Farm Notes

ADVANCED POULTRY RAISING FOR WOMEN.

Advanced poultry raising is by no means confined to the attention of men. Besides the numerous women who are given as owners of birds that have taken certificates in the Record of Performance and are listed in the annual report for last year, it is found on many farms that the wives assume most of the responsibility for the welfare of the flocks.

In the Lake Erie district two Record of Performance flocks in particular are in charge of women. The farm of Victor E. Nablo at South Cayuga well represents the division of labor in the breeding and care of live stock. While Mr. Nablo carries on general farming, which includes the breeding of purebred Shorthorn cattle, Mrs. Nablo is "the man at the helm" wis respect to the flock of Barred Plymouth Rocks. In going through the pens in conversation with Mrs. Nablo it was surprising to discover the detailed knowledge she possessed respecting the individual birds. Chick after chick in the flocks of 1,000 young birds going about the yard were pointed out as the offspring of advanced record hens. Mrs. Nablo is concentrating on the breeding of birds which will lay large eggs as well as lots of them, and are birds whose eggs are not well up to standard size (2 oz.) is not used for breeding.

A bit further west, at Port Dover, Mrs. R. J. Penhall is another example of an intensely interested and successful poultry woman. While her husband, through his knowledge of cattle and horse breeding largely directs the selection of breeders, it is Mrs. Penhall who looks after the trap nesting and the care of the flock.

In the Newmarket district much credit must be given to Mrs. F. J. French for the advanced position Mr. French's flock has reached in the egg-laying contests. Following an accident and lameness of many years standing, Mr. French was required to undergo a serious operation, which of necessity brought much responsibility for the handling of the flock to Mrs. French. It was during this period of illness their hen No. 1061 was being prepared for the All American Egg Laying Test carried on at Kansas City last year. This hen laid 333 eggs in 364 days, making a world's record for her breed (Barred Rock) and was one of the pen that won the contest. In establishing nest quarters for their poultry breeding work Mrs. French assumes equal responsibility with her husband in keeping the records of the flock that has been built up from eggs secured from the Experimental Farms 16 years ago and developed first as exhibition birds and in later years as heavy layers.

On account of the necessity for keen perception and accuracy required in advanced poultry breeding work, and particularly in the trapnesting that has to be done, all Record of Performnace is providing a most suitable enterprise for women in a field that offers surprising opportunities for a profitable life work.

MARKETING THE TOMATO.

A bulletin on the subject of tomato diseases prepared by the Division of Botany of the Experimental Farms, describes practically all of the troublesome diseases of this vegetable fruit, and gives remedies for their control. In its introductory pages the bulletin, which is numbered 51 and issued by the Publications Branch of the Dept. of Agriculture at Ottawa, gives helpful advice on the growing of tomatoes either in the home garden or in the field. Even the question of marketing is given space in a paragraph that contains the following information:

"For local markets the fruit can be left on the vine until well matured, but for long-distance shipment it should be packed before a high color is attained. This is necessary because the tomato when ripe is very tender, easily crushed and bruised; the skin is readily ruptured by careless picking, handling, and packing. In transit such fruit readily falls a prey to fungi and bacteria, resulting in almost total loss of the affected fruit. This is particularly true if the car, during transit, has a still, warm, humid atmosphere. On the other hand pink-matured fruit which shows the first signs of color, is not so tender, and its skin is not so readily punctured. Such fruit does not readily become infected with fungi or bacteria, and accordingly arrives at its destination in first-class condition. Great care should, therefore, be taken in picking, handling, and packing tomatoes, so as to ensure clean, sound, firm, pink-mature fruit in the long-distance pack."

THE ADVANTAGES OF GRADING FRUITS AND VEGETABLES.

The benefits of standardization in the marketing of fruits and vegetables as well as other products cannot be too clearly emphasized. What these advantages are is well expressed by the Dominion Fruit Commissioner in the June number of his Fruit and Vegetable Crop Report just to hand. The Commissioner states that standardization is now generally considered to be the most important factor in the orderly and profitable marketing of fruits and vegetables. Growers, shippers and distributors alike should remember that nothing else causes them such heavy losses or is more demoralizing to any market than the movement to market of products of inferior quality, poor condition, or below grade. The prosperity of any producing district depends upon the quality and dependability of the products it ships. Careful grading to specific standards and the guarantee given by official inspection are absolutely necessary for the establishment of confidence between buyer and seller. Standard grades and official inspection are of great advantage to the grower in that they provide him with ample protection when delivering his produce to a shipper or when shipping direct to market or supplying products under contract. They protect the shipper in that he receives what he specifies and thus prevent unwarranted rejections and claims from the distributing markets, and finally, they assure a fair and equitable business relationship between shipper and buyer. The standard grades for the principal fruits and vegetables are given in the Fruit Act and the Root Vegetables Act, copies of which may be obtianed from the Publications Branch, Dept. of Agriculture, Ottawa.

Currants for Supper

It was late in the afternoon, and the light was waning. There was a difference in the look of the tree shadows out in the yard. Somewhere in the distance cows were lowing and a little bell was tinkling; now and then a farm-wagon tilted by, and the dust flew; some blue-shirted laborers with shovels over their shoulders plodded past; little awarms of flies were dancing up and down before the people's faces in the soft air. There seemed to be a gentle stir arising over everything for the mere sake of subsidence—a very premonition of rest and hush and night.

This soft diurnal commotion was over Louisa Ellis also. She had been peacefully sewing at her sitting-room window all the afternoon. Now she quilted her needle carefully into her work, which she folded precisely, and laid in a basket with her thimble and thread and scissors. . . .

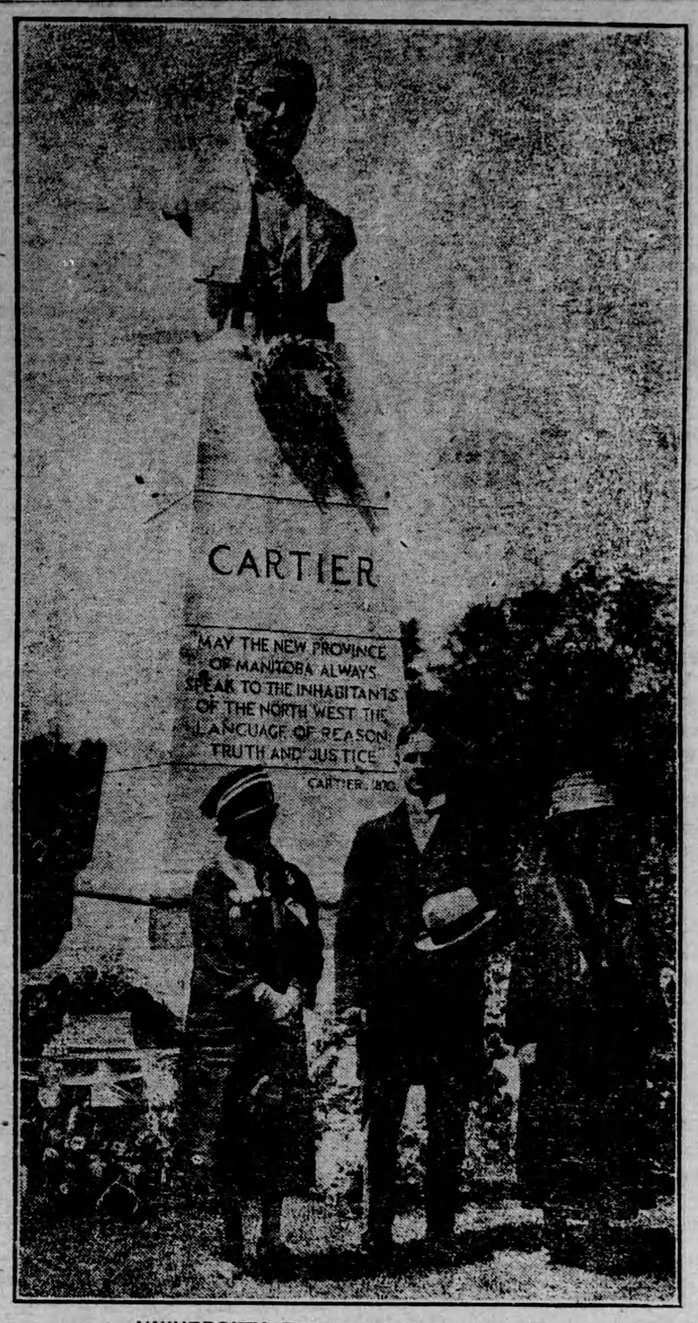
Louisa tied a green apron round her waist, and got out a flat straw hat with a green ribbon. Then she went into the garden with a little blue crockery bowl, to pick some currants for her tea. After the currants were picked she sat on the back doorstep and stemmed them, collecting the stems carefully in her apron, and afterwards throwing them into the hen-coop. She looked sharply at the grass beside the step to see if any had fallen there.

Louisa was slow and still in her movements; it took her a long time to prepare her tea; but when ready it was set forth with as much grace as if she had been a vertiable guest to her own self. The little square table stood exactly in the centre of the kitchen, and was covered with a starched linen cloth whose border pattern of flowers glistened. Louisa had a damask napkin on her tea-tray, where were arranged a cut-glass tumbler full of teaspoons, a silver cream-pitcher, a china cup and saucer. Louisa used china every day—something which none of her neighmors did. They whispered about it among themselves. Their daily tables were laid with common crockery, their sets of best china stayed in the parlor closet, and Louisa Ellis was no richer nor better bred than they. Still she would use the china. She had for her supper a glass dish full of sugared currants, a plate of little cakes, and one of light white biscuits. Also a leaf or two of lettuce, which she cut up daintily. Louisa was very fond of lettuce, which she raised to perfection in her little garden. She ate quite heartily, though in a delicate, pecking way; it seemed almost surprising that any considerable bulk of the food should vansh.

After tea she filled a plate with nicely baked thin corn-cakes, and carried them out into the back-yard.

"Caesar!" she called. "Caesar! Caesar!"

There was a little rush . . . and a large yellow-and-white dog appeared at the door of his tiny hut, which was half hidden among the tall grasses and bowers. Louisa patted him and gave him the corn-cakes. Then she returned to the house and washed the tea-things, polishing the china carefully. The twilight had deepened; the chorus of the frogs floated in at the open window wonderfully loud and shrill and once in a while a long, sharp drone from a tree-toad pierced it. Louisa took off her green gingham apron, disclosing a shorter one of pink and white print. She lighted her lamp, and sat down again with her sewing.—From "A New England Nun," by Mary E. Wilkins.



UNIVERSITY TOUR MAKES HISTORY

Probably no event of the recent Jubilee Celebration in Canada brought the Fathers of Confederation closer to the heart of this generation than the visit to Canada of Miss Hortense Cartier, daughter of one of the illustrious founders of Canada, Sir Georges Etienne Cartier.

Miss Cartier arrived in Canada in June at the invitation of E. W. Beatty, Chairman and President of the Canadian Pacific Railway to become a member of the University of Montreal party to tour the Dominion. Another distinguished guest of President was Mrs. D. Chipman, a daughter of Sir Leonard Tilley. These two ladies, direct links with the men who made a union of the Canadian provinces, became the honored members of the University tour party during their journey to Vancouver, through the Canadian Rockies and return.

The accompanying photograph was taken at Winnipeg in front of the Cartier monument and shows Miss Cartier, at the right and Mrs. Chipman standing with the Hon. John Bracken, Premier of Manitoba who welcomed the party on behalf of the Government.

"Lets's Go Home, Mama"

"Im hungry," is said to have been the remark of His Majesty, King Michael the First, of Roumania, following the inauguration ceremonies. At the age of five, he is said to be the youngest king in the world. Moreover, he speaks three languages—English, French, and Roumanian.

"Newspapers are, of all commodities, the most perishable."—R. J. Webber.

RECIPES FOR UNUSUAL ICE CREAM SAUCES AND DESSERTS

Coupe Saint Jacques

Fruit cup.
Lemon ice.
Maraschino cherries.
Angelica.

Fill glasses with fruit prepared as for fruit cup. Over the top spread a thick layer of lemon ice, decorating the center with one Maraschino cherry and four strips of angelica or mint leaves.

Individual Baked Alaska

Cut sponge cake into pieces a little larger than a slice of brick ice cream. Cut out the center of each slice, leaving about half an inch on each side and on the bottom. Set the cakes on a board, put slices of ice cream inside, and cover with meringue, piling it up on the sides. Set in a hot oven to brown the meringué.

Ice Cream Sandwiches

Devil's food, angel cake, sponge cake or butter cake may be the foundation of ice cream sandwiches. Between thin slices of the cake place a serving of ice cream of a flavor to blend well with the cake. Brick ice cream is the easiest to cut. Cover with chocolate, butterscotch, marshmallow or fruit sauce, either hot or cold, and top with nuts of various kinds, coconut, or pieces of fresh or canned fruit.

Neapolitan Ice Cream

1 pint strawberry ice cream.
1 pint pistachio ice cream.
1 pint orange ice.

Pack a mold in salt and ice and spread the strawberry cream smoothly over the bottom. Cover and let it stand. When this has hardened spread a layer of orange ice upon it, and as soon as this hardens spread over it the pistachio cream. Cover, pack in ice and salt and let stand two hours.

Chocolate Mint Sauce

2 squares chocolate.
1 cup cold water.
2 cups sugar.
2 tablespoons butter.
2 Teaspoons vanilla.
½ teaspoon mint sauce.

Cut the chocolate into five or six pieces, add water and stir over direct heat until chocolate is melted. Stir in the sugar until dissolved. Boil three minutes, remove from the fire, add butter and flavoring and serve at once.

Stuffed Tomatoes With Cheese

6 tomatoes.
2 cups bread crumbs.
2 tablespoon butter.
1 teaspoon chopped onion.
½ teaspoon salt.
Cheese.

Remove the pulp from tomatoes and mix with crumbs. Cook onion in butter one minute and mix with crumbs and seasoning. Stuff tomatoes and bake in a moderate over (350 degrees Fahrenheit) ten minutes. Remove from oven and cover with slices of cheese. Return to oven until cheese is melted and serve at once. This same recipe may be used for peppers.

It has been said that whatever is free is not appreciated. Try and tell that to the motorist stuck with a flat tire on a hot day five miles from the nearest "free air" station.

As long as the delegates at Geneva cruise around in an atmosphere of friendliness and good will, the cruise(r) problem should give them no difficulty.

C.N.E. Cat Show To Be Largest In Fair's History

Fifty Special Awards and $1,100 on Prize List Attract Large Number of Entries

At no place on the continent will there be held a Cat Show equal to that of the Canadian National Exhibition. The 1927 programme is stupendous as it includes events for every type of feline. The entry list being received from day to day by the Exhibition authorities for the cat show, August 30th to September 1st inclusive, promises to be the largest in the history of the institution. Entries are not confined to Canada but are received from every section of the North American continent.

The prize list issued by the Board of Directors of the Canadian National Exhibition shows that the Cat Show contains over 350 classes. These will be contested by many champions of the United States and Canada.. It also includes events for every species of animal and needless to say, the Persian will be strongly represented.

$1100 in Prizes.

The magnitude of the C.N.E. Cat Show can be fully gathered from the generosity of the prize list. The total sum of cash prizes is $1100. There are also 50 special awards. These include silver trophies and cups. Perhaps the most outstanding contributors to this section are the Canadian National Cat Club, Blue Cat Society and the Red Tabby Society of America..

The programme of the Canadian National Exhibition Cat Show includes special awards to long and short-haired collections of the various species. The Board of Directors have secured the following to officiate at the Cat Show: Mrs. A. W. Hardy, Chicago, Ill., as judge; Dr. J. A. Campbell, V.S., B.V.Sc., and Dr. Harold Bond, V.S., a veterinary surgeon, and R. J. Reynolds, as Superintendent.

Ponderous Personality.

"Has she much personality?"

"About two hundred pounds of it, I'd say."

In an egg laid on a West Auckland farm a needle threaded with cotton was found a little while ago. The intelligent fowl responsible for it evidently meant her offspring to make an early attempt at a little feather-stitching.

The governor of one of our prisons has decided that convicts shall not listen to wireless programs. The Brighter Prison Movement seems to be spreading.

"Why worry about the past?" asks a writer. We must put this to our tailor.

The Sailor Prince Touring Canada With His Illustrious Brother

PRINCE GEORGE, PRINCE OF THE ROYAL HOUSE OF WINDSOR, AT VARIOUUS AGES AND IN VARIOUS POSES

He is 24 years of age, and they call him "Our Sailor Prince." Yet he confesses that he is not a good sailor, and that he is like Lord Nelson, who never went to sea without getting seasick. He has risen by ability and energy, with no privileges of any nature, to the position of lieutenant in the royal navy. Since the days of the early Georges it has been traditional for the youngest son of the royal family to enter the "silent service." Pictures ABOVE are of various poses and taken at different stages of his career. Prince George was a visitor to the dominion last December, travelling across the country from Vancouver to St. John, N.B., but at that time he was on an unofficial visit and took part in no official functions.