# "TIPS" FROM OLD TRAPPER TOM

BY GEORGE J. THIESSEN.

"The balance of the fur season is the best." Tom Wilson laid down his knife and through force of habit ran his fingers over the edges of a mink-board he was making. "Yes," he continued, "from now on we trappers ought to make big money, because the pelts are prime."

I felt flattered that he would even include me among the pelt-hunters, for Tom was considered one of the best trappers in that section, having followed the line for many, many years, while I had made sets for only three seasons.

"I know furs are at their best," I answered, "yet my catches are few and far between. Up to the present—"

Wilson looked up, reached for his corncob pipe and interrupted:

"You don't know how to catch them, sonny. The books never teach you that. When you have had experience, you find out many things that make your fur cheques bigger."

I waited until the old man had tamped his pipe full of home-grown tobacco, lighted it and blew several rings of smoke toward the ceiling of his shanty.

"You're right," I admitted to my friend, "and if you could give me a few hints I know that I would have better luck."

Old Ponto, Wilson's hound, rose from behind the stove, stretched himself and came toward his master, putting his nose into the trapper's hand. "I guess I can not refuse," was the answer, "when both of you start pleading." And with that he patted the dog's head and began:

"First of all, the average trapper to-day does not study the habits of the animals as he should. To illustrate: When cold weather comes and most of the furbearers den up, he fails to make catches at all. At this season of the year, minks are very profitable for one who knows how to get them. And no matter how cold it is, the animals run.

"The thing you should do is to locate them by their tracks. If you will go along every tiny stream that flows from a spring—and there are many near—a close examination will reveal the signs. And sets properly placed will get the animals."

"The trick is to place the traps right," I lamented.

"Certainly," was the reply. "You can't put your sets just anywhere in the water and hope to get results. The mink is the most cunning of all small furbearers, and at this time of the year you must be mighty careful to make catches."

The old man puffed vigorously for a few moments and then continued:

"As I said before, practically all small flowing streams offer good places for sets. But before making any, you must study the signs to know where to put your traps. The amateur just makes a set at the most convenient place, but the experienced pelt-hunter knows that there is one best spot and does not put out a trap until he has discovered that place.

"To show you what I mean, suppose we consider that spring near the bridge at Rock Creek. I've noticed mink tracks nearby and also a number of traps. The fellow——"

"I made the sets, Tom," I confessed. Wilson seemed not to notice.

"The fellow," he repeated, "overlooked a place where he could have made catches right along. There is, if you notice, a rock which overhangs the water, and the minks, instead of following directly in the path of the stream, go under this stone."

"I know the place and you're wrong, Tom. There are no tracks under that rock, for I've looked. You see the signs are scattered, so it is hard to tell exactly where to put the traps. I made a number of sets, hoping a mink or two might get into them.

The old man waited patiently until I had finished. "You're just like the hunter who shoots at a whole flock of geese instead of one. You never get any. I'll admit you can not see any tracks under that stone, but mink travel under it, just the same. If you have used your eyes you would have noticed that the current of water is quite strong where it strikes that rock, and carries considerable fine, white sand. In other words, the tracks are quickly covered up or washed away. I know the minks go the route I mentioned because you will find, on close examination, where the animals rub against the overhanging stone as they make the turn."

I confessed I had overlooked this and would not only rearrange my sets at this spring but try to use the information at others as well.

"You're right," I apologized, offering my hand. "And thank you for what you have explained. I'll try hard to make use of the information."

The old man watched me as I walked down the path and turned toward the creek. Only a few hours remained before darkness. However, I found time to make one good set under the stone by the bridge, as Tom had suggested. I did not bother with any other locations, for I had no time. The traps I pulled up were hidden until the next day, when I would pass and pick them up. Yes, I got fur under that rock—nine minks were caught at that one location during the rest of the season. I knew then that the old trapper had told the truth when he made the statement that "the balance of the fur season is the best."

## Hardiness of Weed Seed.

The seed of some of the troublesome varieties of weeds show a great tenacity of life. They will resurrect long after they are supposed to have been killed if not thoroughly and skilfully disposed of. The Michigan Agricultural College is engaged, as recorded in Bulletin No. 72 of the Dominion Department of Agriculture on Crop Rotation in an experiment to ascertain definitely how many years the common weed seeds will lie dormant in the soil and then resume growth where suitable conditions come about. Weed seeds are mixed with sand and placed in uncorked pint bottles that are buried twenty inches below the surface and one taken up every five years. The experiment which can be continued for 100 years has already been conducted 40 years. After being this length of time in the soil it has been found that black mustard, pepper grass, pig weed, ragweed, wild primrose, common plantain, purslane and curled dock will still germinate. Some of these weeds removed in the earlier years failed to germinate but did so in later years. Ragweed failed to germinate in every trial until after it had been forty years in the soil. As the authors of the bulletin referred to (Messrs. E. S. Hopkins and W. C. Hopper of the Field Husbandry Division of the Dominion Experimental Farms) suggest, it is apparent that there can be no let up in the war against weeds, especially if the land has once become infected, and that prevention of their getting a start is pre-emeniently the most important method of weed control. Neglect for one year may result in a plague of weeds for a life-time and longer.

## Look Your Hens Over.

When is a hen laying? The question is often asked, "Can you tell whether or not a hen is laying?" This is very easy and requires but a few observations. When a hen commences laying the conditions set up in the reproductive organs are very similar to conditions in any pregnant animal. Preparation is made for laying, much as for parturition in a cow.

When the ovary is dormant and no eggs are being produced the distance between the pelvic bones is very small. The vent is dry, small, puckered, and in yellow fleshed chickens has a decided band of yellow pigment around the inside. When laying commences the pelvic bones become pliable and spread apart. The distance may increase from one to three fingers in a short time. The vent becomes large and moist and after two or three eggs have been laid the ring of yellow pigment has disappeared and the vent is bleached.

## Tourists Buy Our Fresh Garden Stuff.

Last summer we sold all our fresh garden stuff to the tourist camp located near our farm. Two evenings a week we loaded the car with nicely sorted and cleaned bunches of vegetables and called on the campers. We sold young red beets, carrots, green onions and radishes for five cents a small bunch. Corn, cabbage and cucumbers also found a ready sale.

There was a demand, too, for some canned things. For instance, a few jars of freshly ground and prepared horseradish always went well. Everything was sold in small amounts—small bunches of vegetables; pint jars of fruit; tiny glasses of jam. Tourists don't want extra food to pack. Paper sacks holding two pounds of new potatoes sold best.

Each trip netted us around $3. Prices were gauged by those at the local stores. We didn't make enough to pay for a truck to do the hauling but we did think it well worth the two trips a week in the car. Our garden wasn't large enough to supply the demand, so this year we are going to plant more vegetables and in greater variety.—Mrs. F. B.

Dr. F. W. Routley

Director of the Ontario division of the Canadian Red Cross Society, who, after returning from a five-months' sojourn in Paris, says the Red Cross is doing an indispensable and invaluable work towards the rehabilitation of many of the war-torn peoples of Europe.

## Something to Make.

Mary and Bob are never in doubt about keeping their napkins separate, for at the end of each meal each napkin is folded neatly and drawn into a ring which has the owner's picture to identify it.

These napkin rings are easy and fun to make. Cut a flexible cardboard foundation, 6 inches long and 1½ inches wide. Form a ring by bringing the ends of the cardboard foundation together. To prevent a ridge where the ends join, do not lap, but glue the ends down to a small cut of cardboard laid just inside the ring where the two ends meet.

You must next choose material for covering the ring. Mary chose some pretty flowered glazed chintz. She found it in the scrap bag and its colors were soft blue, green, and rose. Bob preferred a striped design and he, too, found what he liked among the odds and ends. It was blue madras with slim brown lines. So very little is needed that there is never any difficulty in finding what is wanted right at home.

Line the inside of the ring with a plain material, selecting a color that matches one of the colors of the outside covering. Cut this lining 6½ inches long and 2 inches wide. Spread the back of it very sparingly with glue, let the glue partially dry, then smooth the lining to the inside of the ring, having an even margin on each side. Bring these margins up and over on to the outside and smooth them down. The ends will slightly lap.

You are now ready for the photograph and the outside covering. Glue the picture, an unmounted snapshot, on to the ring and trim off the edges, if the picture is wider than the ring. Cut the covering material 6½ inches long and exactly 1½ inches wide. Cut neatly and sharply so there will be no frayed ends or edges. Measure and cut an oval or square out of the centre just large enough to frame the face of the snapshot. Spread the back with glue, centre the opening carefully over the picture and working both ways, away from the picture, smooth it on to the ring. Watch the edges and keep them straight. Do not try to fold in any raw edges; they will not fray after they have been glued down.

The picture may be omitted entirely if preferred, or you may like to use the snapshot of a pet instead of your own picture.

In some persons the arteries have begun to harden at the age of forty, while with others this process does not begin until fifty-five.

# THE FARM-SALE LUNCH AS A MONEY-MAKER

BY JUDITH BASKERVILLE.

"What do you do to earn money?" I asked the president of a country women's club.

"Serving lunch at farm sales is the best money-making field in sight for the rural club," she replied. "A year never goes by without at least a few sales. The men are always there, for it is a winter picnic for them. What is more, they generally bring along huge appetites.

"There can't be much variety for such a lunch, for it is too hard to manage. We serve vegetable soup, the bones for which are boiled the day before. The stock is then strained, the meat cut from the bones and run through a foodchopper and added to the stock. The next morning the vegetables are cooked in the broth. The soup is served piping hot and is popular on cold, blustery days.

"Sizzling hot weiners and nice rolls for sandwiches are always good sellers. And we do not forget the onions, for what is a weiner without this relish? We also have some kind of a sandwich made with sliced bread and ground meat.

"We use a tested grade of coffee and brew it the best we know how. The value of real cream is not overlooked. Since nothing tastes so good as hot coffee when the mercury is around zero, it sells readily in the afternoon for 'bracers.' The men do not like to leave the sale to come for it, so we carry it around through the crowd.

"We have a fine assortment of pies. Pumpkin, raisin, gooseberry, mince, cherry and chocolate are favorites. Sometimes we have a few more elaborate pies, but usually we stick to the staples.

"Paper plates, cups, forks and spoons are inexpensive and make the serving easier. These paper utensils are gathered up and burned with the rest of the debris when the sale is over and the crowd has disappeared.

"Ninety per cent. of farm-sale days turn out to be unsettled or freezing cold, so we try to pick out a sheltered corner in which to serve. Even then many times the wind will whip around and upset our plans. It is not an easy way to earn money, but we always feel well repaid for the effort."

## How Honey May Be Used.

Honey sweetens life in many ways. This is apparent when we see the various uses to which it is put. Formerly it was used mainly as a spread on bread, but to-day there are a great number of other ways of using it to vary one's menu. Though the best way to serve honey is in its natural or raw form in desserts, as a sweetener, it is used to a large extent in cookery both in the baking of cakes and making of bread to which it imparts the property of keeping fresh for a long time—this is a point which all good housekeepers should note.

Besides this it is used in the making of candies, both as a centre which is chocolate coated and as an ingredient in many other kinds of sweets, for which recipes are to be found in all good cook books.

A very appetizing new spread is now manufactured by incorporating honey with peanut butter to make what is called "Honey-nut Butter."

Apart from entering directly into table use, it is used to make most excellent vinegar, said by many to be equal to the best produced.

The motorist too may sweeten his temper by the use of it as an anti-freeze. It has been found that equal parts of honey, water and alcohol make a mixture that has proved very satisfactory to some who have taken the proper precautions to see that all gaskets and connections are tight, so that no leakage can occur, for places where water cannot pass through honey mixture will.

We can realize the value of honey as a natural food when we see some of the large breakfast food manufacturers now advocating on all packages of cereals put out by them the use of it as a sweetener.

## Grapefruit Cocktail.

Cut 2 grapefruits into halves and run a sharp knife around inside the peel to separate the pulp from the skin; a grapefruit knife is a great convenience for this. Run the knife from the centre of the fruit out to the peel on each side of each of the dividing sections. Now lift out the core, and most of the tough portion inside the peel will come with it. To the pulp of the grapefruit add 1 banana, sliced, the pulp from 2 oranges and 4 tablespoonfuls of sugar. After putting the desired amounts into tall glass dishes, add a tablespoonful of grape juice to each portion. Serve very cold.

The Golden Rule is all there is to good manners.

A SIMPLE AND PRACTICAL GIRLS' DRESS.

If you are thinking of making a new little frock for your young daughter, you will find this smart design very simple to fashion. The dress has the popular kimono shoulders, and long sleeves gathered to narrow wristbands. The neck has a front opening and is finished with a neat round collar. An inverted plait at each side of the skirt gives added width, and a belt and patch pocket complete this trim little dress. No. 1366 is in sizes 6, 8, 10, 12 and 14 years. Size 8 years requires 2⅜ yards 36-inch, or 1⅝ yards 54-inch material. 20 cents.

Our new Fashion Book contains many styles showing how to dress boys and girls. Simplicity is the rule for well-dressed children. Clothes of character and individuality are hard to buy, but easy to make with our patterns. A small amount of money spent on good materials, cut on simple lines, will give children the privilege of wearing adorable things. 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., Tororto. Patterns sent by return mail.

Only One Train.

Wife—"How can this single-track railroad say they simply couldn't have a collision? Do you believe it?"

Hubby—"Yes, they have only one train."

The farmer who saws his wood in May or puts battens on his barn in April will never make "A Good Living and 10 Per Cent."

## Method of Feeding the Winter Laying Stock at the O.A.C.

We try to simplify our methods and use only common feeds. At the present time we are using as a grain mixture equal parts by weight of good wheat and cracked yellow corn. At times we mix with these small quantities of plump oats, barley and buckwheat. Such a mixture can be bought already mixed. The grain is fed in the litter of straw. This induces the birds to exercise. A light feed is fed early in the morning, while as much as will be eaten up clean is fed at night before the birds go to roost. Sprouted oats are fed either in one feed at noon or in two lighter feeds at ten thirty in the morning, and again at about two thirty in the afternoon. As much as will be eaten up clean is given. The oats are fed with sprouts about one inch in length. When available in the fall, cabbage, rape or Chinese lettuce are fed in addition to the oats. We endeavor to have the birds eat as much green feed as possible.

Oyster shell is supplied in hoppers at all times. Once each week the drinking dishes are scrubbed out and the birds given Epsom salts in the drinking water at the rate of one pound of salts to one hundred birds. At all other times milk in the drinking material used. It is good practice to have both water and buttermilk continually before the birds.

A dry mash is constantly before the birds in hoppers. We aim to have them eat as much of their grain in the form of mash as possible. The formula we are using is as follows:

750 lbs. corn chop, 500 lbs. oat chop, 300 lbs. bran, 500 lbs. shorts, 500 lbs. low grade flour, 6 per cent. high grade tankage.

For Leghorns the percentage of tankage is at times increased to eleven per cent. of the mixture. The low grade flour may be omitted if difficult to secure. For the past five years we have been able to secure fresh hog livers at a fairly reasonable price, and have fed the White Leghorns at the rate of three to four whole livers per hundred birds twice per week. These are fed raw, stuck on nails on the sides of the pens and the birds allowed to tear them up. The heavy breeds are fed very little, if any, liver. At times when the birds begin to slacken in production a very small amount of moist mash of the same formula as that fed dry is fed at noon, to increase the amount of mash consumed.

A poor farmer can't get along with good hired men, and a good farmer can't get along with poor hired men. The good hired man has a job on a good farmer's farm.

## We Use a Hen as a Live Brooder.

A few years ago we started using a hen in connection with our brooder stove and liked the arrangment so well that we now use one for every brood.

We try to set a hen when we set the incubators, but if none are broody at that time and set later we let her set and put some chicks under her and take the hen off a day later than the incubators.

We use a coal-burning brooder stove and put the chicks out the second day with the hen right with them. The hen will cover some of the chicks, but they will soon find out that all cannot keep warm there and will seek the warmer atmosphere under the hover and spread out from the hen to the stove.

After the chicks are a week old the hen is tied with a string about three feet long to keep her from scratching the feed and is put to bed in a small pen about 3x3 feet. At night the smallest chicks are put under the hen, as these are usually the ones the larger chicks tramp and crowd away from the stove. Many small-sized chicks are saved from being smothered in this way.

Now comes the time for the chicks to be turned out in the pen and at this time the hen proves her usefulness. She will call the chicks out in the morning and back again at night. Anyone who has tried to get a bunch of brooder chicks in quick in case of sudden rain will appreciate the help a hen gives at this time.—F. W.

## I Spread Tree Diseases.

I spread blight through our young orchard in 1923 by using dirty pruning tools. It cost me $8.50 to correct the damage, and two trees were destroyed entirely. The following year I found a way to eliminate the danger.

A small quantity of corrosive sublimate was bought for a few cents, and this was stirred into hot water at the rate of one part sublimate to one thousand parts water. The mixture was poured into a wooden buck and taken to the orchard. When a tree was prouned all tools were immersed in the solution before passing on to the next. Saws and hooks were coated with the solution by using a paint brush. It took only a few minutes each time to do the job, and a bucket of the mixture was sufficient to go over every tree in the entire orchard.

We worked among both healthy and diseased trees and there was no recurrence of the trouble. We have since used the method among trees infected with canker, blister rot and wilt, and it is surprising to find how much damage can be prevented by taking this simple precaution.—F. R. G.

THE CANADIAN HOMEMAKER

A series of weekly articles covering

PLANNING . BUILDING . FINANCING
DECORATING . FURNISHING . GARDENING

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# WINTER OPERATIONS IN THE INDOOR AND OUTDOOR GARDEN

By Henry J. Moore.

January.

1. A planting of lettuce and a sowing of radishes may now be made indoors to supply the early market or for domestic use. The former should be ready in about ten weeks and the latter in six. The latter as a winter greenhouse crop is especially profitable and is easy to produce.

2. It may be necessary to top dress Lilies which are being forced for winter flowering. It may also be necessary to repot such as L. Auratum into the ones in which they will flower. Whether grown in the home or greenhouse Lilies should not be subjected to an excessively high temperature. 60 deg. to 70 deg. is high enough.

3. For flowering in the home or greenhouse bulbous plants of a summer flowering nature such as Achimones and Tuberous Begonias may for early flowering be potted and started into growth. The Achimenes do well in a soil composed of a mixture of peat and sand and the Begonias in loam, leaf soil and sand. In the mixture leaf soil should slightly predominate.

4. Tomatoes should now be planted on the greenhouse bed about two feet apart. A good way to support the plants is to arrange wires or cord vertically, tying these to horizontal wires, one near the roof and one near the bed. Stakes may of course be used.

5. One of the best things you may now do is to prepare a plan upon which you will indicate the position of your crops to be sown or planted in spring. Based upon this you will order the seeds in good time and so not suffer disappointment at finding the varieties you require all sold.

6. Grape vines in greenhouses and also ornamental climbing plants should now be pruned in all cases where dormant. The rough outer bark of the grape vines should be removed by scrapping and then they should be thoroughly scrubbed, soap and water being used.

7. The propagation of warm greenhouse plants such as Crotons, Dracaenas and Rubber plants should now be undertaken. A warm propagating case will be necessary to facilitate quick rooting. They will root in a finely screened mixture of peat and sand or directly in a bed of sand.

8. Those who desire to raise tuberous Begonias from seed so as to have them in flower during autumn should sow the seeds now. It will be well also to sow the seeds of the Fibrous rooted bedding Begonias so as to have them ready for planting out during late May.

9. An inspection of the vegetable roots which are stored away may reveal that certain kinds are rotting. Carefully sort over the Carrots, Beets, Potatoes and others of value.

10. Should opportunity occur, sort the Potatoes and set aside those intended as "Seed." also sort the Onions, the small to be used for pickling, the larger for any of their common uses.