

## FOR FARMERS

Seasonable and Profitable Hints for the Busy Tillers of the Soil.

### STORING AND FEEDING ROOTS.

For cattle and sheep it is better to feed turnips in early winter, and save mangels until later, as the latter are better keepers and are supported by many to improve in feeding value as the season advances, writes Mr. John Campbell. But for cows giving milk it is well to rely on the mangels all the time, as turnips are apt to flavor the milk. However, some claim that feeding immediately after the milking hour, prevents any distasteful results. Sixty to 90 pounds of turnips can be profitably fed each day to a large fattening bullock. The majority of farmers feed all roots whole to mature cattle, but pulp them for calves and yearlings, and frequently mix the ground roots with chaff, or cut hay.

For sheep, we prefer feeding roots cut to finger size by an implement named a stripper. Even by hand power it cuts a bushel a minute. Sheep and especially lambs in the fall, appear to greatly relish turnips, so prepared, and nothing we use will give such growth in lambs as that succulent feed. Toward spring, when the ewes lamb, we feed pulped mangels freely, mixed with bran and ground oats, to promote the flow of milk. When a month old the youngsters will eat heartily with the mothers.

### GOOD FEED FOR BACON HOGS.

For growing the bacon hog in winter, the mangel has become a staple article of feed. In fact, without the roots, the industry would languish, so far as the winter months are concerned. The majority of pig feeders practice the pulping of mangels, and mixing in whatever meal they use, and storing for a day in a box. The mass warms up, the meal is softened, and seemingly, the nutrient is more easily assimilated by the animal system. The quantity of meal used is in accordance with the age and time they are to be marketed. It is surprising how cheaply pigs so fed can be carried on in winter, and what profitable returns for labor are secured.

It is true that roots are probably the most expensive of all crops grown on the ordinary farm. Counting half the value of the manure applied as taken up by the crop, and adding thereto the cost of labor and rent for land, we find all to make a cost of \$25 to \$30 per acre. But then a thousand bushels at 8 cents per bushel make \$80, leaving a profit per acre of \$50 to \$55. The immensely improved condition of the land is a very important factor in the summing up.

### THE STORING OF ROOTS.

That is practically done altogether now, in basements of stock barns. The foundation stone or cement walls, 8 to 10 feet high, provide stabling and cellar for roots. The latter on a 100 to 200-acre farm will hold 5,000 to 8,000 bushels. Generally they are built on sloping ground, with a fall of three or more feet to the hundred, preferred. Leveling the ground for the floors will give sufficient earth to place in rear of building to form a bank against the back wall, inside of which the root cellar is invariably placed, so that it is thereby made frost-proof. At the same time the bank forms an approach for driving to the main floor of barn over the stables and cellars, with grain, hay or roots. Some basements have inside stone or birch walls, inclosing root cellar, but many have studding and open boarding inclosing the roots inside. Either way is satisfactory. Windmills on barns furnish power for driving root pulpers, straw cutters and grain grinders, so that altogether farming is fast becoming the coveted business in this Ontario of ours, and the breeding of good stock, so materially aided by the growing of root crops, is one of the main factors.

### SHELTER FOR SWINE.

Nearly all farmers believe that their hogs do not need shelter while being fattened for market. If those who think this way and act as though they believed it, would put shelter where their hogs can get to it, they would at once have convincing proof that the hogs enjoy and appreciate protection this time of the year. A hog can be sheltered cheaper than any other animal on the farm, says Mr. John M. Jamison.

On every farm on which hogs are grown there is enough fodder and straw wasted every winter to give the hogs the most comfortable shelter. There are enough old rails and pieces of boards lying around loose to make the framework for the needed shelter.

In extremely cold weather it takes 25 per cent. more feed to put a given gain on unsheltered hogs compared with those having comfortable shelter. I am not sure that extreme cold weather counts more against gain than extremely wet and muddy weather.

A good many farmers make an attempt to shelter their swine, but

too often it is a very poor one. So much so that it is labor and material lost, when a little more time and material would have made a success of the effort.

### HOGS GET SORE THROAT.

Last fall on my farm I was feeding 53 hogs. When they came to full feed of corn in their lot, they were without shelter and I was planning to construct a frame of some kind that I could cover with bundled fodder, when there came a spell of very unpleasant weather. I noticed that some of them did not eat freely, but acted as though they had sore throats.

I could not take time then to build the fodder-covered shed. There was cholera within four miles of my farm and I could take no chances from exposure. To make the shelter certain on short notice I hauled into the lot six of my hog palaces or single brood sow houses. Four of these are 7 feet and two 6 feet square. In these the 53 hogs now shelter very comfortably. When the weather is bad they all go into them. When it is pleasant some of them sleep outside, showing that they have a sense of what is comfortable. These houses will come in use in a short time to shelter farrowing sows. Many farmers prefer to sell their straw or burn it rather than allow their hogs to nest about it.

I consider this a serious mistake. If the straw is ricked or stacked, good shelter for feeding hogs can be made about it. Secure a dry bed out of the draft. If the hogs are dry, experience proves that there is no danger of getting them too hot. It is impossible to measure the suffering caused hogs on account of the fear that they would overheat in the nests. There is no danger if they are dry. But bad results are certain if the shelter is not rainproof and the nest gets wet. Shelter should also be windproof, then there will be no tendency to pile up.

### COLOR OF BUTTER.

There is no better butter made, as to flavor, texture and color combined than that possible from a pasture of mixed grasses and clovers especially of white clover, early in the feeding season when the grass is young and full of nutriment, writes a correspondent. Green is a composite color, made of blue and yellow and may we not reasonably and rightly think that the color of the butter is derived from that of the food? I think so, for I have made as yellow butter all through the winter as ever in the summer when the feed was early cut mixed grasses and clover, and when the winter feed was bright, well cured corn fodder, early cut; and well made mixed grass and clover hay, with red sugar beets, and the corn meal and cottonseed meal for the grain. The test was made of stopping the beets for some days, when the butter lost color considerably but regained it on the return of the beet feeding. I think very highly of these beets for cows. Unquestionably the cow is to be held responsible to some extent for the color of her butter, but in a long and ample experience with cows of all breeds, kinds and conditions, I have never found a cow which was not controlled in regard to the character of her milk and butter very much by her feeding. I have had common native cows, homely things, which gave high colored butter on the best feeding, but for want of it, very light colored stuff, not like butter either in appearance or flavor. I have had pure-bred cows of various breeds which did no better when supplied with the requisite kinds of foods. I say foods, for there is no other single food that I know of that will give butter of equal flavor or color, as well as fragrant odor, as that made from early pasture of blue grass and clover, white clover especially; but with the best selected other foods a very close imitation of such butter may be made.

### HARD ON THE DOCTOR.

One dark, foggy night there was a knock at the door of a physician. "Who's there?" "Oh, doctor, make haste! My wife is dangerously ill!" The doctor uttered a suppressed growl of impatience, for the village to which he was summoned was about six miles out of town. He ordered out his carriage, and the two drove on through the damp, cold night.

Just before they reached the village in question, the husband of the sick woman alighted on some pretext or other, but did not return; and, after driving into the dielage, the physician found nobody who needed his assistance.

A week later he received a note, without signature, explaining the mystery: "Dear Doctor—I am exceedingly obliged to you for giving me a lift in your carriage, for I found it impossible to procure another conveyance, and it was a dreadful night. I hope you will forgive me this once."

### HAD ENOUGH DAMAGES.

After a recent railway collision, a Scotsman was extricated from the wreckage by a companion who had escaped unhurt. "Never mind, Sandy," his rescuer remarked, "it's nothing serious and you'll get damages for it." "Damages!" roared Sandy. "I've I no had enough, guid sakes! It's repairs I'm seeking noo."

## FOR THE HOME

Recipes for the Kitchen, Hygiene and Other Notes for the Housekeeper.

### THE BEST WAY.

When baking cake, on removing it from the oven place the tin containing the cake on a damp towel for a moment, and the cake may readily be taken from the tin without sticking.

The successful baking of cake, etc., depends so greatly upon the oven that it is well to test the heat untested one is so experienced as to tell almost by instinct when the temperature is just right.

The following rules are given by a French cook:

"Try the oven every ten minutes with a piece of white paper. If too hot the paper will blaze up or blacken. When the paper becomes dark brown the oven is fit for small pastry—it is ready for tarts. When that is the color for really nice pastries—it is ready for tarts. When the paper turns dark yellow—the color of deal—you can bake bread, large meat, pies or large pound cakes, while if just tinged the oven is right for sponge cake, meringues, etc.

The best kind of fire for baking cake is one of coal or hard wood, and unless it be a cake requiring an extra length of time, no more fuel should be added during the process, at least, avoid adding much light fuel, or allowing your fire to "run low."

If a cake cracks open when baking, it is either because the oven is too hot and cooks the outside before the inside is heated, or the cake was made too stiff.

Rich cakes, containing much butter, must be baked in a moderate oven with a decreasing temperature. Sponge cake requires a moderate oven; if too hot, the cake will almost always rise too quickly and fall again. The eggs it contains, with no butter to offset them, cause the surface to harden quickly, while the inside is scarcely heated.

Most cakes (sponge cakes especially) are done when they stop "singing." Place your ear close to a half-baked cake and listen, and you will soon detect the sound.

Another way to ascertain whether cake is ready to leave the oven, is to thrust a clean straw into the thickest part. If it comes out clean the cake is done.

Whenever you get a new broom pull out a dozen or more straws to have whenever you want to try a cake.

Cakes with molasses in them are more apt to burn than any other kind.

While the molasses to be used is greatly improved by being first boiled, then skimmed.

Grease your pans either with washed or melted butter that it may be free from salt. If the cake requires long baking or the pans be large, line them with thin white papers, spreading it smoothly on the greased tins.

### CHOCOLATA CANDIES.

Chocolate Creams—Mix two cups of sugar with one cup of water; boil until a small portion taken for trial turns white when stirred a minute. Then remove from the fire, add a teaspoonful of either vanilla or lemon extract, stir briskly a few moments and mold into balls.

Grate one-half cake of chocolate and melt it in a tin over the teakettle, or set it in a kettle of boiling water. Drop the balls, one at a time, into the melted chocolate; lift with a fork and spread out on buttered plates to cool.

Chocolate Bonbons—Prepare different nuts and fruits, such as candied cherries, dates, figs and raisins, cut in small pieces and completely cover with plain fondant, made as directed for creams.

Mold in different sizes and shapes, the greater variety the better, and set aside for several hours to harden. Dip in melted chocolate.

Chocolate Caramels—Boil slowly together one pound of brown sugar, one-half cupful of molasses, one-quarter of a pound of grated chocolate, one-half cupful of cream and one tablespoonful of butter, until it is like very thick molasses. Take from the fire, add one teaspoonful of vanilla and pour into straight-sided, buttered pans, marking in squares when partly cold.

Chocolate Peanut Clusters—Melt fondant over hot water, stir into it an equal part of unsweetened grated chocolate, a few drops of vanilla, and when all are blended, stir in the freshly roasted peanut meats. Drop by the spoonful upon oiled paper and set aside to harden.

### A MADE-OVER CAKE.

Sometimes cake will come from the oven in a heavy condition. This was the case with one that was made with 1 egg. It was to be served as a whipped cream pie, for guests were expected who were especially fond of cream. In trying to make the best of the disappointment I decided to make it over into fruit cake. My efforts were crowned with success.

The cake while hot was scraped

into the mixing dish and thoroughly dissolved with scant  $\frac{1}{2}$  cup sweet milk,  $\frac{1}{2}$  teaspoon soda. Into this was stirred  $\frac{1}{2}$  teaspoon each all kinds of spice, 1 cup chopped raisins, and 2 cups pastry flour. The mixture was baked in a square tin one hour.

At night it was served as fruit cake. The next day, for Sunday dinner, the remainder was steamed 15 minutes over boiling water, and a sweet sauce was made from 2 cups sugar, 1 beaten egg, 1 tablespoon each of butter and flour, with 1 pt boiling water poured in and cooked five minutes. The cake with sauce was served as pudding, and was so good everybody had to have a second helping.

### SHOPPING BAG.

A bag which will take no room in the pocket or muff but will hold half a bushel of bundles, is made as follows: Use strong, black, blue or cream colored twine. Make a chain a yard long and without twisting join with a slip stitch. Chain 5 and join in the 5th stitch of the yard-long chain. Repeat around. For the second and remaining rows catch the 5 chain in each loop. When the bag is the size you desire either chain or sew the bottom across to make a two-sided bag. For draw strings use two pieces—each a yard long and ribbons. Run them in the top row of hole. Draw the strings in opposite directions.

### DIRTY WHITE KID GLOVES.

When these are so bad that even when cleaned they look a dirty white put them on your hands and paint over two or three times with saffron water, letting them dry throughout between each application. Be careful to paint them over very lightly as if made very wet they will be completely spoiled. To make the saffron water, boil a little saffron in water for about ten minutes and let it stand twelve hours before using.

### TO POLISH SILVER.

When silver has been lying away for some little time it is often difficult to clean. Try the following plan: Dip a cloth in sweet oil first, and then in prepared chalk or whiting. Rub the silver with this until the stains disappear, and then polish it with dry whiting, giving a final rub with a clean chamois leather.

### WARM BED SHOES.

Lay a stocking foot on a piece of eider down cloth for a pattern. Cut long enough to come up well round the ankle. Crochet a narrow edge round the top and run in an elastic or narrow ribbon. These shoes can also be made from two thicknesses of outing flannel with an interlining of cotton wadding.

### PROGRESS OF P. E. I.

Census Returns Show How the Island Holds Its Place.

The Census Department has issued a bulletin concerning agriculture in Prince Edward Island. The bulletin contains eight tables enumerating farm and lot holdings, farms and farm lots, fruits, grains, hay, roots, live stock, annual products and values. In all the tables the returns have been compiled to show the statistics of (1) five acres and over as farms, and (2) areas under five acres as lots, together with the total of both classes.

The numbers of acres in orchards at present total 3,199, or an increase of 64 acres since the last census. The yield of apples and plums is three times, and cherries four times as great as in 1891. No progress is shown in the cultivation of small fruits, and vineyards have almost disappeared from the island. The crops of hay, oats, wheat, potatoes—those four crops occupied 94.30 per cent of the whole area in 1900.

There is a decrease in horses and sheep since last census, but a gain in milk cows. This census shows a production of 2,426,251 dozen eggs valued at nearly a quarter of a million dollars.

Agricultural values have been taken for the first time in this census. They show for farms and lots in the island a total for land and buildings of \$23,118,946; for implements and machinery \$2,628,787; for live stock \$4,878,980, and for crops and animal products of the census year \$7,467,633.

The total value of farm property is \$30,434,089, and of this sum land represents 49.78 per cent., buildings 25.76 per cent., implements and machinery 8.60 per cent., and live stock 15.86 per cent.

The rent value of leased farms is 95 cents per acre, and the rate of wages for farm labor is \$3.68 per week, including board. The total gross value of farm products for the census year is \$4,764,674 for crops (64.27 per cent.), and \$2,648,623 for animal products (35.73 per cent.) This makes the aggregate of \$7,413,297, or \$564 in the year for an average farm, which is 24.36 per cent. of the investment.

### DIAMOND CUTTING.

After several unsuccessful attempts and three years' labor the unparalleled feat of cutting a ring out of a single diamond has been accomplished by the patience and skill of Mr. Antoine, one of the best known lapidaries in Antwerp. The ring is about three-quarters of an inch in diameter.

## EAT NO BREAKFAST NOW.

MANCHESTER PEOPLE HAVE A NEW IDEA.

Health Culture Society Says Food Is Not Needed After Sleep.

Manchester has been the cradle of many notable movements in England. The term "Manchester School" has in recent years carried a significance outside the domain of politics, where it still stands for free-tradeism, anti-expansionism and individualism. The Manchester people are now pioneers in a movement which has survived the first ordeals of derision and incredulity. The cry in Manchester to-day is "No breakfast," as the cry a generation ago was "Cheap bread."

The new crusade is being waged under the banner of the Manchester Physical Health Culture Society, of which many prominent citizens are members. The Lord Mayor presided at a large meeting of the society last week, where the speakers recounted their personal experiences in going without their breakfast. The physiological basis of the plan is thus expounded by a medical believer in it:

"Properly digested food only re stores waste muscular tissue, supplies heat and force and feeds the brain and nervous system. The brain and nervous system control and give power and action to all the muscles of the body, including the stomach. This power of the brain is derived pure 'out of doors' and is NOT FROM FOOD.

The digestion of food is a tax upon the brain energy and it is necessary that the tax should occasionally stop. During the sleep comparatively little waste occurs. Food is not so much needed after a long sleep as after prolonged work. A curative power is brain energy."

After this statement the laymen of Manchester defended the doctor's statement of their faith. One robust young man said that he began last June on the no-breakfast plan. He had severe headaches on the second and third days and intermittent headache during the first week. The second week he became convinced that it was an entirely good thing and he was of that opinion now. He took a cup of cocoa at morning and at night. They must not, he said, belittle the morning pang of hunger. It is the very real thing at first but it disappears. He took his first meal at 12.15 p. m., and the second at 6.15 p. m. He felt that he had derived great benefit from the plan.

Another young athlete who rises at 5 in the morning said he took his first meal at noon and the second in the evening. He said the best thing was to avoid the chaff of companions by not talking about the matter. He advised experimenters not to tell their friends when they began, as the latter would be sure to say that they were

### LOOKING PALE AND ILL.

He had not been sick since he began the experiment, but when he told his friends about it months afterward they at once began to discover unfavorable signs in his appearance. A hostile critic declared that the fundamental physiological error of the breakfastless idea was in saying that the brain did not supply energy to the muscles. The latter derived their power from digested food and blood tissues. What the brain did was to liberate muscular energy as required.

Whether or not the new school has any sound physiological basis it is certainly making converts in Manchester. The speakers did not touch on the questions of local conditions, though it is probable that a man's feeling in the morning in the humid, heavy air of Manchester is not the same as in the exhilarating atmosphere of this country. Even the change from London to America has been known to have the result of giving a man a hearty appetite for his breakfast every morning.

### EARTHQUAKES.

Doctor Cancani, after a careful study of Italian earthquakes, finds that all such disturbances strong enough to damage buildings, even to a slight extent, are invariably preceded as well as followed by minor shocks. In other words, an earthquake is not an isolated phenomenon but is one of a series of disturbances. When the depth of the focus of disturbances is small the tremors last about ten days, when of moderate depth about three months, and when of great depth possibly several years. Professor Omori in Japan has arrived at similar conclusions about minor shocks connected with strong earthquakes.

### COSTLY WEDDINGS.

A Royal wedding is a very expensive affair, not only for those who give it, but for each guest. The presents necessarily cost the guests a great deal, for only the richest and rarest gifts can be offered to Royalty. Besides a gift, each guest must leave a sum of money for every servant and attendant in his host's house. As there are numerous attendants, and each one must receive a "tip" according to his rank, a great deal of money is necessary. At the marriage of the Grand Duke and Duchess of Hesse the guests left altogether \$8,795 to be distributed, besides bestowing over \$7,500 worth of gifts among the servants before their departure.