FARMING

In this department each week will be given general information to farmers and stockmen. No attempt will be made to criticize the work already being done by Canadian farmers; but an effort will be made to present to the farmers of the country summarized information contained in government reports, and the actual experiences of men and women who have achieved success in farming by following modern methods. Farmers who have found new "wrinkles" or have made a success in any special line of agriculture are invited to send short letters to this paper giving their experiences, or criticizing any of the information contained in these columns.

Vegetable Growing

PARSLEY.

Parsley is grown in limited quantities by all market gardeners and should be grown by all vegetable growers. It is not grown commercially on a large scale anywhere in Ontario. It is used extensively for garnishing purposes.

This crop is one that is not so particular about the soil requirements in which it is to be grown. Any good garden soil which is well drained will produce good parsley.

Parsley is grown in flats in the greenhouse or hotbed and transplanted outdoors in early spring, in rows 15 to 16 inches apart and 10 inches apart in the row. It is also grown from seed sown in rows 15 or 16 inches apart. Sowing should take place as soon as the soil is fit.

Cultivate with wheel hoe and hand hoe.

Applications of nitrate of soda will hasten the growth.

The leaves are picked when the stem is four to five inches long, and tied in small bunches with string. The size of the bunches depends on the market, varying from one-quarter inch to one inch in diameter at the base.

PARSNIPS.

The parsnip is another important root among vegetables. It is not grown to the extent that either beets or carrots are, because of the limited ways of preparing it for consumption. In spite of this there is a steady demand on all markets for this vegetable and fair profits can be secured by selling during the winter months. Every kitchen garden should have a quantity of this vegetable for winter use.

Good garden soil of a medium heavy nature produces the best parsnips in Ontario. The soil should be fairly rich, but extra large applications of manure are not required. Fresh manure should not be used.

Seeds are sown as early in the spring as possible, in rows 15 to 16 inches apart, for wheel hoe cultivation and 24 to 30 for horse cultivation. The seed is usually slow in germinating and it is advisable to sow a few radish or lettuce seeds to serve as a marker for early cultivation. The plants should be thinned to four inches apart in the row. Cultivate with wheel hoe, hand hoe or horse cultivator sufficient to keep down weeds and to keep a fine mulch on the surface.

Parsnips are usually harvested in fall by digging with an ordinary spade, or plowing them out and topping in the field with a sharp knife. Of later years there has been quite a demand for bunched parsnips just as soon as they are large enough to use. When sold in this manner the roots and leaves are both sold, being thoroughly washed and tied in bunches of from three to six as the market demands.

By far the greater quantity of parsnips in this province is sold during the winter months in bulk. The roots are dug as late as possible in the fall and stored in a pit out of doors or in a cool cellar. When in the latter moist earth or sand is usually thrown over the pile to prevent drying and withering.

Parsnips may be left in the soil throughout the winter. This practice is supposed to improve the flavor. They should be dug as required and should not be used in spring after growth is noticed.

PEAS.

Gadren peas are a crop which are in demand to a limited extent during the early summer. They are easily grown on a small scale as well as on a large scale. As a money maker for a vegetable grower the cost of labor of harvesting them makes the returns very small. For this reason many of the vegetable growers leave this crop out of their yearly list. In some localities they are grown on a large scale for canning factories and fair returns are received. For the household garden it is advisable to have a few vines, more for home consumption than anything else.

This crop will grow on practically any soil. A well-manured, sandy loam is preferable.

Manuring.

The land for peas should have a good supply of manure worked in in the fall and then cultivated. Ten to fifteen tons to the acre make a good application. Some soils are already too strong for growing peas, and when a huge crop of vines with no pods is found this is usually the result of too much manure.

Planting.

Peas are planted as early in the spring as possible. The seed is usually sown in rows two and one-half feet apart, with the seeds one inch or one and one-half inches apart in the rows. These rows should be one and one-half inches in depth. It is often advisable to make additional sowings of this crop every week or ten days on a limited scale, to insure frost protection, and also to give a supply of fresh peas on into the summer months. The last planting should be not later than May 1st, in an ordinary season, because the hot weather soon destroys the vines, and pods will not fill.

Dwarf varieties are planted in rows 16 inches apart. As the season advances when successional cropping is practised, the seed should gradually be covered with more soil until for the last planting the seed should be set three inches deep.

Cultivation.

As a general rule all the cultivation of this crop is carried on by means of hoes, both wheel and hand. The soil should be kept free from weeds and a good mulch on top. This necessitates very little labor.

Training Up.

This crop is sometimes grown on stakes. These usually are limbs of trees stuck in the soil and the pea vine allowed to climb up them. This plan could be followed very well by any household gardeners. On a large scale it is out of the question.

Harvesting.

The pods when well filled out are picked off by hand. The vegetable grower will not go over his patch more than twice, and many only once, as the returns are not worth the labor.

PEPPERS.

Peppers are becoming a popular vegetable on our markets during the fall months. Because of the different varieties being more generally used in the making of pickles and sauces for domestic use, gardeners always make a point of growing a few plants of several varieties.

The plants should be started in hotbeds or greenhouses not later than the 1st of March, and should receive practically the same attention as tomatoes. A slightly higher temperature will stimulate more rapid growth. They should not be set out in the field until all danger of frost is over. The soil to produce good peppers should be a sandy loam, well drained and warm. Heavy soil should never be used, for the plants will produce only a few fruits but an abundance of leaf. Plants should be set in rows two feet apart, and allowing one foot between the plants. The same cultivation as for tomatoes is sufficient.

Peppers, when fully matured, are sold locally and shipped in 11-quart baskets.

It is highly improbable that this crop could be handled extensively in this province, because the demand is limited in spite of the fact that it is annually increasing.

WHEN TO CULTIVATE CORN

The best answer to the question of how frequently corn should be cultivated is that it should be cultivated often enough to keep down weeds and to maintain constantly a loose soil mulch till the corn has attained its growth. To this end a greater number of cultivations will be necessary when rains at intervals of about a week cause the surface soil to run together and crust. This crust must be broken and the soil mulch restored, or excessive run-off and evaporation will soon rob the soil of its moisture.

Promptness in restoring the soil mulch after a rain is important. With double cultivators widened and by driving astride each alternate row, the mulch is restored in half the time necessary to drive astride of every row.

THE SKIM-MILK CALF.

By Prof. C. H. Eckles.

Overfeeding is probably the most common cause of lack of success in raising calves. It is a mistake to assume that because the cream has been removed the calf needs more milk, or that because the calf is not doing well it is not getting enough milk and should be allowed to gorge itself. A good rule is always to keep the calf a little hungry. Some provision must be made for making certain that each animal gets its share, and no more. A satisfactory plan is to tie the calves in small stanchions during the feeding. Each calf then gets its proper amount, and cannot interfere with the feeding of others.

Under natural conditions, the calf takes its milk frequently and in small quantities. When fed by hand, two feedings a day is the general practice, and special care must be taken not to allow the calf to consume more milk than it can digest. For the first two weeks, 10 to 12 pounds a day is all that the largest calf should receive. If it can be done, without too much inconvenience, the calf, at this age, should be fed three times rather than twice daily.

As the calf grows older, twice-a-day feedings are sufficient, and the milk may be increased; but **at no time is it** necessary to feed more than 16 or 18 pounds daily. By the time the calf needs more than this amount, it will take the additional feed necessary in the form of grain.

LITTLE POINTS THAT AID TOWARD POULTRY SUCCESS.

Be sure that the male at the head of the flock is pure bred.

The Mediterranean or egg breeds are: Leghorn, Minorca, Ancona, Spanish and Blue Andulasian.

The American or general purpose breeds are: Plymouth Rock, Wyandotte, Rhode Island Red, Java, Dominique and Buckeye.

The Asiatic breeds are: Brahma, Cochin and Langshan.

The English breeds are: Sussex, Cornish, Dorking, Orpington and Redcap.

For general use American breeds are probably the best. That is a matter of opinion.

Pure bred poultry means uniformity of products. Uniformity of products means increased profits, if products are properly marketed.

Given the same care and feed, pure bred fowls make a greater profit than mongrels.

Helps for the Housewife

SALAD DRESSINGS.

It is essential that only the best oil and vinegar be used in salad dressing. An egg that is not entirely fresh cannot be disguised by any amount of seasoning. The fine vinegars, as they are pure and strong, will last much longer and go much further than the cheaper qualities. It is also necessary, before proceeding to make a salad dressing, that all of the ingredients should be thoroughly chilled.

The proper proportion of oil and vinegar for a French dressing are three tablespoonfuls of oil and one tablespoonful of vinegar. To this may be added half a teaspoonful of salt and a dash of cayenne. A sufficient quantity of the dressing should be made to thoroughly moisten the leaves of the salad. The best made dressing will not make a salad palatable that is prepared carelessly. The leaves should be completely dried or the water they contain will weaken the dressing and make it tasteless.

FRUIT STAINS ON TABLE LINEN.

Summer time, the season of fresh fruits and vegetables, brings new trials for the woman who prides herself on the appearance of her table linen, for stains will, in spite or everything, make their appearance. The following suggestions by Miss E. G. McFadden, Home Economics Department, Manitoba Agricultural College, may prove helpful:

Remove stains before the regular washing begins.

Dilute acids and alkalis have no serious effect on linen, provided the fabric is thoroughly rinsed in clear water.

Use the simplest methods first. Any of the following methods are recommended for removing fruit stains from white table linen:

1.—Spread stained portion over a bowl and pour boiling water on it from a height so that it strikes the stain with force.

2.—Sprinkle borax on stain and then apply boiling water.

3.—Javelle Water. Use Javelle water solution and hot water in equal quantities and immerse stained portion, allowing it to stand a minute, then rinse in oxalic acid solution and then in several clear waters. This method is very good for almost all obstinate stains on white cottons or linens.

4.—Oxalic acid. Apply a few drops of oxalic solution. Rinse well with hot water.

5.—Potassium permanganate and oxalic acid. Apply potassium, let stand above five minutes, remove the potassium stain with a weak solution of oxalic acid. Then wash article well.

Note.—Oxalic acid, a strong poison, must be carefully labeled and kept apart from kitchen materials, for which it might be mistaken.

HOME-BAKING HELPS.

The extent of the educational work that is carried on by some of the big manufacturing concerns, especially in food preparing, is a revelation to those who have not heard of it before. The housekeeper who keeps in touch with such activities receives many of the practical benefits of a domestic science course.

The educational department at the headquarters of the Royal Baking Powder Company is one of these illuminating additions to the manufacturing plant. It is under the direction of a home science expert, who is continually at work creating new recipes that the housewife may have a variety of home-baked foods, devising new and easier ways of preparing old dishes to help save the housekeeper's time, and experimenting with economical food combinations to save the housewife's money.

All of this is of importance to the health of the family. Nourishing foods are properly combined and leavened with a pure healthful baking powder, a real food product made from the cream of tartar of grapes.

After each recipe has been given the "economy" test—to prove that it is inexpensive—the "method" test to prove that it is easy to make and practical, and the "taste" test—to prove that it is appetizing and delicious, it is ready for publication.

Look for these recipes in our columns. They will help you to give your family varied and delicious meals that are also economical.

Economy in a household consists in minimizing the nonessentials. That is, economize in the things you don't need, and the things you do need will take care of themselves. Remember this: that if you are on the right road what you don't need to-day is often what you thought you must have yesterday. Economy is a point of view just as extravagance is. No matter who you are or what you do, you can get along on what you have and be happy. Those people who are always worrying about money are the ones who are always wanting things they don't need. Here are a few rules that the members of every household should keep in mind:

The more you want a particular thing the more you should wait until the day after to-morrow before getting it.

Making an impression on others is often robbing the future; besides, in some mysterious manner everybody knows when you are doing or wearing things that you cannot afford.

Pay the highest for the best, not the lowest for the worst.

When you shrink from knowing how you stand you need a guardian.

The things that money buys are incidental when you cannot afford to buy them.

When you find it necessary to economize on having the right kind of good time, then there is something wrong with your system.

Buy what you can't afford only when you can afford it.

KEEPING MEAT.

When you put away cooked meat, place it on a rack, the one on which the meat was roasted. This will allow the air to circulate freely under the meat, and it will keep fresh much longer than placing it on a plate. For a small piece of meat, use a wire ironing stand. Put raw meat in the refrigerator on a meat stand, adding a little salt if you do not use the same day.

Mending Aprons.

When making kitchen aprons it is a good plan to make the strings longer than necessary, for when a tear comes you can cut off a piece and mend the apron. This will be the exact shade of the apron, and so will be better than a new piece which will mend but not match.

Accurately Measuring Shortening.

Any kind of shortening is more conveniently and most accurately measured by filling the measuring cup half full of cold water and then put in the shortening in small bits till the cup is full; or fill cup three-quarters full of water and put in the shortening until the cup is full, and so on, draining off the water when the required amount of fat is in. This way of measuring is especially accurate when butter or lard is hard.

An Ever-Ready Coat-Hanger.

If a coat-hanger is not available a very good substitute can be made by simply rolling up a newspaper and tying it in the middle with a string, leaving a loop long enough to hang on a hook. This coat-hanger is especially handy when traveling or visiting, since it need not be packed and carried along.

Sewing Thin Silk.

When sewing very thin silk material such as crepe de Chine or Georgette the goods will sometimes pucker up under the machine in a way that cannot be pulled out without drawing and damaging the weave. An easy way to obviate this difficulty is to lay the goods to be stitched on a newspaper and sew right through paper and all. Then tear the paper away and the seam will be as smooth as though it were heavy stuff.

A Little Bit of Everything

ODD CEREMONY.

In Vienna an odd ceremony is observed annually. Two days are set apart for illuminating the Central Cemetery, which is considered as one of the two most beautiful in the world. The illuminating ceremony occurs on Ascension day and on the anniversary of the burning of the Ring theatre in 1881, when many vistims fell to the flames. When stationary lamp posts of midget size are at the sides of a plot these are lighted, but those not equipped depend upon the bereaved loves ones who still remain to mourn them to carry lighted candles and torches as a means of illumination.

WOMAN RULES A TOWN.

Red Bank, N. J., boasts a woman deputy sheriff, who is mayor and chief of police as well, and for completeness of authority and for energy in ferreting out law-breakers, is said to surpass the most vigilant of male sheriffs. The paragon's name is Mrs. Georgiana Duer. Incidentally, Sheriff Duer is the mother of fifteen children, nine of whom are boys. While the latter were growing up she organized them into a baseball club, the "Duer Nine," and for several seasons they won consistently against opposing clubs.

TREE WOOL.

Cotton was once called tree wool, and it was first mentioned under that name by Herodotus. The word cotton is said to have originated from the Arabic "Kutan." The Moors are credited with having introduced cotton manufacture into London in 1590. Linen gets its name from "Linum," flax, from the stalks of which it is made. Damask derives its name from having been originally brought from Damascus. And silk-damask, which was for a long period used for all state dresses, was first woven in England by the Flemish weavers, who sought refuge there in 1567. Calico first came from Calicut, in the East Indies. Muslin originally was not made of cotton—the name being derived from the fact that it was first made at Mosul, in Mesopotamia. Marco Polo referred to "Those cloths of gold and silk which we call muslins." Velvet comes from the old English word "velvet," and was first woven in Italy. The French quickly learned the art from their neighbors, and some, who were expelled from their homes by the revocation of the Edict of Nantes, established the art in England.

RIVERS CLOGGED BY MOSQUITOES

Mosquitoes are so numerous near the coast of Borneo that the streams of that region are in summer often unnavigable. The insects swarm in such dense clouds that vision is obstructed

If all the gold in the world were melted into ingots it might be contained in a room 23 feet square and 16 feet high.

George Eliot, the world's most successful woman novelist, realized only $500 from the sale of her first novel.

PURE-BRED SIRES SHOULD BE KEPT

Scrub Bulls are No Good and Farmers Lose Money by Breeding from Them

The most convincing argument in favor of the pure-bred sire instead of the grade and scrub are the actual reports which have been obtained from the use of both types.

The following are actual experiences of farmers on their own farms:

A farmer in Dufferin County, Ontario, had a calf dropped March 18th, 1919, which he sold on December 12th of the same year at 23½ cents per pound. This baby beef brought $169.20. This calf was out of a good grade cow, which was herself sired by a pure-bred bull. The calf was also sired by an approved type of pure-bred sire. In the same stable on similar feeding and treatment at the same time was a calf also out of a fairly good grade cow, but sired by a grade bull. This calf was dropped November 5th, 1918, and was sold on the same day as the calf already referred to (December 12, 1919). He brought 19 cents per pound or 4½ cents less per pound than his stable mate by the pure-bred bull, and he brought $174.80. He was 4½ months older, had taken more feed and care, but did not have as good quality and so was not as profitable as his better bred stable mate. These calves were exceptionally well fed, but breeding counted to the extent of 4½ cents per pound and enabled the feeder to market his best calf at very close to as much money in 4½ months shorter time. This is a case where the feeding was right in both cases and where the pure-bred bull was directly responsible for the difference.

The exerience of a London Township farmer, Middlesex County, with pure-bred and scrub bulls shows very closely the place of the scrub sire. Six years ago he had in his herd eight very even pure-bred cows that gave him eight bull calves from pure-bred sire. These were made steers and kept until two and one-half years old, finished on grass and when sold averaged $140 each. The next year the farmer was ailing and was unable to take his cows a distance to a pure-bred sire. A neighbor offered him the use of his scrub sire. The progeny from this mating from which five steers were kept, fed and marketed under the same conditions brought $114 each, although there had been a slight rise in price during the year. This farmer stated that on the five steers he lost $130 in one year, and to the average farmer using a scrub sire on 10 females the loss would be $260 from a beef stand point alone. If the daughters of the scrub bull were kept in the herd this loss would show in their calves in lesser degree. This man claims that as soon as farmers keep an accurate profit and loss account the scrub bull will disappear.

A Peel County farmer's experience is as follows: "Though we had been using pure-bred bulls for many years previous to a time about nine years ago, we yielded to temptation on a growthy looking, well-built grade Shorthorn for which we paid $35 at six months old. (Why should he not produce as good stock as a registered calf costing $75, more or less?). When his first calves were about four or five months old they seemed a poor lot, but the bull was kept for another season in spite of our observations. When the steers were put in to feed when rising two years, as is our custom, the folly of our selection most glaringly stared us in the face every time we went to feed them. They wouldn't respond to good feeding and attention. There was little pleasure in trying to fatten them and they went to market, with few exceptions, an inferior bunch. We had learned our lesson and sometimes think it was fortunate that we did keep the bull long enough to be really impressed forever by the experience and loss of a cheap sire.

"Our next full was of Gainford Marquis blood, costing $100, at six months. Our first crop of calves healed our wounds. Fine growthy fellows, they accounted for any feed given, were a source of pleasure to the eye and brought the best price when sent to market. Counting the difference in weight, adding the extra value per pound and making allowance for feed consumed there was a balance of from $20 to $25 per steer in favor of the good bull. A worse case was that of the heifers from the scrub bull. They had to be sold for beef. Instead of being able to select good heifers we had lost two years by using the scrub. Though it cannot be counted in dollars and cents, the satisfaction in feeding and caring for good animals is really worth more than all other features combined."

Can you afford to use a grade or scrub bull?

WADE TOOLE,
Prof. Animal Husbandry,
O. A. C., Guelph.

MOTOR HUNTING THE GAZELLE.

The practice of chasing and killing gazelle from a motor-car was, writes a gunner, not uncommon in Mesopotamia and Persia during the war, until G. H. Q. Baghdad rightly forbade the use of army cars for this form of sport. "On one occasion two friends of mine left camp at Sheik Habib, near Dhibban, on the Euphrates, with their Ford car, driver, and two .303 rifles, to chase and kill gazelle for the "pot" and not for sport. Within ten miles from camp they sighted a herd which they chased at a rate of about 30 miles an hour until they stopped the car, took careful aim, and brought down two gazelle, which number being sufficient for the needs of the mess, they returned to camp."

Housewife—"If you love work, why don't you find it?"

Tramp (sadly)—"Alas, lady, love is blind."

HAROLD LLOYD GETS A FABULOUS SALARY

Moving Picture Star Signs New Contract to Receive Million and a Half a Year

The Associated Exhibitors, Inc., has signed a contract with the celebrated motion picture comedian—"Harold Lloyd"—at a salary of one and a half million dollars per annum.

The Associated Exhibitors, Inc., is a newly formed company of various independent motion picture theatre owners of the United States, and it appears that they are starting out to make records by establishing the highest salaried artist in the world. The Pathe company, as distributors of the films purchased by the Associated Exhibitors, will continue to distribute these high-priced comedies, which will be in two reels and appear once every month.

The comedian has taken only six years to jump to the position where he commands such a fabulous salary. His recent comedies have been very popularly received, among them being remembered "Bumping into Broadway," Capt. Kidd's Kids," "Haunted Spooks," "Eastern Westerner," etc.

THE CARE AND FEEDING OF CHILDREN

By ELINOR MURRAY

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FOOD PRINCIPLES.

A small quantity of food well chewed will satisfy much quicker than a big meal bolted. Usually a child who eats too much in bulk has some element of the food in insufficient quantity. It may surprise some people to hear that a child may drink too much milk. Some mothers are imbued with the idea that if their children will drink milk they are well fed. Milk is a good food, but it must not be given to the exclusion of other foods. Sometimes during the second and third year it is necessary to take away the milk altogether for a time in order to make a child hungry enough to eat other things.

Children vomit very easily. This is a fortunate provision of nature, because they have not the discretion about eating that adults are supposed to have.

However, as we have stated many times, nursing babies should not vomit much after feeding, and it is particularly significant of something wrong if the milk makes its appearance continuously, or just before another feeding is due. When the stomach is full, baby should be kept quiet; for if he is carried around or tossed in the air the food cannot possibly remain where it should. Tight clothing is a frequent cause of vomiting. When bottle-fed babies vomit, the trouble is generally with the food.

Sudden or acute vomiting in the previously healthy child means the beginning of almost anything. All acute illnesses, grippe, tonsilitis, pneumonia, scarlet fever, may begin with vomiting.

Usually, however, it is only that that child has overloaded his stomach or eaten some wrong food. It is usually accompanied by fever, sometimes by diarrhoea.

MUCH TREASURE RECOVERED.

Sunken treasure worth $250,000,000 has been raised since the war began around the British Isles. The Restorer and the Reliant, two salvaging vessels that were bought by a British concern from the United States navy, have a new device, an oxacetylene flame, which is worked under water for cutting holes in the sides of submerged vessels. Each ship has twenty-five electric pumps, capable of pumping 1,000,000 gallons of water an hour, and carries two divers, searchlights, line-throwing guns, electric welding plants, rock drills, and other accessories. Each diver is equipped with a telephone. The Restorer last year recovered $5,000,000, all in gold, from the Laurentic off Lough Swilly, and both vessels are now operating off Newhaven, on the Channel coast.

SINGING SANDS.

At certain points along U. S. seacoasts "vocal sands" are found in patches, exhibiting a phenomenon that never has been very satisfactorily explained. The beach at Manchester (Mass.) is famous for them. These sands, when dry, yield a peculiar sound if struck with the foot, or even when stroked by the hand. At the same time a tingling sensation is felt by the fingers or by bare toes. The sound resembles the far-off barking of a dog, and it may sometimes be heard at a distance of 100 feet. The most remarkable "singing sands" are found on the Island of Kauai, in the Hawaiian group. By clapping them between the hands a faint hooting noise is produced. But the hoot-like sounds are greatly intensified by putting a quantity in a bag and slamming it about.

Three noted English women—Queen Ann, Elizabeth Inchbald and Harriet Lee—died on the first day of August.

Oklahoma City's only woman advertising manager is Rachel B. White, a 21-year-old miss who successfully handled the publicity business for one of the largest motor companies in the Oklahoma capital.

A St. Louis woman wants a divorce because her husband won't allow her to attend church, while a Nebraska woman is seeking release from the matrimonial yoke because her husband objects to her attending the movies.