Keep the Fall Pigs Growing.

"Keep the fall shoats growing and putting on fat, even if you have to buy corn at a high price in order to do it," is the advice of several successful hog breeders. This is essentially true on farms where cows are kept, and where it is possible to add skim-milk to the diet.

"Hogs that are put on the market should be grained in addition to their summer pasture," is the advice of one of the most successful breeders. "Fall pigs that are being turned on pasture should be on part feed of corn to keep them putting on flesh to fit them for an early market. Too many hogs are run through the summer on pasture alone, and then fed out for winter market when the price is at the bottom. The time to get the fall pigs to market is in the summer or the early fall when the price is at the top."

I asked a man who aims to have from sixty to one hundred fall pigs ready for market, how he planned his feeding program. "I intend to carry them through the summer on alfalfa and about one-half as much corn as they will eat. To finish them I will plant six acres of ninety-day corn on fall plowing. As soon as this starts to dent I will turn the hogs into the field and let them 'hog down' the corn. They will be in good shape when they go into the field and will be ready to take on fat rapidly, and should be ready for the market by September 15 to October 1.

"I know this is a good way to feed from my experience of last season," explained the farmer. "In April, 1918, I bought eighty head of October pigs. I fed them a half-feed of corn and run them on alfalfa until August 20, when I turned them into a six-acre field of ninety-day corn. They weighed one hundred and ninety pounds each when they went into the corn, and when I sold them, September 20 they averaged two hundred and fifty pounds. Delivered to market they brought $19 per hundred pounds. Thus, each acre of corn, which would make about forty bushels per acre, made me eight hundred pounds of pork, which at $19 per hundred, was worth $152."

Another practical farmer was asked if he thought it practical or profitable to feed $1.50 corn to $18 hogs," and replied that he thought so. "I think I can put two pounds a day on my hogs until they go to market, and this amount will mean a good profit to me."

Next door I found a man with two hundred head of pigs he had picked up. These will be fed through the summer in order to have them ready for the mid-November market. "I intend to crowd these pigs from the start to the finish. I shall try to keep them growing during the summer by feeding grain with their pasture. I planted fifteen acres of early corn which I shall 'hog down' as soon as it starts to dent. From the time the pigs go into the corn field until they are ready for the market they will be on full feed, and I believe the younger I can get a hog to market the more profit he will make me, if I can make him weigh two hundred and twenty-five pounds or more. It takes feed to maintain the hog that isn't growing; it also takes about so much to put on the extra flesh in addition to growing the frame, and the sooner I can get the hog to the proper weight the fewer days' maintenance I will have to pay for."

The three letters in the successful pork-maker's primer, are good blood, summer pasture, "hogging down" early corn. The best way for a farmer to make pork profitable is by starting with good blood, building a good frame on the shoats, mainly with legumes or rape, "hogging down" a field of early corn, and then finally finishing with a self-feeder on shelled corn and tankage. In this way early spring pigs from good blood strains can be made to weigh from two hundred and fifty to three hundred pounds in ten months.

One breeder advises that he made his cheapest gain by letting his shoats run into a field of new corn, in addition to giving them access to a self-feeder with tankage. The next cheapest gains he ever made were made when the hogs ran to a self-feeder containing tankage and corn, and at the same time had all the good pasture they wanted. If pasture is not available, hogs on feed should be given last-cutting alfalfa.

"Pork cannot be grown profitably without pasture," he continued. "If alfalfa is not available, or if the feeder is a tenant who cannot sow alfalfa, it will pay to sow rape. I have made tests to learn the value of rape compared with alfalfa for hogs, and I find there is little difference in the feeding value."

Separator Pays For Itself.

Nowadays it seems foolish to think of separating the milk and cream by the old-fashioned method of shallow-pan setting. By this I mean putting the milk in pans about four inches deep and letting stand until cold, then skimming the cream that collects on the top. While nice butter can sometimes be made from the cream obtained by such methods, considering the loss of time and butterfat, the modern cream separator soon pays for itself.

If one reckons the value of a cream separator at just its worth in saving time, which is surely five cents a day, that would amount in a year to $18.25. At that rate, in two or three years the separator will have earned its cost. And such figuring does not consider the saving in butterfat. So it can be seen that if one plans to make much butter a separator is a necessity.

After the milk is brought from the barn while still warm, it should be strained through a wire strainer and cheesecloth combined, to remove all of the lurking dirt that may have got into the milk. After separating all of the milk from that milking, the separator should be taken apart and thoroughly washed and cleaned, according to the directions which are furnished with the machine.

It is surprising how many persons merely pour some warm water through the separator and "take a chance."

I remember a conversation with one lady about the keeping and ripening of cream.

"Why, before I get a chance to even start to ripen my cream," she told me, "I find that it has 'turned' a good many times lately."

"How often do you plan to churn?" I asked her.

"Well, last winter I used to churn about twice a week, but now I must churn at least three times and sometimes four times a week," she told me. "I can't see why it acts so," she continued, "but it seems that every time that I get a certain amount of cream collected it sours before I am ready. So I have to churn before it gets too sour or rancid. Even then it does not have that clean sour taste it used to have."

I did some hard thinking, because as far as I knew she was very particular in her buttermaking. I wondered if it could be something wrong with the separator. We went to the machine and took it apart.

Well, it was coated with thick curds of rancid cream and sour milk that had been left there by careless cleaning. It was a wonder to me that the cream did not come out of the spout sour.

"Now this looks as though it had not been washed and cleaned as it should have been," I told her. "Don't you wash it at least once a day?"

"Now I can see what the trouble is," she exclaimed. "Mary, come here," she called, and the hired girl came in.

"Mary," she asked, "don't you wash this separator every day as I told you to?"

"Well, it's like this," and Mary hung her head. "I've been so busy lately that I could not wash it every day, so I thought that if I ran some warm water through it that it would go all right until I got a chance, but, honest, I never let it go over a week."

Mary was a new girl and never had worked where butter was made, so she did not realize the importance of a clean separator, but we had found the cause, and after that there was no more trouble.

I have known of others that seem to be careless in a way similar to that of Mary, though perhaps not quite so bad. But such methods, while saving work and time in one way, cause a heavy loss in others.

There are slackers even in poultrydom. As a rule hens do not show great activity during hot weather, but there are some which become so lazy that they are not worth their feed. Those are the hens that cut down their egg yield. Hot weather is worse for hens than cold weather, for during the winter month a hen with any life in her will busy herself to keep warm. Some hens that are bordering on the molting period, having laid heavily the previous months, are now sort of resting up. They deserve it.

No one can lay a similar charge against the lice. Hot weather and filth are their delight. They are wide awake, and no good poultryman will permit them to take control of his henneries. Get busy.

Rats, weasels, minks and opossums are full of life, too. This is their busy month. Be equal to the occasion. Deny them quarters.

Cull the flocks. Dispose of all the old stock that is not intended to be carried over. It is a wise move to do so before the fowls go into molt. Separate the cockerels from the pullets, and give the cockerels some extra feeding. They need it. Market all surplus cockerels as soon as they are fit.

The nights are hot, and therefore the fowls should be given as nearly outdoor conditions as it is possible. Here is where the open-front scratching shed proves its worth. Cut down all heat-producing food, feed plenty of green stuff, see that there is a plentiful supply of fresh water within reach, provide shade, and there will be fewer slacker hens and consequently more eggs.

Make a sprinkler for your flower garden by taking a lard pail and with a small nail punch a number of holes in the bottom. Fill the punctured pail by setting it in a larger pail of water, lift it out and swing it back and forth over your plants.

Pitch Your Own Vacation Camp

By NORMAN KING.

A camp may be any place out in the country where a stop is made from one night to one summer, but the camp that gives the most fun and most helps the health is that made in a tent.

If you are camping in a bungalow or a cottage you have "civilized fixings," as my old guide used to say. He meant that it was no test to one's woodcraft to live under a good roof with dry floors and real furniture.

The tent makes an admirable home for the summer camper. You may remain a day, a week, or month by the shore of river, pond, or lake; or may pick up at a couple of hours' notice and make camp at some other locality.

The modern girl can outfit herself in accordance with the directions in this article. The help of father or brother is, of course, not to be despised.

If your camping vacation is to be of more than a few days, by all means take a tent. If you do not expect to stay more than three or four days, and you have no tent handy, or do not wish to be bothered with carrying one, a short, sharp, sheathed camp-axe will provide your shelter. Select a boulder or ledge with an abrupt side, cut long poles and lean them against this at a height for you to pass beneath when standing erect at the place where they rest against the ledge. Hold stakes in place at the base with stakes, place them two feet apart, laying five of these in position. Thatch with hemlock boughs. Over the boughs scatter pine needles thickly and then more boughs on the top; this covering being placed with tips towards the ground, like shingles, your shelter will be waterproof.

To make it windproof you close the back end with upright poles a foot apart between which you weave more boughs.

Such shelter is not advisable for more than a week at the most, as it is not sufficiently dry or ventilated.

If you intend to camp in one spot by lake or river, a large 9x9 wall tent is best as it is more roomy; but if you are planning to journey about from one place to another on lake or river, seeking new fishing grounds and change of scene, or seeking berry fields, a small A-tent is best because it may be put up and "struck" or taken down, in one-quarter of the time that you can handle the wall tent with its double rows of tent pins and stay ropes.

The A-tent ordinarily is held in position by three poles, two uprights, one at each end, with a pin in the top, this pin passing through poles in the top pole. Such poles are heavy and take up considerable room in a boat or are heavy to carry if you pack your outfit. They are also too cumbersome for canoe traveling. A long and strong rope may be threaded through the pole-pin eyelets at the top of such an A-tent, the rope passing down from the outside, running beneath the width of the tent and out the other hole. If the rope is on top it will make the tent leak in a rain. Fasten the rope to two trees, tightening it a little every day if the weather is dry, or loosening it a trifle if it is rainy, for in wet weather it will shrink and may break apart in the night, during a rain and drop the tent on you, a most uncomfortable predicament.

For a camp-site always select a slight knoll if possible, even if you have to go back a hundred yards from the water. A slight knoll or bit of rising ground is easy to find no matter how slight the slope all around, if it will shed water. Pitch your tent on top of this and in rain storms the water will never gather under your tent. To keep dry is the first health rule of camping. Cold air will never hurt you, but dampness is dangerous.

If you cannot find a little knoll, the next best thing is to dig a trench around your tent and a little ditch at the lowest point of ground so the rain will run off the tent into the ditch and be drained away and any water flowing down from higher ground will go into the ditch instead of into your tent.

Never toss the refuse from your camp cooking into the water near you unless it is a swiftly running river, and never toss it near you on the ground. Refuse tossed into still water will attract water snakes; thrown on the ground it will decay and be unhealthy and attract flies and mosquitoes. Mosquitoes may be malarial, flies always carry poison germs. Keep them away. Cover the flap of your tent with mosquito netting to keep them out at night and burn a fire of rotten wood, green leaves and grass over hot coals or anything that will make a heavy smoke or smudge. Such a fire near where you are eating will drive away the bothersome insects. It is no more work to be comfortable when camping.

The best method of handling refuse is to dig a hole a hundred yards from camp and throw it in there, covering with boards or slabs of bark.

The camper is judged by the sort of fire he is able to make. The amateur cannot make a practical fire, the veteran camper works wonders with his fires. Anyone can pile up branches and make a blaze, also a great smoke. Besides the little smudge fire to drive away gnats and mosquitoes, there is the cooking fire and the night or camp fire.

The night or camp fire should be built twenty feet from the opening of your tent. Drive two large and very green stakes into the ground, slanting back from the tent. The slant must be enough to hold a backing of logs. Very green and tough wood like basswood or something that does not burn easily, is best. Pile up the green logs and build the fire in front of this. The back wall throws the heat and the light toward your tent and makes a cheerful place to sit about. If you have several days of rain, rig up a shelter twenty feet above and over this by means of hemlock boughs fastened to long poles.

A cooking fireplace may be built of flat stones or of two flattened and the wider ones further back. For a crane the old, green crotched stitches may be used, but the greenest wood burns in time and may dump your good stew or chowder into the fire. An iron rod to rest on the crotches is best. Make pot-holders lige the letter S, have plenty of them to hook together to hang a kettle as close to, or far from the fire as you wish.

The cooking fire should be made of hard wood, to avoid flames. The best cooking is done over glowing coals. Pine and other soft woods will not make a good bed of coals. Start with kindlings, pine needles, dried leaves, little dead twigs and over these lay your hard wood. When you have a good bed of coals there will be little or no flame and a small amount of smoke but an intense heat, really more heat than softwood in a mass of flames will give.

For a long stay, nail boxes to a tree to hold your staple groceries, and drive in nails for your kitchen outfit. A strip of tarred paper above and below will keep out ants and other insects, as they will not cross the tarred paper. Below that, protect from squirrels with either tin or barbed wire. A dozen sheets of sticky fly paper is better than anything else to put around the trees above and below as neither animals nor insects will get across it.

For a stay of two weeks or more it is worth while to make a shelter outside the sleeping tent, and make a rough table and bench for your dining room.

A good supply of butter helps the food supply but this and canned evaporated milk spoil quickly in hot weather unless you learn the trick of keeping them.

Within two or three feet of the water dig a hole below the water-line. The water fills the hole to a height of a foot. Then you place rocks in the water until they come just above the surface. You may place your crock of butter, your can of milk, your package of pork and such other foods as spoil quickly, in this "refrigerator." Have a cover to put over the top and roll a heavy stone on this. Everything will keep here as it would in the average refrigerator except in the case of thunderstorm, when the milk will spoil, but in that case it would spoil anywhere about the camp.

Make a little shelter under some tree near the camp and put in several bushels of dry pine needles, pine cones, birch bark and tiny dry twigs. Be sure that this is covered over so that it cannot get wet. Never use this for kindling your fire in dry weather. Save it for rainy days and for such emergencies as when you come home after dark and it is difficult to find kindlings.

For a party of four you will need: four quilts, two blankets, two rubber blankets, two short-handled axes (because you are likely to lose one), a short-handled hoe for digging trenches, plenty of rope, extra suit of old clothes and underclothes, plenty of fishing tackle, frying pan, two kettles, coffee pot, eight tin plates, four steel knives and forks, plenty of nails and spikes, six cheap spoons, two large spoons, one clasp knife, two butcher knives, eight S pot hooks, five pint tin dippers, one toaster, two cakes sand soap, two bars soap that will float, four dish towels, four Turkish towels, rags for dish cloths and a small kit containing gauze for bandages, cots for injured fingers, needles, thread, safety-pins, court-plaster, carbolated vaseline, Jamaica ginger, and Epsom salts.

For supplies take five pounds cornmeal, four double loaves of bread, two pounds coffee, half pound tea, four cans roast beef, peck potatoes, half peck onions, five pounds sugar, five pounds salt pork, four cans evaporated milk (which is much better than the condensed milk), four cans clams, four cans baked beans, three pounds crackers, salt and pepper. A girls' camp will doubtless include other dainties, as they are called.

These supplies, with the butter, eggs, and milk you may purchase now and then from the farmers, together with the fish you should catch, should prove sufficient for four hungry boys or five (?) hungry girls for a three-week trip. You will be surprised to find how little space they take. Pack them in soap boxes if you go to your camping place by boat; pack the bedding in one bundle and roll it up with the tent. You will then have plenty of room in your boat.

Stretch a long rope out in the sun and every morning hang your bedding upon it. The best beds are made by covering the ground inside your tent with dry pine needles at least two feet in depth, and over these spread a layer of just the tips of hemlock branches about a foot in depth. This makes, for the active camper, what is probably the healthiest, softest and most comfortable bed ever invented by man.

The very best method for carrying on the camp duties for a party of four is to split up in teams of two. One team will do all the work one day, while the other two will do nothing except loaf, fish and rush to the table when meals are ready. On the next day the other two will do all the work. By alternating in this way you get the most fun out of camping for you have one whole day of absolutely nothing to do and even on your working days you have plenty of leisure between meals for little fishing trips and games and the busy days but brighten the pleasure of the free days.

If two farm girls can make camp with two farm mothers, no more ideal vacation can be imagined.

Boy Scouts, Girl Guides and Country Folk's Clubs, under wise leadership, can have no better fun than camping.

The Great West Permanent Loan Company.

Toronto Office. 20 King St. West.

4% allowed on Savings.
Interest computed quarterly.
Withdrawable by Cheque.
5½% on Debentures,
Interest payable half yearly.
Paid up Capital $2,412,578.

The Land of Nod.

Would you know the way to the Land of Nod,
Where the sunset fairies dwell,
Where dear little darlings, misty-eyed,
On snow-white ponies sleepily ride
To the sound of a drowsy bell, bell, bell,
And the hum of a seaside shell?

There is a way to the Land of Nod,
By a slowly ebbing tide,
On which the boats go dropping down
With sails of snow, like my baby's gown,
Till the sleep-river grows so wide, wide, wide,
One scarce can see to the farther side.

There's another route to the Land of Nod,
Up a mountain steep and high,
And warm-clad climbers, hand in hand,
Go softly up to the starry land,
And there on blue cloudlets they lie, lie, lie,
And cruise by blue islands of the sky.

And so they come to the Land of Nod,
By the shimmering, star-lit way,
And niddy-noddies come in bands
And take the white-robed traveller's hands,
And with them in Dreamland they play, play, play,
Till they melt into mist at peep o' day.

Save Grain by Clean Threshing.

There is no doubt that a great deal of grain goes into the strawstacks every threshing season. Not so much as some people believe, and not enough in many cases to make it pay to thresh the strawstacks for the grain in them, but enough to make clean threshing necessary.

Before the threshing season ended last year, twenty-two states of the Republic to the south, where efforts toward cleaner threshing were carried on, reported an aggregate saving of 16,000,000 bushels of wheat. Other states, although they did not give figures, reported greatly reduced harvest losses. In addition to wheat, at which the clean threshing campaign was especially aimed, there were corresponding savings of other grains which are harvested and threshed in much the same manner as wheat and usually with the same machinery. An average of several thousand tests showed that raking shock rows saved about one bushel of grain an acre. In the past this operation has been an infrequent practice. Figuring this year's wheat crop at about 71,000,000 acres, a saving of one bushel an acre would mean $160,460,000, at $2.26 a bushel. A corresponding saving might be effected in Canada.

The time of threshing depends on weather conditions. In regions subject to heavy rainfall only a small part of small grains is threshed from the shocks. Threshing from the stack requires extra help to do the hauling and stacking, but less help at threshing time. Besides, stacked grain can be threshed later when help is not so hard to get. Grain threshed out of the shock must be very dry if it is to keep well in storage.

In some small neighborhoods several farmers go together and buy a thresher, running it with their tractors. In still other instances an individual owns a small thresher, costing $300 or so, and threshes at his own convenience, using his tractor or gasoline engine for power. This plan is to be encouraged in many neighborhoods.

The cellar windows should be just as carefully fitted with screens as are the other windows in the house.

INTERNATIONAL LESSON
JULY 27.

Christian Fellowship—Acts 2: 42, 46 47; Phil. 4: 10-20. Golden Text, 1 John 1: 7.

In Acts 2: 42, 46, 47, there is a picture of the fellowship of the first Christian community in Jerusalem. There were daily meetings, in which they ate together in simple fellowship, distinctions of rank and class having been laid aside. The apostles mingled freely with their disciples and instructed them. There were prayers and songs of praise and words of goodwill for all. Because there were many poor among them, those who had possessions sold them and all shared alike, and new adherents were being welcomed daily to all the privileges and happy comradeship of this new life. This was the beginning of a movement which was to spread rapidly to all nations, and which is yet to conquer the world.

Phil. 4: 10-20. Your Care of Me. Paul was writing from a Roman prison, into which he had been cast upon his arrival in Rome in the year 60 or 61 A.D. About eleven years before, on his second missionary journey, Paul had come over from Asia into Macedonia and had preached the Gospel to the Philippians, founding there the first Christian Church in Europe. He had been driven from Philippi by persecution, but returned thither some five or six years later. He speaks of the Philippians in terms of warm appreciation of their constant and unfailing kindness to him, and of the care which they had of him. See 2 Cor. 11: 9, and compare verse 15. When he first left them and went to Thessalonica they had sent him gifts (v. 16), and again when he was in Corinth. But during his long imprisonment in Palestine they had "lacked opportunity" to help him. Now, hearing that he was in Rome and in prison, they sent Epaphroditus with gifts for him. Paul says, "Ye have revived your thought for me" (v. 10 in Revised Version), and speaks of that which they sent as "an odor of a sweet smell, a sacrifice acceptable, wellpleasing to God."

Epaphroditus had journeyed seven hundred miles to bring these kindly gifts. While in Rome he had been busy ministering to Paul and helping in the work of the Church. Paul calls him "my brother and fellow-worker and fellow-soldier, and your messenger and minister in my need" (2: 25.) But he had been taken seriously ill and was near to death. "For the work of Christ," Paul says, "he came nigh unto death" (2: 30), probably having encountered severe hardships on his long journey, but even in his illness his character shines forth brightly, for he was "sore troubled," not because he was sick, but because his friends in Philippi had heard and would be anxious (2: 26).

If Epaphroditus is a fair sample of the Philippian Christians, then they were good fellows indeed. Paul speaks particularly of their "fellowship in the furtherance of the gospel from the first day until now" (1: 5), and of their fellowship in his affliction. (4: 15). It was that sense of comradeship, much more than their gifts, which pleased and comforted him. He could have done without the gifts, for he had learned self-denial in a hard school (vs. 11-13), but their love for him and care of him and thought for him were unspeakably precious.

It is, he said, "not because I desire a gift," but "fruit that may abound to your account." He did desire that they should be the kind of people who would be thoughtful and generous, and would do kindly deeds that would be to their credit. He desired that their credit account should be large, that they might have a rich reward from God. For, he said to them, "My God shall supply all your need according to his riches in glory by Christ Jesus."

The relation of Christian love and fellowship existing between Paul and the Christian folk of Philippi is exceedingly beautiful. It is just such a relationship as should be everywhere between fellow-members of the Church and between the members and the pastor of the Church. When selfishness and strife enter the life of the Church it decays and dies. Better to bear all things, and endure offences with all patience, than to destroy such a fellowship!

Writing Under Difficulties.

Edward W. Croft, a newspaperman, who was a passenger in a biplane from Champaign, Ill., to Chicago, wrote a number of pages of copy while travelling from 7,000 to 8,000 feet in the air, sometimes above the clouds and flying at 90 miles an hour, using a typewriter strapped to a board, with the board strapped to his knees and himself strapped in the biplane.

The use of passenger cars and commercial trucks in cities and country districts has displaced many millions of horses. This is an enormous saving in grain, time and labor.

Rub soap on, under and around the fingernails before going to work in the garden. Then when you have finished your work, the grime can easily be removed. The same rule holds good when polishing a stove.