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HOG AND BACON PRODUCTION

For some time in Canada the efforts of the Government, railways packers, and livestock organizations, have been directed towards encouraging the production by farmers of a better type of bacon hog, having in view the betterment of the Dominion's position in the export markets, particularly that of the United Kingdom. Such endeavors have been extended to enlisting the interest of the younger generation. Throughout Manitoba, Saskatchewan, and Alberta, boys' and girls' aviculture clubs have been organized by the Dominion and Provincial Governments and along its own lines in the Prairie Provinces the Canadian Pacific Railway has intensified rivalry by awarding a trophy to the winning club in each of the three provinces and in addition taking the members of the winning teams to the Agricultural Winter Fair at Toronto as its guests.

The success which has attended these efforts has been very gratifying. Through the number of hogs on farms in Canada temporarily slumped in 1925 figures have shown a fairly consistent ascendancy for some time. During the war hog production was stimulated at the expense of quality, but even so the number of animals in Canada in 1925 was 10 per cent. more than in 1915. The export market is in good shape, authorities being agreed that Canadian bacon is once again firmly established in the United Kingdom in competition with the product of Denmark, Sweden, Holland, Ireland, and the United States, which opinion is substantially supported by trade figures.

Marketing in 1925.
Hog marketing in Canada in 1925 constituted a record, according to the Dominion Livestock Commissioner. Supplies kept pace with those of 1924.

Fresh Fields Keep Sheep Free from Worms.
Old or permanent pastures swarm with the tiny organisms, invisible to the human eye, that account for stomach worms, tapeworms, nodular disease worms and lung-worms in lambs and sheep.

Successful sheep-raising depends upon preventing infestation by these pestiferous parasites. Stomach worms are the most common and deadly. Like the mature forms of the other worms mentioned, they are carried by the adult sheep throughout the winter and their eggs are voided and deposited on grass in spring.

It follows that it is absolutely impossible to keep lambs from being invaded by the worm enemies if they are allowed to graze with their dams on contaminated pastures.

If this is permitted, the shepherd has constantly to be doting his lambs and sheep with drugs for worm destruction.

There is a lot of bother and work, to say nothing of the expense. It may be largely avoided by ridding the ewes of worms before they are mated in autumn, and by again giving them worm medicine in spring before they are turned out with their lambs.

But medicinal treatment is not enough. It is now the approved practice to provide a succession of fresh pastures, of newly seeded grass, for the ewes and lambs in spring. Sheep always do best when given a "fresh bite" of clean grass, and fresh pastures greatly lessen worm infestation.

Moreover, well-fed lambs are less likely to suffer from worms. As soon, therefore, as they care to take it, lambs should also be supplied with oats, bran and oil meal and later with some corn.

As a "lick" for the ewes and lambs, to help keep them free from worms, a mixture of salt, 280 parts, dried sulphate of iron, 16 parts, powdered wood charcoal, 12 parts, and flowers of sulphur, 8 parts, may be finely ground and placed in a box, protected from wet, in a place where the animals can get at it at all times. This mixture is also suitable for calves and colts.
Dr. A. S. Alexander.

Farmers Warned Not to Increase Potato Acreage.
Mr. Geo. E. McIntosh, the Dominion Fruit Commissioner, warns potato growers against planting an increased acreage this spring. The present high prices are an incentive to do this, but there is every possibility that market conditions will not be so good next season. In a recently issued statement Mr. McIntosh points out that in 1925 there were unusually small crops both in Canada and the United States. The shortage in the United States made a heavy demand on our supplies and had an important influence in causing the high prices. It would, therefore, be advisable for potato growers in all the provinces to give this matter careful consideration and to plant only their normal acreage of potatoes lest a huge crop bring about a repetition of the unprofitable marketing conditions of the previous few years.

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In addition to which the prices realized were considerably greater on good bacon hogs than in the previous year. It is estimated that the increase in hog sales revenue in 1925 for the whole Dominion was about \$15,000,000. The contributing factors to such achievement were a general improvement in the type and finish of the hogs marketed, a keen domestic demand, the excellent market in the United Kingdom for bacon and hams, and a sharp inquiry for live hogs in the Pacific coast states.

First Shipment of Live Animals.
There has been considerable interest evinced on both sides of the Atlantic in a shipment of 1,200 live hogs which left St. John for the English market, this being the first time such a consignment has left from Canada overseas. According to report the reception of these pigs, which came from Alberta and underwent an eight-day journey to the point of embarkation, was a splendid one. The animals stood the voyage well, arrived in good condition, and met with a ready market at Glasgow and Birkenhead, where they were landed. It is felt that with quality and prices being right, a new market may have been discovered for Western Canadian livestock.

Efforts are unrelaxing to increase the number of hogs in Canada and at the same time improve the standard of the animal raised, greater stress being laid on the latter. A very gratifying response is evident on the part of the farmers of the Dominion. Saskatchewan, for instance, has organized hog pools, and a fund is being supported by the Farmers' Union of that province to send a delegation to Great Britain, Ireland, and Denmark to thoroughly investigate and study the bacon industry in those countries.

Farm Bookkeeping Pays.
When we moved onto our present farm 30 years ago last July, we operated our business at random only until the first of the following January, when we bought an account-book.

We made it into a combined memorandum and account-book for the farm, and found the idea so interesting and inspiring that we have never dropped it. That first year we made just \$9.34 an acre, gross sales. That was our sales. We were in debt more than we made, and had no balance. The next ten years were but little better. Then we began to put in tile ditches. We fenced and planned our rotations better, and almost doubled our cash sales from the farm in the following year, and as the ditches and rotations began to take hold we had still better cash sales. Then we got inspiration from our accounting to try to do something extra to increase our cash sales each year. Last year, 1925, our cash sales for the year averaged \$81.42 an acre. We have the same acres that we started with 30 years ago, but they are a lot better now. We grow bigger corn, better wheat and barley, heavier crops of oats, lots of alfalfa, and heavier crops of cover hay. We keep twice as many cows, they are fatter and thriftier and they make our acres richer.
—G.W.B.

I Milk by Machine.
The milking machine enables me to milk my 22 cows in two hours. I do quite a lot of other work about the barn while the machine is at work.

I have a two unit milker that milks two cows at the same time. In operating it I have learned from experience just about the length of time that is required for milking each cow. I make certain to be at hand when the teat cups are to be changed from one cow to another. This, together with emptying the milk, is about all the attention I find necessary to give the actual milking.

Between the times I am looking after the machine I clean the stalls and brush off each of the cows before the machine gets to her. I put the silage into the mangers and place the alfalfa in front so that one push will put it into the mangers when the cows have finished their silage. I feed the grain before starting the milker.

The cows do not object in any way to the mechanical milker. I am certain that they produce just as much milk as they would from hand milking. Were we to do the milking by hand it would take the time of two of us for two hours each morning and evening. The use of the machine saves four hours each day on the part of a helper and it enables me to use more than half my time for other work in the barn while I am looking after the machine.
—L. D.

Cheese.
Cheese is a cheap and good food for body building. There is no better cheap substitute for meat. Cheese contains, approximately, one-third body-building and repairing material, one-third fat and one-third water. Cheese is a money-saver. Twenty-five cents spent on cheese gives almost twice as much nourishment as the same sum spent on beef-steak. Cheese has the reputation of being indigestible. Lack of thorough chewing usually causes this indigestion. If the cheese is well chewed with bread, it is easily digested, but toasted cheese slips down so easily that people often forget to chew it. Canada is a great dairy country and this important article of diet is readily obtained.

Hogs on Pasture.

The pasturing of hogs on clover, Japanese millet and sweet clover was made the subject of an experiment carried on last year by the Dominion Animal Husbandman at the Central Farm at Ottawa. The test covered a period of sixty-nine days from June 6, during forty-two of which the hogs got skim-milk and clover pasture and during the remaining twenty-seven days they were fed skim-milk, Japanese millet and sweet clover, besides the regular rations, which consisted of two parts oats, one part corn, one part middlings, one part bran, five per cent. tankage, and three per cent. oilmeal. In the twenty-seven-day period the amount of bran was reduced by half. In his report, after giving full details, the Husbandman, Mr. G. B. Rothwell, draws these deductions: that the Berkshire hogs made slightly more economical gains than the Yorkshires on pasture; that the Yorkshires consumed more meal and milk per pound of gain produced; that the Yorkshires are more subject to sunburn than the Berkshires, which factor may prove detrimental when feeding these hogs on pasture; and that the hogs readily consumed the clover during the first period and also the Japanese millet and sweet clover pasture during the second period.

Baking Day.

On Saturday, my sis and I watch mother while she bakes An apple and a lemon pie, And lots of ginger cakes.

We watch her till she's nearly done—
Though we can hardly wait—
For there's some chocolate icing on
The spoons and on the plate.

The spoons my sis can have to lick;
I don't like them so well,
But on the plate the sweets are thick—
Now, don't you go and tell!

—F. Steinmann.

Red spiders can be controlled by dusting with sulphur, or by spraying the plants with a mixture of one pound of finely powdered sulphur in three gallons of water, in which a little soap has been dissolved.

TEMPTING THE CONVALESCENT

It is when your patient is first beginning to recover that you find it most difficult to coax him to eat. And in this it is well to remember that the way to a convalescent's stomach is through his eye. A tray covered with spotless and dainty linen and set with attractive china will do more toward persuading your patient to eat than any amount of nourishing food, even though the best cook in the land has prepared it.

The first thing to select is the tray. The round ones are not nearly so handy for a convalescent to handle as a square one with rounded corners, though the oval ones are also suitable. If the tray is prettily enameled, it will not be necessary to use a cloth that entirely covers it. Instead, a little square lunch cloth may be laid on, corner-wise. This may be decorated with bright colored embroidery or applique work. Large dollies are also suitable.

Aluminium trays are light and easily handled, or if a cheap tray is desired the paper mache ones may be used, as they are easily cleaned, though they do not last long.

If you even pretend to be a thoughtful nurse you will not ask a patient to balance a tray on his knees. In some households a bed-side table will be found, but lacking that a very good substitute may be made. I use a bundle of old papers, piled evenly and securely tied together. One of these piles is placed on either side of the patient and as close to his body as possible. Then the tray may be set across it.

The doctor will be apt to tell you just what foods the patient can, and can not have. Keeping this in mind, try to vary the menu every day, as a convalescent's appetite is apt to be "finicky." And never tell your patient before meal time just what his meal is to consist of. It is the surprise that pleases. A few minutes' thought will wear off the novelty, if he is told of it before the meal is served.

Often a short, humorous skit or bit of verse will prove amusing to the patient.

PLANT TO CAN

Gardening for the Two-day Vegetable Schedule.
By Lola G. Yerkes.

"The month of May brings Child Health Day" so let us celebrate by planning our vegetable garden. We must keep the children's diet in mind and make provision to plant a variety of vegetables—enough to serve at least two every day to each one of the family and then on the surplus.

Two things which should be in every farm garden are asparagus and rhubarb. When once started, they require very little attention. They mature early and, along with dandelion and other early greens give us our first change from the heavy meat diet of winter. While potatoes, beans and corn are admirable vegetables, yet they are not the whole of the story.

We need two vegetables a day besides potatoes and, during the growing season, we who have gardens find it easy to include the needed extra vegetables in our daily menus. But what of winter days? Let us make a vegetable canning budget so that we shall know just how many cans of vegetables are needed for the family then include a few extras for the guests we may have during the winter. I can not give, in this space, a budget which would be applicable to all parts of the country but can give a few practical suggestions.

During the winter, tomatoes, because of their vitamin content, should be served twice a week. Where there is a baby or there are small children, and orange juice is not available, they should have some tomato juice every day. Allowing one-half pint as a serving to each person, gives us a pint per person for each week during the winter months. Since they are in season earlier in the Spring than other vegetables, you will not need quite so many cans as you do of the tomatoes but this again will depend upon the needs of your family.

Asparagus, peas, beans, carrots, and cauliflower are easily canned.

Some vegetables can be stored for winter use, as cabbage, turnips, onions, carrots, parsnips, as well as the faithful potato.

Plan your garden on a systematic basis, having the rows wide apart to allow of easy cultivation and harvesting of the crop. Many women have found it both a time and labor saver to can some each week rather than try to do the entire season's canning in one or two days.

Vegetables are important as building and regulatory factors in the diet. The mineral content of vegetables makes them indispensable for growth and health. There are many minerals needed by the body. The most important of those utilized in the body in largest amounts are calcium or lime, phosphorus and iron. The other minerals are abundant in food so if we secure enough of the three mentioned we are almost sure to secure a sufficiency of the others. Calcium is needed for bones, teeth, hair, and aids in the digestion of fat. Phosphorus is found in all the body cells and is necessary for growth. Iron is a constituent of the red blood cells and unites with the oxygen over the body so it can help burn the energy foods, sugar, starch and fat.

Vegetables containing calcium: Cauliflower, carrots, spinach, beans (dry and string), onions, asparagus, cabbage, lettuce.

Vegetables containing phosphorus: Beans (dry and string), corn, potatoes, carrots, onions, spinach, asparagus.

Vegetables containing iron: Spinach, dry beans, potatoes, asparagus, cabbage.

We can readily see how bountifully Nature has supplied us with these mineral elements if we only will take advantage of her bounty and use them. Ways of preparing vegetables: Creamed: Asparagus, beans, cabbage, carrots, cauliflower, celery, corn, kohlrabi, onions, peas, potatoes, rutabagas, spinach, turnips. Buttered: Asparagus, beans, beets, carrots, cauliflower, greens, parsnips, peas, spinach, sweet potatoes, turnips. Baked or Escalloped: Beans, cabbage, corn, egg plant, onions, tomatoes. Mashed: Potatoes, rutabagas, squash, turnips. Baked or Steamed: Cabbage, corn on cob, onions, potatoes, rutabagas. In Salads: Asparagus, beans, cabbage, carrots raw, celery, cucumbers, onions, peas, potatoes, tomatoes, lettuce.

If children are given some of the different vegetables from the very first there need not be a feeding problem. If, however, they have heard some of the adults make disparaging remarks about certain vegetables, they will immediately form a dislike for the vegetable without tasting it. In order to raise the health standard among our children it is necessary to keep them growing and to keep them free from defects. Food is a most important factor in this campaign. When we consider that fully eighty per cent. of the illness among children is due to improper food and faulty nutrition habits, we begin to realize how necessary it is that we learn all we can about food.

Middle Aged Hands.

When a woman has passed out of her thirties her age is written clearly on her hands. Some women, no matter how tired they may be, who never omit to cream and massage their face and neck before going to bed every night, never think of their hands, although the latter are often in even greater need of attention.

The skin of the hands grows wrinkled and old-looking sooner than that of the face and neck owing to the effect of constant washing with soap and often hard water, for it is not always possible to obtain soft water every time the hands are washed, and for this reason a little cream should be bestowed upon them, if not every night, at least two or three times a week.

When the hands are still in fairly good condition and only beginning to show wrinkles, the application of a little good feeding cream, well massaged into the skin twice a week, will preserve them, but when they have become shriveled and wrinkled oil should be substituted for cream.

Take half a pint of pure olive oil—it must be of the very best quality—and massage the palms, fingers, and backs of the hands with it every night. The oil should be warmed before being applied to the hands, and the easiest way to do this is to place the bottle in a bowl of hot water—not boiling, as this might crack the bottle.

When massaging the fingers use the thumb and first finger of the other hand and work from the tip to the base of each finger, massaging as if working on a new glove. Wash the hands in warm water and dry thoroughly before applying the oil. After the hands have been washed, and before they are quite dry, rub into them a few drops of elderflower water, to which benzoin has been added in the proportion of twenty drops of benzoin to each ounce of elderflower water, then finish drying. An application of this lotion will whiten and soften the hands.

That neglected orchard can be made to pay by spraying, pruning and fertilizing.

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A Brick Colonial House of Interesting Plan

By Walter Scott, Architect.

On plan, the over all measurements of the house are twenty-eight feet by twenty-eight feet, and is suitable for a lot forty feet frontage. A compact plan, both for first and second floors, the former showing a very conveniently arranged hall, parlor, dining room and kitchen. The parlour will make an unusually pretty room, with the fireplace opposite the bay, giving a possible balance for furniture and pictures. There is more than the usual

directness between the various rooms in this plan, which makes the house relatively cheaper to construct, furnish and maintain, all of which are very important considerations in these days.

Then, on the upper floor, there has been conveniently arranged the three bedrooms and bathroom, with plenty of cupboard accommodation. All the rooms are of fair average size. Ceilings are nine feet in height. The basement, which contains the heating room, laundry and storage, is seven feet high, and well lighted and drained. The walls of the basement are of concrete, and otherwise the house is of brick—finished with red face brick, laid in Flemish bond with a white joint. This style of bond will give a fine texture and quite a character to the walling. Shingle the roof with russet brown, stained cedar shingles, the general woodwork being painted putty grey. To insulate the house against extremes of cold and heat the floor and roof have been treated with poured insulating material, several varieties of which, quite reliable, not costly, and readily applied are now on the market. The window frame and sash are of metal—the sash being made to open outwards, and leaving a wide useable sill on the inside for all the rooms.

The lot was laid out with a side drive to the garage and with a tennis lawn and truck garden, the enclosures of simple open wire and an evergreen hedge across the street front. The house complete and ready for occupancy, exclusive of the value of the land, will cost approximately seven thousand dollars.

Readers desiring further information regarding the plans and specifications of this house should communicate with the architect direct. Address Mr. Walter Scott, Bank of Montreal Bldg., corner James St. S., and King St. E., Hamilton, Ont.

