NEXT WINTER'S EGG YIELD

What Can Be Done Now to Influence It.

BY R. A. HILL.

This may seem like looking a long way ahead, but to be successful in the poultry business you have to do it. Check up on yourself and find out just where you could improve on what your flock did last winter.

Was there frost on the inside of your houses? If so, knock a few holes in the front, up near the roof and cover them with light weight cotton. Was the floor damp? If so, throw in a few wagon loads of sand, or better still, put in a double board floor with tar paper in between, and cut a few holes in the wall under it for ventilation. These should be covered with sand screen. The ventilation under the floor is very important. If not ventilated the board floor will get frosted underneath and will carry the cold through.

How is your roosting space? We ran across a poultry house the other day that had two scantlings leaning against the wall, with poles placed across for roosts, and no drop board. This is bad for two reasons. The hens will always fight to get on the top roost, and without a drop board the hens were tramping in the droppings all day long. The owner was complaining about his hens having the roup all winter. We told him he was lucky to have any hens left.

These are just a few questions you might ask yourself in preparing for next winter. They are the three most important items about the poultry house. Ventilation, dry floor, and the proper roosting places.

If your house lacks any of these, your best care in feeding, culling, or high-grade stock will not amount to anything.

It is not too early to start fixing up your houses, as this can't be done when the pullets are housed, and that time will soon be here.

By this time you should have your young cockerels in the fattening pen. The longer you leave it the less you will get.

Make sure they get all the water they can drink. The best thing for hot weather is a barrel shaded with boards, and a tap turned so that it drips slowly. Dig a little furrow to take care of the overflow.

The pullets should be getting a good feed of growing mash morning and night—a pullet that has to keep on the go all day to get enough to eat will not mature properly.

OILY-SKIN PROBLEMS

An oily skin is a real trial, and just when you want to look your best it insists on looking its shiniest, especially in hot weather. Powder won't stick on it properly, and besides the oiliness there are likely to be blackheads and other complexion troubles. But the possessor of an oily skin has this consolation. Her skin will probably keep its youthful appearance far longer than her dry-skinned sister's, since it does not wrinkle so easily, nor so soon fall into a network of tiny lines around the eyes and mouth.

Although it is hardly possible to change an oily skin into a dry one, by careful attention you can keep it looking well groomed and attractive, and if you faithfully follow the simple daily treatment outlined in this column you will see a definite improvement in its texture and general appearance.

Once a day the skin must have a complete and thorough cleansing. At night is the best time for this, since you are likely to be less hurried than in the morning. Then, too, your skin, being relieved of the dust and impurities it has collected during the day, can rest and refresh itself while you sleep, and be all ready to look its best in the morning.

SOAP, WATER AND COLD CREAM.

First, wash the face and neck with a pure, mild soap and warm water, to remove the surface dirt. Next dip your fingers into a jar of good cold cream and rub the cream thoroughly into the skin with little circular movements of the fingertips, working from the chin upwards. Do not rub hard enough to stretch or pull the skin, but just hard enough to work the cream well into the pores.

It may seem strange advice to use cold cream on a skin that is already too oily, but in an oily skin the pores are usually large and relaxed. The oil is not all thrown out on the surface. Some of it stays in the pores, collects dust and dirt and hardens. This is the cause of blackheads. Soap has little effect on this hardened oil, but the delicate oil in cold cream sinks into the pores, softens and loosens their contents, and is then wiped away, bringing all these clogging wastes with it. So, you see, cold cream is an important part of the care of an oily skin.

BLACKHEADS.

Now with a soft cloth or the cleansing tissue which is so nice for the purpose, wipe away the cold cream. If any blackheads are visible, cover the forefingers with a thickness of clean cloth (an old handkerchief is best for the purpose), so that the nails will not break the skin, and very gently press them out. Wrap a small piece of ice in one thickness of cheesecloth or an old handkerchief, and go lightly over the face. Don't let the ice rest in one spot, but keep it moving briskly until the skin is pink and tingling. If you can not get ice, dip your wash-cloth in the coldest water you can get and hold it against the face. Lastly, moisten a small piece of absorbent cotton with ordinary wich-hazel and pat it all over the face for two or three minutes. Wich-hazel is a splendid astringent and helps to close the pores and tone up the skin and facial muscles. This completes the nightly treatment.

In the morning it is only necessary to dash cold water on the face until the skin feels thoroughly waked up and your cheeks glow. If you use face powder, you will find that it goes on more smoothly and stays on better if you use a little vanishing cream on the skin first. Vanishing creams contain no oil. They merely form a slight, invisible film that takes away shine and holds the powder.

If the skin shows excess oil during the day, particularly on the forehead, nose and chin, a few drops of wich-hazel or toilet-water on a bit of cotton will quickly remove it.

The garden daily dozen counts hoeing as its most important exercise. If the season is a dry one don't neglect hoeing under the impression that stirring the soil will result in its drying out. If you want to keep moisture out of the soil there is no way of doing it more effectively than by allowing it to become crusted over. But if you want to get all the moisture possible into the ground around your plants keep it light and porous.

The best time to gather flowers is in the early morning, because the plant has been cooled off by the night air and has rested in the dark. But after the sun is high the roots are pumping hard and the plant is working to make seed; then a cutting is more harmful to it.

Delicious Dishes Made With Sour Milk.

OATMEAL MUFFINS.

Soak overnight 2 cupfuls of rolled oats in 1½ cupfuls of sour milk. In the morning, add a teaspoonful each of salt and soda, ¼ of a cupful of molasses, 2 eggs well beaten and a cupful of flour. Beat thoroughly and bake in a hot oven in muffin pans that have been well greased.

NUT BREAD.

Fine nut bread for sandwiches and luncheons require 1 cupful each of whole wheat and barley flour, ¼ of a cupful of cornmeal, 1 teaspoonful each of soda and cream of tartar and 1½ teaspoonfuls of salt. Sift these ingredients together and add one-third of a cupful of molasses, 2 tablespoonfuls of melted shortening and 1⅛ cupfuls of sour milk. Lastly, beat in 1 cupful of chopped prunes and raisins and ½ of a cupful of nut-meats. Beat well and pour into a well-greased bread pan. Bake in a moderate oven until done.

BROWN BREAD.

Sift together 4 cupfuls of graham flour, 1½ cupfuls of white flour, 2 level teaspoonfuls of soda, and ½ of a teaspoonful of salt. Mix together 2 cupfuls of sour milk and 1½ cupfuls of molasses. Slowly stir the liquid into the dry mixture, beat well and add, if liked, 1 cupful of sultana raisins and ½ of a cupful of nut-meats. Pour into a buttered bread tin that has been lined with paper and bake very slowly until done.

CHOCOLATE GINGERBREAD.

Sift together 2 cupfuls of flour, 1 teaspoonful each of cinnamon, ginger and soda, and ½ teaspoonful of salt. Melt two squares of chocolate over hot water. Mix together 1 cupful molasses, ½ cupful sour milk, 1 teaspoonful cold water, and 1½ tablespoonfuls fat, melted. Slowly pour the liquid mixture into the dry ingredients, stirring all the while, then add the melted chocolate and beat vigorously. Bake in gem pans.

SUET PUDDING.

Sift together 2½ cupfuls flour, 1 teaspoonful each of soda, allspice and cinnamon, and ½ teaspoonful each of salt and nutmeg. Have chopped 1 cupful each of suet, currants and seeded raisins. Mix these thoroughly through the flour mixture. Add 1 cupful sour milk to 1½ cupfuls brown sugar, then stir the liquid into the dry mixture. Beat thoroughly, turn into a large mold, cover securely and steam three hours. If smaller molds are used, steaming will not take as long. Fill molds not more than three-quarters full to allow for expansion in cooking. Pound coffee cans are excellent for this purpose. Serve hard sauce with this pudding.

Thresher-Day Recipes.

Here are some recipes to try when the threshers come:

BAKED MEAT LOAF WITH BROWN GRAVY.

Four pounds of finely chopped top of the round, 1 pound of salt pork chopped very fine, 3 cup of bread crumbs, 4 eggs, 4 medium sized onions chopped, ¼ cup of finely chopped parsley, 1 tablespoon of salt, ½ teaspoon of pepper, ¼ teaspoon of mace, grated rind of half a lemon.

Beat the eggs light, then mix all the ingredients together thoroughly. If too dry add a very little milk, but do not permit the mixture to become too moist. Make into a loaf, and pat all over with the hands dipped in cold water. Place in a hot oven to bake, lowering the heat after the first fifteen minutes. Bake slowly till well done, basting occasionally with the fat in the pan. Turn out, slice with a sharp knife and serve with scalloped potatoes, or corn with tomatoes. Make a brown gravy of the fat in the pan. This loaf will serve twenty-five to thirty persons.

SCALLOPED POTATOES WITH CHEESE.

Three quarts of sliced potatoes, 1 quart of milk, ¼ pound of butter, 1½ teaspoons of salt, ¼ teaspoon of pepper, 1 pint of bread crumbs, 1 pint of grated cheese, ½ cup of flour.

Boil the potatoes with the skins on—this may be done the day before they are to be served—cool, peel and slice rather thickly. Arrange in a deep baking pan, scattering salt, pepper, flour and bits of butter over each layer. When the dish is full, pour in the milk, using more than the quart if necessary, scatter the crumbs over the top of the baking dish and cover with the cheese. Bake in a moderate oven forty-five minutes. This is a good dish for preparing in the fireless cooker.

SCALLOPED CORN AND TOMATOES.

This recipe is to be used with canned corn and tomatoes, or with cold cooked corn and ripe tomatoes. If canned corn is used we need the following quantities:

Three cans of corn, 2 cans of tomatoes or their equivalent in the ripe vegetable, 2 onions, 2 cups of soft bread crumbs, salt, pepper, bacon or salt pork.

Crease a deep baking dish and arrange a layer of canned corn in the bottom, sprinkle lightly with salt and pepper and chopped onion, cover with a layer of sliced or canned tomatoes, then begin again with a layer of corn, and proceed in the same way until the dish is full. Cover with the crumbs, season and bake in a moderate oven until partly done, then arrange the bacon or salt pork strips over the top of the dish and finish baking.

A species of snake that flies lives in southern Asia.

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A COSY SQUARE PLAN HOUSE

By J. E. Harris, Architect.

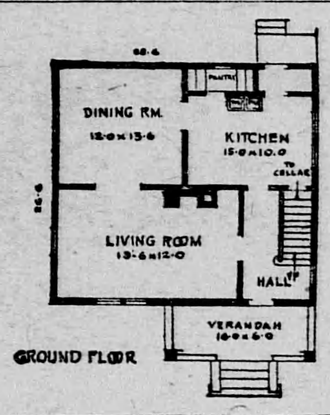
A square compact house, with well proportioned and good sized rooms, no wasted hall space—and a simple, well balanced exterior—a house that was built for four thousand five hundred dollars, is illustrated herewith.

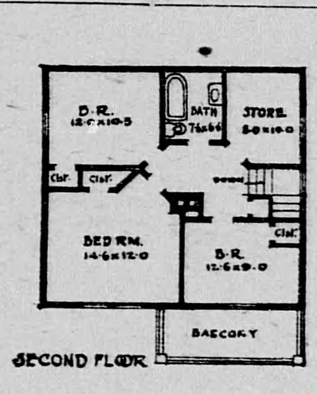
As the house faces south, the plan admits of a bright, sunny living room, with a large fireplace, and the dining room "en suite." The kitchen, with outside and cellar entrances, is well placed, the various rooms being very simple related and in such a way as to make an easily "run" house.

On the second floor are three bed rooms with cupboards, each room of a fair size, also a bath room and a store room.

The exterior shows a simple and dignified colonial type of a house, the walls being finished with cedar shingles over boarding and insulation. The roof is finished with asphalt slate shingles, of varying tones.

It will be noticed that one set of flues answers for the furnace, fireplace and kitchen uses, a great saving in cost.





The basement contains the necessary accommodation for furnace, coal and general storage.

This house was especially planned to be erected where the climatic conditions are trying, both as regards low temperature and also the alternate thawing and freezing, which is so destructive to exterior work, particularly roofs, care being taken in this instance to eliminate all unnecessary gables, dormers, etc., so as to give a clear open roof and cornice.

The interior of the house throughout has been finished in clear spruce, for oil finish, the floors being of hardwood.

Readers desiring further information regarding the plans and specifications of this house should communicate with the architect direct. Address Mr. J. E. Harris, Architect, Charlottetown, P.E.I.

Closing Leaks in Iron Pipes.

A useful cement for closing leaks in iron pipes can be made as follows: To 5 lbs. of coarsely powdered iron filings add 2 oz. of powdered sal ammoniac and one oz. of sulphur. Mix thoroughly, add sufficient water to make a thick paste and then tamp the cement firmly into the leak. The cement will set harder by leaving out the sulphur but takes a longer time.

HOW TADPOLES BECOME FROGS

The change from a tadpole to a perfect frog is as wonderful as the change from a hairy, crawling caterpiller into a beautiful butterfly; but somehow this wonderful transformation into a frog, while well known to a few, has not seemed to impress the general mind, as in the case of the butterfly.

What happens is this: The frog lays its eggs, which are fertilized after being laid, as in the case of most fishes; the eggs are globular, jelly-like masses, which swell greatly after extrusion.

In a few days the embryo is seen moving about, and it emerges from the mass without absorbing it, a most unusual waste in animal life.

The young is coiled in the egg, with a tail, much like an embryo fish, but having its gills outside, and so hatches in an almost shapeless form.

Gradually it takes on the form of the large proteus called "lizard" on the Great Lakes, which retains its outside gills when adult.

Then these outside gills absorb or develop inwardly, and the future frog is in all respects a fish.

It has a long embryonic fin that is eel-like, and begins back of the head and goes around the slim tail to the vent.

Its eye is well developed, and the "herring bone" muscles in its tail can be plainly seen.

It has a circular mouth, which can feed on either animal or vegetable matter.

Its abdomen is large, and fitted for digesting vegetables. It rivals the ant in cleaning the flesh from delicate skeletons for the zoologist.

In this state it passes its first summer and goes into the mud in winter, and comes out hungry in early spring.

Like all larvae, it is a greedy feeder, and soon begins to show its growth and development by budding a pair of hind-legs, which are completed about the time the forelegs begin to show and the ears to develop.

When these legs are fully developed the tail begins to absorb, and the frog had already begun to take oxygen from the air occasionally; it is changing from a gill-breathing fish to a lung-breathing animal.

Think what this means: Lungs are growing and gills are being absorbed, yet in the intermediate state the animal can breathe with both organs.

The absorption of the tail goes to nourish some part of the body, but the adolescent bullfrog is now smaller than the tadpole from which it changed.

Not only this, but its long, convoluted intestine, fitted to digest vegetation, has somehow changed to a shorter one, for the vegetarian requires a complex apparatus to digest its food, while the similar organs in the carnivora are simple, flesh being easier of digestion than vegetables.

Feeding Cows in August.

The best figures indicate that cows can maintain themselves and get about enough grass on pasture to give 20 pounds of milk a day. If they give more than 20 pounds they will need more feed than they can easily gather on pasture.

A dairy expert carefully weighed out 100 pounds of pasture grass. He found that it would take three feed sacks to hold it. If you will weigh 100 pounds of grass and see the quantity required to make 100 pounds you will realize the day's work a cow has to do to gather this much feed, and if you will figure it out you will find that the grass contains only enough nutrients to produce 20 pounds of milk. Good cows will return $16 more over feed for each 1,400 pounds of milk that they give in a year. This has been found out from the studies of 48,000 cow-testing associations by the Dept. of Agriculture.

Now cows will not make large yearly records unless they are well fed; and August and September are the two hardest months in which to feed them, except on the very best mountain pasture and where rainfall is heavy. Pasture is dry and not much better than hay.

Therefore during August and September we should depend partly on supplemental green feeds, such as second-cutting clover and alfalfa, peas and oats, and green corn, and partly on a good grain ration.

A simple grain ration to feed on pasture would be the following: 400 pounds of corn meal, hominy feed or barley; 300 pounds of ground oats or wheat bran; 200 pounds of corn gluten feed; 100 pounds of cottonseed meal.

If you are accustomed to buying ready-mixed feed, a grain mixture containing 20 per cent total protein should be used.

The best use of grain at any time of year is the grain fed during August and September to maintain the weight of cows and to hold the milk flow that they start out with under the stimulation of good pasture.

The city cousin who feels safe in visiting his country relatives now that the haying season is nearly ended should exercise some caution before venturing into the country. With the approach of dog days, when the corn grows fastest at night, the city cousin may awake to learn that the grain is in the ear. What farmer wouldn't rather be haying than filling silo? Then, too, the potato-digging season isn't far off.

MANY WAYS WITH THE SUMMER SANDWICH

BY ELEANOR M. MURRAY.

Sandwiches and adaptations of sandwiches are no doubt the greatest boon to the part-time housekeeper. They originated as time savers and may be simple or elaborate. Everyone has ideas for a few kinds of each in her recipe file, in her mind, or on a loose bit of paper stuck in the family cookbook. The following may be additions to these personal collections:

TOASTED ORANGE SANDWICHES.

Spread orange marmalade on hot buttered toast, sprinkle with grated cheese and place in a moderate oven until the cheese melts. Serve hot.

CHEESE AND CUCUMBER SANDWICHES.

Take one large cucumber and put through the food chopper, removing all seeds possible. Mix with two cakes of cream cheese, a little cream to make a paste smooth enough to spread, season with salt, paprika and, if you like, a little onion juice. Such a filling is delicious with Graham or whole-wheat bread.

CINNAMON TOAST.

Cinnamon Toast, made by sprinkling a mixture of cinnamon and sugar on hot buttered toast and then placing in the broiling oven or on the electric toaster for just a minute, is delicious with tea, particularly if the tea is made from tea leaves to which two tablespoonfuls of dried mint leaves have been added to a half-pound can of tea.

Toasted bacon sandwiches are made with slices of crisp bacon between hot buttered toast. This may be further improved by the use of a lettuce leaf and a teaspoonful of mayonnaise for each sandwich. Any sandwich made on toast is a delicious variation.

MARYLAND SANDWICHES.

Maryland sandwiches are made by adding to one slice of toast a leaf of lettuce, two or three thin slices of tomato, salt, pepper and onion if desired. On this are placed two strips of fried bacon, topped with another slice of toast. White sauce made from the bacon fryings is poured over this and the sandwich served while hot.

AU GRATIN SANDWICHES.

For au gratin sandwiches make a thick cream sauce, and to this add the yolk of an egg, season with paprika, a little onion juice and mustard. Add half a cupful of finely chopped cold meat—chicken, ham, beef or pork. If no left-over meat is available, tuna fish does very well. Turn on a plate of buttered toast, sprinkle with grated cheese and place in the broiler for a few minutes.

Tomato cream toast and Welsh rarebit, though not sandwiches in the strictest sense, may nevrtheless be suggested here.

Tomato cream toast is made by cooking a minced green pepper for three minutes in three tablespoonfuls of butter or bacon drippings and then adding three medium-ripe tomatoes, one tablespoonful of lemon juice, one teaspoonful of salt, one-sixth teaspoonful of pepper, and simmering for fifteen minutes. Then thicken with two tablespoonfuls of flour and add half a cupful of milk. This is enough to pour over six slices of hot toast. Two slices of bacon may be cooked until crisp and laid on top of the toast or a little grated cheese or minced parsley may be sprinkled over just before serving.

Welsh rarebit is prepared by making a sauce of one tablespoonful of butter, one tablespoonful of flour, three-quarters of a cupful of milk, half a teaspoonful of salt and half a teaspoonful of mustard. Cook this two minutes. Add two cupfuls grated rich Canadian cheese and stir until the cheese melts. This should be served immediately on crackers or toasted bread with paprika sprinkled on the servings. Chopped onion, olive or green pepper added to the sauce makes an attractive variation.

A can of tomato soup heated, to which is added half a cupful of grated cheese, may be poured over toast and served with olives.

TOMATO EGGS.

Cut some thick slices of tomato, dip each into flour seasoned with salt and pepper, and fry. Make rounds of toast; butter and lay the tomatoes on them. Place a poached egg on each and sprinkle with chopped parsley.

This may be somewhat varied by making white sauce in the pan, using the fat left from the tomatoes, after the tomato is removed. This sauce may be poured over the whole.

Jelly, served with any of the above topped or topless sandwiches, is delicious.

Tell your boys the facts about forest fires! If every Canadian lad were as careful with fire as Boy Scouts, the nation would save millions a year.