DANGER OF FIRE ON THE FARM

BY G. P. WILLIAMS.

Fire prevention weeks are for all the people—both city dwellers and rural residents. The city family has not nearly so much at stake, because fire control is at hand and only a relatively few city fires ever get much of a start. Also, living en masse, the city dweller and property owner is often compelled by inspection to abate fire hazards that go on from year to year unquashed on the farm.

So, on the whole, the farmer ought to observe fire prevention week more straightfordwardly than the city people, because his property loss is liable to be heavier, or complete, and he can not usually begin housekeeping the next day anywhere conveniently near to his business. As I writt, I recall the neighborhood in which I grew up, and remember four farms all touching one another, that have everyone had a house or barn fire within the forty years—in which the structure was completely destroyed in every case.

What the fire department calls "a roof fire" is probably the most common on farms, coming either from sparks on the roof, or from defective flues. Fire prevention weeks are scheduled in the fall, no doubt, to remind people of fire hazards before they start using heating equipment—and to encourage inspection and correction of dangers and obvious hazards. Most fire marshals get out booklets outlining the most common fire dangers and how farmers should avoid them. The farmer, or his wife, who reads one of these circulars is sure to be reminded of better means of fire protection.

HAVE LADDERS READY.

The majority of farms are amazingly short of ladders. Many a farm house has burned to the ground, when a ladder at the start would have enabled the people to extinguish the fire. Wherever there is a gable roof on the farm, there should also be a roof ladder stored in the woodshed or near by. This may be made of rough boards with cross cleats for climbing, with a heavy slat on the reverse side at the top, or with hooks to anchor at the ridge.

It is a matter for real surprise, upon second thought, the way farmers permit chimneys to go from year to year and well onto a lifetime without careful inspection in closed garrets and at the roof level and above. Sweeping or otherwise cleaning the accumulated soot out of farm chimneys is often a job never even once done.

Both scientific test and actual usage for years have proven that a thorough system of rods not only relieves accumulated electricity in the ground, but conducts violent bolts safely over the building, yet thousands of barns remain unrodded. They say that a rodded barn protects a sphere around it, yet, to the writer's certain knowledge, and seen with his own eyes, a bolt hit an old empty barn not a hundred feet from a new barn with approved rods carrying five points, and with groundings ten feet in the ground.

FOLLY TO SMOKE IN A BARN.

Smoking on the part of men and boys, and kindling fires with coal oil on the part of women, are causes of many bad fires every year. As to smoking, I know of an oil refinery company employing four thousand men on eight-hour shifts, where smoking is prohibited. The same care should be exercised in the farmer's barn. To smoke there is foolhardy. Then, too, the woman who brings the coal oil can to the kitchen stove should always kiss her baby good-bye before she starts for the oil can.

Much could be said about protecting open fires by wire cages, about keeping fire buckets at hand, about not filling lighted lamps, and about setting down the lantern instead of hanging it up securely in the barn—and so on and so forth; but the best general fire preventive is thought, reflect upon the practices about the farm, and the fire hazard is bound to diminish with the improvemnets made and the plans about what to do if a fire accident should happen.

SOMETHING TO MAKE

Here is something that any little boy can easily make from a shoe box. A large shoe box, a pencil, a ruler, and a pair of scissors, and you are ready.

This is a game called "Airplanes in the Hangar." And now we are going to make the hangar. Of course, the box (without the lid) is the hangar, but we must cut doors for the airplanes to enter it. There are to be five doors, or openings, along one side of the box. Measure these carefully and outline them with a pencil before cutting. The smallest doorway is an inch wide and two inches high. It should be cut right at the top of the box in the middle of one side. Under this write 25, so that you can read it when the box is upside down.

On each side of the smallest doorway cut another doorway, an inch and a half wide and three high. Under these write 15.

Then between these two doorways and the ends cut others, two inches and a half wide and as high as the box will allow. Under these write 5.

Now set the box, top down, on a table or bench and you are ready to send the airplanes flying into it. Then fold a piece of paper and send it flying by means of a rubber band. (If you do not know how to do this, ask another boy to show you.) Each player has a number of these folded papers and an elastic band. Each might choose a different color of paper.

They take turns, flying but one airplane each turn. If the plane enters the hangar through the smallest door, it counts 25. If it enters through a medium-sized door it counts 15. And if it enters through a large door, it counts 5. But if it does not enter at all, it counts 1 against the player. The player who scores 100 first is the winner.

Also, you can place the box on the floor and call it a garage, using marbles as automobiles. You will probably find this easier, and your scores will mount up more rapidly.

If you wish to make the airplane game easier, use a larger box and make the doorways larger.

What Carelessness Cost.

Some years ago our men-folks poured some Paris green solution on the ground after they had used all they needed in spraying potatoes. Some small chickens from eggs that cost us 50 cents each found a small puddle of the liquid and drank it. They died. Last year a neighbor wrapped a little Paris green securely in paper and put it on a high shelf under a shutter. The other day a busy hen, in search of a nest, flew up to the shelf and scratched the package off. A valuable calf chewed and swallowed the paper and died. To prevent accidents we put all poison medicine in a fruit jar and put in a can fitted with a top that won't easily come off.—D. H. R.

Weight for weight, a chimpanzee is about four times as strong as a man.

Succulent Food for Sheep.

Cabbage, turnips and mangels, the last mentioned in small quantities, are good for sheep. Cabbage, says Mr. J. B. Spencer in Bulletin No. 41 of the Dominion Dept. of Agriculture, is ready for feeding when the heads are well formed and have become firm. It may be fed from the field until the time turnips are harvested. It can be fed on the pasture or in troughs in a shed. While the sheep will consume cabbage from the whole head it is preferable to divide it into halves or quarters. For giving variety to the ration or adding a valuable succulent food, cabbage fills an important place on the sheep farm.

For fattening sheep and growing stock turnips are fed in practically unlimited quantities and for breeding ewes are considered a necessary part of the ration. No other green crop is so generally used in the winter season. Apart from their food constituents turnips have a wonderful effect in maintaining a vigorous condition of the digestive organs and the general system. Young lambs are greatly benefitted by liberal feedings of finely sliced turnips in the winter and spring until grass arrives. Previous to lambing ewes should not be fed more than four or five younds per day, but after lambing the quantity can be gradually increased. A good method to prepare turnips for sheep is to cut them in strips with an ordinary machine cutter or they may be pulped and mixed with chaffed straw, thereby increasing the palatability of the latter.

Breeding sheep and particularly rams should not be heavily fed with mangels in winter and spring, although in the absence of turnips a few pounds may be fed with advantage. As spring approaches, says Mr. Spencer, mangels become less dangerous and by April may be fed quite generously except to rams.

It is not uncommon to find them composing a part of the daily ration of show sheep up to the middle of June. Mangels are prepared for feeding in the same manner as turnips.

I Sell for Even Money.

I have found that in retailing farm products it is a good policy to make the price a multiple of five. Change-making is easier, change does not run out so quickly nor is so much needed. If corn is selling at 18 cents a dozen I offer 14 ears for 20 cents.

Apparently I lose a cent but customers quickly snap up the offer and that saved cent frequently results in sales that otherwise would be lost. Also the stock is disposed of in less time. If eggs are 56 cents, try offering 13 for 60 cents and see how many take that extra egg. Or if vegetables are 8 cents a bunch, offer two for 15 cents. —M. L. B.

My Tractor Lunch.

Hot coffee adds greatly to my tractor lunch when I don't want to stop work for lunch. I had a small container made from thin strap iron directly on the manifold, into which a gallon tin pail just fits. The pail is filled with prepared coffee and placed in the container from fifteen to thirty minutes before meals, thus taking no extra time.—F. L. A.

AN ATTRACTIVE STYLE.

Grace and charm are admirably combined in the desirable frock pictured here which is developed from satin with vestee, gathered flounce, and sleeve frills of lace. It would be equally effective if fashioned of georgette with self-trimming or contrasting. Any home modiste will find this a very simple style to make, yet maintaining the latest mode. The front is in one piece, as is also the back, and the flounce is shirred to the dress on both sides. The set-in sleeves with attached frills, and the vestee are of special interest. No. 1400 is for ladies and is in sizes 34, 36, 38, 40 and 42 inches bust. Size 36 bust requires 3 yards 39-inch material; 3⅞ yards all-over lace 27 inches wide. 20 cents.

The secret of distinctive dress lies in good taste rather than a lavish expenditure of money. Every woman should want to make her own clothes, and the home dressmaker will find the designs illustrated in our new Fashion Book to be practical and simple, yet maintaining the spirit of the mode of the moment. Price of the book, 10 cents the copy.

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred; wrap it carefully) for each number and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

They Can't Break Our Eggs.

We have tried almost every sort of container for shipping our high-bred hatching eggs. Now we use only bushel and half-bushel baskets and corrugated pasteboard cartons for shipments of one, two or three settings.

The eggs are rolled in fine wood wool. A generous layer is placed in the bottom of the basket, then the eggs are placed in layers with a small amount of wool between each layer. Each egg is wrapped separately and packed compactly so that it cannot move about. A small handful of the wool is pulled out, then the egg is carefully wrapper and packed.

I always put in a few extra eggs, usually about five to a hundred, to allow for breakage. I have had only one or two complaints of eggs broken in transit in the eight years I've been selling hatchings.

When the basket is filled the lid is fastened on securely with the wire fasteners made especially for the lids. Then they are properly addressed on pasteboard shipping tags that are nailed on or attached with fine stove wire. I always put on the tags, usually nailing one on and fastening the other with wire.

If shipped by express be sure that there is an express office at the point they are shipped to.—O. N. B.

Sugar to Improve Flavor.

When turnips, carrots, peas, or string beans seem tasteless, they can be enormously improved just by the addition of a very little granulated sugar. Be careful not to use too much. This may be done with either fresh or canned vegetables.

The same thing is true of meats. A pinch of granulated sugar sprinkled over an inferior quality of bacon or ham while cooking will make either taste like the very best sugar-cured product. It also improves cheap cuts of meat used for either roasting or boiling. Use only a little sugar, however, never so much that it can be detected in the food.

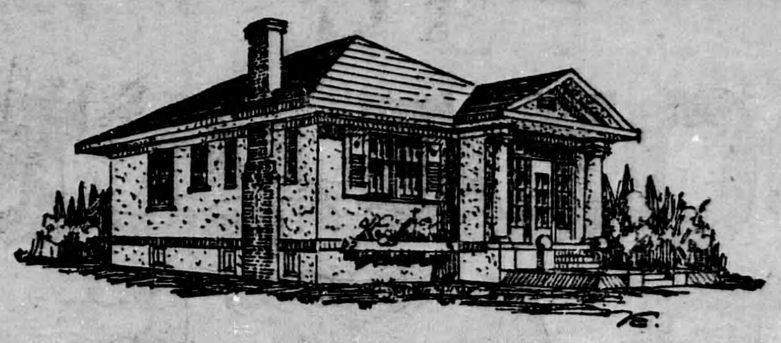
When lettuce salads of any kind lack zest, or if the dressing on them proves a bit too acid, just add a cautious sprinkling of granulated sugar.

THE CANADIAN HOMEMAKER

A series of weekly articles covering

PLANNING . BUILDING . FINANCING
DECORATING . FURNISHING . GARDENING

Copyright 1928.



A CAPTIVATING COLONIAL BUNGALOW

By Storey and Van Egmond, Architects.

The fine Colonial entrance of this bungalow with its imposing pediment and massive disengaged columns is in itself sufficient to indicate that the home belongs to the better class. Even though one be unfamiliar with architecture and architectural detail, which after all are only causes, it does not detract from the appeal of the effect.

With regard to construction and an economical solution of the problems of strength and beauty, a shingle roof and frame and stucco walls on a concrete foundation are an excellent choice of materials. Neither should one overlook the fact that the wide use of stucco has resulted in the inception of a great variety of finishes. The surface may be smooth, slightly textured or rough trowelled and other effects are obtained by the use of small stones and broken colored glass.

For this house we would suggest that the walls be white or some light shade of cream and that a well defined contrast be assured by the selection of the paint or stain for all wood trim. The wide water table at the floor level reduces the apparent height of the walls and will fail to function as it should if not made to stand out prominently.

Considering the moderate cost, $5,000, and the commensurate dimensions of this home, the floor plan reveals commodious accommodation and several interesting features.

By the substitution of a large area of glass in place of solid walls the front hall has been converted into a sunroom while still serving to a great extent in the capacity of the former. The large living room including dining alcove with built in seats and table is 13 ft. x 17 ft. At the end of this room is a door leading to the hall, bedrooms and bathrooms and another to the kitchen. The grade entrance to kitchen and cellar is a great convenience and one you are strongly advised to incorporate in the plans of your new home.

Readers desiring further information regarding the plans and specifications of this house should communicate with the architect direct. Address Messrs. Storey and Van Egmond, McCallum Hill Building, Regina, Sask.

Question: If I engage a contractor is he entitled to part payment before the house is finished? If so, when should I pay him and how much at a time?

Get a standard form of agreement between contractor and home builder from your stationer and fill it out with your contractor. Write into the proper place the total amount of money to be paid. Then write in a paragraph providing for partial payments as the work proceeds—that is to say, at 30 day intervals. Provide for the payment of all bills for labor done and materials delivered on the job. Pay the contractor no money until he can first show you receipted bills. Get a mechanic's lien release for every item. Hold out 15 per cent. until 30 days after the work is turned over to you completed. Get an architect to help you draw the papers.

Question: Our plans call for casement windows. We have thought of using steel sash. Are they effective? Do they cost more? Can we have the same size sash as shown on plans?

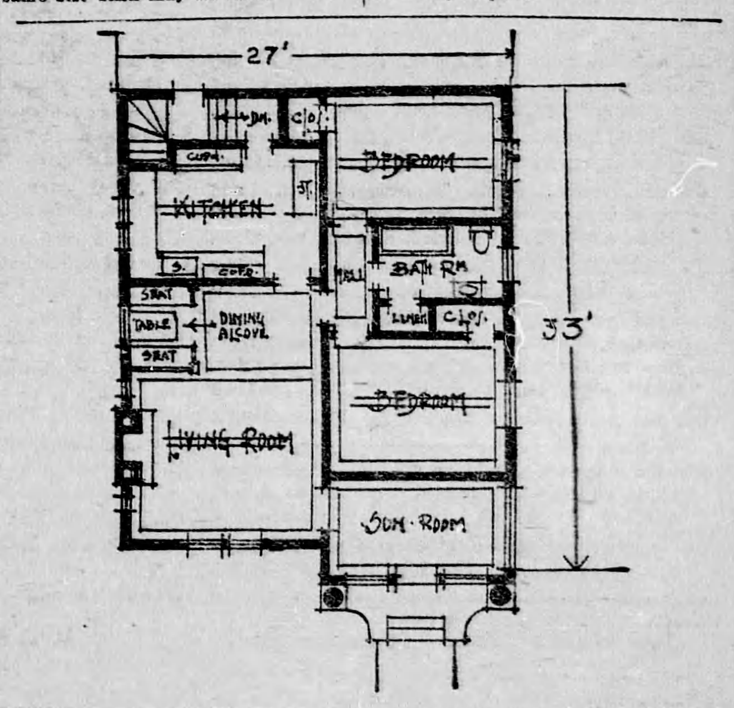
Steel sash are effective. They cost more than wooden sash, but the difference is not great. The steel sash manufacturers have standardized their product so that stock sizes are available. Unless your window openings are quite unusual, approximately the same size sash may be used.

Question: Many manufacturers offer catalogs and leaflets dealing with building materials and household appliances. Can one depend upon the information they give as being fair and unbiased?

Manufacturers of good products and manufacturers of poor ones make similar representations in their catalogs. You may rely with confidence on the statements made by well-known manufacturers of high grade products. They cannot afford to make false statements. Use materials that bear a good reputation and that are backed by the guarantees of reputable manufacturers. Ask your architect.

Question: The floor along one side of our living room has sunk nearly an inch although the house was built last summer. There are also large cracks in the plaster in the wall above where the settlement shows. What is the cause; how can we remedy it?

There has been settlement here. This has been caused either by shrinkage in materials or by settlement of the foundations—probably the latter. Get an architect to look over your building to see what the real circumstances are. He will prescribe the necessary repairs.



LEFT-OVERS THAT DENY NAME

A thrifty housewife dislikes to waste left-over food, and yet a good cook dislikes to jeopardize her reputation by serving "warmed-up" foods. Following are some of my recipes, and the finished dishes are not at all recognizable as left-overs.

CHICKEN OR SALMON SALAD.

This is equally good for chicken or salmon. Remove the bones, and flake the salmon or mince the chicken fine. Add as much diced sweet pickle as you have meat. Moisten with salad dressing, pile on lettuce leaves and serve. This is a dish that has infinite possibilities as a dish to be prepared quickly for unexpected company. If there are many mouths and little salad, the salad may be "lengthened out" by garnishing with hard boiled eggs in profusion. Balls of well seasoned cottage cheese may be used in place of the eggs.

Chicken or salmon may also be used in delicious croquettes or fritters, both of which are particularly fine for supper.

WITH A BIT OF CANNED CORN.

Left-over corn is one dish that causes me no worries, as there are so many ways of using it. If it is left from dinner, and the weather is such that soup will taste good for supper, it is used in soup. Bring a quart of milk to the boil, add salt and pepper to taste, a rounding tablespoon of butter and if desired a few drops of onion juice. Add the left-over corn, allow to boil up, and serve. And here is a time to use dry bread. Brown the bread lightly in the oven, spread with butter and serve with the soup.

If the family is not fond of soup, try cooking the corn in the casserole. Arrange a layer of sliced potatoes about two inches deep in the casserole, spread the corn over the top, pour on rich milk to barely cover, season to taste with salt and pepper, sprinkle with dots of butter and bake till brown and the potatoes are done.

If the corn is left from supper, it may be used in the morning pancakes, giving a very common dish, a holiday taste.

WITH COOKED FRUIT.

A dish of cooked fruit is often in danger of being allowed to spoil, simply because the family has tired of it. I have two favorite ways of using this. A rich biscuit dough is the foundation of each. For the first, roll the biscuit dough very thin, spread with butter and cut in rounds. Lay two rounds together and bake. Separate the rounds and pile fruit between them and on top, arranging each two rounds in an individual dish. If the fruit is not real sweet, add more sugar. Serve hot with cream or rich milk.

For the other dish the dough is rolled out thinly and spread quite thick with the sweetened fruit, using very little juice. Roll up, jelly roll style, and place in a long baking pan. Pour about two-thirds of a cup of boiling water over it, sprinkle with sugar and dots of butter and bake till done through. Serve hot, with rich milk to which sugar and cinnamon have been added.

LEFT-OVER VEGETABLES.

Nearly any left-over vegetable or cereal may be used for supper, if added to a good fritter batter and well fried. It is well to remember, however, that these fritters should not be served with one or two other fried foods. Cold sliced beef will be nice to serve for meat if you are serving fritters.

Rice and some other cereals may be added to custards, and improve the taste rather than detract from it. Rice may also be baked with cheese, and tomatoes may be baked with cheese also.

Hiding Our Rubbish Pile.

There are several ways of hiding the farm junkpile with vines. All ask for some framework. We can simply fix a screen in front high enough to hide what is behind it. A better plan is to give it the appearance of an arbor by having a front, top and ends, and this is not at all hard to do. With many vines only a coarse support is essential.

The coral honeysuckle is one of the prettiest vines for this where a complete dense covering is not essential and yet foliage thick enough to make anything back of it hardly noticeable. It blooms so freely and the rich coral red trumpets are so beautiful that it will make a very pretty spot of an ugly one. The foliage is smooth, so it keeps free from dust and insects do not bother it so far as I know. It does not kill back and quickly covers a large space, it grows so fast.

The trumpant vine is a rampant hardy vine for those who want something showy. It does not appeal to me because of its coarseness. The honeysuckle is a good vine for the purpose but will need more and finer support than the coral. It has the advantage that it is much denser and remains evergreen far into the winter. The white and cream flowers are borne freely in the spring and for a long time, and a few all summer. They are very fragrant, scenting the air all around.

Typical Bargain.

"This is a great country, Pat."

"And how's that?"

"Sure, th' paper says you can buy a foive-dollar money order for three cents."

Farm relief usually comes after the evening chores are done.