A CHRONIC VEXATION OF THE ORCHARDIST

Every year thousands of fruit trees bought for one variety begin bearing fruit of some other variety. This is one of the chronic vexations of the orchard business. Some day, when all orchard trees are certified true to name, we fruit growers may be spared this annual disappointment; but at present these misfit trees are a real problem.

What are we to do with them?

Of course, the answer to this question depends on many different factors, but the most important of these is just what the substitute variety is and how seriously it fails to meet the owner's needs and wishes.

In the light of a fairly wide personal experience and observation, however—having had about 1,200 trees which persisted in bearing a different kind of apple from that for which they were bought—the writer believes that it will usually pay the orchardist to accept a considerably less desirable sort rather than to attempt to graft the tree over.

The principal objections to grafting the tree over are the following:

It costs time and money. If one is expert enough to do the work himself this may not be serious, but if the work must be hired, the cash outlay is considerable.

It defers the bearing of the tree from three to six years. This is a very important item, and of course one never does catch up, and the "deferred dividends" are a big source of loss.

The trees frequently do not retop in good shape, and one gets a poor, weak tree which bears little fruit and may break down under even that. This is the most important item of all. The variety to be worked over determines this last point to a large extent, and one would be justified in grafting a well-shaped tree like Wolf River, for example, when it would not pay to graft such poor growing trees as Wealthy or Oldenburg.

Just how radical a change in varieties one would be justified in accepting rather than to graft cannot be settled on general principles. It is somewhat a personal matter, and depends greatly on what other varieties are already in the orchard.

I would certainly be inclined to accept any of our standard sorts, say McIntosh, Baldwin, Wealthy, Gravenstein, Delicious and Wagener, in lieu of each other. And the same principle would apply to other orchard sections.

If one got such a rank change as Ben Davis for McIntosh he would probably be justified in working them over.—R. K.

Mould in Butter.

Mould in storage butter is now of serious economic importance, and as a result of its damaging effect on the export trade a full investigation has been made. A bulletin covering the subject and giving the results of the investigation has just been published by the Dairy and Cold Storage Branch of the Dominion Dept. of Agriculture. According to the bulletin cream as brought to the factory is generally infected with mould but this infection is destroyed by pasteurization, consequently the trouble must come from the conditions surrounding the cream in the factory. Moulds have been found in cream pumps and in piping through which the cream passes in the factory. Wood is a principal field for production of mould, which is found in factory churns constructed principally of wood, and in the walls and ceilings of the churn rooms, in wooden butter boxes and in firewood near the factory. All these sources of mould should be carefully guarded against. Great care must be given to the protection of boxes from moisture. Wind carries the spores of mould from the neglected wood pile into the factory. Butter parchments and salt are also sources of infection, and so are water supplies, holding tanks and ice.

To prevent mouldiness in butter all cream should be pasteurized, all vats, pipes, pumps and churns cleansed thoroughly every day, parchment papers treated in hot brine solution, boxes should be made of well seasoned wood, and kept in clean, dry places, salt stored in clean, dry rooms, and pure wash water used. Refrigerators must be kept clean and dry, the creamery should be well lighted and ventilated, and the interior walls painted yearly at least. Strict attention must be given to cleanliness, and systematic mould and yeast counts should be used. Careful attention should be given to all the processes of manufacture, packing and storage.

Provide Ample Mash Hoppers

At this season of the year there is always a tendency for the owners of many farm flocks to neglect the feeding of mash to their hens on the ground that the available feed on the range is increasing and that therefore less should be required in the way of purchased or farm-grown feed.

Though it is true that hens like green feed and can make excellent use of it in limited quantities, it is equally true that they must be fed a reasonable proportion of concentrated feeds at all times if very much egg production is to follow.

As a matter of fact, dry mash is actually more important in the hen's summer ration than it is in her winter feeding schedule. The animal protein helps to stimulate egg production. Furthermore, there is less need for the heat-forming feeds such as whole corn.

Not least in importance is the matter of providing sufficient hopper space so that any hen in the flock can have access to the dry mash at any time. Make it as easy as possible for the hens to eat the mash and keep it before them constantly.

Ever Feed An Orphan Pig?

I have yet to meet a man who has once acted as "wet nurse" to an orphan pig or two and is willing to do it again. We sympathize with the mere man—and the pigs generally die. Fortunate is the pig that is cared for by a woman. The hand-raising of pigs, if it must be done, should be intrusted to her if she is willing to undertake the chore.

It is "quite a chore," for newborn pigs, if they are to live, must be fed once every hour at first, and the greatest possible care must be taken to regulate the amount of cows' milk, modify it properly, feed it blood-warm and keep all feeding utensils perfectly sterilized. The modification is necessary, for the first milk of the sow contains 9.5 per cent. of fat and 3.8 per cent. of sugar, whereas cows' milk contains but 3.7 per cent. of fat and 4.9 per cent of sugar. Later the sow's milk contains 6.7 per cent. of fat and 5.4 per cent. of sugar. It is also richer than cows' milk in its protein content. It is therefore customary to sweeten cows' milk with sugar for little pigs, and in Great Britain the women who do such feeding mix a little bacon fat in the milk first fed.

Here is the way in which one farm woman I know succeeded in raising three orphan pigs by hand: She fed them skimmed milk with just a little whole milk added. It was fed six times a day, at first, the last feeding not earlier than 10 or 10.30 at night, and the first not later than six in the morning. She put the pig's head down in the milk until choking almost occurred. About three treatments of that sort taught the pig to drink the milk from a pan. That is a lot easier than feeding them from a bottle or spoon. Not more than one-fourth of a pint of milk was fed to each pig at a time.

At the first sign of bowel trouble she gave the pig from a half to one teaspoonful of castor oil in milk on three successive mornings, following the third dose with a raw egg. When four weeks old the pigs were fed four meals of milk a day, but at noon were given a thin slop composed of bran, clean bread scraps, cornmeal, shorts and skimmilk.

After they had taken that ration for a few weeks they were turned out with the sow-raised pigs and grew bigger and better than they. At all times their quarters were kept scrupulously clean, daily exposure to direct sunlight was allowed and protection against cold drafts provided. Despite the fact that the milk was not scientifically modified the pigs did well and success must largely have resulted from regularity and cleanliness in feeding and strict attention to the bowels.—Dr. A. S. Alexander.

Education fosters youth, delights old age, secures prosperity and furnishes a place of refuge and solace in adversity.—Cicero.

Farmers who produce quality goods economically are generally able to make a living at a good standard, pay for their farm and accumulate a competence.

THE FARM THE FARMER AND

Some men succeed at farming and some men fail. Some succeed because of favorable conditions while others succeed because of themselves. The factors of success are variable. We cannot say, for instance, that so much is due to clay loam soil and a certain per cent. to high school education. Every combination seems to present a problem by itself.

But of the two factors, the chances of success lie just as much with the man as with the farm. It is surprising what a man with a trained mind can do with an unlikely piece of land. On the other hand, it is equally surprising how little some men get out of naturally good farms.

We just enjoyed a visit with a man living on a light farm who has added over four thousand dollars to his bank account with his potato crop this past season. While his land is not of the richest, his brains have been fertilized with every kind of potato lore, observation and experience that he could turn under the folds of his gray matter. He supplemented his second-rate farm with first-rate thinking.

Recently we were told that every acre of the sand dunes of Denmark are now covered with forests. It was not natural that forests would grow there. Danish intelligence was responsible for covering these bald, creeping sand piles.

Building up the farmer is the first step in building up the farm. Taking this step may occasion some temporary sacrifice, but ultimately the results will show at the bank.

GARDEN HERBS.

Few of us that do not remember the little garden corner devoted to culinary and medicinal herbs in grandmother's garden. It was a custom in the days of our grandparents that I am not so sure but what we should follow a bit more closely to-day.

There were horseradish, sage, tansy, hyssop, lavender, pennyroyal, etc. Many family remedies were prepared at home with the medicinal herbs, while a goodly supply of the culinary herbs were always on hand to flavor the soups and dressings.

Culinary herbs should have a place in every garden. Don't think you are old-fashioned if you have a little corner for herbs. Old-timers like mint, sage, thyme, and some of the newer ones should be grown. All these have their place in the culinary department. Dill is one of the newer herbs, and also one of the best. It is an annual and when once it is let go to seed in a garden there will be volunteer plants each year. The seeds are gathered when ripe and are used to give flavor to sauerkraut, and cucumber pickles, and it sure does give them an excellent flavor.

Mint sauce is made by adding the bruised mint leaves to sweetened vinegar shortly before you want to serve it. Mint, as well as dill, is frequently used in the infusion rather than in the dry form. Fill a jar with fresh dry leaves and cover with strong vinegar. Close the jar and let stand a few weeks and the infusion will be full strength and may be used as desired. Personally we are not strong for any vinegar products, mainly from a health standpoint, but many do not agree with us, and for those who care to use vinegar products, this will be found a very good method of preparing it.

Culinary herbs, of which the leaves are the part used, should be gathered in the morning as soon as the dew is off, and should be dried in the shade where there is a free circulation of air. On shelves in dry rooms will be found a good place. When they are thoroughly dry, put them in airtight can or glass jars and keep in a dry place. If stored before they are perfectly dry the leaves are likely to mold. They will not keep their strength for any length of time, especially not from year to year, hence a new supply should be grown each year.

Sewing Hints.

Unstitched Hems—Buttons and buttonholes will keep the hems at a closing in place. Not only is it an easy finish but it is attractive. Whenever possible I lay the edges of the pattern which will come at the closing on the selvage of the goods. But if the edges are raw, I bind them before turning the hems.—Mrs. D. P. S.

Gathering Short Cuts—When doing your sewing for several children try my way of making simple gathers. Lengthen the stitch in your sewing machine as long as you can. Stitch along where it is to be gathered and pull on the shuttle thread. You can gather a full skirt for a child's dress in less than five minutes.—Mrs. C. B.

A Quick Finish for a Belt is to make a point by folding the belt through the centre and stitching across the end.—Mrs. L. D. R.

I save time in finishing a romper or dress by binding the neck before I turn the hems at the back.—Mrs. H. E.

I have no dress form to use in sewing, so I have made a substitute. A small hook is fastened in the sewing-room ceiling. From this I hang a double length of heavy twine, knotted every few inches. A garment may be put on a hanger and hung from one of the knots at the height most convenient for the worker. In this way I can do hand sewing on a garment with greater speed and without danger of soiling or wrinkling the material.—Mr. D. R.

To Brighten Up Old Buttons—When making over suits and dresses I never neglect to brighten up the old buttons I am using on the new garment. Dull pearl buttons may be brightened by soaking in olive oil or a good quality machine oil. after which rub hard with powdered pumice, talcum powder or a good nail polish. The steel buttons may be cleaned with a toothbrush and suds. If they are rusty, use a cleaning powder. Dry thoroughly and polish. Dust collects in the design of cut jet buttons. Clean them by brushing vigorously with a soft brush.—M. K.

Doubling the Life of a Shirt—Every wife knows that the first places on her husband's shirt to wear out are the collar and cuffs. I find that it pays to sit down and rip them off when they become frayed and turn the inside out and fasten again in place. I have been married ten years and this has proved my best "make-over" money saver.—Mrs. N. E. H.

Points to Remember in Caring for Piano.

1. Keep your piano open at all times, except when sweeping or dusting, and at night or during rainy weather.

2. Wash the keys with alcohol, taking care not to touch any of the black keys or varnished surface of the piano. Also keep a strip of felt on the keys.

3. To avoid corrosion of the metal parts, place half-pound of unslacked lime on the bottom of the piano; when it is a grand piano, place a quarter-pound of unslacked lime on the plate.

4. Do not use any of the so-called furniture polishes, but instead, take ⅞ lemon oil and ⅛ turpentine for highpolished pianos and 2-3 crude oil and 1-3 turpentine for dull-finished pianos. Take a piece of dry cheesecloth that has been previously rinsed in luke-warm suds and dry thoroughly.

5. Have your piano tuned at least twice a year.

6. Have your piano cleaned every year during your spring cleaning.

7. Make sure the piano tuner or repair man is really an expert in his line. If in doubt, phone your order to the company to whom you have purchased your piano, as they are really best qualified to give your instrument the proper attention.

If you keep these points in mind, the average good make piano should last from twenty-five to thirty-five years.

Plan your work to save steps, stoops and stretches.

In the farming of to-morrow the best farm implement will be the brain.

The Best thing for Cleaning Milk Cans

Use only "Snowflake." Dissolve one tablespoonful of "Snowflake" in a gallon of hot water. It will remove all grease and thoroughly sterilize the cans and bottles.

3 places for Snowflake
Kitchen, Bathroom, Laundry

Snowflake
Softens Water-Removes Grease

At all grocers 10c large package

TIME TO BRIGHTEN SHABBY FURNITURE

BY MARY HAMILTON TALBOT.

Do you ever look around the house and wish the furniture did not look so shabby? It always appears worse in the spring when the sunshine shows up every defect. If you have clever fingers, can use hammer and tacks, a pair of scissors, needle and thread, glue and a paintbrush you can do much toward rejuvenation.

When the webbing strips and cambric on the bottom of an upholstered chair begin to break away, get wire netting of the grade called by hardware dealers "cellar netting." Cut a pattern by the removed cambric bottom, making no allowances, however, for the turned-under edges, as they one of course not needed for the netting.

With small size, duble-headed tacks nail it into the chair frame where the cambric came off, without disturbing the webbing. Then cover it with a piece of new cambric and you will have a seat stronger than when it was new.

If the spring breaks loose at the top, there is no use in just pushing it back expecting it to stay. Instead, take a piece of tin, of a diameter a trifle larger than that of the spring, and with its edges bent down to make it mushroom shape. Have four holes through this piece of tin. Reach up and put it over the top of the unruly spring.

Pull it firmly down with cord that you have passed through the four holes. Tie it down on the spring head as you would tie on a bonnet.

When this has been done it is entirely out of sight and will prevent the loosened end of the spring from working through the upholstery.

The home craftsman can recover an upholstered chair. Rip the old cover off carefully and use it as a pattern for cutting the new material. Follow piecings and seams in the new cover. Cover the seat first, then the inner arms, the front of the seat, which is usually put on with a welt, and the outside back cover last. If you use tacks under the material they will soon cause it to wear through unless you place a narrow piece of thin cardboard over them.

To clean rattan or willow furniture which is just dusty use the blower of your vacuum cleaner. If really dirty use a brush and ammonia and water, which gives a better result than soap and water, which yellows it. Air alone will yellow it in time. If you wish to bleach it, wet it and put it in a closed packing box and burn sulphur there.

Tiny hair-line cracks sometimes appear in highly polished furniture. To remove them rub with a cloth moistened in an oil mixture, one-third lemon oil and two-thirds boiled linseed oil. This will have to be repeated several times.

Where the surface of the furniture is marred with dents, it may be restored by applying warm water, which will swell the wood fibres and raise the sunken part to a level with the rest of the surface. When dry it may be lightly sandpapered, using No. 0 or 00 paper, stained and touched up with varnish until full. Another way is to wet the spot and lay on it some wet blotting paper. Over this hold a hot iron, the heat from which will cause the wood to swell.

A metal, brass-trimmed bed which has seen its best days is a forlorn-looking object. If you can wield a paintbrush it can be transformed. First remove the lacquer from the brass with an acid. Then after painting the bed with white enamel paint stain the old brass trimmings with mahogany or oak stain, which ever wood predominates in the rest of the furniture in the room. The result is well worth the trouble.

Have you any tables, chairs and other articles which are wobbly. Tiny prepared wedges can be bought, or you can make them, and when driven from below your furniture is again firm. If the furniture is rickety from the glue drying out, remember before using the glue pot to remove the old glue with sandpaper.

Furniture should be given a rubbing at least twice a year for most pieces, but much oftener for anything in constant use. Though there are many excellent polishes on the market, the following has been used many years in my family: One scant ounce of linseed oil, one full ounce of spirits of turpentine and three-quarters of an ounce of cider vinegar. Bottle and shake well until mixed. Apply and leave on until perfectly dry, then rub thoroughly with a soft flannel, which gives a high, glossy finish.

Saving the Dishes.

Much china and glassware get broken in the process of washing, by being hit against the spigots in the kitchen sink. A good way to prevent much of this breakage is to purchase a small hollow rubber ball and cut it in half, then punch holes in each of the halves and fasten them umbrella-wise on each spigot.

Good fortune often comes to us incognito; we don't recognize it till afterward, when we receive its benefactions.

FAMILY OF 35 FOR WESTERN FARMS

A British family of the name of Bradley, consisting of 35 persons and comprising three generations, are shown on the Canadian Pacific S. S. Montclare at St. John, N.B., recently, en route for Saskatchewan, where they will settle on neighboring farms. The party consists of father and mother, their four sons and son-in-law, with their respective wives, and 23 children. All the adults have some knowledge of agriculture, and they have come to Canada under the joint Government scheme for settling 3,000 British farming families in the Dominion within two years.

ONTARIO BREED BETTER STOCK LIVESTOCK Improvement Committee

John, living over on the 4th, told this story.

Just five years ago I took account of myself. Then I started to weigh the milk from my herd of nondescript cows. In four months I had sold seven and in twelve months I only had two of my original herd, but had bought four more. My herd was reduced to six, but I was getting as much milk as from the 16. Now I have 15 cows, some pure bred and others good grade and a *real good bull*.

"Am I making any money?"

"Well you can bet your hat I'm not losing any."

What John did others can do.

USE BETTER BULLS

102

Ford Runs 51½ Miles on Gallon of Gasoline

A new automatic and self-regulating device known as the "SUPER" is offered for sale by SUPER SALES CO. of PORT HOPE, ONT. With this device Fords have made 51½ miles per gallon. It removes carbon and does away with all spark plug trouble. Starts car in 3 seconds. Super Sales Co. want distributors and are willing to send sample on 30 days trial and allow you 50c for trouble of installing if it does not do all they claim. Write them to-day.