Using Straw to Best Advantage.

So much has been said about the spreading of straw on the wheat that many believe this to be the most profitable way to utilize the straw. This is a profitable way to use straw. It affords excellent winter protection to wheat if applied early enough so that the rains and early snows will help to settle and pack it about the roots of the plants, and it will stimulate the plant growth by early decomposition.

To get the greatest value from straw it should be run through the stables by the way of the feeding plant. We feed our idle, or partly idle, horses no other roughage except straw. They eat it, like it, and grow sleek and fat on it; and thirty-dollar hay is saved. It is a simple matter to thresh the straw right in the barn; extra labor required, one man for half a day. What straw is refused goes into the stables and then out onto the wheat and clover fields for corn.

There is no false economy in feeding straw to live stock if precautions are taken to make it palatable. You may see a straw stack stand on the farm a whole year before it goes back onto the soil, but that is because the stacks are built to shed the rains and keep the under straw bright, clean and palatable. After turning the steers and cows out after a good feed of silage it looks good to see them eating the bright straw in the stacks. They have it in their feed racks inside the barns when the weather is bad. Cattle and horses that have straw have sleek coats of hair. Sheep do not eat much straw, but they enjoy a stack of it in the winter time, as do the hogs. By blowing it in the barn mows and stacking it well outside we keep a good quality of feeding straw.

I would feel guilty of robbing the soil if straw was permitted to be burned. If you want to get rid of it, bale it, sell it, and realize something on it. Some do not like to spread wheat straw on wheat because of pests likely to be transmitted to the succeeding wheat crop. The best way to avoid this is to spread the wheat straw on the corn ground. I find the manure spreader excellent to do this when the straw is wet.

Another way of using it is to spread it on a field or part of field where the spring clover is thin or in danger of being frozen out. The section where the straw is spread may not be so good for hay because of the half-decayed straw in it, but it will make first-class pasture if the hay crop is taken off early and there will be a chance of getting a seed crop later.

Altogether, straw is a by-product that has a greater value than many farmers give it credit for. But I doubt if we could use it half so well if we did not keep any live stock, for they can make its plant food elements available in a shorter time than these plant food elements would be made available by decay of the straw in the soil.

Maximum Growth of Hay or Pasture.

It stirs the writer to see a man beat his horse or abuse his soil. In many sections whole fields are producing at a minimum, growing scanty grass, sometimes poverty-stricken weeds, and even on the land of some good farmers, their poor yields of grass are hidden by worthless weeds.

In the farm papers you will see numerous attempts to tell how to get rid of "horse sorrel" and other pests, but they are all unsatisfactory. The remedy is to make the grass or hay grow so thick that no soil can be seen, and to make any soil, no matter how, produce as good as the best. Any dirt will yield three tons and over of clover, or timothy, and above four of alfalfa per acre.

All this talk about weed eradication is useless. The seed is in the soil and will grow when conditions are right for it. The only way to prevent the weed seed growing would be to haul the soil away. Let it stay and fight the conditions. Smother the weeds with tame grasses.

Too many farmers use a little dose of plant food which only helps tide the grain crop over adversity, and then look for a modicum left unused to help the grass following. They use perhaps the equal of one load of manure per acre, expecting it, by some necromancy, to work wonders for years afterwards. They have self-feeders, or corn scattered all over the field for their live stock, but are penurious in the use of and the value of fertilizers. They buy wagon and even carloads of feed for animals, and a few bags of fertilizer to feed a grain crop and grass for years following.

Try the same plan on the fields by giving the crops all they need, and it will be a beginning on the ground floor, the right place to start, for the cheapest food possible for the animals. Many are buying feed who could grow many times the amount with less cost, by supplementing the farm manure with the proper fertilizer. Five dollars, or ten dollars an acre is not too large a contribution for an acre. When one manures an acre he applies several times that. There is no use farming except for maximum results, the same as we strive for and find profit in animal feeding. There is a way to feed animals or crops to just keep life in them, and another way to bring the highest possible returns.

Practical Points on Home Butchering

One of the first essentials at butchering time is plenty of hot water. To provide this, heat it in large iron kettles over an open fire, or in a wash boiler on the kitchen stove or range. A special scalding vat, arranged so that the water may be heated directly in the vat, makes it unnecessary to dip and pour the hot water from one receptacle to another.

The best temperature for water when scalding is 185 deg. to 190 deg. F. A teaspoonful of lye or a shovelful of wood ashes stirred into each thirty gallons of water aids in removing scurf.

The method of killing hogs practiced on most farms is first to stun the hogs with a shot in the head from a rifle of small calibre, and then to stick them. Some stun the animals by hitting them in the head with an axe or other heavy, blunt instrument, and then stick them.

To stick a hog, use a narrow, straight-bladed knife, about eight inches long. Point the knife directly toward the root of the tail and hold it in a line with the backbone, so that the shoulders will not be mutilated.

Thrust the knife six or eight inches deep directly in front of the breastbone, turn the knife and withdraw. Avoid sticking the heart, otherwise the blood will not be pumped out of the arteries. Turn the hog on his side to bleed.

After the hog has bled he is ready for scalding. Use either a barrel or a vat. Hoist the hog by hand or by means of block and tackle. If the hand method is used, place the barrel firmly in position, slanting at an angle of about forty-five degrees, against a low platform. If block and tackle are used a tripod or scaffold must be built for the block and tackle to work on above the barrel; or it may be attached to a limb of a tree. When block and tackle are used the barrel need not be in a slanting position.

After putting a hog hook in the lower jaw and putting the hog on the platform, slide the animal into the barrel, rear end first. Keep the carcass moving up and down in the water; do not let it rest against the sides of the barrel or vat. Pull the carcass out of the water occasionally to air, and to try the hair; when the hair and scurf slip easily from the surface the hog is ready for scraping.

Get through with the scraping as rapidly as possible when scalding is complete. Place the hog on the low table or platform against which the scalding barrel leans. Remove the hair and scurf, beginning with head and legs first, as the hair on these parts ecols quickest. Go over the parts with a common bell scraper or some other fairly dull instrument; follow by shaving with a sharp knife. If any hair should not yield, cover the part with a piece of gunny sack and pour hot water over it. When the hair is off hang the hog up with the head down; and scrape the carcass clean.

To hang the hog, a three or four-inch slit is made in the skin of each hind leg, just below the hock, uncovering the tendons. Insert a gambrel or a cultivator singletree beneath the tendons in these slits, and hoist the hog by means of block and tackle, windlass, or wire-stretcher.

The next step is the removal of entrails. "Be clean, be careful, and do not cut the intestines," is an apt expression. Some people cut the head off before gutting, and others do not. One of the first things to do is to tie a string around the intestines at the rectum; then cut around the rectum until it is free. Split the carcass down the belly from tail to throat. While cutting, the intestines are held back with the hand not holding the knife. The knife should be sharp. Have a tub beneath to catch the entrails.

Wash out the inside of the carcass with cold water and a cloth. With a stick about a foot or eighteen inches long spread open the sides, allowing a free circulation of air.

While the carcass is still warm, remove the leaf lard or kidney fat. This facilitates cooling the carcass and lessens the danger of the hams and loins souring. Spread the leaf lard on a table to cool, with the thin membrane side turned down. Do not mix lard from the entrails with the leaf lard.

Let the carcass cool thoroughly before cutting it up, but do not let it freeze. It takes from two to twelve hours, or longer, to cool, according to the degree of temperature.

When thoroughly cooled throughout, and the meat is set and firm, the carcass is ready to be cut up. If the head has not been cut off, it should now be severed from the carcass about an inch back of the ears. Next the backbone is removed by cutting the ribs down each side and close to the backbone, with an axe, saw or cleaver. Remove the leaf lard, if it was not done before, peeling it backward with the fingers, starting at the front end. The carcass is now ready to be blocked off and divided into hams, shoulders and bacon sides.

Place the carcass on a table or platform, a half at a time. Cut off the front feet about one inch above the knee and the hind feet about one inch above the hock. Cut off the shoulder between the fourth and fifth ribs, and remove the spareribs. Trim the shoulder to suit. If desired, a large piece may be cut off the shoulder and used for steak and roasts. Cut off the ham just back of the rise in the backbone; cut from the flank toward the root of the tail, at an angle of about forty-five degrees. This saves a maximum of loin meat. Trim the ham until it is smooth and there are no rough edges or hanging pieces of meat. Take out the ribs, removing as little meat with them as possible. Cut the tenderloin and fatback in one piece, just below the tenderloin muscle on the rear part of the middle.

Cut up the remainder of the middle into convenient squares for bacon; or it may be left entire, in large strips. The pieces for bacon should be as smooth and square as possible. All trimmings and little pieces of lean meat should be put through the grinder to make sausage, and all pieces of fat should be rendered for lard.

Butchering weather begins in the fall, as soon as heavy frosts appear, with temperatures only a trifle above freezing, and ends in the spring when the nights are no longer cool enough. Cool weather is essential to the proper cooling of the meat. The preferred temperatures range from as low as zero to as high as 40 deg. F., ideal weather being about freezing.

Hogs usually are butchered when from eight to twelve months of age, and when they weigh from 200 to 300 pounds. When butchered especially for meat, hogs that are not too fat are preferred; but when for lard, the fatter the better. Hogs butchered early in the fall more often are only moderately fat, while those butchered in midwinter are well fattened.

These Boys Will Stay Home.

I ran on to an unusual business firm of Father & Sons recently, and the system, while it might not be practicable in all cases, appealed to me.

I had stopped over night at a farm home and while at breakfast next morning the father addressed his two sons whose ages were about thirteen and fifteen, I judged.

"What have you on your minds this morning, boys?"

The elder spoke first. "I thought after the feeding is done I'd get on Duke and ride down to the pond and skate a while."

"All right; but I wouldn't leave the horse standing in this cold wind too long," said the parent.

"I'm going to look at my traps this morning," said the younger of the two boys.

"All right," responded the parent, "but I wish you'd try to get out those posts this afternoon. Take the gray team and get out a good big load."

"Yes, sir," cheerfully replied the two boys as they left the table to don caps, sweaters, mittens and overshoes preparatory to a couple of hours in the feed yard.

Conversation with this man brought to light the fact that the entire farm was operated on the basis of a partnership with his boys, and that every matter of greater or less importance was talked over with the sons quite as if they were grown men.

"My theory is," said the father, "that in order to keep boys interested they must feel a personal interest in the business. These boys, I suppose, will some day inherit this property. They must know how to manage it. By consulting them on matters connected with the business I give them the incentive for using their heads. This partnership, you understand, is according to law, papers drawn up and so forth. Furthermore, there is an agreement in the contract that whenever one of us gets to carousing, he forfeits his interest in the firm. That applies to me as well as to the boys, you see, so they know I am on the square, and it behooves me to keep straight or be ousted as well as them. Thus far the plan has worked well. The boys take an interest and I can depend on them, while many of my neighbors' sons are already beginning to think that farm life is something to get away from as soon as possible."

I venture to state that this man will have no trouble keeping his boys at home.—E. W.

Quacks and Quackery.

The International Dictionary defines a quack as "One who professes knowledge in something of which he knows little or nothing, especially in medicine."

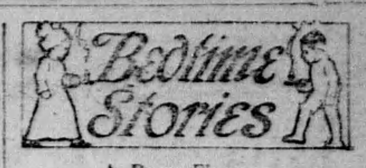
Strange as it may seem a medical quack makes more money in proportion to the money and time invested than does the average regular medical practitioner. There are two reasons for the success of quackery; one is the desire to obtain money easily, and the other is due to the superstition which exists in the minds of a great many people regarding medicine.

When one thinks he is ill and does not get relief from a regular doctor, who many times, perhaps, does not give enough encouragement, he finds the quack always ready to guarantee a cure. Naturally the promise brings encouragement and the patient takes the bait. This is perhaps satisfactory so far as the patient is concerned if no serious trouble exists, but when a person is really ill a great deal of damage can be done through improper treatment or through the lack of proper treatment. In many cases the only chance of checking the ravages of a serious malady may be entirely lost.

In almost all other cases the average person places his confidence in one whom he knows to have knowledge of the thing for which he wishes advice. He does not go to a jeweler to get his horse shod, nor to a lawyer to get his shoes repaired. Yet in the matter of health he will often put his case into the hands of someone who has absolutely no knowledge of the anatomy or physiology of the human body.

I am willing to admit that too much drugging and too much surgery is often worse than none at all, but I feel that the conscientious practitioner has much more regard for the welfare of his patients than any one among the numerous kinds of quacks may have. If every one would "to his own self be true" and use common sense in choosing the person to whom he entrusts his most valuable asset, health, then the quack would disappear.

Conserve your health by right living and if in need of advice regarding your body or for relief of its various ills go to some one who knows and cares.—Dr. W. St. John.



A Brave Fireman.

Nancy Bryant's father was a fireman. He could never stay at home long with Mother and Nancy because he had to spend so much time at the fire station. But one cold winter night he was able to get away, and after supper Nancy said:

"Oh, Father, let's play parcheesi to-night."

"All right, I'd like to," Father replied, "if Mother will play, too." So Nancy ran for her parcheesi board and soon Father, Mother and Nancy were having a fine game. All at once they heard a loud "clang!"

It was the big bell in the living room, which always rang when there was a fire.

Father jumped up and hurried for his coat and hat.

When the firemen reached the fire they found that a house was burning.

A crowd soon gathered and some one cried, "There is a little girl upstairs!" Father Bryant called out, "I will get her!"

The firemen quickly raised a ladder to the window and up went Father Bryant. In the house the smoke was so thick he could not see, so he dropped on his hands and knees, because the smoke is never quite so thick near the floor. Feeling his way as best he could, he crept along from room to room until at last he heard a little girl crying.

"Don't cry, little girl," he said, "I'll take you out all right." Then he wrapped a big blanket around her so that she was safe from the flames, and carried her in his arms back to the window. When the crowd that had gathered saw him bringing his little burden down the ladder, they cheered and cheered.

The little girl's father rushed forward and caught her in his arms and after he had hugged her close, turned to Father Bryant and said:

"How can I ever thank you enough?"

"That's all right," replied Father Bryant, "I have a little girl of my own at home."

These are times when milk utensils cost. A good soldering kit will add a long time to these cans, pans and pails.

Do well the little things now; so shall great things come to thee by-and by, asking to be done.—Persian Proverb.

IN TEN YEARS
500 Dollars
If invested at 3% will amount to $697.75
If invested at 4%, interest compounded quarterly, will amount to $744.26
But if invested in our 5½% Debentures will amount to.. $830.20
Write for Booklet.
The Great West Permanent Loan Company.
Toronto Office 20 King St. West

Dr. A. C. DANIEL'S
"Perfection"
Hoof Dressing
is without an equal for preventing and curing Corns, Quarter-Cracks, Cracked Hoofs, brittle, tender, dry or contracted feet. As it is non-mineral, but purely vegetable, it is absolutely harmless. Why risk impairing the value of your horses through cracked or contracted hoofs when, by applying this well-known standard remedy you can keep them in the best of condition? This remedy is easy to apply and 100 per cent. efficient.

PRICE 60c. and 85c.
Big Animal Medical Book Sent Free.
DR. A. C. DANIELS COMPANY
OF CANADA, LIMITED
KNOWLTON · QUEBEC

INTERNATIONAL LESSON
DECEMBER 7.

Peter and John Asleep in Gethsemane
—Mark 14: 32-42. Golden Text, Mark 14: 38.

12-16. The First Day. Jewish law required that all leavened bread and cakes should be removed from the house during the period of the Passover. The first day was the 14th of the month Nisan, and would have been the same as Thursday, April the sixth, of the year 30 A.D.

Jesus had, evidently, secret disciples in Jerusalem, and not even the twelve who were with Him knew where He purposed to eat the Passover supper. It may have been that He kept this matter in His own hands and made this private arrangement because He suspected the treachery of Judas, and feared that Judas would bring His enemies there. He wished to have these last hours of uninterrupted fellowship with His disciples.

"He sendeth two." Judas was not one of the two. For the moment he was baffled. The place was still unknown to all but those two, who made the necessary preparations.

17-25. One of You. The traitor must have been startled and alarmed at these words. But Jesus did not name him, and he may have thought himself still unknown. Like the rest, with apparent innocence, he said, "Is it I?" But the solemn words of Jesus must have rung in his ears, as he went out afterward upon his false and treacherous mission. "Woe unto that man . . .! Good were it for that man if he had not been born." His was the traitor's deed and his the traitor's end, and his name has become for all time the traitor's name, Judas.

"As they were eating." According to the ancient custom of the Passover meal those who ate recalled with thanksgiving the lamb slain and the blood sprinkled and the night vigil before their departure from Egypt (Exod. 11-12). The Passover supper had become a sacrament, a symbol of deliverance. Jesus connects it now with His own death, which He knows to be very near. The broken bread becomes the symbol of His broken body, the wine poured out of His shed blood. But, if it must be so, Jesus believes, and would have His disciples believe that, by this very sacrifice of Himself, the kingdom of God for which they were so fondly looking, will surely come, and once again, in that kingdom, He and they will eat and drink together.

26-31. The place to which they went in "the Mount of Olives," over the brook Kidron, to the east of the city, was probably a favorite resort when Jesus sought quiet and retirement with His disciples. The name, "Gethsemane" (v. 32), means "oil press," or "oil vat." There were olive trees in the garden, and it may have been the property of one of Jesus' friends, so that it was freely accessible to Him.

32-42. While I Pray. Anticipating that His enemies would come, Jesus left His three most trusted disciples on guard. Whether or not He might have escaped, if they had watched and warned Him in time, we do not know. Jesus prayed that, if it were God's will, He might be delivered from the death which threatened Him. But Peter and James and John slept on their watch and failed to give Him warning. If they had known . . . But they did not know. And so, through hatred on the part of His foes, and through treachery and ignorance of His friends, the Lord Jesus was given over to death.

"Not what I will." The prayer of Jesus is the prayer of one who is truly human. He suffered and was tempted as we suffer and are tempted. He called upon God to help Him, and God seemed to fail Him. And this, too, is a not uncommon human experience. But He trusted in God and submitted His will to that of His heavenly Father. His faith persevered and conquered. And we, praying as He prayed, and desiring as He did, before all else, that God's will shall be done in our lives, we also shall conquer with Him, and with Him enter even here and now into the life that is eternal.

The prayer of Jesus is not that of one who feared death. Jesus did not fear death. But He had sought to accomplish a great thing and to carry His own people with Him in the doing of it, and now all seemed about to end in tragic failure. The rulers of His own people were seeking His life. The people to whom He had ministered so freely, and who had so recently acclaimed His coming into the city as the entrance of a king, were about to reject Him. The bright hopes of His disciples which centred in Him were about to be extinguished. It was not easy to believe that the way of hope, and faith, and victory, and eternal success, lay through the shame and humiliation of the cross. Yet He said "Howbeit, not what I will, but what Thou wilt."

43-52. Cometh Judas. The officers of the Jewish Council could have arrested Jesus openly, at the temple or elsewhere, in the day time, but they had reason to fear an uprising of the people with whom Jesus was still very popular. Therefore they chose to use the traitor disciple, and to take Him by night.

Two Dogs and Half a Sheep.

Once upon a time—many times, possibly now—the Butcher's Boy was hauling a load of stuff from the slaughterhouse, and unbeknown, dropped a half sheep on the King's Highway.

Hardly was he over the hill when a stray dog made the find and dragged it, with much labor, behind a hedge.

Scarcely had the finder set his teeth into the mutton when a second dog, as large as he, appeared on the scene and demanded a share in the feast.

The fight was long and fierce. So much so that the vanquished was barely able to crawl off, and the victor was so groggy that he could scarcely see.

He tried to hurrah over his great victory, and to revel in the tenderness of the mutton, but (with a big B) his leg hurt so badly that he wanted to howl; one ear hung in tatters, and a gash on his flank stung like fire.

He munched a bit, and sorrowed more, and then an idea struck him: "I'll be dogged! I can't eat all this meat! There's enough here for a dozen dogs! What on earth were we fighting about?"—C. I. J.

To-morrow does not exist—don't worry. To-day is here—use it.

THE TRAPPER.

To Hold Furs is Often to Lose Money.

If you would make the most money possible from the furs you trap, connect up with a reliable fur house and ship furs away as you take them instead of waiting to get a big lot.

The really efficient trapper is the man who keeps his furs going to the market in a steady stream, from day to day, and welcomes, for his pains, a steady stream of cheques in return. The big advantages of shipping as you trap are that you avoid congestion, both at the scene of shipment and at the market; get your money more quickly and sell on a known market rather than one that may drop.

Most successful trappers ship their furs away every week or two, but a few novices follow the waiting policy. That is, they hoard their skins and send them away in one shipment.

This waiting policy is a costly one because toward the end of the season the market prices on furs usually drop. Seasonable skins usually sell better at the height of the season because more of the buyers are interested and they meet with a ready sale. Late caught springy skins usually sell better by themselves.

The liquor that onions or celery has been boiled in should be carefully set aside for soup flavorings. A French cook always saves vegetable liquor for this purpose, but few Canadian cooks do the same.

Highest Prices Paid For
RAW FURS & GINSENG
Write for price lists and shipping tags
23 Years of Reliable Trading
Reference—Union Bank of Canada
N. SILVER
220 St. Paul St. W., Montreal, P.Q.

FOR GREATER HORSE EFFICIENCY GIVE
Spohn's Distemper Compound
The rigor and changes of winter weather reduce your horse's vitality. In such condition, he is susceptible to contagious disease. His efficiency is lowered if his system is not able to withstand exposure to disease. SPOHN'S will keep your horse in condition and free from disease. Prevents and relieves Distemper, Influenza, Pink Eye, Coughs and Colds. Buy from your druggist.
SPOHN MEDICAL COMPANY, GOSHEN, INDIANA, U.S.A.