

EFFICIENT FARMING

New Varieties of Farm Seeds.
It has been estimated in some quarters that had the Experimental Farms System done nothing more than introduce Marquis wheat, the annual expenditure on this extensive system would have been justified. Marquis has secured triumphs against all comers time and time again and has become the principal wheat crop of Canada. The work with other grains may be no less valuable, as almost every year some new and promising sort makes its appearance. Within the past few years very promising varieties of oats, wheat, and other crops have been produced.

Before the usual varieties of oats can be used for domestic purposes the grain has to be subjected to the process of the special oatmeal mill which eliminates the hull and prepares the meal. A new variety of oats not requiring this process has been produced by the Experimental Farm at Ottawa. The Liberty oat, officially designated as Ottawa No. 480, threshes out of the straw hulls, and when put through the fanning mill and chipped in an ordinary farm grinder, it is ready for domestic use. For the feeding of chickens and young pigs there is no better grain than the oat, but the hull of the usual varieties causes difficulty that limits the use of this otherwise excellent grain. A limited supply of seed available of this oat was distributed for trial to a number of selected men last year, but its excellence was so keenly appreciated that a great demand for samples of the seed arose. To meet this a considerable area of the crop was grown last year and distributed this spring. As far as practicable the Farms Systems will endeavor to meet the demand for seed samples which is almost certain to arise during the next few years.

A variety of wheat called Ruby, designated Ottawa No. 623, ripens sufficiently early to give it a place in northern latitudes in the central pro-

vinces. Marquis, an earlier creation of the Farms System, although somewhat earlier than the old Red Fife, is still a little tardy in ripening in some of these northern areas. Ruby, which is equally good in milling qualities and almost as productive, should add many thousands of acres to the safe wheat producing areas of the Dominion. A large quantity of seed samples of this variety has been distributed from the Central and branch Farms this year.

A new flax, which bears the name of Long Stem, Ottawa No. 58, on account of the exceptional length of its fibres, is expected to fill an important place in the agriculture of Canada. While it does not yield heavily of seed, the value of the straw for fibre makes it of special interest. A few samples of the seed of this variety were grown throughout the country last year, but the Department of Agriculture was unable to provide a considerably larger number of samples this season.

A new bean which has been secured by selection bears the name of Norwegian, Ottawa No. 710. While this bean is brown and therefore lacks the attractiveness of the white variety, it is so early in ripening and so productive that it at once came into great favor, more especially in those districts where the season is short and in which heretofore no variety of field bean has been introduced which ripens sufficiently early.

Our Butter and Cheese Trade.
A deal of valuable and interesting information is to be gathered from some official figures recently issued in Ottawa and Washington regarding the exports and imports of butter and cheese. From these it would appear that in the twenty-one years ending with 1920 the United States imported 70,678,427 lbs. of butter, of which Canada supplied 20,088,292 lbs., and 613,003,863 lbs. of cheese, of which Canada supplied 10,062,419 lbs., or about one-sixtieth. On the other hand Canada imported from the United States during those years 14,606,936 lbs. of butter, or more than two-thirds of what was supplied, and 12,956,631 lbs. of cheese, or 2,894,212 lbs. more than crossed the border from this country. Taking the years 1910 to 1918 inclusive, Canada imported practically 60 per cent. more butter from the United States than was exported from Canada to that country and more than two and a half times more cheese. A particularly noteworthy feature of the

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figures is their fluctuation. For instance, while the average annual export of butter from Canada into the United States for the six years ending 1919 was 1,014,157 lbs., it was 10,693,311 lbs. in 1920. In like manner the export of cheese averaged only 273,236 lbs. in those years, but last year it amounted to 10,062,419 lbs. The same fluctuation is noticed in the imports. In 1919 Canada imported from the United States 208,372 lbs. of butter and 164,305 lbs. of cheese, but in 1920 this country took from her neighbors 1,142,383 lbs. of butter and 349,488 lbs. of cheese. In the last four years the United States exported dairy products to the value of \$97,711,557 annually and imported only \$15,902,570 worth each year.

Canada's Dairying Interests to be Represented at International Dairy Congress

Canada will have an opportunity next year to take a prominent and leading part in probably the greatest and most important gathering relating to agriculture that has ever been held in America. During the summer of 1922 will take place at Chicago, Ill., the seventh International Dairy Congress, organized under the auspices of the International Dairy Federation with headquarters at Brussels, Belgium.

At the sixth congress, held at Berne, Switzerland, in 1914, there were eight hundred delegates present representing twenty-nine different countries. Both at that congress and at the third, which took place at The Hague, Holland, Canada was represented by Mr. J. A. Ruddick, Dominion Dairy and Cold Storage Commissioner. Mr. Rud-

dick is already engaged in promoting arrangements for the gathering next year. He has issued circulars to the provincial Department of Agriculture and to the Dairy Associations explaining the scope of the congress and outlining the order of proceedings that will be followed. Any person, corporation or association interested in dairying can become a member of the International Federation on payment of the annual fee of twenty francs, which at present represents about two dollars and twenty-five cents in Canadian money. Membership of the Federation entitles the holder to all the publications of the organization, including the annual report, which is published in English, French and two other languages, and to attendance at the congress. A Canadian committee is being formed of which the heads of the dairy branches of all the provincial Departments of Agriculture have been invited to become members. Mr. Ruddick has been authorized by the Dominion Minister of Agriculture to organize this committee, to see that well considered papers are prepared for presentation to the congress, to publish for distribution among the delegates a pamphlet descriptive of the dairying industry in this country, to establish a Canadian Bureau of Information at the congress, where facts can be given by members of the committee regarding not only the dairy industry of Canada, but also agriculture generally and the manufactures and resources of the country.

The general committee of the congress will publish in advance a list of questions to be discussed, and it is hoped and expected that leading Canadians will take part in the discussion.

A Canning Score Card

How to Judge and "Mark" Home-Canned Products

By MARY L. BULL.

Because of the increasing interest manifested in the work of judging home-preserved fruits and vegetables, at local, county and provincial fairs, and because of the many questions asked as to how the judging is done, what points considered, why certain jars merit first prize when others which look as good or better are awarded second or third, I feel that perhaps giving some score cards with explanation as to what is meant by each point may be of interest. Individual score cards differ more or less as to the value they place on certain points, yet they are similar in the main. On this page is a sample Score Card for canned fruits.

Canned fruit is fruit preserved by means of sterilization and perfect sealing, with or without the addition of sugar. The aim in canning is to preserve the fruit, retaining as nearly as possible the original perfect flavor, form and color.

Score Card for Canned Fruits.	
I. General Appearance..... 10	
1. Container	
2. Rubber	
3. Cover	
4. Label	
5. Fruit	
a. Form	
b. Color	
6. Liquid	
a. Clearness	
II. Pack..... 25	
1. Quality of fruit	
2. Grading	
3. Liquid	
a. Relative proportion	
b. Quality	
III. Texture..... 15	
1. Fruit	
a. Tenderness	
b. Fibre or grain	
IV. Color..... 10	
V. Flavor..... 40	
Perfect Score... 100	

The score given here allows 10 points to General Appearance. This covers cleanliness of containers, rubbers and covers. There should be no evidence of syrup, juice or fruit on the outside; the cover must be free from rust or stickiness; there should be a clearly-marked, neatly-placed label on the jar or can telling kind of fruit, whether sweetened or unsweetened, and the date of canning.

The next point the judges consider is Pack. Under this head come quality of fruit, grading, preparation and proportion of liquid to fruit. Fruit for canning should be of as good quality as possible and should be in its prime, not under or over-ripe, the object in canning being to preserve the fruit and retain as nearly as possible its natural fresh qualities. Fruits for canning should be graded according to variety, color, state of perfection and maturity and each grade canned separately, thus furnishing a finished product of first, second and third grade instead of a product of low standard as is often the result where grading is not done.

Fruits should be prepared and handled in such a manner as to render them clean, free from sand or other foreign matter and still retain the original form and color.

The proportion of fruit to liquid varies according to the use for which the product is designed. Fruit canned for pies should contain no liquid other than juice from the fruit in the jar or container. That designed for use as sauce should be about two-thirds fruit and one-third liquid, and the fruit should not be crushed or broken.

The liquid in canned fruit should be clear, free from sediment, and not heavy like syrup, because in canned fruits the natural fresh flavor is desired, not the heavy richness and sweetness of preserves.

The third point to consider is texture. Under this head come the grain or fibre, also the matter of tenderness. Some varieties of plums have a tough skin and coarse pulp. Apples, pears and peaches are sometimes coarse grained and not desirable for canning purposes but may be successfully used in jams or butters.

Fourth comes Color. The color of canned fruit should be as nearly that of perfect fresh fruit as is possible. Long cooking tends to darken and change the color of fruits.

Flavor is considered most important in judging canned material. In this card, it carries 40 points. The flavor should closely resemble that of perfect fresh fruit.

When selecting glass containers for canning fruits to be used in exhibits or contests, get those of clear glass not clouded or tinted blue, green or

slightly pink, because the colored glass detracts from the perfect color of the fruit and spoils the score.

The same score card is used for judging canned vegetables as for fruits. There is, however, a slight difference in the explanations of some of the points.

Appearance is the same as for canned fruits.

Pack differs slightly. There should be very little liquid in canned vegetables; just enough to fill the tiny spaces between the closely packed particles of vegetable. There is no value in added water as vegetables when prepared for table, are seasoned with milk or cream or butter. Some vegetables as tomatoes should have no liquid except the juice of the tomato.

Vegetables for canning must be selected, prepared and graded with great care if satisfactory results are to be attained.

Corn, string beans and peas must be in their prime and be graded as to variety and maturity. Corn should be free from bits of cob and silk, beans be free from strings or any other inedible material and should be cut in lengths as nearly the same size and shape as is practicable. String beans which are broken in irregular sized pieces with jagged ends have not less nutrients than those carefully prepared, but are much less pleasing and appetizing. Careful preparation requires little if any more time than that which is carelessly done and in the end saves material.

Grading of such vegetables as peas and string beans is important because the young tender vegetables require less cooking than the mature, and if overcooked break down and become soft. When the grades are mixed in one container, one will be underdone and the other overdone.

Under Texture is considered tenderness, fibre or grain. String beans should not be tough or stringy. Peas should be tender, not mealy, spinach tender not woody, beets not coarse grained and fibrous.

Canned vegetables should retain their natural color, the liquid in the jars unclouded. Cloudiness is sometimes caused by overcooking and sometimes indicates spoilage.

Flavor in canned vegetables means the flavor of fresh vegetable. The salt used is only enough to bring out or develop the flavor and should not be noticed as salt. There should be no suggestion of acidity and no odor other than that of fresh vegetable.

Containers for exhibition canned

The Sunday School Lesson

MAY 29.

Making the Neighborhood Christian. St. Luke 10: 25-37; Acts 2: 44-47. Golden Text—Romans 13: 10.

Connecting Links—As the individual cannot live a healthy life alone, but only in company with his fellows, so the true home is not that which stands by itself, but it is joined with other homes in close relationship. The group of homes, in a Christian society makes up the community or neighborhood. Just as one unsightly rent or patch will spoil a good suit of clothes, so will one evil-minded man the company to which he belongs, and one bad home the neighborhood. In a very real sense the neighborhood cannot afford to tolerate evil conditions. It must make an effort to set them right, or itself become corrupted.

St. Luke 10: 25-37.—Master, what shall I do? The lawyer's question is the great question of the ages and of all races of men. It means a restless discontent with the present world, and a reaching out after something better—a new life in a world that is to come. It declares that inextinguishable faith in the breasts of men that this life is not all, and that what a man is or does in this life determines what he shall be in the life that lies beyond. What shall a man do, then, that he may have eternal life?

The lawyer was tempting Jesus, trying Him, so to speak, to see what kind of answer He would give, but there is no doubt that his question had in it a measure of sincerity. Jesus treated him with respect and courtesy, seeking to draw out his own opinion, and he answered well, quoting two great passages from the ancient books of Hebrew law—(Deut. 6: 5 and Lev. 19: 18). When Jesus said to him Thou hast answered right; this do and thou shalt live, He spoke sincerely and no doubt meant just what He said. If this man, or any man, loved God with a whole heart, and loved his neighbor, he was living the life God's law required, and for him there was surely the hope and promise of eternal life.

Who is my neighbor? The lawyer followed up his first question with another. He found it much more easy to discuss the matter than to put the law into actual practice. He looked for a definition; Jesus told him a story—such a story as, once told, can never be forgotten.

A traveller was going down from Jerusalem to Jericho. It was then and is still a lonely road through wild and rugged country. Of it Stanley writes: "There we see the long descent of three thousand feet, by which the traveller went down from Jerusalem on its high table-land to Jericho in the Jordan Valley. There the last traces of cultivation and habitation, after leaving Bethany, vanish away, and leave him in a wilderness as bare and solitary as the desert of Arabia." Up from the valley of the Jordan below, or from the caves in the overhanging mountains around him, issue the Bedouin robbers, who from a very early time gave this road a proverbial celebrity for its deeds of blood, and who now (when Dean Stanley wrote) make it impossible for even the vast host of pilgrims to descend to the Jordan without a Turkish guard. Sharp turns of the road, projecting spurs of rock, everywhere facilitate the attack and escape of the plunderers. They seize upon the traveller and strip him, as is still the custom of their descendants in like case; they beat him severely, and leave him naked and bleeding under the fierce

sun reflected from the white glaring mountains, to die, unless some unexpected aid arrives.

The point of the story lies in the contrasted conduct of the priest and Levite and the Samaritan. The Samaritan was of a mixed race which inhabited Central Palestine, and would never have believed that a Samaritan could inherit eternal life. Yet it was he who, in the story, observed the ancient law of neighborly kindness. "Go and do thou likewise" is the Master's parting word to His questioner.

The priest and the Levite were ministers of the Jewish religion, but they did not know that their religion, as well as their law, demanded of them deeds of mercy and kindness.

The story teaches unmistakably that the first and chief duty of neighborliness is just kindness. The Samaritan made no attempt at a large scale to reform the social evils of his time, but he showed kindness to one who was in desperate need. The schemes of social reformers are right and good in their proper place, but too much must not be expected of them. Any set of social conditions can be made Christian where kindness and love prevail. It is of kind hearts and the humble ministry of kindly folk, even more than by economic or social change, that the betterment of the world is coming.

Acts 2: 44-47. All things common. The spirit of those disciples of Jesus, and converts to faith in Him, who made up the early church in Jerusalem, was good. They joined together in a kindly brotherhood, giving special attention to those who were in need. They saw to it, in particular, that widows did not lack anything. Yet no one was compelled to give. All went done generously and freely. They ate often together, they visited, and worshipped together, expecting that their Lord would soon return to them. Their happiness, their generous kindness and goodwill, and their faith attracted many to their company.

But their communistic system did not last. The spirit of it was good, but it had serious defects. People do best when they have their own homes, their own little property, their own shop, or factory, or field. The spirit of unselfish sharing, however, remains. Through it society is becoming, and will become more and more, Christian.

Application.
Jesus details the various things which the Good Samaritan did for his unfortunate brother. Deftly and methodically and efficiently he proceeds to administer first aid; then to provide restorative influences and then to secure continued attention. We note his businesslike way even in his kindness, his readiness to do the work of a surgeon, his cheerful improvisation of an ambulance, his care at the inn, his generosity, prudent in a promised future auditing of accounts. This man's compassion was blended with shrewdness and was as practical as the least compassionate man could have been. This is the kind of wise goodwill which is needed to develop a proper community spirit. Sentimentality will not do it, nor plans which are not the result of careful consideration, and common-sense.

vegetables should be of clear, colorless glass, as for fruit.

One object as stated in publishing this sample card, is to answer the questions of women and another to give to the women at home a score card which she can use as a standard to severely judge her own fruit. There may be small communities that cannot tie up with even a local fair. In such places, two or three neighbors could judge one another's canned products and stir up healthy competition by the use of this score card, one working with another.

Long or too rapid cooking may cause fruit to become mushy or broken. Over-ripe fruit becomes soft when cooking. Long cooking in a heavy syrup tends to produce a strong and sometimes undesirable flavor. Worn tin vessels should never be used because of the undesirable flavor developed. Perfect, not chipped granite vessels are best when canning acid by the open kettle method. Fruits may be kept whole and in good condition by placing them in the containers, adding the syrup as desired and cooking in the containers in some type of canner. Absolute cleanliness in detail is indispensable.

Destroy the Fly.

Last year there was a veritable plague of flies throughout the country. It is well for us to remember this as spring approaches, and work more carefully than ever to overcome this filthy and dangerous pest. It is a known carrier of disease and a source of real suffering to our herds, resulting in a serious diminution of production and consequently of dairy income. Many devices for killing flies are advocated, and probably all have their value, but the best way of all is get back to the source, and leave no breeding places. Manure piles, rotting vegetable refuse, garbage, filthy nooks and corners, open privies and so forth, should be cleaned up as early as possible and a liberal sprinkling of kerosene or disinfectant applied to prevent the hatching of eggs that may remain. All summer long, eternal vigilance and heavenly cleanliness must be maintained or—the fly will win. Diseases will also win.

The day of the poorly lighted, badly ventilated, dirty and insanitary city factory is passed. So is the day of the badly kept milk factory—the cow stable.

Read the Advertisements

THE publishers of this paper draw your attention to the advertising columns, and particularly to the advertisements of the local merchants.

These merchants have invested their money in goods to satisfy the needs and desires of us all.

Their enterprise is a distinct service to our community. For this reason we should buy from them to the best of our ability and in so far as our needs and judgment of value dictates.

Then, too, the general commodities advertised in our columns are worthy of consideration. It is desirable that readers should ask merchants to supply advertised goods wherever possible. By doing so the cycle of trade is kept alive and inter-community commerce stimulated. We repeat—read the advertisements.