Soils and Crops

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STORING ROOTS FOR WINTER.

The crops grown specially for home consumption during winter and spring will now be sufficiently matured to require immediate attention. The hardy roots, such as parsnips, salsify, rutabagas, turnips and carrots are best left in the ground as long as the weather continues mild. Beets are best harvested when only of medium size.

Root crops already harvested, such as potatoes and onions, require some care at this time. We go over the potatoes thoroughly when the crop is lifted. The very small and the bruised tubers are not stored, of course. The perfect tubers are taken under cover and stored in boxes holding from one to two bushels each. Potatoes must be kept in the dark.

The few bushels of potatoes necessary for the winter and early spring supply of the average family are best stored in a cool but frost-proof cellar, excluding all light. If perfectly dry when put away they will keep in good condition for several months. Stored in boxes placed upon the earthen floor of our cellar they never fail to retain their solidity and quality to the end.

Onions which were harvested a few weeks ago we treat differently, as the slight dampness of the cellar, which just suits other vegetables, quickly causes the onions to grow.

They are therefore stored in the spare room of the attic which is unheated, and they rarely give any trouble until well into spring, the atmosphere of their winter quarters then becoming sufficiently warm to encourage growth. Previous to finally putting them away they are well dried under cover but where they are exposed to the air. In the course of two or three weeks, they are sufficiently hardened and dry to pack in baskets or crates and taken to the storage room. Although frozen at times they do not appear to be harmed.

In lifting beets we are careful not to bruise or cut the skin of the roots, as this leads to bleeding and loss of quality.

To keep beets in perfect condition for any length of time they must be packed so that air is excluded; otherwise they will become soft and worthless as food. They are best stored in an outshed or cool cellar packed in dry soil or fine weathered ashes. A thin layer of sand or soil is first spread on the floor or in a box, next a layer of roots, then a covering of soil, and so on until all the roots are packed away.

Carrots are cared for in the same manner.

Where parsnips can stay in the ground to be lifted as required the flesh remains tender, juicy and sweet. Frost does not harm them, but except in comparatively mild localities, the crop should be lifted previous to the ground freezing, storing part of them in an outshed in the same manner as we handled the beets.

Parsley is in demand the year round and during the winter months it is often difficult to procure. We overcome that difficulty by lifting and potting a few plants which are placed in a sunny kitchen window where they grow and thrive famously.

We lift the plants with as much soil adhering to the roots as possible, this being facilitated by thoroughly soaking the ground beforehand. After lifting, potting and watering, the plants are left in a partially shaded spot in the open for a few days ere bringing them indoors.

Cabbages are usually wintered in a pit, though I find they keep nicely, packed in a barrel in the outshed. In pitting cabbage, a heavy layer of straw is spread on the ground and the cabbage, which for this method of storing are pulled with stem and roots adhering, are placed in rows.

Suppose the first layer consists of three rows of cabbage, the next layer will be in two rows, and the last layer one row, thus bringing the heap to a peak. Pack them compactly together, stem and roots upwards, and cover all with dry straw six to nine inches thick. A trench is then taken out around the pit using the soil as a cover to the straw.

When storing the cabbage in a barrel the head is removed from the stem. The barrel is heavily lined with paper and we finish by covering it with a few old sacks.

You Can Gather Eggs for Christmas.

If your hens loaf during December and January, they idle away one-sixth of their year—two months when eggs are high in price, too. They do not need to loaf, and will not if managed skillfully.

A happy and healthy hen is productive. So if you can keep your hens comfortable and properly fed—that's what makes them happy—you can count on getting some eggs to sell. A hen may know nothing about Santa Claus, but she will respond to the Christmas spirit.

In December and January you and I have our furnaces and base-burners going to keep us comfortable. A hen doesn't ask for any artificial heat, but she does hate drafts and wind. About all you need to do to make old biddy comfortable is to furnish her a place to live where wind and drafts do not bother her, give her a dry floor with plenty of litter, and you have attended to her comfort.

Proper feed is very simple and *very important*. The elements the hen has trouble to get in winter are animal protein and mineral matter. Animal food from meat scrap, green cut bone, fish scrap, or milk must be supplied in addition to the grain ration.

The meat or fish scrap can be fed at the rate of from 10 to 12 per cent. by weight in the mash. Less need be fed if you have skim milk, sour milk, or buttermilk, which the hen may drink or eat in wet mash.

A good commercial mineral compound from your dealer, fed at the rate of two or three per cent. in your mash, will do very well. Most of the mineral rations for hogs will do for poultry.

Oyster shell, shell flour, ground bone, granulated bone, ground phosphate rock, sulphur, and table salt are common and important mineral elements and easy to get, if you do not use a commercial mixture. Oyster shell you will want to keep before the hens all the time, regardless of what else you feed. It is important to feed mineral the year around, but in December and January the hen cannot range for them under snow and ice. Also, you can help her store up a supply of the elements in her body so she will be ready for the spring rush.

About one per cent. of sulphur flour in the mash is essential, and so is salt. Either bone or rock phosphate will do, and if you have one the other is unnecessary.

Lights aren't necessary, but they are certainly effective. Two or three hours of extra daylight, either morning or evening, will show up in the egg basket in a week or ten days very noticeably. If you have no electricty, a good gasoline or even a coal-oil lantern or two will do. Your flock will come through the winter better too for not having to sit on the roosts through these long, hungry nights.

Your hens ought to lay in December. The early pullets should be well over their late fall molt. The late pullets, of which most farms have too many, should be well matured. The older hens have had time enough to be well rested up. So with plenty of mineral, proper animal feed, a comfortable home, and lights, if you can furnish them, your hens are not doing their duty if they do not lay December eggs. You'll find it worth trying to "egg them along."

Hallow Eve.

As I was walking homeward in
The middle of the street
I saw a figure stiff and tall
Draped in a winding sheet.
Nine cats were sitting on a fence
And all of them were black;
A witch upon a broomstick rode
Across the moon and back.

I found the house door swinging wide,
The candles flickered blue,
The clock at midnight wrung its hands,
The mirror cracked in two.
A shadow that was not my own
Arose and touched my sleeve
And went before me up the stair—
For that was Hallow Eve.

—Mina Irving.

'Tis the well-fed, not the starved, live stock that brings the income.

Good Things for the Hallowe'en Party

Raisin chocolates are made with one cupful of seeded raisins, one cupful of dates (pitted), one teaspoonful of grated orange rind, one-quarter teaspoonful of cinnamon, one-half pound of dipping chocolate, and one-half teaspoonful of vanilla. Put raisins and dates through food-chopper. Add orange rind, cinnamon and vanilla. Mix well and form into balls. Melt chocolate in double boiler. Dip the balls into chocolate one at a time, using a wire chocolate dipper or a hatpin. Place on waxed paper to cool and harden.

Banana and peanut salad is easily prepared. Peel bananas, slice lengthwise and roll in chopped peanuts. Arrange slices on lettuce leaves on individual plates and serve with boiled salad dressing, to which has been added finely ground peanuts.

Savory sandwich filling is made with one cupful of cheese put through a meat-chopper, three-quarters of a cupful of finely chopped nuts, one sweet pepper or pimento, finely chopped. Moisten with mayonnaise or thick boiled dressing and put between lightly buttered slices of graham or white bread.

Hard-boiled eggs mixed with equal parts of chopped ham or tongue and finely chopped pickle and the whole moistened with mayonnaise or Russian dressing, will make delightful sandwiches. Equal parts of hard-boiled egg and celery cut in pieces will also be worthy of a trial. Hard-boiled eggs, if used alone, should be well seasoned and moistened with butter.

Hermits require one-third cupful of butter, two eggs, one cupful of brown sugar, two and one-half cupfuls of flour, one-half teasponful of salt, one-quarter teaspoonful of soda, one teaspoonful of cinnamon, one teaspoonful of baking-powder, one-quarter teaspoonful of grated nutmeg, one-half teaspoonful of cloves, one cupful of seedless raisins, and one-half cupful of walnuts, chopped. Cream butter well, add sugar, sift remaining dry ingredients together. Add well-beaten eggs to butter and sugar; mix well, add dry ingredients, raisins and nuts. Chill, then roll out and cut in any desired shape. Bake in a moderate oven.

"Smiles" are cookies especially adapted for picnics or Hallowe'en. Use any good cookie recipe and make them fairly large, and of two kinds—lemon or vanilla flavored ones, and gingersnaps or chocolate flavored ones, so as to have light and dark ones. Use white icing on the dark cookies and chocolate icing on the light cookies. Make icing rather stiff, and with it make little faces on the flat round cakes, a circle with a dot for eyes, two dots for nose, and a line for mouth—on the order of Jack o' Lanterns. A little practice will give ludicrous and varied results.

Chocolate cookies—One cupful of brown sugar, one-half cupful of melted butter, one-half cupful of milk, one egg, one and one-half cupfuls of flour, one-half teasponful of soda, two squares of chocolate (melted), one cupful of chopped nuts. Mix ingredients in the order given, roll out and cut as desired.

Molasses pop-corn balls—Mix one cupful of molasses and one cupful of brown sugar with half a cupful of water. Boil until a little dropped in cold water forms a hard mass. Add two tablespoonfuls of butter and boil until a bit dropped in cold water becomes brittle. Add half a teaspoonful of bicarbonate of soda, mix, then pour over freshly popped corn and mix thoroughly. Dip the hands in very cold water, shape the pop-corn into balls, then roll the balls in fresh pop-corn.

THE CHILDREN'S HOUR

A HALLOWE'EN PARTY.

Cut invitations in pumpkin shape from orange paper. On this paste black cats or witches and write the following verse:

"At my house you'll find a host
Of different creatures—witch and ghost—
What will you dress up to be?
Come to my house, so I'll see.

P.S.—Wear anything funny—my party is October 31st, 5 until 9.

Black cats or witches can also be pasted on envelope.

Cut witches and cats from dark paper and pumpkin faces from orange, and use them together with autumn leaves and corn stalks, and festoons of orange paper strips, for decorations.

Children delight in dressing up, so should come in costume—funny combinations of old clothes may be topped with a five-cent or even a home-made mask. A little ingenuity will contrive delightful ones.

Cover a bowl with orange paper, or scoop out half a pumpkin. Fill with peanuts and place on table. Seat the guests and give each a few peanuts and pins—have also fuzzy feathers (for cats' tails), scraps of black paper or cloth—glue, pen and ink. Allow fifteen minutes to make witch or cat—using pins for arms and legs, and inking features. A tiny witch should be the prize for the cleverest.

A barrel hoop covered with orange paper on which nose and goggle eyes are painted, but grinning mouth is cut out, should be suspended by two strings in a doorway. Two at a time let the children try to toss peanuts into the mouth offering a small prize for the one missing fewest times.

Draw a witch cat on a large sheet of paper. Tack to wall, and give each child a tail—a strip of paper with pin through end. Then one at a time lead them away, blindfold and lead back, occasionally turning round to confuse, and let them try to pin tail in right place. This is always fun.

Now you should notice the rainbow—strips of colored paper or ribbons fastened to floor of party room, over wall and into dining-room, where it is hidden by a screen or partly-closed door. Propose a hunt for the pot of gold at other end. This should be on the dining-table, and may be made of orange paper, inside of which are the refreshments the hostess lifts out and passes round.

A variety, if possible, of substantial sandwiches—beef, chicken, ham and peanut butter. The meat all ground fine after cooking and thickened a little with its gravy. Gingerbread with raisins in it and chocolate frosting. Spice and chocolate cookies. Cocoa to drink of course should be outside the pot of gold.

Pop plenty of corn—make fairly soft molasses candy and pour it over the corn boiling hot. Stir thoroughly to be sure all is coated. Cracker Jack is always popular so you'll need a lot.

After supper give each a few squares of orange paper and scissors. Offer prizes (pumpkin faces filled with Hallowe'en candy) for the funniest pumpkin face cut out—the pleasantest—the crossest—etc.

As romantic Hallowe'en fortunes are inappropriate for children, try these. Arrange a parade to "the witch's cauldron" which should be in a hidden nook. Express delight that her absence enables you to have your fortunes, and each take a paper slip from the kettle. Disappointment will follow as they are apparently blank, but on your proposing to destroy them, holding one near a flame, the fortune (which you have previously written in lemon juice) will stand out dark. You can think of endless prophecies—you will be very wealthy—look in the dictionary for it. You will travel far—find your destination inside the cellar door, etc. The "answers," cut from magazines or ads and pasted on cards, may be appropriate or inappropriate as you wish. For instance—the card answering wealth might picture a puppy-dog; the travel be Fairyland—Africa—or the grocery store.

On Hallowe'en.

On Hallowe'en, when colors swim
Beneath October's moon, while grim
Ascetics troop with cavaliers
In mummery that shifts and sheers,
In city blaze and hamlets dim.

Falstaffs carouse with maidens slim,
While Puritans walk stiff and prim,
And gayety dispels our tears—
On Hallowe'en.

Within, the feasting tideways brim:
Maids peer and pray that mirrors limn
A lover's face, 'mid doubts and fears.
The hours fly and distant cheers
Faint far across the night's low rim—
On Hallowe'en.

—Thomas J. Murray.

Methods of Cooking Lamb and Mutton.

A pamphlet on the selection and cooking of lamb cuts, issued by the Dominion Dept. of Agriculture, will tend to make lamb more popular and add variety to the bill of fare in the average household. The points to be considered in buying lamb are set forth, the various cuts are illustrated and recipes for cooking are given in detail. Readers who desire to secure a copy should drop a card to the Publications Branch, Dept. of Agriculture, Ottawa, asking for Pamphlet No. 9, New Series.

Silage is not a substitute for grain, but it is a hundred per cent. substitute for pasture when pasture is scarce.

BUILDING THE WORLD'S LARGEST PILE DRIVER

This is "Tarzan," the 1000 ton scow recently built and launched in Vancouver. Constructed by the Wallace Shipyards, Vancouver, "Tarzan" will carry the largest floating pile driver in the world to be used by the Sydney E. Junkins Company, B.C., Limited, for the handling of the huge 30 ton concrete piles which will go into the construction of the Canadian Pacific Railway's new deep sea pier now in course of erection at Vancouver.

Home Education

"The Child's First School is the Family"—Froebel."

A Man's Ideas on Discipline—By Russell Coryell.

A smart spanking with the flat of the hand doesn't hurt a child very much. I mean to say that it isn't very painful from a physical standpoint—and it is so simple to administer, and such a relief to a nervous parent to be able to expend his overwrought feelings on the naughty child.

But what a pity it is that often the spanking does the child no good! If only one could have the satisfaction of relieving his feelings and at the same time benefiting the child. But alas, it seldom helps the child from a moral standpoint, but instead usually does him harm. It is an object lesson in violence and vindictiveness. A child soon learns to beat his companions when he is angry.

But if we were to abandon this good old custom of whipping, what then could we do with naughty children?

The answer is rather difficult. In the first place, what constitutes naughtiness? Is it doing something that is bad for the child? Or is it doing something contrary to custom Or is it simply doing something that annoys the parent?

Let's be honest for once and admit that we want to punish children almost always because they have annoyed us, pestered us, made us nervous.

Take the first case: Suppose the child is doing something dangerous or likely to harm him. If it really is dangerous it ought not to be very hard to demonstrate this fact to the child. In case the child cannot be shown the danger then the only thing to do is to remove the danger, remove the child, or keep a watchful eye on him. If you are honest with yourself you must admit the inadequacy of whipping. It simply doesn't register.

Take the second case: Suppose the child is doing something contrary to custom, etiquette or some other of our civilized taboos. Suppose, for example, that he likes to play in the coal bin and get dirty, or that he prefers to eat his food with his hands instead of his fork or his spoon. Well, these things in themselves are not wicked or wrong. The first makes extra work for Mother and the second is shocking to finicky old maids, but there is nothing wicked about them, is there? Nothing wicked until Mother has commanded the child never to do it again and the child promptly does it. The child has then committed the sin of sins; he has been disobedient. I won't attempt to justify a child in being disobedient in such a case. I could never convince you. Let us rather assume that disobedience is to be avoided. I suggest, then, that if a mother doesn't want her child to disobey she would be wise not to issue any arbitrary commands. Don't tell Johnny never again to go into the coal bin on pain of punishment. That's the easiest way out of it. You might explain that you hope he won't go in again, and then suggest something more interesting to do.

Now we come to the third case: Suppose the child is making a nuisance of himself, "driving Mother distracted." This is, indeed, a difficult case to handle for the reason that we must now make Mother be reasonable—and of course a grown-up is much more difficult to reason with than a child.

Mother has a right to her peace and comfort. But so has Johnny. Then they must both learn to compromise and be reasonable.

Let us suppose that Mother is working in the kitchen. If Johnny is very fond of her and has been taught never to stray far away, it is altogether probable that Johnny will gravitate to the kitchen also. He will begin to play cars there. More than that, he will want to play cars just where it is most inconvenient for Mother; right under her feet. Mother will probably tell him with more emphasis than reasonableness to get out from under her feet. She may give his cars an inconsiderate kick to one side. Johnny will patiently get them again and return to his post under her feet. Mother will then pick him up more or less violently and carry him into another room, scold him with raised voice and return to the kitchen. Johnny will shortly return under her feet again.

If the little chaps didn't have this courageous persistence, they would soon have all personality squeezed out of them.

However, Mother must get dinner. Suppose she puts Johnny in the other room and shuts the door. She has a right to protect herself, and then she can work. Johnny, however, will probably shriek. He has found that to be the most effective way of getting what he wants. Until he was able to talk, crying was his only means of expression.

At this point there enters into the equation Mother's frazzled nerves. She simply can't stand his yelling, so she opens the door again and slaps him.

"What else can I do?" she asks desperately. The fact that she knows nothing better to do is hardly a reason for doing something wrong.

Suppose, instead, that Mother stops work just long enough to explain to Johnny that her work must be accomplished, and that it cannot be accomplished with him under her feet, and that therefore he must choose between playing in a corner of the kitchen where he won't disturb Mother, or she will have to put him in the other room and shut the door.

Some children will recognize the logic of such a situation at once; most children will, if they have been raised from the very beginning with reason and logic. Johnny, however, has not been so raised, and ten to one will not be reasonable. Mother will have to put him in the other room. She will have to be firm with herself. She will have to steel herself against his wails—angry, furious wails, pleading, heartbroken wails, and wails in all keys. She may have to repeat the experience more than once. It may cost her considerable effort and courage, but in the end Johnny will see the logic of it, and then Mother's life will be a hundredfold easier—and so will Johnny's.

Egg and Meat Values of Hens.

An item of much importance from a business point of view and one that should be considered carefully in deciding what proportion of pullets and yearlings to carry through the winter, is depreciation in sale value.

Hens have a meat value which, under a given price situation, will vary chiefly with their weight and condition. These same hens also have a value as potential egg producers.

If they have every indication of being high-record hens this value will be considerably above the meat value.

As hens grow older this egg-laying value decreases and approaches the meat value. The value of some hens as egg producers may be even less than their meat value. Such hens can be kept in the flock only at a loss.

The decrease in egg-laying value is what is ordinarily meant by the term depreciation, although sometimes it is taken to include losses by death.

If pullets are worth two dollars each as egg producers and can be sold at the end of their first year for but $1.50 each, the depreciation has been fifty cents a head, or 25 per cent.

If at the end of the second year of laying they are worth only one dollar, the depreciation will have amounted to another 33 1-3 per cent. of the value at the beginning of the year.

On this basis a pullet would have to lay only enough more eggs than a yearling to pay the interest charge on a fifty-cent higher investment, in order to be a better buy than a yearling at the figures given. Most any pullet would be likely to do this.

On the other hand, if pullets cost three dollars each and yearlings one dollar and fifty cents, with the meat value still at one dollar, the eggs laid by the pullet would have to be worth at least a dollar more than those laid by a yearling in order to make pullets as good an investment as yearlings. This is because pullets would be depreciating one dollar and fifty cents each as compared with fifty cents each for the yearling hens.

It is always wise to do a little calculating of this sort before deciding just how many pullets and hens to buy or sell.

Color of Egg Yolk Affected by Feed.

That the color of the yolk in eggs varies considerably with the kind of feeds that may be given to the hen has been known in a general way for some time. Recent experiments have demonstrated that feeds lacking in color, as white corn, produce when fed to laying hens yolks that lack color. Feeds that possess color, such as yellow corn, wheat, green grass and yellow carrots have been found to produce an egg with considerably more color in the yolk than the feeds that lack color. An egg with a yolk of good color is more inviting to the consumer of fresh eggs than one lacking color. Anything that will help the sale of this farm product should receive consideration on the part of the producer.

The concrete floor is rat-proof, sanitary and permanent. If properly constructed, it is also dry and warm.