ANNUAL REPORT OF HON. JAMES S. DUFF

Interesting Pointers By the Ontario Minister of Agriculture.

Farmers' Clubs in Ontario now total over 300.

Ontario's Horticultural Societies have 14,000 members enrolled.

The attendance at Farmers' and Women's Institute meetings last year totalled 361,237.

Methods of holding Celery Blight in check have been demonstrated by the Department.

District Representatives are taking a live stock census in the counties in which they are located.

Varieties of corn are being tested by the Department to ascertain the best for silage purposes.

Onion Smut is reported in Ontario for the first time, and means have been adopted to keep it under control.

Eighty-five short courses in stock and seed judging were held last year under the direction of the Department.

The Department last year published 290,000 bulletins and 261,000 annual reports; in addition to 35,000 crop reports.

Local apiary demonstrations, totalling 55, were held in the province last year for the better instruction of beekeepers.

Foul Brood among Bees, while held in check by the methods of the Department, does not seem to be disappearing.

The Ontario Veterinary College, which is under the Provincial Department of Agriculture, had an attendance last year of 334.

Two features of Women's Institute work last year were Demonstration-Lecture Courses in Sewing and Food Values and Cooking.

Last year the Stationary Engineers' Branch of the Department issued about 8,400 certificates and the Board examined 1,076 candidates.

In addition to the Winter Fairs at Ottawa and Guelph, the Department gave financial assistance to 25 Horse Shows and 44 Poultry Shows.

Seventy-five per cent. of the farm help placed through the Ontario Department of Agriculture have been placed in yearly engagements.

At the Macdonald Institute at Guelph the attendance continues to be limited by the accommodation. The attendance last year totalled 741.

Thirty-three dairy instructors were employed by the Department, and 232 district dairy meetings were held, with a total attendance of 12,446.

Thirty Courses in Agriculture for farmers' sons, and held in various sections of the country, were conducted last year by District Representatives.

"Junior Farmers' Improvement Associations are being organized in Ontario wherever young men have taken short or other courses in agriculture.

Yellow and Little Peach disease have been practically eliminated in Ontario, and measures have been adopted for the control of the Cherry Fruit Fly.

Alfalfa is being grown in various parts of the province under the direction of the Department, in order to supply farmers with seed suited to this climate.

Ontario's share of the Federal grant in aid of agriculture was $230,868.83, and of this $100,000 was expended on the work of District Representatives.

At the Demonstration Farm at Monteith many settlers purchased their seed last year, and the farm is also serving to improve the live stock of the district.

Large quantities of vegetables are imported into the province every year, and the Department is encouraging vegetable growers to raise more vegetables under glass.

In the acre-profit competition last year 501 bushels of potatoes were raised on one acre by a Middlesex competitor at a cost of $32.62, and with a net profit of $167,18.

The average net profit of the five coming highest last year in the acre-profit competition for potatoes totalled $124.06, and that of the lowest five was $18.49.

It is the aim of the Department to have pupils look upon the Rural School Fair as a children's organization, and separate from the township or county agricultural fairs.

The use of electricity on the farm in Ontario is increasing, owing to the facilities placed at the farmer's disposal to secure a supply from the Hydro-Electric Commission.

Vegetable growers in Ontario are warned of the necessity of developing a home seed supply, since the former sources of supply, chiefly Germany and Holland, have been cut off.

There were 992 dairy factories in operation in Ontario in 1914, with 38,092 patrons; 161 creameries, with 36,634 patrons, and a total output of about 23 million pounds of butter.

Legume bacteria cultures totalling 3,467, each culture sufficient to inoculate one bushel of seed, were distributed by the Bacteriological Department of the Ontario Agricultural College.

The war has stopped immigration from Europe, but notwithstanding this the Colonization and Immigration Branch of the Department handled 5,018 farm laborers and domestics last year.

In the dairy herd competition, conducted by the Dairymen's Association of Western Ontario in 1914, the first prize herd produced 7,923 pounds per cow for the six months from May to October.

Sweet clover, so long regarded as a weed, is attaining considerable popularity in some sections of the province as fodder, and is now being investigated at the Ontario Agricultural College.

Factory inspections last year under the direction of the Department numbered 10,059, an increase of 3,000 over the preceding year, and the territory covered includes 410 cities, towns and villages.

The Women's Institutes of the province raised over $40,000 last year towards the Hospital Ship, Red Cross and Belgian Relief Funds, and donated large quantities of hospital supplies and clothing.

The best cow of the imported Dairy Shorthorn herd at the Ontario Agricultural College gave 11,000 pounds of milk during the period of laceration, while four cows averaged 8,600 pounds during their period.

Experiments at the Ontario Agricultural College continue to show that the variety of oats known as O.A.C. No. 72 is still at the front in all tests, and is being more generally grown by the farmers of the province.

The new dining hall at the Ontario Agricultural College is one of the finest of its kind on the continent. The large dining-room is equipped to seat 500, and is without pillar or post to obstruct the view or take up space.

The Department continues the work of making surveys and holding demonstrations in ditching and tile-laying free of charg. Last year 250 surveys were made, covering 13,389 acres, and 1,673 miles of drain were laid.

Rural school fairs are helping to interest the youth of Ontario in the land. In 1914 there were 148 fairs held in 37 counties, including the children in 1,391 schools. There were 75,602 entries and a total attendance of 95,310.

Several orchards are rented annually by the Department to demonstrate the value of proper cultivation, pruning and spraying. Demonstrations in packing apples, particularly in boxes, are given at fall fairs and elsewhere.

A Co-operation and Markets Branch has been established by the Department in order to assist the agriculturist in solving marketing problems to deal in an educational way with such matters as the name of the branch would embrace.

Pure bred surplus stock of the herds at the Ontario Agricultural College are sold periodically by auction. At the 1914 sale prices as high as 13 cents per pound was paid for steers on the hoof, and the proceeds of the entire sale exceeded $4,000.

To clear Ontario of "scrubs" and undesirable sires, the Department is proceeding to enforce the law which requires the compulsory inspection of stallions this law provides that no grade stallion shall be allowed to stand or travel after August, 1918.

In factories and mercantile establishments, with 229,430 employees, and inspected under the direction of the Department last year, only in 94 cases were employees found to be under 14 years of age, and in three cases the law was promptly enforced.

Despite the unsettled condition following the outbreak of the war, the attendance at the Ontario Agricultural College in 1914 totalled 1,551. Ontario students totalled 466, and those from other provinces 74. Ontario students the previous year numbered 449.

Farmers' sons take great interest in the Feeding Hogs for Profit Competition, and in the 20 competitions last year the average net profit of the 20 winners was $6.40, while the average of the first five winners was $10.10 per hog, and that of the lowest five $4.55.

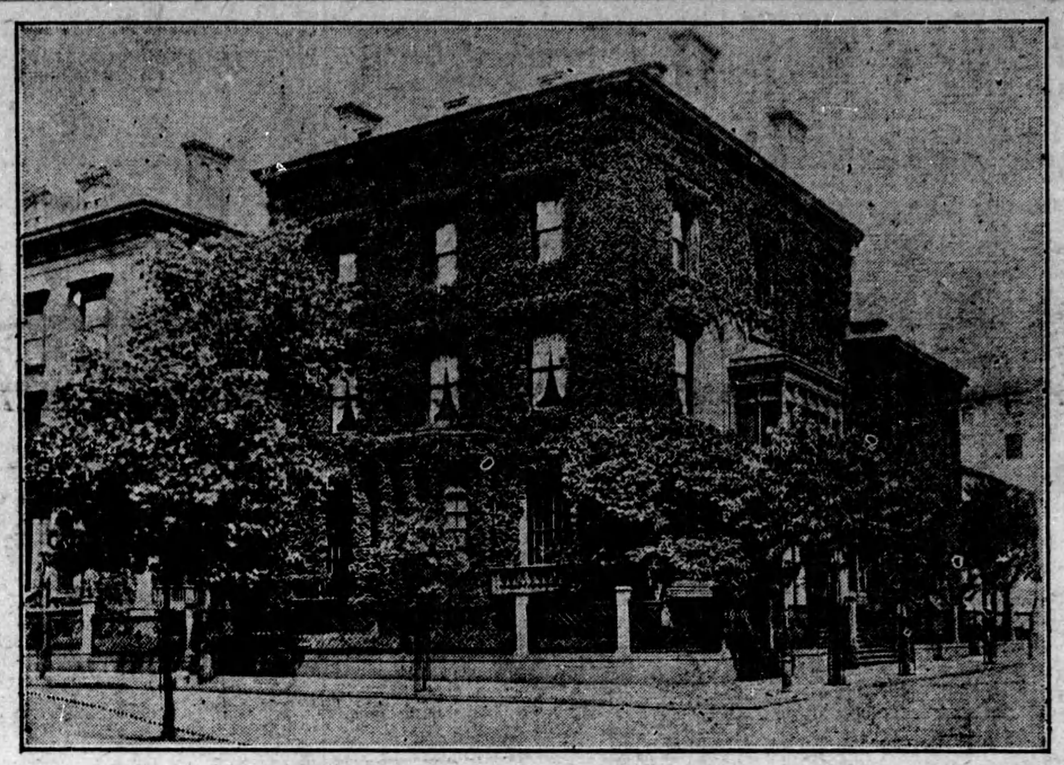
The ravages of the army worm last year were reported from 42 counties or districts and 234 townships. The last serious outbreak occurred in 1896. At that time Brant county escaped, while in 1914 the outbreak apparently began there, and this county was the chief sufferer.

The benefits of tile drainage are being shown under the auspices of the Ontario Agricultural College by means of demonstration plots showing the results from drained and undrained land. Prior to 1914 eight of these had been started, and the first reports show an average increase per acre of $14.12 on drained land.

The increase in the use of electricity, which is rapidly overtaking steam power, is shown by the Factory Inspection Branch of the Department in a statement of the horse-power employed in provincial industries as follows:—Steam, 386,767 h.p.; electric, 273,357 h.p.; water, 58,896 h.p.; gas or gasoline, 7,042 h.p.

For promoting the study of agriculture in public schools the following were features of work at the Ontario Agricultural College; Normal Teachers' Class in Elementary Agriculture; Summer School Course for Public School Teachers; Summer School Course for High School Science Teachers, and the first Rural Teachers' Conference in Ontario.

Experiments being carried on at the Experimental Fruit Farm at Vineland, include one to determine the value of plum roots for the peach under certain conditions; another in pruning, in which 200 Spy trees are being used; one to determine the value of dynamited holes; others to test varieties of strawberries, plums pears, cherries. currants and gooseberries.



NEW YORK HOME OF WOUNDED FINANCIER.

The palatial residence at 231 Madison avenue, New York City of J. P. Morgan, who was shot to-day at his Glen Cove summer home.

The Hand-Smocked Middy Blouse Is Here.

The middy blouse, in sailor style, is fighting for existence, for the hand-smocked middy blouse is doing its best to supercede it. It must be acknowledged that the touches of smocking in brilliant-colored threads, with front lacing to match, add a very smart note. That this style is more than successfully competing with the middy blouse is not odd when one considers that not only is it far prettier and dressier, but it is simple and easy to make. The smocking is also carried out on the reverse side of the blouse with strikingly pleasing effect. Ladies' Home Journal Patterns for this blouse are cut for

No. 8953-8923.

Ladies and Misses in sizes 32 to 42 inches bust measure under number 8953, as shown above. They can also be had for little girls under number 8970. In size 36 it requires 3⅜ yards of 36-inch material. There are many skirts that go with this blouse very nicely, but the four-piece circular skirt cut by Ladies' Home Journal Pattern number 8923, to be made with or without suspenders and belt, is particularly appropriate and smart. It is cut in sizes 22 to 36, waist measure, size 24 requiring 3⅛ yards of 36-inch material.

Patterns, 15 cents each, can be purchased at any Ladies' Home Journal Pattern Agency, or from the Home Pattern Company, 183 George Street, Toronto, Ontario.

A knot is 795 feet more than a mile.

Whales sometimes live for 500 years.

Byron was King Edward VII.'s favorite poet.

One kangaroo eats as much grass as six sheep.

Officially the Kiel Canal is called the Kaiser Wilhelm Canal.

The person who does not pay as he goes seldom succeeds in accumulating anything. It is better to deny yourself at times than to run in debt for unnecessary things.

A good luncheon dish is made of leftover ham and chicken, put through the chopper. Put in a baking dish with layers of boiled macaroni, with the top layer of bread crumbs.

Cayenne pepper is excellnt to rid cupboards of mice. The floor should be gone over carefully and each hole stopped up with a piece of rag dipped in water and then in cayenne ppper.

About the Household

Sandwiches and Sandwich Filling.

Chicken and Bacon.—Mix equal quantities of minced chicken, broiled bacon and celery. Add one teaspoonful minced green pepper and a few drops of vinegar or salad dressing. Lay shreds of lettuce on sandwich before putting on top and, if at hand, a slice of tomato over each before top crust is put on.

Paste Cheese.—This can be made at home by grinding sharp cheese through the meat grinder. Add paprika, salt, a little olive oil and onion juice. Mix well and pack into jars. Before using, add chopped chives, parsley or cress to give color and additional flavor.

Cucumber Sandwich.—Lay slices of cucumber, thinly cut, into a small bowl of French dressing for one-half hour. Drain and lay on buttered slices of entire wheat bread covered with lettuce strips. Thin chicken slices will combine excellently with cucumbers. Tomatoes and cucumbers both combine well with cream cheese and nuts.

Harlequin.—Spread slices of brown and white bread with different colored butters or fillings. Place four slices together. Press down and lay under a weight for an hour or more. Slice the opposite way, which will give sections of white and brown, like a checkerboard.

Ham Sandwich Nouveau.—Mince ham or use very thin paperlike slices. Lay on white bread and cover with thin slice of Swiss cheese. Cover, press firmly together and lay in oven until bread heats and cheese melts. Serve with sweet gherkins, either hot or cold.

Veal, Tongue or Ham.—Run each meat through food chopper instead of using whole slices. To 1-2 cup ham and 1 1-2 cups veal and 1 teaspoonful of vinegar, 3 drops tabasco, 1 teaspoonful of French mustard, horseradish and tomato catsup. Blend and add mayonnaise enough to spread. Use on white bread only.

Egg Sandwiches.—Yolkes of 2 hard-boiled eggs, French mustard, celery salt, paprika, salted chopped almonds, mayonnaise. Mash yolks and add seasoning, working until smooth, and then adding enough mayonnaise to spread smoothly. This amount can be doubled or trebled as necessary. Spread either on white or brown bread, using cress, lettuce or other salad plant, between.

Two Rice Dishes.

To boil rice—Place the rice in a pan of fast-boiling water, and be careful to choose one large enough for it; 1 ounce to 1 1-2 ounces of rice should be cooked in a quart pan, which should be three-parts full of water, and have half a teaspoonful of salt and few drops of lemon juice in it, the latter to preserve the whiteness of the rice. Stir occasionally. Boil the rice from 10 to 15 minutes, but test it at the former time by pressing it between the finger and thumb. When the grains feel soft remove the saucepan from the fire at once and drain off the water; return the rice to the pan and set it on the corner of the stove to dry, shaking it occasionally. Some grains of rice will always stick to the pan, and to remove these put a small pat of butter in the pan, and as this melts the grains will fall away. The rice will take quite 10 minutes to dry, and should never be served until the moisture has been got rid of and the grains separated. If the rice is boiled too slowly or for too long a time, the result will be a sticky mass.

A good plan is to pour in a pint of cold water when the rice is sufficiently cooked. This stops the boiling and helps to separate the grains; if put close to the stove when the rice is first put into the pan, the cook will be able to throw in into the pan the moment the rice is tender. If the rice is to be served with meat in place of a vegtable, the rice should only be partly cooked, and the water all drained off and then half a pint to one pint of stock put in the pan. This should be simmered until quite cooked, drained and served.

Risotto.—Chop half an onion very finely and fry it in half ounce of butter. Place 4 ounces of rice in a sauce pan with half a pint of stock, add the onion and cook until the stock is absorbed. Stir in 1 ounce of grated Parmesan cheese, pepper and salt to taste. Make very hot and serve. If liked, serve the rice as a border to a center of scrambled egg.

Rice Rissoles.—Make some risotto, as above, but omit the cheese, and add a little tomato sauce. Lay the rice on a dish to cool. Then form into balls, egg, crumb and fry a golden brown.

Household Hints.

Cabbage leaves contain a great deal of gluten; therefore, are very nourishing.

Rag rugs made of cotton wash well, are inexpensive and are often just the thing for the kitchen .

To make pulled bread, pull pieces of crumb out of a freshly baked loaf, then bake these pieces in a quick oven till brown.

To make a filling of hickory nut cake whip cream very stiff, sweeten and flavor to taste and add nuts cut rather fine.

Olives and shrimps chopped together make an excellent salad, with the addition of mayonnaise.

A girl with clever fingers can make good little shirtwaist bows out of her brother's cast-off ties.

NO ALUM MAGIC READ THE LABEL BAKING POWDER

A stub pen can be usd in an emergency for tightening the tiny screws in a pair of eyeglasses.

A red brick kitchen floor will keep beautifully clean and red if a drop of paraffin oil be used in the water it is washed with.

Potatoes, other vegetables and pork chops are among the edibles that may be cooked in the casserole to advantage.

Never throw away the skin of oranges. The grated yellow rind is a good flavoring for cakes, etc., and is cheaper than extracts.

If your wash boiler springs a leak on wash day, stop the holes temporarily with a piece of bread rolled into a ball and pressed over the leak.

Use ammonia water always instead of soap if you are cleaning white paint. It has the advantage of not dulling the surface.

Whole wheat bread filled with a mixture of dates, raisins and nuts is not only delicious, but so nutritious one could almost live on it alone.

Mock cauliflower can be made of half a head of cabbage and half a bunch of celery chopped together and boiled 30 minutes. Add milk, salt, pepper and butter.

Greens should be cooked in their own moisture in the double boiler or plunged into rapidly boiling water, salted, and cooked and drained while they are still green.

It is a wise housekeeper who does one piece of housecleaning every few weeks, so then the dreadful turmoil of the usual long spring and fall outturnings is entirely avoided.

To keep apples through the winter in a barrel bore holes in bottom and sides of the barrel and store on a dry platform a foot or more high.

Never feed a baby before you give it the nightly bath. The order should be reversed, and then the youngster should sleep the sleep of the clean and well fed.

Sunset Coast.

The first Japanese wedding in Hazelton, B.C., took place recently.

Seven inches of snow fell in Rossland, B.C., during the first week in May.

A Hindu charged with forgery at Greenwood, B.C., was given three years in the pen.

In the past 14 years the Greenwood, B.C., customs office has taken in over a million dollars.

It is stated that the Penticton, B.C., district will produce 5,500 tons of fruit this year. In 1914 1,800 tons were raised.

R. A. Brown, of Greenwood, B. C., is confident that diamonds will some day be found in the crater of his volcanic mine.

The fruitgrowers' union at Nelson, B.C., will take a commission of 12½ per cent. for selling fruit this year.

WHEN IN DOUBT
Serve Ice Cream

CITY DAIRY Service makes this possible. We have developed a method of shipping Ice Cream put up in attractive boxes—Enough in a box to serve five or six persons. We ship thousands of these boxes to discriminating shop keepers everywhere.

You get it in the original package just as it is put up in our sanitary Dairy.

City Dairy

Look for the Sign.

TORONTO.

We want an Agent in every town.