DOES YOUR JELLY ALWAYS JELL?

BY MARY HAMILTON TALBOT.

Many women are not successful jelly makers because they have a "rule o' thumb" which they follow for all fruit juices. The result is frequent failure. The work of scientists with the test tube has taken uncertainty out of jelly making. And, too, they have made it possible for the housewife to have a greater variety of jellies on her shelf. Their work has discovered the mysterious substance, pectin, the absence of which in a juice, or its presence in insufficient quantities, is the reason jelly will not "come."

No one can afford to trust to luck, especially if preparing a product for sale; it is too great a waste of valuable material. To make good jelly a fruit juice must have pectin, sugar, acid and liquid in the correct proportions. The fruits which contain pectin in the greatest quantities are currants, underripe raspberries, blackberries, grapes, quinces, crab apples and sour apples.

But ripe grapes, raspberries, strawberries, peaches, pears, cherries and rhubarb are more or less deficient in natural pectin or acid, or both, and the making of jelly from these juices by the usual household method is disastrous.

The addition of pectin, however, makes it possible to use them for delicious jellies. Elderberries and ripe quinces have plenty of pectin but not enough acid, so this must be secured from lemons or apples.

If you want to be sure there is enough pectin in any fruit juice to make it jell take a tablespoonful of the cooked juice, add to it half a tablespoonful of Epsom salts and a teaspoonful of sugar, blend and let stand twenty minutes. If pectin in sufficient quantity to make jelly is present there will be a jellylike substance formed. If it does not form then pectin must be added.

PECTIN IS EASILY MADE.

There are several ways of doing this. You can add a fruit juice rich in this jelly-making substance. Some women can fruit juices and have them ready for this emergency. Then there are commercial concentrated pectins which have been found by many to work wonders.

The third way is for the housewife to make her own pectin extract.

To make this pectin, slice acid apples without paring or coring until you have four pounds, add four and a half pints of water, boil rapidly for twenty minutes then strain through four thicknesses of cheesecloth, but do not squeeze the bag. Measure the apple mass, add an equal quantity of water to it and boil again twenty minutes and strain.

The two extractions should amount to about three quarts. Boil this rapidly until reduced to about a pint and a half, which usually takes from thirty to forty-five minutes. Seal in small bottles; this prevents the necessity of reheating the whole quantity left when a container is opened, which must be done if all is not used. When this apple pectin is used with fruit juices which lack pectin, about half as much of the extract as juice is necessary, but it is best to try the above pectin test.

Jelly made from rhubarb, pineapple, orange or grapefruit will be clearer if lemon pectin extract is used. Make this from the white inner skins of lemons. Put this skin through the food grinder and make three extractions from half a pound of the fresh white peel, with one quart of water, and one and a half level teaspoonfuls of tartaric acid for each extraction.

Probably more good jelly-making material has been spoiled through using too much sugar than from all other causes combined.

HOW MUCH SUGAR?

The proper proportion of sugar to juice by volume varies. Three-quarters as much sugar as juice is necessary for fruits low in pectin and those to which much water must be added to extract the juice, as damsons, crab apples, plums and the like.

For fruits with the proper quantity of pectin and acid, as currants, underripe grapes, blueberries and others, an equal volume of sugar to juice should be used. In any case it is better to err on the side of too little than too much sugar.

If jelly fails to set from an over-proportion of sugar no amount of cooking will rectify the error; it will only produce a gummy mass. Adding more sugar and cooking will make it more sirupy. The remedy is to add more pectin—that is, to boil the product with more juice, perhaps even as much as was used in the first place; but of course even this will not make a jelly equal to one made with the proper proportion of sugar in the first place.

Many women fail in jelly making because they let the juice simmer on the back of the stove while they are engaged in doing other work, thinking thereby to save time. Such long action of the acid in the juice transforms the pectin into substances that have no jelly-making power. When the process of making jelly is once begun after the juice has been extracted it should be carried forward as quickly as possible. After adding the sugar, stir the juice until the sugar dissolves, then boil rapidly until it gives the jelly test. The most reliable is to allow the juice to drop from the stirring spoon and when it sheets off or breaks to take the mixture from the fire.

AVOID CLOUDY JELLY.

Don't try to be economical and squeeze your fruit pulp, to obtain a few more drops of juice; you will have a cloudy jelly if you do. You can use the fruit pulp and the remaining juice for fruit butter.

If you want your jellies to keep well, have the glasses as sterile as possible. Then after the hot paraffin has been poured over the jelly run a pointed wooden stick around the edge; it helps the paraffin to stick more firmly. When the cover has been adjusted, wash the glasses, label and store in a cool, dark place.

Wild fruits, often so abundant, are frequently neglected; yet there is a tang to them which cultivated fruits do not possess. As they are unusual, they make nice gifts to people who live in the city and where they are not procurable at any price.

Elderberries make excellent jelly if pectin is added. Barberries, too, should be added to the store of jellies. Gather the fruit as soon as it becomes a dark, rich color after the first frost. Use one cupful of water for each four quarts of the berries and cook until the juice may easily be pressed out. Drain and use as much sugar as juice.

Wild grapes are really preferable to cultivated ones for grape juice and jelly, and they make an excellent catsup. To make the latter, mash thoroughly two quarts of well-ripened grapes, cover them with vinegar and heat through, strain and add a cupful of sugar, a teaspoonful each of cinnamon and cloves, a third of a teaspoonful of allspice and a quarter of a teaspoonful of pepper. Cook slowly until it becomes thick and heavy, stirring to prevent scorching, and seal carefully.

Cool Salads for Warm Days.

Crisp, cool salads for warm days are just what the family need. The wise housewife knows that to feed her family healthful food, she must not fail to introduce plenty of vegetables into the bill-of-fare in this manner. Here are some healthful and refreshing salads.

Tomato cups are attractive and appetizing. After the tomato has been peeled, it may be scooped out and stuffed with the pulp which has been rubbed through a sieve and mixed with diced celery. A slice of cucumber may be used as a base, and the salad may be served with French dressing.

A tomato salad may be made by serving on beds of lettuce tomatoes cut in sandwich style, with cottage cheese as filling; or each tomato may be left whole, peeled, slit in three places on top, and stuffed with cottage cheese. French dressing is good with tomato salads.

Crisp lettuce, slices of cucumber, and tomato make an attractive combination of red, white, and green when served together. The tomato and cucumber may be sliced and served over-lapping each other on lettuce. French dressing should be used.

Other salads are made of such combinations as diced celery, pineapple, and grapes, or chopped celery, cream cheese, and nuts formed into balls.

String beans are attractive when used as the foliage for a Lazy Daisy salad. The flower is made by cutting the white portion of a hard-boiled egg to resemble the petals of a daisy and by using the yolk for the centre. Arrange the flower on a leaf or lettuce, and serve with mayonnaise dressing.

As a rule, French dressing is used on all green-leafed vegetables. Raw or coarse vegetable combinations are generally served with French boiled, or sour cream dressing.

Vacation Cushions.

If you are contemplating a motor or camp trip, or even spending a few weeks at a rented cottage, you will appreciate two or three serviceable pillows. Make the covers of black oilcloth or burlap and sew on a handle by which to carry them. Make a pocket in the side to carry your novel or embroidery work. Stencil or embroider a design on them in gay colors. If black oilcloth is used, one-inch slits may be made around the border, and straps of contrasting color in oilcloth woven through them. Very attractive color combinations can be worked out.

Puzzled Pat.

Pat had never seen a wireless set, whereas his friend Mike was an enthusiast and the proud owner of a loud-speaker.

Mike was explaining the mysteries of the set to his friend when he was called out of the room. On returning he found Pat with the headphones over his ears shouting unintelligibly into the loud speaker.

"What's the matter wid ye?" exclaimed Mike, in surprise.

Pat glared at him.

"This thing may be pretty to look at," he said, 'but I'm hanged if I can get the exchange!"

A bunch of ducklings turned into an alfalfa field last summer cleared it of grasshoppers. Prior to then a part of the field was thickly infested with the pest. The alfalfa also furnished protection from bees, which are so disastrous to young ducks on short pastures. When the alfalfa bloomed and the bees came, the blossoms were too high for the ducks to reach them.

Practice Rigid Culling.

Economy is always in order. There is no more economic procedure for the average poultry raiser during the next few months than to practice rigid culling among his birds.

The carrying of nonproductive hens increases the cost of producing a dozen eggs and thus decreases the profits realized. Likewise the feeding and care of poorly developed cull pullets increases the cost a pullet of rearing and increases the intensive conditions on the range, bringing about a greater danger of contamination.

Rigid culling should involve the regular examination of the laying flock to eliminate the nonproducers as they appear throughout the summer. The poor hens will quickly go into a molt and go to rest along in late June and through July. Additional culls will develop from time to time throughout the late summer and early fall.

The practice of going through the laying flock with a flashlight at night every week, or at least every two weeks, removing the nonproducers and shipping them to market the next day, after a further examination in daylight, is probably the easiest and safest way to cull the layers. When turning the flashlight on the birds on the perches, one can generally tell by looking at the heads of the birds which have quit. The comb will be small, shrunken and shriveled, whereas the comb of the heavy layer will be plump, red and distended.

When taking the quitters or culls off of the perch—that is, the suspected culls—place them in a live-poultry crate, and afterward handle them individually and note the condition of the abdomen. The cull or nonproducer will have a shrunken abdomen. The flesh and fat will be hard and thick; the lay bones will be contracted and thick. The bird in laying condition will have a soft, pliable abdomen. The lay or pubic bones will be more or less expended and relatively thin.

While passing these birds from one crate to the other, it is a good plan to pass the hand through the feathers the wrong way and note the presence of the molt or absence of the molt. The early molters will be nonproducers for many weeks, and can best be sold for market.

In culling the pullets on the range, one should eliminate and sell for broilers or fryers any pullets which are extremely slow in maturing, which show lack of size and vigor, which are crippled and deformed, or which show undesirable breed traits. Such birds will never make profitable layers or breeders, and the sooner they can be disposed of the better.

Weed Suppression by Ploughing and Cultivation.

Relative to control and suppression of weeds the Dominion Field Husbandman (Mr. E. S. Hopkins) advises that in the case of three or four years' rotation, consisting of one year in corn or other intertilled crop, one year in grain, and one or two years in hay, that for the intertilled crop the land should be thoroughly prepared and the crop similarly cultivated. In the four-year rotation the timothy sod can be plowed by August 1, but in the case of the three-year rotation, where two cuttings of clover are harvested, the plowing will not be possible until about September 1. Where couch grass is present, or any other weeds having underground root-stalks, it is important to get the land plowed early and to cultivate it throughout the remainder of the fall. After plowing it should be harrowed and in about a week's time disced, and disced at about a week's interval until the sod has rotted sufficiently to allow the use of the cultivator.

Water on the Knee.

FOR YOUR CAMP

BY DALE R. VAN HORN.

What is more refreshing than a good night's sleep in the open air? Farm boys and girls have a much better chance to enjoy camp-life than anybody else. Even if they have to help make hay and take care of their calves, they can always find time to spend a few days and nights of undisturbed camping on some spot of the farm. I know some boys who are pretty big and who have to work rather hard, but when evening comes they walk down to the creek where they have a tent in which they sleep every night throughout the summer.

Most of you, no doubt, will be allowed a week or two to camp to your heart's delight. And then is the time when you will want many things to make your stay in camp much more pleasant.

Of course, you all know how to make a camp to suit your own needs. I'll not take time here telling how, since all of you have seen camps you like. But here are some special hints to make the ordinary camp more interesting.

A CAMP LADDER.

For climbing bluffs and trees and for descending into steep ravines, a ladder of some sort is necessary. A good simple ladder can be made from a small tree and the use of the hand axe. The tree should be selected from a clump, so that its removal will not seem so wasteful. Never cut a young tree standing by itself, if it is thrifty and of good form. One taken from a clump will give more room for those that remain. The owners of tracts of timbers often cull out clumps in this way, leaving the more perfect trees, so that they can grow faster and unhindered.

Select the tree and be sure that the limbs grow alternately on one side and then the other. Cut it down, sharpen the butt chisel fashion, and then remove the limbs. Be sure that these cuts are straight across.

Such a ladder, when set in the ground, will not turn from the weight of the climber. It is light enough to be moved from place to place. And when not in use, it can be set in the ground in camp and used to hang things on.

THE CAMP BELL.

In the hills or woods we need signals to call each other in time of emergency. It might be called a bell because its tone more nearly resembles that of a bell than anything else. It is mounted at the top of a post or pole out of the way and the clapper attached to a cord which hangs within reach.

After getting the post, bolt a steel disk from an old disk harrow at the top. The disk is not set tight against the post but separated from it by a short piece of pipe placed over the bolt.

A few inches below the lower rim, cut a rectangular hole through the post, and through this fasten, also with a bolt, a rocker made from a hardwood stick. It should operate freely. In the outer end bore a hole half-way through the wood and insert a short bolt with the head uppermost so that when the other end of the rocker is pulled down the bolt-head will strike the disk. Attach a cord to the other end and then wrap a rubber band cut from an inner tube about it to hold the clapper down out of the way.

If a disk is not available, an old circular saw or a flat piece of steel will do instead. The steel should not be bolted too tight, as that will destroy some of the sound.

SOME CAMP LIGHTS.

Usually the best of camps at night is dark, very dark. Unless some safe lights are provided the camp is not only dark but dismal. You can hardly get along without a good camp light either. The ruddy, uneven glow of the camp-fire is tiresome to any eyes and should not be depended upon for working after dark.

If candles are kept out of the draft they make a good, cheap light. A good lamp that uses a portion of candle will cost nothing, but the lamp should be made at home before leaving. A pound coffee-can of bright tin provides the protection from draft and also serves as a reflector. This is nailed to a wood cleat one inch thick and two inches wide about ten inches long which is, in turn, nailed to the back of a two-inch block serving as a base.

Holes are punched through the can, from the outside in two opposite places. Two or three will be sufficient for the top, but six or eight should be provided for the bottom. The jagged edges thus made offer a security for the candle and the remaining holes insure ample air draft. This can be set anywhere so long as it shines in the direction toward which the wind is blowing.

A light may be made of an oil-soaked stick supported on two green stakes. This light will burn a long while, but is of use only in larger camps or for signaling.

In dense woods a light on a limb will prove convenient, for it is protected from winds and will light up a considerable area. A board is suspended from a horizontal limb by means of wires. A sheet of tin or galvanized iron is nailed to the rear edge and single shingle nails driven through the board from the underside at six-inch intervals. The stubs of candles are then securely mounted on this row of nails. The fires are run through the ends of the board and the upper ends bent into hooks to fit over the limb. Each end of the board should also be protected from draft by a piece of tin.

The flash-light is quite necessary in almost any camp. Use a standard support that can be cut in almost any thicket. A slab of the trunk is left joined with a branching limb and the light held in the notch of this limb. A single rubber-band or piece of string will hold the light in place. This little flash-light stand can be moved around in the tent or right out in the open.

Remember that these lights must be watched carefully. A little flame can do a lot of damage, once it gets a start. Camping is great sport, but be careful. Protect the woods and trees from unnecessary waste.

POULTRY FARMING IN CANADA

Since the success which attended Canada's first overseas exhibition of her poultry at Wembley and at Barcelona, Spain, in 1924, Canadian poultry breeders have come to attach a much greater and wider importance to their industry and become more active and energetic in fostering it. Among other resolutions adopted at the annual meeting of the Canadian Poultry Association was one to ask Government assistance in the shipment of live poultry breeding stock to Great Britain and Europe generally with the object of building up a market for Canadian poultry overseas. Recently two hundred White Wyandottes from the ranch of the Hon. J. S. Martin, Ontario's Minister of Agriculture, left the Dominion consigned to the British Isles, Sweden, Holland, Denmark and Ireland.

This official interest in the poultry industry synchronizes with the exhibition of a marked degree of interest from many directions in the possibilities of engagement in the poultry industry in Canada. Properly entered upon and intelligently pursued, there is unquestionably opportunity for the expansion of poultry farming in Canada, and certain districts offer peculiar advantages in this connection.

CANADIAN POULTRY INCREASING.

The number of poultry in Canada is showing an increase, there being 42,434,000 of all kinds throughout the Dominion in 1924 as compared with 39,840,300 in the previous year. According to the latest returns there are 98.6 per farm in British Columbia; 79.9 in Alberta; Ontario 79.1; Saskatchewan 76.2; Manitoba 61.7; Prince Edward Island 60.4; Quebec 49.7; New Brunswick 28.2; and Nova Scotia 17.9. The country's output of eggs is likewise on the increase, this in 1924 amounting to 212,648,685 dozen worth $50,322,439, as against 202,185,508 dozen worth $48,770,780 in the previous year.

A rather curious situation exists in this industry in as much as Canada, whilst producing voluminously and exporting substantially of eggs, is under the necessity of making large imports each year. In the last three calendar years Canada's egg exports have been respectively 3,619,356 dozen worth $1,417,487; 2,900,111 dozen worth $1,030,460; and 2,716,604 dozen worth $1,007,837. Against these there have been imports of 8,140,549 dozen worth $2,476,906; 6,623,251 dozen worth $2,087,306; and 4,980,709 dozen worth $1,529,107. The greatest bulk of exports go to the United Kingdom, but quantities are also shipped to the United States, Bermuda, Newfoundland, St. Pierre and Miquelon and other countries. More than half the imports come from the United States, and others from the United Kingdom, China and other countries.

OPPORTUNITIES FOR THE INDUSTRY.

Opportunities for poultry raising in Nova Scotia are considered good, particularly along the territory served by the Dominion Atlantic Railway. No trouble whatever is experienced in disposing of the product, eggs and chickens. The nearby markets of Halifax and Saint John offer outlet for all products available, and conveniently adjacent to these are the large centres of the Eastern United States.

In British Columbia, poultry raising is carried on largely in the coast district of the Lower Mainland, Vancouver Island, and the adjacent Gulf Islands. The Poultryman's Exchange has its head office in Vancouver with a branch in Victoria, and handles poultry and eggs co-operatively for its members. In other districts similar co-operative organizations exist. Land generally runs from $100 to $500 per acre cleared, with possibly some buildings. The chief poultry instructor of the Provincial Department of Agriculture advises the securing of five acres of land, and gives as other requirements not less than $5,000 capital, some experience in the industry, and a willingness to undertake some additional form of farming, such as growing small fruits and vegetables and keeping one or two cows.

Combining Beauty and Utility.

Beauty and utility are valuable properties in poultry, but one can not have, in a supreme degree, both beauty and utility in any breed of fowls. The ideal, however, is not to be cast aside lightly. Some degree, perhaps a reasonably high degree, of both properties can be attained.

Take the general purpose fowls—they are useful and they are beautiful, but when bred with an eye to production of eggs primarily, they lose not a little of their beauty and their market qualities. When bred solely for their beauty, some degree of their useful qualities is lost.

The testimony of all practical poultry breeders upon this point is abundantly convincing. Barred Plymouth Rocks, if bred for eggs, lose their typical shape and, what is more, their beautiful coloring. They, like Wyandottes, tend towards the Leghorn type when so bred. There are, of course, occasional chickens which seem to preserve their original type, but they are exceptions.

The poultry breeder should, therefore, decide what shall be his main aim—the production of eggs, of table poultry, or of beauty. And that aim should be rigidly adhered to. If it is the production of a very large number of eggs, he will not discard from his matings the plainest hen which has proved her laying ability; if it is the finest table qualities, he will not reject a bird that possesses the desired type, even if she is an indifferent layer; if it is beauty, only the most beautiful fowls will grace the breeding pen. But when he can, without losing sight of his chief purpose, unite other desirable qualities, he will do so.

Selection for the purpose to be realized is practical breeding.

One great German writer (I think it was Richter) has said: "If I were offered truth in one hand, and the search for truth in the other, I would unhesitatingly choose the latter." I quote from memory, but the idea I know is correct, even if the wording is inaccurate, and every real breeder will acknowledge the truth it expresses.

Let us, therefore, make a proper use of this slogan, and strive to make the useful more beautiful and the beautiful more useful. Let us hold fast to our main purpose, whatever it may be, of producing a strain of great layers, or of splendid table fowls, or of sure winners at the shows.—H. S. B.

The only quadruplets on the continent, now 18 months old. At their birth, the parents, Mr. and Mrs. Thos. Mahaney, of St. John, N.B., received the king's bounty from his majesty.

Grease spoils the hatching egg. While riding through our park recently with a friend, I said to him: "Henry, have you noticed that we do not have nearly so many sparrows as we once had?" He admitted that I was right. I then said: "I'll tell you the reason they are decreasing in number. The automobile is responsible. Dripping oil and grease on the streets and roadways get on the feet and feathers of the birds, is then transferred to the eggs, and consequently they do not hatch." Farmers should be careful that waste oil and grease from autos and farm machinery is disposed of in a way that it can not come in contact with the fowls, or the same thing will happen during the hatching season.—H. I. P.

A sandy soil is the most sanitary for poultry. Such ground being porous is readily cleansed by rains carrying all filth into the soil.