THE FARM BUSINESS WOMAN

FANCYWORK FOR SCHOOL BILLS.

Last year my daughter went away to work her way through school, and it is a great satisfaction to me now to know that I can send her an occasional sum of money. This is the way in which I have accomplished it:

I used to spend my spare time doing fancywork; so when I overheard a woman say, in the large general store where we trade, that she would like to have several of the stamped dresses that come already cut out and ready to embroider, if she could do that kind of work—I spoke up and offered to do the embroidering for her. She seemed pleased and bought three dresses. After that the proprietor of the store allowed me to place two finished dresses in his display window. A small advertisement in the local paper helped to advertise my work. I do not make the dresses; I simply embroider them, and the work is like play to me. —A. M.

MONEY IN ANGEL FOOD.

When I found that for various reasons I could not raise poultry to furnish me with a little spending money, I did not sit down and bewail the fact. Not much. I took stock of my abilities and found that I was able to bake angel-food cakes as well as I could raise poultry "Why not bake cakes to sell?" I asked myself. So, acting on this happy inspiration, I bought the necessary ingredients and utensils, inserted an advertisement in the daily newspaper to the effect that I would bake fresh angel-food cakes for so much per cake, according to size, and then eagerly awaited results.

It wasn't long before orders began to come in. Women who were entertaining made such requests as "Would I please bake them one or perhaps two cakes?" I could and did.

My cakes were found to be made of the best materials and were always fresh. Consequently, my orders increased continually, and I later even added home-made candy, rolls and mayonnaise to my list of products. All my things sell so well that I now enjoy a liberal supply of the much-wanted spending money.—J. D. J.

ANTIQUE ACCESSORIES.

There are so many people interested in collecting antique furniture these days that anyone who can make the old-fashioned knotted bedspreads and hooked rugs should have little trouble in disposing of her handiwork at excellent profit.

I enjoy work of this kind and find it possible to pick up many a welcome dollar during my leisure hours.

The design of the bedspread is simply filled in with French knots placed close together. The Sunflower, Snowball and Bowl of Roses patterns are the most popular. The finished spread sells for from ten to twenty-five dollars, depending, of course, on the work involved and the materials required.

The famous hooked rugs, made of heavy woolen thread, in natural colors, to match these bedspreads, rival the most exquisite Oriental rugs, and complete a set worth many dollars. —P. W.

QUICK LUNCHES FOR MOTORISTS.

"Lunches and Refreshments Served at All Hours," is the invitation over our mail box that attracts many tourists every day from the automobile highway in front of our house. Some days, when I have fresh Frankfurters or buttermilk, there are special signs.

I use a small alcohol-lamp stove for making egg sandwiches, and a vacuum bottle of hot water for serving instantaneous coffee, tea or cocoa. Cold milk and lemonade add to the variety of drinks, and buttermilk at five cents a glass brings in many nickels. If things are kept handy, it is surprising how much money can be made with so little expenditure of effort.—E. S.

FARM TOOLS TO RENT.

My husband had a rather expensive fertilizer planter or sower, which he loaned every spring to the farmers around us for twenty-five cents an acre. But it seemed that they usually forgot to pay, and in the spring rush work bothered my husband so much that he refused to lend it.

I wanted some extra money, so I said that for half the profits I would take charge of all the hiring. This I have done for four years. The farmers bring the machine into the yard and pay me, and I see that every man gets his turn. A great deal of business is done over the telephone. Last spring I cleared ninety-two dollars for my share. It was easily earned money and, in my opinion, an unusual method.

I see to it that the machine is always available for use on our own farm and that it is returned in good order.—C. D. G.

SUMMER-VISITOR PROFITS.

Confronted with the problem of how to run the farm to make it pay without a man to work it and with no money to pay wages, I solved it in this very satisfactory way:

My farm is in a summer-resort village, where the business people of the nearby town own country cottages. There are also motorists coming down to picnic and bathe. I rented the barns and land, except the five acres of orchard around the house.

I bought paper bags, cardboard cartons and plates and advertised my homemade cooking, to be carried away —nothing to be eaten on the premises. The city housewives were delighted to send for me for ready-cooked chickens, squabs, ham, croquettes, salads, pies, fudge and fruit; also for an occasional can or vegetables or an especially nice cake.

My business has grown so that for the three busy months a friend comes in and makes the desserts and candy. These three months furnish me with most of my year's income. I live comfortably in my own house among my own friends for nine months of the year, and do not work as hard as they do. I raise my own squabs and chickens and can my winter apples for summer pies.—S. Allen.

Alma's Party.

BY ELLEN C. LLORAS.

Alma was to have a birthday party the very next time she had a birthday. Mother had promised her that. Perhaps she was thinking about it on that afternoon when she was skipping about in the back yard with a big piece of whole-wheat bread, thickly buttered. She wasn't very hungry anyway, and, dropping the generous piece still uneaten, she went running around the house. It was a crisp, cold January day, so she came in and stood at the kitchen window looking out. "Oh, look, look, mother! Look, it's a party," she called excitedly.

It was, too; for a dozen or more hungry little birds had flown down where Alma dropped her bread and butter, and were picking up every crumb. They were darting about and chirping so merrily that it was just a good time all by itself to watch them. Alma clapped her hands and begged for more bread to feed the birds.

"Why, yes, dear, you may have those stale scraps there in the little pan on the kitchen table," said mother.

Alma wanted to go out and feed the birds from her hand; but they hadn't learned how to play with little girls yet, and were too shy. But oh, how they did fly high, and dip down, and dart about, and chirp the good time they were having among themselves.

After that Alma carefully saved all the stale bread to crumble outside the kitchen window for the birds to come and pick it up. All through the cold months they came regularly.

Then in the long, hot summer days Alma had another kind of party for her birds. At the edge of the back yard stood an old stump, just where it was nicely shaded by a shed in the hottest part of the day. Mother set a pan in the hollow of this stump, and Alma would run out and fill it with water. And such fun as those birds did have, flirting and splashing about in the cool water! Alma is quite sure that her bird parties are just among the very nicest parties there are.

Housekeeping Aids.

Keep remnants of sandpaper in both the kitchen table and sewing machine drawers. Obstinate spots on the bakeboard, tables and frying pans yield readily to sandpaper rubs. When sewing, if the machine needle becomes blunt, renew its point by stitching through several inches of the sandpaper.

To cleanse and freshen lace that cannot be washed, rub a mixture of powdered starch and borax well into its threads; shake out and cover with a clean supply of the mixture and lay the lace away for several days, then bring it forth and shake until the last fleck of powder is removed.

Yellowed ivory can be bleached by repeated washings with white soap and water and drying in the sunshine. When thoroughly bleached, wash in clear water and polish with chamois.

Knitting silk is fine for darning stockings. The needle weaves smoothly over and under the threads and a much neater result is obtained than with the use of darning cotton.

An effectual marble-cleaning preparation is made of equal parts of pumice stone and fine table salt, diluted with water to the consistency of cream. Smear the mixture over the marble surface and permit it to stand until the stains disappear. Finally wash the surface with strong salt water, rinse and wipe dry.

A Delicious Conserve.

Here is a conserve which is both delicious and economical, having for its base red currant jelly. This jelly is made in the ordinary fashion, but a few minutes before it is ready to remove from the fire into each measure is dropped a handful of red raspberries. This gives a blended flavor of currant and red raspberry, with the latter predominating. This method minimizes the amount of bothersome seeds, and where red raspberries are expensive it is a much cheaper conserve than one made entirely from the berries.

If you planted some trees this spring and if the weather has been dry, draw away the surface dirt, pour in two or three buckets of water, then return the soil.

The right amount of dryer for paint is one-half pint to the gallon.

Care of the Nails.

When it is realized that well-groomed nails are indicative of personal cleanliness and even of character, one will scarcely begrudge the few moments required to keep the finger tips in the pink of perfection.

A thorough home manicure may be accomplished in fifteen or twenty minutes, and this should be a weekly ritual. File the nails according to the shape of the fingers, avoiding absurdly pronounced points. Remove the fluffy edges with a few deft strokes of the emery board.

Next soak the hands in warm—not hot—soapy water to soften the cuticle. If the cuticle does not yield sufficiently to this softening influence a good cuticle cream is recommended. Or if the nails are brittle and the flesh at the sides is horny use warm oil instead of soap and water for the softening process.

With the orange stick gently free the nails of overgrowing cuticle, gently pushing it back at the base of the nails to form well-defined half moons. If the cuticle is ragged clip it ever so carefully, but whenever possible avoid the use of the scissors.

Often the surface of the nails is uneven and covered with ridges. Treat this condition with a paste of powdered pumice and cocoa butter to produce a smooth surface which will take an easy polish.

Now apply a whitening cream under the nails, pressing it well in with the orange stick.

The nails are now ready for the polish which may be either a tinted paste or of the dry variety. If the former is preferred it is dabbed on each nail, whereas the latter is applied to the buffer. In either case the desired lustre is produced by a moderate buffing. If the nails break easily avoid vigorous buffing. For such nails an almost imperceptibly tinted liquid polish is best.

When the buffing process is completed dip the fingers in warm sudsy water, removing all traces of powder and paste with the nail brush, meanwhile shaping the cuticle with the towel and giving a final shine to the nails with the palms of the hands.

To preserve the well-groomed look of the nails between manicures, remember to push the cuticle back each time the hands are dried. Apply a cuticle cream on ice every night to keep the cuticle soft and pliable. Once this habit is established there will be no need of using the scissors with their attendant hazard of wounds and hangnails.

Here are the important tools the home manicurist will need: A long, slender file of fine, flexible steel; a pair of small, sharp cuticle scissors, also of good steel; emery boards; large and small orange sticks; a good-sized buffer with a removable chamois surface.

Select these articles for practicability rather than for appearance, since they are no longer displayed on the fashionable dressing table. The cosmetic needs include polish, whitening cream, cuticle cream, cuticle ice, pumice and cocoa butter.

Potato Yields.

Not all the results from potato spraying are noticeable in the field. The good effects are carried through to the bin in preventing storage rots.

Potato spraying with Bordeaux and other copper sprays is done largely to control early and late blights and to prevent leaf-hopper injury. The increased yield which may be expected at digging time depends upon whether these troubles occur during the growing season and upon the effectiveness of the sprays.

Where these troubles do occur the increases from spraying as measured at digging time should be substantial. In case late blight is present the increased yield will be further augmented by a prevention of late-blight rot in storage.

In checking up on spraying increases in the field it has been customary to leave check plots, or unsprayed rows, through the field. An insect like the leaf hopper, which is repelled by copper sprays, will go from sprayed to unsprayed vines in this event and, no doubt, do more damage there than they would on the same area if the entire acreage were unsprayed. In the case of hopper burn, therefore, a check at digging time is likely to overemphasize the trouple from that source.

In the light of the knowledge that both blights cause definite storage rots which cannot be practically controlled in the bin and that the grower cannot foretell blight or leaf-hopper years, the necessity for more complete potato spraying is clearly proved.

Summer Pruning, Watering and Fertilizers for Roses.

Summer pruning of roses is essential for best results, says Prof. A. H. Tomlinson, O.A.C. Old flowers should be cut away, and dead growth or weak shoots should be treated likewise. Old flowering shoots, immediately after the flowers have done, should be cut back, especially early in the season to a strong prominent bud. With Teas and possibly Hybrid Perpetuals new flowering wood will develop quickly. When pruning is done a quick acting fertilizer should be distributed over the surface, nitrate of soda, acid phosphate or blood meal. After fertilizing, should the season be dry, water the plants well. Early morning or early afternoon are the best periods for the watering of roses; never water late at night except in very hot weather. Mildew and fungus diseases spread rapidly under cold, moist, conditions, so do not create such by watering during cool cloudy weather.

It takes 20 common bricks to lay one cubic foot. In an eight-inch wall, 15 common bricks make one foot of wall.

A washing soil gathers no profits.

HOW TO FATTEN FRYERS

BY R. T. PARKHURST.

When cockerels are about seven or eight weeks old, they should be separated from the pullets. At this time, place the most promising, vigorous, and quick-maturing cockerels that are wanted for breeding purposes in a separate yard or range, and give them the same management as the pullets. As a general rule, all other cockerels should be sold as soon as they are big enough. It is usually good economy to market them as soon as they reach a size for which the market will pay a reasonable price. It is often possible to improve the quality and increase the weight of these market cockerels by fattening either in small pens or fattening-crates.

In pen fattening, the cockerels are kept for ten days or two weeks in a well-ventilated, dry pen that does not allow too much moving about and is sufficiently dark that it has a tendency to quiet them. Somewhat better results are obtained by using a fattening-crate. A simple home-made crate can easily be made. If extensive fattening practice is going to be carried on, it will probably pay to get a galvanized-wire battery, as the batteries are more sanitary and will last much longer. The fattening-crate should be placed in a darkened, well-ventilated room.

The average producer does not realize the value of fattening poultry for market. Only 10 per cent. of the products reaching most fattening establishments are ready to kill. Properly fattened birds show off to better advantage either alive or dressed.

The best breeds for fattening are the general purpose breeds such as Plymouth Rocks, Wyandottes, Rhode Island Reds and Orpingtons. White, buff and red varieties are preferred because of their light-colored pinfeathers.

The length of the fattening period varies from two to three weeks. At the start of the feeding period, the poultry should be starved 24 hours and given no water for twelve hours. The first few days only a little feed is given and the amount is gradually increased until the birds will eat all they want in 20 minutes. The common practice is two feeds at twelve-hour intervals, although occasionally three feeds a day are given. The ration should be the consistency of thick cream. Occasionally a little salt, grit and green feed may be added profitably to the ration. Watch the appetites of the birds and remove those birds which fail to eat. A good feeder can expect about a 35 per cent. gain on springers (one and one-half pounds up), and 40 per cent. on broilers (one and one-half pounds).

A good ration for summer feeding is: 57 per cent. grain oat groats, 40 per cent. corn-meal, 2 per cent. charcoal, 1 per cent. alfalfa meal.

The same ration can be used for both pen and crate fattening. This feed should be mixed with sour skim-milk or buttermilk, to the consistency of thick cream. If skim-milk or buttermilk is not available, use semi-solid buttermilk, or buttermilk curd diluted one part by weight to four parts of water; or, you can use dried buttermilk or skim-milk powder, diluted one part to eight parts of water.

The Green Cabbage Worm—Artificial Control.

Control experiments, involving the treatment in three series of 5,000 early and late cabbages, with Pyrethrum powder and lead and calcium arsenate dusts and sprays, lead to the conviction that under local conditions dusting with lead arsenate and hydrated or air-slaked lime in the proportion of one part to fifteen parts is the most satisfactory form of treatment. The dusts were found more satisfactory than the sprays in that they can be mixed and applied with the aid of ordinary hand dusters, in one-fourth the time occupied in spraying. They spread and adhere well if applied when the leaves are wet with dew, whereas sprays to which soap has been added as a sticker have a low surface tension and much of the liquid is lost in the soil.

In these experiments calcium arsenate dusts gave less satisfactory results than the arsenate of lead dust, the latter giving perfect control. Calcium arsenate applied in the liquid form gave extremely poor results as well as causing some burning to the foliage. Pyrethrum powder used with four times its weight of hydrated lime proved satisfactory, but can hardly be used on a commercial scale as it costs ten times as much as the arsenate of lead dust.

Judging by this season's observations early market cabbages escape serious injury and whether treatment is ordinarily necessary or not must be left to the grower's discretion. For late cabbages and cauliflowers two applications should be sufficient in a normal season, the first about the middle of July and the second four or five weeks later. When the butterflies are very abundant a third application may be necessary early in September.

Well Waters From Farm Homesteads.

In his report for the year ending March 31st, 1925, the Dominion Chemist, Dr. Frank T. Shutt, once more directs attention to the mistake which is frequently make of sacrificing safety for convenience in choosing the site of a well. Ideally the well, Dr. Shutts says, should be at least 150 feet from the nearest building, whether it be house, barn or stable, and the same distance from manure pile, cesspool or other possible source of dangerous pollution.

Examination of water supplies sent to the Division of Chemistry at Ottawa during the year has shown 31.5 per cent. pure and wholesome, 30.7 per cent. suspicious and probably dangerous, 19.6 per cent. seriously polluted and 18.2 per cent. saline (not potable). Although these percentages do not differ materially from those obtained in other years, the doctor states that there is gratifying evidence that farmers are paying greater attention year by year to the purity and care of their well waters.

In all cases Dr. Shutt believes it desirable to secure a fair degree of filtration by lining the well with concrete or puddled clay to a depth of, say, ten feet, continuing this lining, if concrete, one foot above ground level to prevent the entrance of surface wash. A good, sound watertight cover is also of importance. He further says that in a bored well tight sealing is imperative between pipe and rock, and also between joints in the pipe and cover of the wall.

A Clock for Cars.

A little clock which never wants winding has been invented for motor-cars. Its spring is kept wound by an ingenious electric device worked by the current of the lighting batteries.

THE CANADIAN HOMEMAKER

A series of weekly articles covering.

PLANNING . BUILDING . FINANCING
DECORATING . FURNISHING . GARDENING

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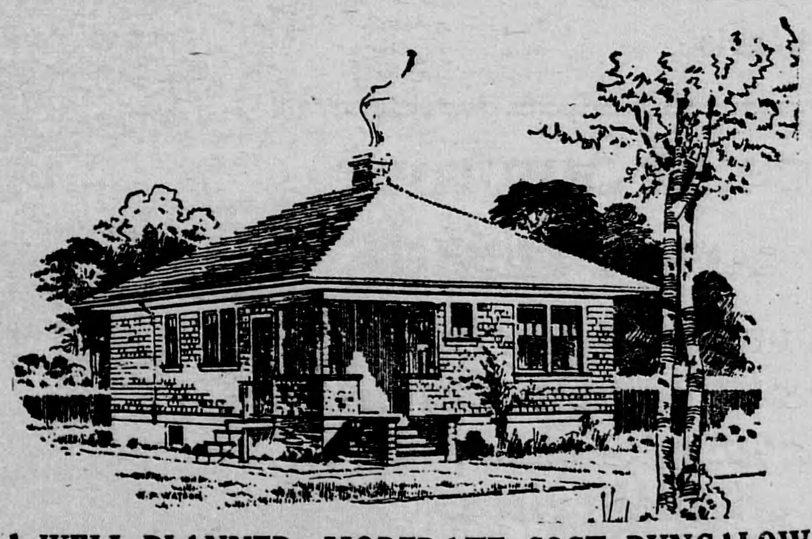
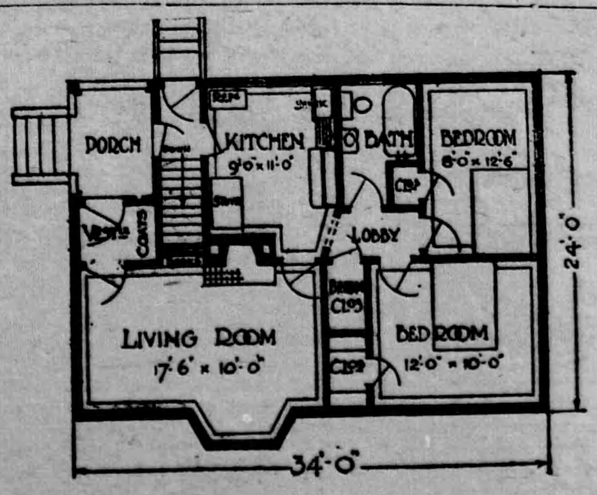


A WELL PLANNED, MODERATE COST BUNGALOW

By Edgar Prain, Architect.

The greatly increased cost of construction above that of pre-war days makes the "own your own home" problem quite a perplexing one for the family of limited means. In addition to the cost of the home itself, the burdens of carrying and upkeep are also greater and often turn out to be the "straw that breaks the camel's back."

From these viewpoints the accompanying illustrations should meet with the approval of prospective builders. The initial cost is in the vicinity of four thousand dollars. To this let us add another thousand which, in view of the cost of the house, is the maximum amount you should pay for a lot. On the basis that the yearly rental derivable should amount to ten per cent. of the total cost and that you should be able to carry the house for less, you will find this house comes well within the province of propriety. Interest; taxes; insurance and repairs should be considerably less than five hundred dollars—not more than four hundred and fifty dollars at the most, including interest on your own equity.



The perspective impresses one with the fact that it is all house—no expensive frills but just a good substantial home not lacking in the quality of being acceptable to the eye. What would otherwise be rather plain lines as far as the walls are concerned has been averted on two sides by the receding porch and on another side by the protruding bay window. The cottage roof; wide water table at the floor level and attractive windows also assist in producing a pleasing bungalow effect.

From the porch one may go directly to either the kitchen or living room. This convenience is often appreciated when coming home but perhaps more so as a time saver in the many little trips necessary to find out "who's who" at the front door.

The living room is 17' 6" x 10' and has a built-in bookcase; an open fireplace with tile hearth and a large bay window. The two bedrooms are slightly larger than usually found in small homes and each has a roomy clothes closet. A large broom closet and well appointed bathroom and kitchen complete the plan and we think—a desirable home.

Readers desiring further information regarding the plans and specifications of this house should communicate with the architect direct. Address Mr. Edgar Prain, 212 Confederation Life Building, Winnipeg, Man.