connection with a little child who at present is able to distinguish only the primary colors and whose drawing wall-papers may accustom a child to a fantastic scribble. But all the child is going to be grows out of what he is, and all that he is going to have depends upon the wisdom of our giving now.

When we ask ourselves what art means to a human being we soon answer our own question by saying: Art is a means of happiness and a means of expression. If we ask further, whether it may be both to all, we reply: It may be a means of happiness to all, and although to only a few can it be a way of adequate expression, yet there is little doubt that everybody, if carefully trained, can to some degree, express himself through art. The importance of art then is not the possibility that we may discover and develop a few masters, but that we may open to all the people new pathways of self-expression and happiness.

The beginning of every art is in appreciation. The wise mother to-day does not have her child "begin music" by sitting him down, reluctant, at the piano and having him "take" music lessons, like an inoculation. She sees to it that he hears much good music from the cradle days until he is, as it were, saturated with music, and is eager to find some way of expressing music with his voice and fingers.

And so the way to help a child to art is to help him to feel for color, to rejoice in fire and sunlight and shadows, to enjoy tracing out happy designs, and perhaps best of all, to learn to love pictures.

The homeliest playthings may be used to develop the color-sense. Bright bits of pottery, marbles, scraps of cloth, shells, flowers, gold-fish, all afford daily opportunities, and even a

display of bright fruit preserves or aluminum dishes in the kitchen and the use of wall-selected paints and primary colors and whose drawing wall-papers may accustom a child to a good taste in the humblest home.

All studies that have been made of children's interest in pictures indicate that their first liking is almost wholly for the story. They are not very particular about the color, and they have no inborn taste for the Old Masters. The people in the pictures are their friends, and it is the dramatic rather than the esthetic consideration that affects them.

This suggests what we are to do. Let us select book-pictures and pictures for the home walls that tell beautiful stories in a beautiful way. Let us implant images that will always be treasures worth while, both because they are good art and because they are eternally inspiring.

Having done what we can, early and often, to help the child enjoy color and see beauty in nature and the home, having made good pictures his friends, we may expect to find him ready to make some efforts at self-expression through pictures. Good sense tells us that we should place within his reach a few strong colors, an easy medium and models largely of his own choosing. Soft crayons furnish the best first medium and adequate colors. His first efforts will be to portray an idea rather than an image. If he starts to make a night picture it will probably consist of a row of stars. Design rather than drawing, will be his mood, and his efforts to portray action will be extremely "impressionistic." Freedom, joy and vigor rather than accuracy should be the aim. Tracing is useless and copying vain, but the young child who makes pictures his other language, who tries to say something with his fingers, has begun to climb the "Delectable Mountains."

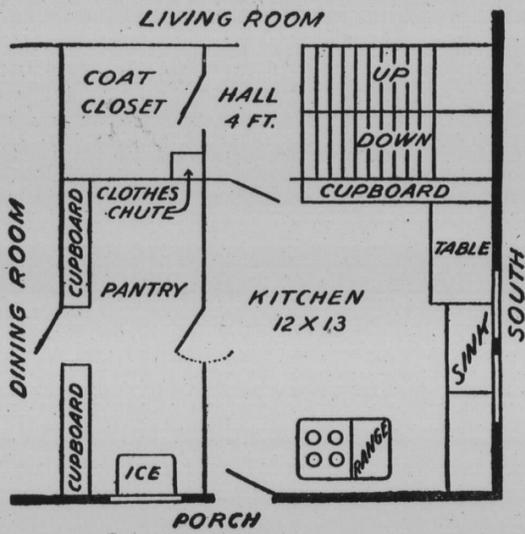
## The Ideal Kitchen

I wonder if every woman is possessed with a mania for ripping to pieces and making over. There's the matter of houses. I never moved into a house—with one exception—that I didn't immediately want to move a few rooms around, stretch some out and make some smaller, no matter how well I thought I was going to like it before. Especially the kitchens. Of course, men growl at this propensity, but that is because they do not have to do the work. The reason most houses do not suit women is because a man plans and builds them. Very seldom do you find a house planned by a woman. That is why in most

The sink was high enough from the floor to allow me to stand upright. Indeed, I could rest my arms on the edge while I washed dishes. It was large enough to hold both dishpans at once. At the left of the sink, between it and the cupboards, was a built-in table, covered with zinc, and with one broad shelf beneath. This made an ideal cupboard for dishpans, scouring material, extra soap, baking tins, etc. The remaining space in the bottom of the cupboards was divided into space for a four bin and drawers for dish towels, kitchen aprons, cutlery and paper. I kept the spices, flavoring, etc., in the cupboard over the flour bin. Without moving from the table I could reach everything I needed with which to bake.

At the right of the sink was a wooden drip board, grooved, running from sink to west wall. Alongside of this stood the range, and just north of the range the door leading into the yard. Over this door was a transom. With the transom open and the kitchen window open a tiny crack at the bottom, odors and steam were sucked outside. Standing at the sink I could by one step reach stove or cupboard. Baking was a dream, and meal-getting

THIS ARTICLE REMOVED



may before the rabbit all the time, figuring to lessen the appetite for "greens." Too much green stuff is sure to make the very young pot-bellied. Never feed green stuff when it is wet with dew or rain.

The adult rabbit that has a liberal meal of green food in the morning will relish a handful of oats and some alfalfa in the evening. Rabbits must have green food in the winter too. Beets, kale and turnips are good, though if the turnips are wilted they have little food value. Some raisers condemn cabbage, though I have seen no bad results from its moderate use.

Watch the amount of grain food consumed; if it is not cleaned up, reduce the ration till it is. Trampled and soiled food on the hatch floor is wasted, as rabbit food—he is too much of an epicure to eat it unless very hungry.

If the rabbits seem troubled with looseness of the bowels, cut down on the green food, and mix some flour with the grain. Fresh water should be before them all the time, and a piece of rock salt. The latter will make salting of the food unnecessary.

In winter, rabbits should have a warm mash once a day, preferably in the morning. Give the nursing doe all of this she will eat. One good mash is made of ground alfalfa, wheat bran, rolled oats, equal parts, with some chopped-up vegetable like carrots. Corn fodder makes a pleasant change occasionally. Be extremely careful in experimenting on the rabbits' food, and guard particularly against bowel trouble.

## A County Library.

Reading has been the source of education and inspiration to most of our great men. Books have been their treasures through their trials and their successes.

In some places everywhere there are families in whose homes books are unknown. In such homes, the people live within themselves as their lives are limited to their own experiences. They do not know the joy of drawing from the world's accumulated knowledge and inspiration as preserved in books.

In these homes boys and girls are growing up to take their places in the world's activities. It is of public concern that they be educated for efficient citizenship. They need access to good books so that their education may be broad.

A county library will meet the needs of these young folks and their parents. It will meet the needs of all rural residents who are interested in books as it will bring to them, to a certain degree, the conveniences of a library system such as exists in most good-sized towns and cities.

A county library is supported by county taxes. It lends books and magazines free to anybody in the county. Distribution may be made by a book truck which makes regular trips to the homes of the farmers; collections of books may be placed in stores, schools, churches, granges and other rural societies, or the rural delivery may be used for distributing the books, and branch libraries may be established in towns and villages. The whole system should be in charge of experienced librarians who would be willing to give counsel, and information in person, by mail or over the telephone.

Towns and cities with tax supported libraries already established can continue their independent libraries, in which case they would be taxed for the county library.

## THE CHILDREN'S HOUR

The Filipinos, like all Oriental races, use rice as their principal cereal food. This rice is cultivated under great handicaps. Most of the large rice-growers in the vicinity of Manila plow their fields with one-handed steel plows drawn by water buffaloes or carabao. The rice is transplanted from seed-beds, harvested by hand and threshed in a community machine.

In a very mountainous section of the Philippine Islands the inhabitants have only the very steep mountainsides on which to raise their crops of rice. Those who see the hillside before the preparation for farming begins would say that it was utterly impossible; but to these mountaineers it is not impossible, for they must have rice, and this land is the only place on which they can raise it. So they set to work with sticks and bare hands and actually terrace a steep mountain-side, making level sections on which to plant their crops. Rocks and stones are all taken out and laid aside in order to build a wall around the terraces, for rice needs plenty of water and these sections must hold the water that is diverted into them. Sometimes these walls are very high, but average about fifteen feet and wide enough so that the tops can be used as paths, along which the farmers walk.

These terraces are irrigated by streams of water far up in the mountains.

Among other interesting things seen in the Philippines are the carabao, the burden-bearers of the Islands. Not only do they do the plowing in the rice and corn-fields, but they are used for heavy hauling of all sorts. Work-horses as we know them in this country are seldom seen in the Philippines, as they do not thrive in the hot climate. The horses there are small and much like our ponies, and are used almost entirely for carriage purposes. The carabao are very docile animals, and the natives seem to be able to guide them wherever they wish with only a single line or perhaps none. When they are not working they are usually found in some of the many esteros or waterways, wallowing in the mud, or grazing on the "carabao lettuce."

The picturesque nipa huts of the natives are interesting when you think that they have been constructed without a foot of lumber, a nail, a pound of hardware, without paint, plaster, plumbing, stone, brick, or tile. Yet they withstand earthquakes and storm and heat, and are picturesque as well. In certain parts of Manila one may still see rows of these nipa huts.

Knock off the shoes and turn the horses in pasture for a week or so, when summer work is over.

**BROUGHTON'S BLOWOUT BOOT**  
Made entirely of STEEL  
Will hold 1,000 lbs. pressure.

Saves buying new tires. Best for emergency. The Spare Tire in the tool box. (Wears for thousands of miles. Your hands the only tools you'll need. At all jobbers. Restless. Neat. Cheap. No grease. No Agent. See us at Can. N.