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For CHRISTMAS

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Liberal Feeding of Live Stock.

Stingy feeding of live stock is one of the most wasteful and extravagant features of Canadian agriculture. This is especially true in case it is the feeder's purpose to have the animal grow in frame or lose flesh or produce some animal product such as milk, butter, wool, eggs, etc. For every class of live stock there is a definite quantity of the various digestible nutrients required for the maintenance of the system—for supplying heat and energy and repairing waste tissues. A ration which will just meet these requirements and maintain the animal without any change in weight is called a maintenance ration. It is apparent that supplying such a maintenance ration is a sort of necessary evil since we get no returns for the feed thus consumed.

In case it is the feeder's purpose to carry an idle horse through the winter cheaply, such a ration is probably the most desirable, but if it is his purpose to secure some animal product—such as milk, for instance—or to cause the animal to increase in size or degree of fleshing, then merely supplying a maintenance ration, or a little more, is certainly a poor business proposition.

According to the most accepted feeding standards a 1,000-pound dairy cow requires for maintenance purposes 0.7 per cent. of digestible crude protein and 7.925 per cent. of total digestible nutrients per day. This ration, bear in mind, is all consumed in supplying her upkeep requirements and carrying on her vital processes and does not leave anything remaining for milk production. Even a dairy cow cannot make something out of nothing and so for each pound of four per cent. milk produced she requires an addition of .054—.065 per cent. of digestible crude protein and .346 per cent. of total digestible nutrients. In the light of this fact it follows that the amount of milk produced by a dairy cow varies not as the total ration fed but as the amount of feed given in excess of the maintenance ration. This is why it often pays a dairyman to dispose of one or two of his lowest producing cows and distribute the feed which he had been feeding to them, among the rest of his herd, so that each cow, after supplying the overhead expenses of carrying on her little factory, will have something left with which she can manufacture her real product—milk and butter.

This same principle holds true of all other classes of live stock—from feeding a farm flock of poultry for egg production to fattening a carload of two-year steers for the market. It is a principle which if intelligently applied will shorten the fattening period, give greater returns per pound of feed fed, and thus bring greater prosperity to the Canadian farmer.

Common-Sense Dairying.

I often hear disparaging remarks about country butter. Being a country woman, I do not enjoy this, but at the same time I know that it is a fact that far too many farm women do not know how to make good butter. The cream is allowed to become overripe, impairing the flavor; or it is churned at too high a temperature, with the result that a white, puffy substance is obtained.

Now, I do not milk a sufficient number of cows to justify the title of dairy woman, but I sell a great deal of butter, and when I secure a customer he is a lasting one. I am careful to see that all milk vessels are kept clean and the milk and butter carefully handled. Like most country people, my cream is ripened near the fire in a jar that will allow a circulation of air. Closed vessels give milk and butter an objectionable flavor. A clean cloth is tied securely over the top of the tall crock which holds the cream; this excludes all dust but does not entirely exclude the air.

When the cream is ready for churning it is always warm, and if churned immediately the butter is sure to be white and puffy, so I set the crock back from the fire until the cream has cooled, then I churn it. If the temperature is too low it foams, and none but tiny granules of butter form.

In such cases the crock is set in a vessel of warm water, and the churning deferred until the correct temperature is reached. A practiced ear can determine this very readily by the sound produced. The crock is removed from the water when right temperature is reached, the churning finished, the butter drawn, washed, salted, and molded into one-pound packages.

To mold butter perfectly the mold should first be scalded, then well rinsed with cold water, so the butter will not stick nor be softened where it touches the mold. After it is molded it should be wrapped in clean white cloths which have been rung from cold water, preventing the butter from sticking to the cloths.

If I were a scientist I might be able to tell the exact difference in the composition of milk when green food is absent from the diet, but as it is I know only that there is a difference. This is the second winter in which I have milked a cow that the previous owners were compelled to sell on account of the extremely strong flavor of her milk and butter the two previous winters. She never freshens until May or June, so the cause could not be attributed to that source. When the milk was first drawn, no foreign odor or taste could be detected; but after standing a few hours the cream could not be used even in coffee. She is a fine cow, so when the owner decided to sell her we bought her.

This man had written to our experiment station and received a formula of medical treatment which gave only temperary results, so he became disheartened. I used all precautionary measures against this trouble from the beginning, but it came with the coming of last winter. As a last resort I strained the milk as usual immediately after drawing, set the crock containing it on the stove, allowed the milk to become hot, but not to boil or even simmer, then set aside to cool, and managed it in the usual way.

I never tasted better milk and butter. The same trouble appeared again this winter, and the same management overcame it, so I know it is reliable, and believe this satisfactory experiment will be of interest to others. It is a form of sterilization, and it surely has been a valuable help to me. —Mrs. L. E. A.

It's only common sense to assume that the farm that's growing richer and paying a profit has got an owner with brains behind it.

THE TRAPPER.

When to "Case" Your Trapping Catch and When Not To.

After the animals have been trapped the first thing to do is to skin them—remove their pelts. There are two ways of doing this, the "casing" method and the "open" method. The former, as the name suggests, means peeling the pelt from the animal's body so that when it is finally removed it is tubular in shape. The latter method simply calls for cutting the animal from the jaw bone down the middle of the belly to the tail, then drawing the skin off with a gentle downward movement.

Coon, badger, beaver and bear are practically the only animals whose pelts are treated by the "open" method.

All the other animals are "cased." But it is necessary for the young trapper to know whether to case them pelt side out or fur side out. For those who are not experienced these pointers will be of value.

The following should be "cased," pelt side out: Mink, skunk, muskrat, white weasel, civet cat.

These should be "cased" fur side out: Foxes of all kinds, lynx, lynx cat, fisher, martin, wolverine and wildcat.

"—— And Son."

We were at a pure-bred stock sale the other day, and after the sale was over we talked awhile with the man who was looking after the registration certificates and their transfer. Our conversation was suddenly interrupted. The purchaser of a fine Shorthorn cow and calf came dashing into the office. "Say," he demanded, "have you fixed up those papers yet?" No, he was informed, they hadn't been made out. They would be sent to him in a day or two. "Then that's all right," said he. "Take your time about that. But be sure to put it in 'and Son.' The boy's in partnership with me on this deal. He's keen after the good stuff. He knows as much about it as I do, and maybe more, and he's a half owner and gets half the profits. So you be sure and put the 'and Son' in the papers." On being definitely assured that the firm name would be properly inserted, the farmer grinned at us, and we grinned at him understandingly, and he went away happy.

To Make Candles Fit.

I endeavored to make candles fit candlesticks by holding the end of the candle over a flame until it softened. But frequently the wax dripped very badly, and only the outer layer of the candle would be softened. I have found it a much more satisfactory way to hold the end of the candle in hot water until it could be forced into the socket of the candlestick. It is a satisfaction to have the candles fixed so they will not tumble out when dusted or, worse yet, when carried lighted. —Mrs. H. B.

Repairing Lace Insertion.

When a piece of lace on a blouse or on lingerie shows a frail or broken place, strengthen it at once by backing it with a piece of fine net footing, which may be purchased by the yard in various widths.

Buy Thrift Stamps.

The Sunday School

INTERNATIONAL LESSON
DECEMBER 28.

The Training of Peter and John (Review). Selection for Reading: I John 1: 1-9. Golden Text, Acts 1: 8.

Peter and John were men of their own time and of their own people. Under the teaching and example of Jesus, and endowed with His Spirit, they rose to such greatness that they may be regarded as belonging to every time and to every nation. Their training in the school of Christ redeemed them from littleness and narrowness and the selfishness of national pride and mere material ambitions and hopes, and made them servants of humanity.

We must remember that they were first of all Jews, with Jewish instincts and prejudices, knowing Jewish laws and customs, and having as their great book of religion the Old Testament. The Temple of Jerusalem was for them the centre of all true worship, most of their religious teachers were of the narrow and bigoted sect of the Pharisees, and their hope of salvation lay in the expected coming of a great king and saviour, whom the prophets had foretold, who would establish a kingdom in Jerusalem and rule throughout the world. They believed, too, that in the consummation of that kingdom there would be a resurrection and a judgment which would be followed by an eternal life of happiness for all the good.

But they had very much to learn in the school of Jesus Christ. They had to learn that true religion was inward, not a matter of external observances, that the keeping of the law was in the disposition of the heart, that God's kingdom came not in display of wealth or power, but that greatness lay in lowliest human service and that a kingdom over men might be won by self sacrifice and loving ministry. Above all, they had to learn the way of faith, faith in God, steadfast confidence in His eternal goodness and power, faith that perseveres, is undaunted, and fails not even in the presence of death and such a death as that upon the cross.

They learned by listening to Jesus, by watching Him in His gentle ministry to the multitudes who everywhere pressed about Him, by walking and talking with Him, by asking Him questions and bringing to Him their unsolved problems. They found that He lifted them above the petty controversies and debates of their time, which made so much of custom and ritual form, holy days and feasts and payment of tithes, into an atmosphere of simple trust in the heavenly Father and loving service to one's fellow men. They found him greater than party or sect or national difference, and supremely interested in people, people of all classes and all sorts, and especially poor and ignorant and suffering people. And so they learned His lessons of service and of faith.

The disciples were with Jesus in His days of apparent success, popularity, and power, and they were with Him too in His days of apparent defeat and failure. They learned His steadfastness, His unfaltering trust in God, His courage, His submission of Himself to the will of God. Hardest of all to learn was the lesson of the cross.

But there were days of great happiness, and there were great assurances. They saw the sick healed and the insane restored to reason and to health, and they saw even the dead come back to life in obedience to His call. He came to them upon the sea when they toiled in the night, rowing against contrary winds. They saw Him glorified and radiant in a mountain vision. Food multiplied in His hand and a little fed a great company. Last of all there was the assurance of His resurrection from the dead, confirming and establishing the faith that had almost failed them when they saw Him crucified.

A great faith and a great love became theirs, and a great desire to minister in the world to human need as they had seen Jesus minister. Nor did they lose hope of the coming kingdom. Still they cherished that hope, even believing that Jesus would some again to set up that earthly kingdom of which they dreamed. But they had learned that it was not by force of arms, by battles or by wars, that it was to be won, but by leading all men to know and to have faith in the Lord Jesus Christ. This became their duty, their mission, the master passion of their life, to be witnesses for Jesus Christ, that all men might hear and see what they had heard and seen, might know Him as they knew Him and might seek to be like Him.

To them the life and words of Jesus came as a great light, and as a revelation of God. They saw and found God in Him, as Light, and Life, and Love. "This is the message," John says, "which we have heard from Him and announce unto you, that God is light and in Him is no darkness at all." Therefore He who would know God must seek the light and walk in it, the light of the Christ-like life. See I John 1: 1-9.

"In simple faith like theirs who heard
Beside the Syrian sea,
The gracious calling of the Lord,
Let us, like them, without a word,
Rise up and follow Thee."

Let us, too, seek to be disciples in the school of Peter and John, the school of Christ.

The Dairy

A good milk flow results from careful feeding, although shelter and other phases of management are also important. The man who is getting poor results is usually feeding timothy hay, corn fodder, and corn, and perhaps not even enough of these. The man who is getting good results has learned that such a ration will not enable a cow to produce milk enough to make it profitable, and feeds plenty of clover or alfalfa for the roughage, and some corn fodder in addition, if he has it.

It is much easier and better to keep bacteria-breeding material away from the milk vessels than to get rid of the bacteria after the vessels are infected.

Have a good supply of wash cloths, so that each one needs to be used but once before laundering. If only a few are at hand they must be scalded after each time they are used.

Those who use earthenware crocks for milk should always rinse the crocks first with cold water and then wash in clean, hot water. Place crocks in the sun; thorough airing is nearly as important as sunning.

An Easy Way to Dust.

The easiest and most satisfactory method of dusting floors is to go over them with a mop which has been moistened with oil. An economical and effective oil is a solution of two parts of paraffin oil and one of kerosene. The floors should be dusted once a day. It is a good plan to clean the mop once a month by washing thoroughly with warm water and soap.

A dustless duster can be made at home by soaking old cloths in a solution of two quarts of hot water and a cup of kerosene.

Bedtime Stories

Adventures of the China Chaps.

Now this is a comical, quenious tale
Of a small China boat and its perilous sail.
It started one day from a far China bay,
Bound for Mocha or Java or, maybe, Cathay.

And two China Chaps, with long queues and silk caps,
Were the mate and commander and crew, too, perhaps.
The cargo was rice and a sprinkling of spice,
Some raisins and sugar—to be quite precise!

But scarce had they started before a typhoon
Stirred the sea to a froth with its long, windy spoon.
The China Chaps fell on their little Chi-knees,
Their queues jerked erect by the terrible breeze.

They dropped anchor swiftly and let down the sails
And bailed out the water with teacups and pails,
But the waves rose and rose and the China ship sank,
While some terrified Chinamen watched from the bank.

But what happened next is too strange most to tell,
For what did the rice in the hold do but swell?
It burst from the ship and it mixed with the spice,
With the sugar and raisins and changed in a trice

That sea to rice pudding, and on the top wave,
Somewhat breathless but game, rose the China Chaps brave,
With remarkable swiftness they made for the shore,
Without stopping the loss of their ship to deplore!

The news quickly spread, the inhabitants hurry
With chopsticks and bowls—pshaw, the whole town made merry!
The China Chaps charged them a yen for each bowl
And made a good profit, they said, on the whole!

Care of Iron Utensils.

Great care must be taken in the washing of iron utensils to keep them from rusting. They may be washed with warm water and soap like any other utensil, but must be dried carefully. It is a good plan to allow them to stand for a minute or two in a warm oven after being dried. In some climates the air is so damp that iron will rust on standing. To remove the rust, rub with emery and then polish with whiting or paraffin oil. Often the rust can be taken off by cleaning with kerosene.

A little soda added to the water in which you wash your pots and pans will clear off any grease that is clinging to the sides.

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