TOOLS FOR THE FARM SHOP

An assortment of tools absolutely necessary for a farm shop is listed as follows:

1 Cross-cut hand-saw, 24", 9 pt.
1 Rip-saw, 24", 5 pt.
1 Jack-plane.
1 Ratchet brace, 10".
1 Set of auger bits in canvas roll.
1 Expanding bit with two cutters, cutting from ⅞" to 2½".
1 Framing square.
1 16-oz. nailing hammer.
3 Screw-drivers, 4", 6" and 8".
1 Set 4 wood-chisels, ¼", ⅜", ¾" and 1½" socket-firmer, to be furnished with handles.
1 Half-round wood-rasp, 10".
2 Mill files, single-cut, 8" and 10".
1 Adjustable wrench, 8".
1 Cold chisel, ⅝".
1 Hack-saw frame, 8", with 1 dozen blades.
1 Putty-knife.
1 Glass-cutter.

Another list of tools not needed so often, but mighty useful, is as follows:

1 Nest of compass-saws.
1 Pair dividers.
1 Pair slip-joint pliers.
1 Drawknife, 8".
1 Spokeshave.
1 Sliding T-bevel, 8".
1 Try-square, 8".
1 Carpenter's plumb and level, 24".
1 Saw set.
1 Saw vise.
1 Marking gauge.
1 Set stock and dies.
1 Breast-drill.
1 Pipe-wrench, 14".
1 Set gimlet bits, ⅛" to ¼", by thirty-seconds.
1 Forge with blower, 3".
1 Pair tinner's shears.
1 Wood mallet.
1 Ball-peen hammer, 1½ lbs.
1 Steel sledge, 8 lbs.
1 Chalk line, 100 ft.
1 Metallic tape, 50 ft.
1 Anvil, 150 lbs.
1 Revolving leather-punch.
1 Soldering copper.
1 Copperized oil-can, 4½ oz
1 Pocket folding rule, 4 ft.
1 Wood vise mounted on bench, 8 ft. long.
1 Blacksmith's vise, 100 lbs.

This much is certain—there is no use in getting poor tools. Buy those bearing a good name. Do not go out and buy a whole bunch of tools at one time; buy them one at a time as they are needed.

Live Stock in 1925.

The meat trade review of the Markets Intelligence Division of the Dominion Live Stock Branch for December is, in its introductory remarks, rather more of a summary of the year's business than of the month. It is most decidedly cheering and encouraging. During 1925, says the review, the British market for our cattle competed with our domestic trade, in itself very strong, in a remarkable manner, thereby maintaining prices on all good sorts of feeders and export butcher stock at very satisfactory levels. All told 110,257 head of cattle were moved overseas as compared with 82,086 in 1924 and 56,649 in 1923, an increase of 34.3 per cent. over the previous year and of nearly 100 per cent. over 1923. Public stock yards sold approximately 945,000 head of cattle in 1925 as against 857,500 in 1924. Indications were of a strong trade in the East for the Western provinces.

It is estimated that the increase in hog sales revenue in 1925 over 1924 was about fifteen million dollars. Prices ran anywhere up to $8 per hog higher on good bacon hogs in 1925, over the previous year. The contributing factors to the situation, says the review, were an excellent market in England for our bacon and hams, an exceptionally keen domestic demand, a sharp inquiry for our hogs from the Pacific coast States, which absorbed around two million dollars' worth, and a general improvement in the type and finish of the hogs marketed.

Nothing, adds the review, could be more encouraging than the way in which our bacon is gaining in favor on the British market, our sales being about twenty million pounds more in 1925 than in 1924 and the total being in excess of 120,000,000 lbs.

The fly in the ointment is a tendency apparent during the latter months of the year to overfeed and over finish the hogs put upon the market. This, if persisted in, must have a disastrous effect on the export demand.

The sheep industry experienced a somewhat quiet year, but on the whole was encouraging, although the business in wool was a little disappointing. Choice lambs were in good demand and are likely to continue so. Good breeding stock is also in demand. Supplies were rather scanty but 26,000 head of lambs were exported in 1925 against 9,000 the year before. Also 1,500,000 lbs. of mutton and lamb were shipped out of the country compared with only 198,000 lbs. in 1924.

Choose Good Milkers for Raising Pigs.

In choosing brood sows too little attention is paid to udder development and indications of milk production. Both breeders and swine judges err in this regard.

A recent experience illustrates very well, although it may be a bit extreme. Ninety-five students recently participated in a college judging-contest, and several classes of hogs were judged. In one ring of under-year sows there were two notable individuals, one a flashy sow with beautifully arched back and good sides, while the other was a bit straight on top but very long both in body and underline.

One outstanding difference between the two sows was udder development. The first sow carried but nine teats, one blind, with the front pair placed nearly at the middle of her belly. The other carried twelve prominent teats, well developed, all well spaced and well placed. You can readily see why one sow was more valuable than the other, assuming that both should farrow ten or more pigs.

Yet, out of the 95 student judges, coached by livestock professors, less than 15 made adequate reference to udder development and brood-sow qualities in giving reasons on that ring of sows. Possibly several had noted the difference but forgot to mention it when the time came. However, too many of them were thinking and talking just "hogs" instead of "breeding sows."

Years ago Professor Henry reported that it requires 293 pounds of feed for 100 pounds of gain on pigs going from 15 pounds to 50 pounds in weight, whereas it takes 400 pounds of feed for 100 pounds gain on pigs going from 50 pounds to 100 pounds each. Pigs are suckling most of the time while going from 15 pounds to 50 pounds in weight. They get their feed in the form of milk and the mother must have constitution and digestive capacity in order to supply to the mammary glands the nutriment from which milk is secreted.

Has any one seen a ton litter, the dam of which was not a good suckler?

Feeding Veal Calves.

For the first two weeks the calf should be fed three times daily. During the first week it should receive eight to ten pounds of milk a day and during the second week ten to twelve pounds a day. Beginning with the third week, milk and grain supplement, or skim-milk substitute and grain supplement, can gradually replace whole milk. By the end of the third or fourth week, therefore, according to the size and vigor of the calf, the whole milk can be omitted from the feed. The amount of skim-milk can gradually be increased to 16 or 18 pounds daily.

The grain is best fed dry, beginning with a handful after feeding the milk. When the calf is one month old and is being fed entirely on skim-milk, or skim-milk substitute, clover hay and grain, the amount of grain can be one-half pound daily. At the end of two months it can be one pound, and at the end of three months two pounds daily. No further increase is necessary until the calf is six months old. A good grain mixture consists of 100 pounds of cornmeal, 100 pounds of ground oats, 100 pounds of wheat bran, 50 pounds of linseed-oilmeal, and eight pounds of blood flour.

If the supply of skim-milk is limited, various substitutes can be employed after the calf is 30 days old. Commercial calf-meals give fair results, and vigorous calves result from their use without milk after the calves are four weeks old. A home-made calf-meal can be made of equal parts by weight of hominy meal, red dog flour, linseed-oilmeal and blood flour. It is prepared by stirring one pound into seven pounds of water at a temperature of 145 deg. F. and allowing the whole mixture to cool to 90 deg. F.

Storage of Ice.

The saving of a few gallons of cream makes the storage of ice well worth while. Cream handled under cool conditions will grade higher than cream not cooled.

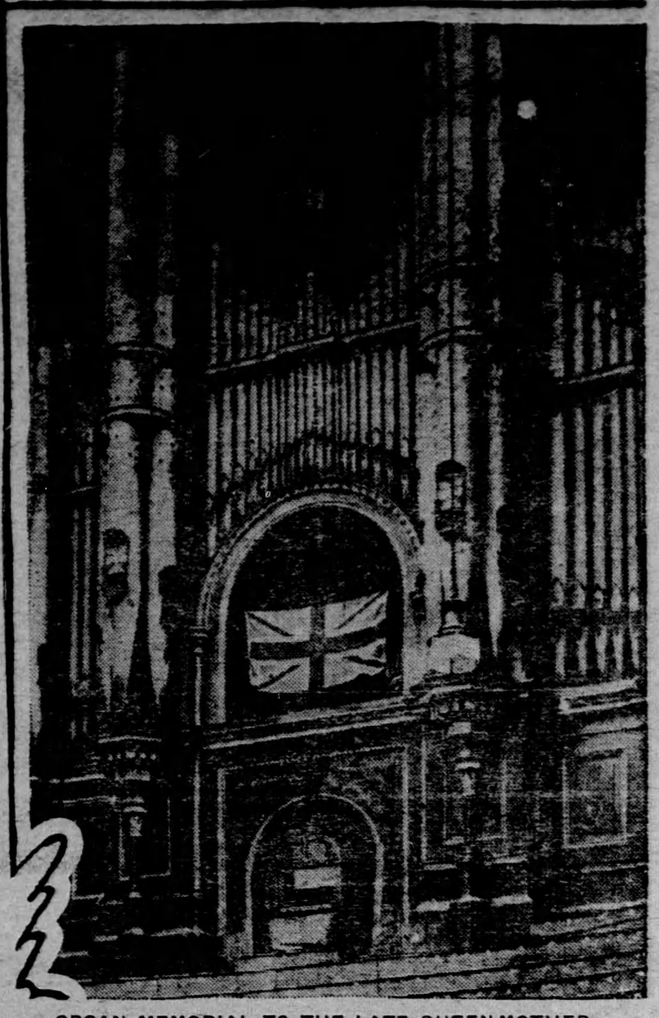
Success in storage depends upon the following conditions:

1. The ice must be secured from a clean body of water.
2. The ice cakes should be cut all of a size.
3. Store the ice on a cold day, when everything freezes dry. It is easier to handle and keeps better.
4. Pack the cakes closely, fill cracks with crushed ice.
5. Use at least 12 inches of sawdust beneath, on the sides and above the mass.
6. Provide good circulation for air in the building.
7. See that the foundation is well drained and that the walls are reasonably tight.
8. When removing ice for use, cover in again with dry sawdust.
9. Store in a location that is naturally cool.

A Bathroom Substitute.

Not liking a washstand in our bedroom we emptied a large clothes press which was located close to our bedroom. A large washstand, a bureau, a large jar for waste water, a box of bath towels, a large tub and a painted floor covered with a big washable rug, furnished it comfortably. As we have no bathroom we can bathe and spatter all we wish and keep our sleeping rooms free from disorder. We could not do without it now.—F. R.

Weeds are killed easiest before they are sown. In other words, sow clean seed. Home-grown seed should be run through a seed-cleaner to take out weed seeds. You can take most of 'em out of the seed grain that way.



ORGAN MEMORIAL TO THE LATE QUEEN-MOTHER

King George has approved the plan to preserve as a memorial to Queen Alexandra the beautiful organ in her former home, Sandringham Palace. The work of restoration is now in progress.

New Ways to Serve Oranges.

Orange conserve is made with six oranges, four cupfuls of sliced rhubarb or cranberries, one lemon, one cupful of seeded raisins, four cupfuls of sugar, one cupful of walnut meats broken into pieces. Grate the rind from the oranges and lemon. Cut the pulp in slices, discarding the white membrane and the seeds. If sliced rhubarb is used place it in a colander and pour boiling water over it, then drain thoroughly. If cranberries are used, cut them in halves, place in a colander and run cold water over them to remove as many seeds as possible. Mix the fruits, grated rind, sugar and raisins. The fruits and raisins may be chopped or cut into pieces. Cook slowly until thick, then add nuts. Cook five minutes after adding nuts and pour into sterilized glasses. Cool and seal with paraffin just as you would seal canned fruit.

Orange Jelly requires six oranges, three lemons, cold water, sugar. Cut the oranges and lemons in paper-thin slices with a sharp knife, cutting through pulp and rind and discarding seeds. Measure, and to each cupful of the mixture add three cupfuls of water. Bring to the boiling point quickly and boil vigorously for one hour. Pour off all the clear liquid and measure, and to each cupful of liquid allow one cupful of sugar. Boil until it jells when a little is dropped on a cold dish. Pour into sterilized glasses and when cold and firm seal with paraffin. The remaining liquid that is not clear can be made into a second quality of jelly. Do not throw this liquid away.

Orange Puffs are a novelty. To make, sift into a mixing bowl: One and one-quarter cupfuls of pastry flour, one-half cupful of sugar, two teaspoonfuls of baking-powder, one-quarter teaspoonful of salt. Add one-half cupful of milk mixed with two egg yolks, one tablespoonful of butter (melted) and one-half teaspoonful of grated orange-rind. Beat two minutes, pour into six greased muffin tins and bake 25 minutes at 250 deg. F. Serve hot with orange puff sauce.

Orange Puff Sauce: Put two egg whites in a bowl with a few grains of salt and beat until very stiff; add slowly (while beating constantly) two-thirds cupful of powdered sugar, juice of one orange and juice of one-half a lemon. Serve as soon as possible, as the sauce will separate if it stands.

MONO AND POLY

BY FRANK BELLEW.

"Words—words—words."—Hamlet.

Where I live, in the State of Orthography, we have two neighbors—one called Mono Syllable, and the other, Poly Syllable. We call them Mono and Poly for short.

They are both very nice people in their way, but Mono is the general favorite, particularly among the children, because they always understand what she means; whereas Polly bothers them dreadfully with her big words and grand ways.

Mono, who comes from the North, is quite small, with light hair and blue eyes, but Poly—who comes from the South—is large and tall, with black hair and dark eyes.

Some of the old folks are very fond of Poly and associate a great deal with her, but the children look scared when they see her coming, and run off, and play and romp and have fun with Mono, for Mono is very fond of fun, while Poly prefers ratiocination—as she calls it—or, at most, brings down her dignity to enjoy a little humor.

Now, just to show the difference between the two—when the children are playing with their little pets, Poly will come striding along and say that one of them (the pets) belongs to the Feline species, and is carnivorous, whereas Mono will call it a cat, and say it eats meat, and they all know what she means. Another pet, Poly will say, belongs to the canine species, Mono calls it a dog.

Poly tells the children that their candy has saccharine properties, Mono says it is sweet. Poly will draw the attention of Tommy Tidy to some oleaginous matter on his apparel, and Mono will tell him there is a grease-spot on his vest.

They both mean the same thing, but every one can understand Mono; whereas only a few of the old folks understand Poly, and many of the best and most learned among them do not like too much of her company.

I do not mean to say that Poly Syllable is not a very good and useful person. No, she has done great service in the world, and I want you to get acquainted with her, so that when you find yourself in the company with which she mixes, and read the books she writes, you may understand them.

Still, stick to little Mono as your general companion in the ordinary walks of life.

If, when you grow up to be a man, you wish to become a doctor, or a minister, or a lawyer, or a chemist, you will find Poly a very useful—yes, a very necessary—friend.

Now, I have no doubt that, knowing as little as you do of Poly, and what a good, sensible creature she is, you would be just as much frightened of her as Tommy Tidy was the other day, if you were to meet her under the same circumstances. I will tell you how it was.

I was walking down the road, with little Mono, past Squire Richman's barn, when we came suddenly upon Tommy Tidy and Poly Syllable.

Tommy was seated on a rock by the roadside, with an apple in his hand, and crying, his clothes somewhat torn, and his hair all over his wet eyes and red nose.

Poly was standing up, looking very much puzzled and shaking her finger at him.

"I have been endeavoring," she said, "to explain to this juvenile my conjecture that his paternal relative would castigate him severely, if my hypothesis is correct, that he has been purloining the pomological possessions of the opulent agriculturist proprietor of this repository!"

"Boo-oo-oo!" whimpered Tommy.

"Oh, I will ask him!" said Mono. "Now, look here, Tommy Tidy! Miss Poly says this: 'I have been trying to explain to this youth that I think his father would give him a bad beating if my guess is right that he has been stealing apples out of this rich farmer's barn.'"

Tommy's face lighted up.

"I guess my father won't beat me, for I guess he gave me the apple himself, and I guess I just fell over a stone, and I guess she don't know what she's talking about!"

And Tommy Tidy ran off, laughing and skipping and biting the red apple all the way down the road.

WHAT DO YOUR BOYS AND GIRLS READ?

BY MRS. WILL RATCLIFFE.

It is high time that Canadian parents should be alarmed at the amount of trash, in the form of sex literature, that is falling into the hands of their boys and girls. Filth from across the border flows into our Canadian homes to wreck our Canadian youth. A generation ago, we were troubled over the effect that the dime novel had upon our boys. We were grief-stricken when they held up the officials of a bank and escaped with the booty, not for the sake of the money, but to get the thrills that accompany a hold-up, be it an individual, a house or a railroad train. There can be no question that the literature of that period was responsible for the downfall of many a mother's dearer-than-life son.

To a great extent, this detective blood-and-thunder stuff has seen its day. It is supplanted by the sex story that seems to be taking the reading world by storm. The harvest of the former literature was the loss of property, freedom and life; of the latter something far more valuable, the good name and morals of our young people.

What a people read, that they are; and, to see where we are headed, one has but to look through the American magazines of so-called "life stories," published by concerns which know that their publications supply the demand of a class of people who are moral lepers; the concerns that, for the love of money, place in the hands of the young, stories that are not true to life (though so claimed), stories that will lead youth astray much more certainly than the detective story.

THE SCARLET LETTER.

Since the dawn of civilization, down to the present time, a woman who is marked by the scarlet letter may live so that she will regain the respect of good men and women, but the door to the social world is eternally closed to her, and the black spot on her name can by no means be erased. No man, unless he be her inferior in morals and intellect, will ever take her as a wife.

It is not right for the woman alone to be placed beyond the pale of society, while the same society closes its eyes to the past of the man who has been her companion in wrong-doing; but such is the case. We can not change it. Woman, like a used postage stamp, once inked, is done for, and any writer who preaches otherwise lures the innocent into a life like that of the leper, who may be cured but is so disfigured as to be eternally shunned.

The publishers of these magazines manage to get their publications through the mail, permitting their writers to go just as far as they please in writing of the things that men and women have always held sacred, just so they include a little preachment and say that these things are wrong. They stop right at the edge of vulgarity and many of them hardly stop there.

After years of observation, we know that the influence of such literature is bad, but what can we do when the publishers keep within the law? When we tell a child not to read a certain book, that the book is bad, we right there plant a desire in that mind to see for itself what we term "bad."

GOOD BOOKS ARE FRIENDS.

We want to cultivate a love of reading in our young people. Books can be friends, safeguards, companions, educators. They open up another world to us, enriching the mind. But there must be supervision over the books and magazines which come into the home, and there must be no dearth of what we know to be good reading. There is an inexhaustible supply of wholesome fiction and interesting books on history, travel, biography and adventure, and if this be supplied, our boys and girls will be trained to appreciate the true and sense that which is false.

Talk it over, parents. Realize the dangers which surround your children, and protect them with an invisible wall built by training them to be clean-minded, by informing them of the results of wrong-doing, and by supplying them with opportunities for normal pleasures and food for the mind as well as the body. Good magazines cost less than broken hearts. Good lights by which they can read and good books are better than empty homes. In these days of traveling libraries, no one need starve for good reading.

Children's Foods.

Cereals best suited to a child's diet are rolled oats, rolled wheat, wheatina, cream of wheat, farine, hominy, cornmeal, pearl barley. All these are cooked four hours in a double boiler and served with milk.

Prepared cereals, such as cornflakes or shredded wheat, are expensive in comparison with the cooked cereals.

Fruits are good for children and should be given daily—fresh apples, peaches, pears oranges and grapes; or stewed fruits such as prunes, apples, rhubarb, apricots, peaches, pears, figs, dried peaches or dates.

Vegetables are just as important. Like fruits, they should be given daily. As well as supplying valuable mineral matter, vitamines, carbohydrates and bulk, they lend variety to the meals. Those most suitable for children are: beets, carrots, onions, cooked celery, spinach, peas, string beans, asparagus, squash, marrow, chard, lima beans and lettuce (cooked). Spinach is particularly valuable on account of the iron which it contains.

If care and thought are taken, food can be easily selected which will contain adequate amounts of mineral matter and vitamines in combination with protein, fat and carbohydrate.

Mineral matter and vitamines are contained chiefly in fruits, vegetables, eggs and milk, and—providing these are given their proper place in the diet—there should be no deficiency on that score. With these, too, the necessary bulk is supplied to keep the intestines in condition. Bran in cereal or muffins and whole wheat bread also are excellent means of adding bulk to the diet.

Hints Worth Taking.

A pinch of soda added to any boiled syrup will keep it from crystallizing. A teaspoon of vinegar added to home-made syrup will keep it from candying after it stands.

A teaspoon of vinegar beaten into boiled frosting will prevent it from being brittle or breaking when cut.

After boiling salt beef, leave two or three carrots in the liquid until cold. The carrots will absorb the salt and the liquor can be used for soups.

Dissolve the sugar used in making fried cake, in milk, and they will not absorb the grease as readily.

High Courage.

Of a mother, a simple but charming woman who died and left several small children, a friend wrote this touching tribute: "I never knew a braver woman. To face life's little things dauntlessly, to finish the day's job in spite of weariness, to answer illness with a jest and to fight back pain for the sake of husband and children is the highest form of courage. In certain moods common, everyday work seems rather useless, but after all it is the pushing and pulling of simple men and women that make civilization."

Alfalfa hay is one of the best and cheapest feeds for brood sows in winter. Let the sows eat right from the stack if that is the handiest way. Another good way is to feed it in a rack.

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