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THE RIZARD AT WORK

LUTHER BURBANK'S LABORS TO PRODUCE THE "SHASTA" DAISY—ONE OF THE MOST BEAUTIFUL OF FLOWERS.

Writing in the August Circle, Geo. Wharton James tells something of the genius of Luther Burbank, the originality evinced and his enormous quantity of perserverance and taking pains. The whole story of Burbank's life it an interesting and inspiring one and perhaps no part is worthy of more notice than his successful experimentation with the daisy. Burbank's object was to produce a new daisy—a species that would grow in any clime, a species that would be hardy, and a flower that would be bigger, brighter and more beautiful than any known species of the daisy. And Burbank accomplished his desire. How it happened is interestingly told by Mr. James as follows :—

Burbank's achievements with the daisy are more fascinating than a fairy tale. From England, Japan, Germany, Australia—everywhere daisies grow—he got seeds of the best varieties, not a few, but hundreds, thousands. These were carefully planted and watched with closest care. They were all going to be slain, but out of their death was to come a new daisy, larger, more beautiful, more hardy, and that would flower in every climate perennially. The result was his "Shasta" daisy, one of the most beautiful flowers ever seen—of clear, brilliant white, great size, the centre of pure yellow resting upon slender, yet strong, stems. Ten thousand seeds required for this one experiment? Yes, and often the ten thousand become fifty or a hundred or five hundred thousand before he gets what he wants. It is this large thinking that has differentiated Mr. Burbank's plans from those of other men. He speedily learned that great results are now to be obtained from inadequate methods. The ten thousand daisy seeds were only a start—Millions and millions of daisies were grown from these seeds, and it was only after the experiments were completed, and the habits of the "Shasta" permanently fixed that the experimental plants were destroyed.

In his methods of working, Burbank is quick and decided. It was my privilege to be with him during one morning in his "proving-grounds" at Sebastopol, some seven miles from his home. Row after row of young plum trees, covered with fruit, stood before us. Two assistants were with us, one with a handful of white cords, and one with a handful of brown or black ones. "These are all grown from the same seed. Now see how they differ." He picked a few plums on the first tree. Rapidly he looked at one, carefully tasted it, and said "Kill." I had scarcely got my teeth into the first plum when he was on to the next tree, with a rapidity that was simply astounding. His keen eyes, trained to scientific accuracy, saw at what seemed to me to be one glance all the attributes of the tree. One taste satisfied him as to texture, juiciness and flavor of the fruit, and thus, almost in a moment, he had decided whether that tree was worth keeping for further experimentation or was to go to the bonfire. Almost as fast as I can write it the words fell from his lips, "Kill," "Keep," "Keep," "Kill," "Kill", "Keep." The attendants followed and put on the white or black strings which denoted the fate of the particular tree.

Luther Burbank's early life in California was attended by many hard experiences. He was very poor, and was obliged to take any work that came to hand. He cleaned out chicken-coops, helped in market gardens, got an odd job here and there, passed through a very severe illness, went "on the tramp" for work, until finally he was able to start a little nursery on his own account. Then, he was on his own ground with a fair start. To outsiders he seemed an honest, hard-working young fellow, who might make his living, but not much more. Then, all at once, he did something that made those who knew about it look at him. An order came for 20,000 young prune trees. Could he fill it in nine months? He hadn't a prune tree on his place, and how was going to supply 20,000 in nine months? He got together all the men and boys he could find to plant almonds for him. They grew rapidly. When they were ready he had 20,000 prune buds ready for them, and in a short time the prunes were budded into the growing almonds, and before the time was up the trees were delivered to the delighted ranchman. And I have seen these 20,000 prune trees. They are growing to-day, and it is really one of the finest orchards in California.

LOCAL OPTION CAMPAIGNS

SOME FIGURES THAT WILL BE OF INTEREST. 89 MUNICIPALITIES PREPARING FOR A VOTE.

A great interest is being taken all over the Province in the matter of local option. There are at present 89 municipalities in which local option campaigns are more or less advanced. Many municipalities in this district are on the list, so the question has a double interest for our readers.

Among places in this district preparing to vote on local option, the following may be noted: Brock, Brighton, Campbellford, Cannington, Eldon, Newcastle, Orillia, Port Perry, Somerville, Trenton.

Within the past six years 191 municipalities have polled a majority for local option bylaws. Last year the three-fifths requirements prevented the law from coming into force in forty-four of these municipalities, and in some other places the by-laws were quashtd in the courts, but there are at present in the province 153 municipalities in which the law is operative and there are 133 other municipalities in which no licenses are granted for various reasons.

The Ontario Alliance is preparing to campaign vigorously to secure the passing of the by-laws in all the places attempted this year. There is a big staff of workers in the head office of the Alliance, and the services of many prominent speakers have been secured for the campaign.

Of the eighty-nine places in which campigns are in progress, thirty-five are incorporated towns or villages. There are at present 297 licenses granted in these eighty-nine municipalities.

In the following table are given the names of the municipalities where campaigns are now on, and also to show the sentiment of those municipalities, figures are given showing how they voted on the question of provincial prohibition in the referendum. The number of licenses in each municipality is also given. Petitions may be filed with the clerk of the municipality on or before November 1. Here is the list, those marked (*) being incorporated towns or villages :

Municipality	Referendum Figures. Yes.	No.	Licenses.
Aldborough	646	230	6
Ancaster	410	103	4
*Bayfield	62	14	3
Beverley	550	113	3
*Bracebridge	305	92	5
Brant	352	168	4
Brighton	375	41	6
*Brighton	154	36	2
Brock	468	828	3
Brooke	511	66	1
Burleigh and Anstruther	50	18	2
Caistor	K289	21	0
Camden East	494	38	8
*Campbellford	294	66	6
*Cannington	120	44	2
Carrick	204	486	8
Charlotteville	303	140	2
*Chatsworth	.....	.....	1
*Colborne	120	22	3
*Creemore	68	27	3
Culross	290	184	2
Dumfries South	353	126	2
*Durham	147	54	3
*East Toronto	79	60	5
*Elora	95	57	3
Eldon	336	67	5
Erin	535	70	3
*Erin	48	32	2
Etobicoke	355	239	6
*Fergus	132	72	4
Flamboro East	349	89	4
Flamboro West	349	144	4
Floss	388	185	4
Foley	38	28	1
*Forest	147	63	3
*Goderich	177	17	9
*Grand Valley	107	28	3
*Gravenhurst	218	67	3
*Hagersville	112	29	3
Hamilton	437	80	5
*Harriston	200	72	4
*Hastings	61	11	4
Holland	479	86	3
Howick	583	104	4
*Huntsville	258	48	4
Kennebec	156	13	1
Kinloss	304	98	1
Loughborough	212	73	2
Luther West	281	64	1
McKellar	78	25	1
Malahide	493	34	1
Medonte	489	173	6
Medora and Wood	97	45	3
*Mount Forest	212	112	5
Mulmur	47	56	2
Murray	371	44	2
Nelson	366	82	1
*Newcastle	51	33	1
*Norwood	125	19	2
*Orillia	514	185	8
Oso	66	74	2
*Paisley	139	24	3
*Palmerston	179	94	4
*Parry Sound	253	688	3
Percy	368	93	2
Pittsburgh	220	85	5
Plympton	459	14	1
*Port Perry	138	87	3
Roxborough	490	212	4
Saltfleet	292	143	5
Scarboro	315	170	5
*Schreiber	49	19	2
Seymour	500	52	1
Sidney	42	105	4
Somerville	124	40	2
*Stirling	81	91	3
*Streetsville	48	28	3
Tay	450	254	2
Thorold	205	68	3
Thurlow	527	139	
Toronto	505	284	
*Trenton	263	82	9
*Tweed	157	39	4
Wainfleet	255	81	2
Walpole	468	148	5
Wollaston	83	6	8
*Wroxeter	55	27	2
York	322	362	12
Zorra East	374	286	2

CLEAN MILK VESSELS

SOME POINTS TO BE CONSIDERED. RUST SHOULD NOT BE TOLERATED. WHY COLD WATER SHOULD BE USED FIRST.

(Ottawa Journal.)

Rusty milk can should not be tolerated. Even a single rusty patch in a can is dangerous. Rust creates a sponge-like honeycombed condition in the texture of iron, and casein lodges in the interstices thus formed, providing for the various families of objectionable and putrefactive organisms. From these emanate an infective or putrifying series of ferments, which are distributed throughout the milk or cream stored in the can. Further, a peculiar chalybeate or rusty iron savor is noticeable in the dairy products, be they milk, cream, cheese or butter, as a result of the lactive acid generated in the milk attacking the iron and combining and dissolving it. And not only is the milk in the cans themselves affected adversely, but also the whole supply in the receiving vat. Hence it can be seen how imperative it is that cans showing rust should at once be sent to the tinsmith to have them renewed, or reject them and get new ones. Well-made cans generally have sound lids, not likely, under reasonable conditions, to become loose and so necessitate the daily use of rags and cloths to secure them firmly, this being another objectionable practice. If they do become ill-fitting through carelessness or other causes, it costs but a trifle to have their rims remodelled and rendered serviceable again.

When the cans have been brought back from the factory and the skim milk or whey emptied from them, the next thing is to see that they are thoroughly cleansed. Cold water should first be used in rinsing out the milk, for the reason that the milk contains a certain proportion of albumen (white of egg) and if hot water is used instead, the albumen is cooked on the sides of the vessel, there to remain and to become a menace to the next can of milk. This should be followed by washing with boiling water, and for prolonging the useful age of the can one of the most effective agents is the use of boiling solution of ordinary washing soda, in the proportion of one pound soda to 20 gallons of water. Provided this solution is applied boiling hot, it is beneficial two ways, namely, by serving as a wholesale and innocuous germicide or microbe killer, and also a preventive of rust.

The cans should be rinsed with water well boiled, and afterwards inverted on a raised platform exposed to the sunlight, out of range of any objectionable odors, and where there is no floating dust. Sometimes the cleansing can be done by steam, and where practicable this is undoubtedly the best way. Not only should milk cans thus be cared for, but the interiors frequently examined to detect any flaws in the seams, which, with dents, are as dangerous to the sound keeping qualities of milk as rust or dirty rags around the lids.

In the matter of washing milk vessels, Prof. H. E. Van Norman, of Pennsylvania State College, says in Country Gentleman :—

"As soon as vessels are emptied, rinse them with lukewarm water, if available ; if not, cold water. Then wash them thoroughly in water as warm as can be comfortably worked in, using sufficient alkaline washing powder to cut the grease. Then rinse in boiling water, or as near it as possible. It would be a little better to use two waters, one to rinse the alkaline water off, and the second to simply scald it. In ordinary practical work, this is more trouble than the most people will take, so that one rinsing with sufficient water is reasonably satisfactory. This vessel should then be turned up to drain and dry. If left hot, it should dry without rusting.

"In dairy practice we recommend the use of a brush while washing and then not wiping the tinware with a towel. Experiments performed in our laboratory with tinware which was steamed and wiped with a towel that had never been used, showed that there were three and one-half times as many bacteria left on the surface as in the case where it was steamed only ; after wiping with a used towel, one which any housewife or dairy maid would call a 'clean towel,' there were 300 times as many as when steamed only ; and after using a soiled towel, one which was not worse than is commonly used in the kitchen for dinner plates or dairy utensils, it showed 4,000 times as many as when steamed only. It is true that tinware scalded, when it is done with boiling water or live steam, will be bacteriologically cleaner, but not so bright as when polished with a cloth."

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ONION BLIGHT OR MILDEW

SPRAYING WITH BORDEAUX MIXTURE WILL PREVENT IT. SOME NOTES ON THE DISEASE AND HOW TO COMBAT IT.

Mr. W. T. Macoun, writing in the Canadian Horticulturist deals very effectively with the matter of onion blight and its prevention. Mr. Macoun says :

In some parts of Canada onions have suffered during the past few years from the attacks of onion blight, Peronospora Schleideniana, which in some cases has caused serious loss to the vegetable growers. As this disease can be prevented by thorough spraying with Bordeaux mixture all vegetable growers should be aware of the fact. The onion blight is a parasitic fungus which spreads by means of spores in summer and is carried over winter by what are known as oospores. These oospores are formed within the leaves and when these are removed in the field or fall off they remain over winter there and re-infect the young plants in the spring or early summer. It will be readily seen that it is important where the disease is troublesome to remove all foliage from the field in the autumn and destroy it. Where possible, the onion should not be grown two years in succession in the same field, and if possible two years should elapse as these oospores retain life for two years. When the disease infects the onion plants by means of the oospores in early summer the mycelium grows through the plants, feeding on the juices, and the first outward indication of the disease is a violent discoloration of the foliage. In a short time the leaves turn yellowish and fall off and give the plant the appearance of being scalded, but before the leaves dry up the latter have a downy look on the surface in places. It is at those points that the spores are being given off the tiny stalks which have protruded from the mycelium within the lead. These spores spread rapidly, and if conditions are favorable will germinate in half an hour and re-infect other leaves or plants. These spores are so numerous that it does not take long for a large area to become affected. It has been found that the disease spreads most rapidly in damp, warm close weather, the spores germinating very rapidly under such conditions. In low-lying ground the air is moister than over elevated land, and the disease is usually worst there. Sometimes the disease will be checked before it has done much damage owing to a change in weather conditions, but it may break out again later on. Every leaf which is destroyed weakens the plant and lessens the size of the onions, hence it is very important to check it at the very start or use some effective preventive measures. Once the spore has germinated and the disease entered the leaf it is not possible to reach the mycelium by spraying, hence it is necessary to spray early enough to kill the spores before they germinate. Spraying should be begun towards the end of June and the plants kept covered with Bordeaux mixture until the end of the season. If the disease appears before spraying has been done, spray as soon as possible. As the leaves of the onion are very smooth it is necessary to put the mixture on in as fine a spray as possible, so that it will adhere well.

INVENTIONS TO SAVE WORK

PAPER READ AT WOMAN'S INSTITUTE AT ZION AT RECENT MEETING BY MISS MABEL HAMILL, OF GARDEN HILL.

In order to save unnecessary work one of the first things to consider is system. System is used in every profession that proves successful, and why not in housekeeping ; by a system we mean one that will help us see what must be done each day, and what may sometimes be left undone. Of course, sometimes unavoidable things may happen to prevent carrying out plans of work systematically, but generally speaking it can be done and thus much disorder and confusion avoided. One might always plan the work for each day the evening before in spare moments, saving in this way much time lost the next morning were it spent to think out the necessary baking and cooking for the day.

A lady who manages her work aidel in a farm house where there is a family of six, sometimes lightens her work by buying bread, buns, or anything in the baking line, or sometimes by having some one come in and help her for a day until she feels she manage again alone. While this may mean a little expense yet in any farm house, there is work for two people, and when there is only one, the expense of buying anything to lighten the work, or paying some one to assist occasionally for a day is little compared to paying a helper all the time. Another delicate lady plans not to have to go upstairs more than two or three times each day. She thinks of everything she wants to do in that part while tidying upstairs in the morning and leaves anything it might be necessary to take up in the afternoon thus saving many steps that others make by not using forethought ; she does the same in regard to going down cellar. Another way by which work might be saved is in the dining-room. Have a large tray, and place everything it will hold on it, and carry it to the table, and the same in clearing the table when a meal is over. It is surprising the time and strength this will save compared to carrying two or three articles at a time. If possible avoid baking and sweeping on the same day, or commencing to do work such as washing, or leaving the morning dishes not washed, kitchen untidy and upstairs the same. If done in the morning it only takes a short time but when left over it seems much harder to do, where there are but two in a house this can easily be arranged, but even where there is only one, it will be found easier.

If a large, dark gingham apron that will cover the whole dress is worn, when any outside work is to be done during the day, such as gardening, tending fowl or outside work of any kind it will be found a help in lessening the washing. One woman has suggested to not sprinkle sheets, pillow covert, bath towels, knitted underwear, or flannelette, but simply take from clothes line and fold smoothly, when it will be found very easy to press them quickly.

A good plan when there is an extra amount of work on hand, is to have the cooking partly done the day before. For instance, do not have to cook fresh vegetables, meat and potatoes every day. When there is a large family one may have to cook fresh every day, but often except in the harvest season, it can be managed otherwise. Have everything in the way of latest improvements that is possible to have, such as meat chopper, carpet sweeper, bread mixer, a steam cooker for meat and vegetables, separator for those who do not prefer sending milk to factory, but when separator is used, if in place of churning the cream were sold, it would be found very much less work. Then some find a coal oil stove very handy as well as speedy. To procure all these latest improvements may seem expensive, but if by having them one can manage her house work without a helper, is it not much better and more economical to have them ?

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The specials for the poultry department will be published in a separate list which will be ready for distribution about November 10th. Poultry exhibitors who wish to have their exhibits in competition for these specials should send their contribution to A. P. WESTERVELT, Secretary, Toronto, before October 15th. The secretary will furnish prize lists and entry forms free of charge to any intending exhibitor.

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