Farm Notes

HULLESS OATS FOR POULTRY.

Hulless oats, that is varieties of oats that thresh out clear of the hulls, are particularly useful for the feeding of poultry. Experiments carried on at one Manitoba and one Saskatchewan Experimental Farm with laying pullets showed profits of about twenty-five cents per bird in favor of the hulless oats. In the tests made pens receiving hulless oats in both grain and mash, were compared with pens receiving common oats fed in the same manner. Cracked hulless oats are particularly useful for young chicks. This test and many others are reported in the 1926 annual report of the Poultry Division of the Experimental Farms, distributed by the Publications Branch of the Department of Agriculture at Ottawa, which gives the results of much experimental work carried on at the Central Farm and at the branch Farms and Stations over Canada in all phases of poultry raising.

LIVE STOCK TOTALS.

It is interesting to note from the very comprehensive report of the Director of the Experimental Farm system of Canada for the year ending March 31st, 1927, that the rapid progress of motive power has not made any material difference during the last five years in the number of horses in the country. As a matter of fact there appears to have been more horses in Canada in 1926 than there were last year or in 1923, but in 1922 and 1924 the totals ran somewhat higher. Milk cows show an increase in 1926 over every other year, but other cattle sho wa decrease, the difference between 1922 and last year being no less than 766,150. Sheep show an increase in 1927 over the three preceding years, although fewer than in 1922. Swine are greater in number than in any other year excepting only 1924.

A LATE BLOOMING LILAC.

Some lovely new hybrid lilacs are the latest achievement of the Horticultural Division of the Dominion Experimental Farms. These new lilacs bloomed in all their beauty at the Central Farm last June and excited a great deal of favorable comment.

Some of the officials of the Arnold Arboretum, at Harvard University, were particularly impressed by their good points and at their suggestion this group will be named Syringa Prestoniæ, in honor of Miss Isabella Preston, specialist in Ornamental Gardening at the Central Farm.

The hybrid is a cross between two Chinese species, the old Syringa villosa frequently seen in shrubberies and the comparatively new Syringa reflexa. It is late flowering and very hardy. The bushes in bloom are laden with blossoms, pale pink to deep rosy lilac in color, some of the varieties being exceptionally attractive. The flower clusters vary considerably in shape, size and appearance.

HARDY GARDEN ROSES.

The revised edition of the bulletin "Hardy Roses" as issued by the Department of Agriculture at Ottawa, first issued contains very useful information for those who are undertaking rose growing in their home gardens. Besides long lists of Hybrid Teas and Hybrid Perpetuals and Climbing Roses that have done at least moderately well at Ottawa, certain of them are recommended as being especially suited for the small garden. In Hybrid Perpetuals seven varieties in different colors are especially recommended for their hardiness, beautiful flowers, and cropping qualities. These include: Frau Karl Druschki, white; General Jacqueminot, scarlet crimson; Her Majesty, pink; Hugh Dickson, crimson; Mrs. Sharman Crawfor, pink, and Ulrich Brunner, cherry red. If the list is to be still further reduced, Mr. W. T. Macoun and Miss Isabella Preston, the authors of the bulletin, would confine their selection to Frau Karl Druschki, Mrs. John Laing, and Hugh Dickson. Of the Hybrid Teas which are not quite so hardy but more constant bloomers, the recommendations include Caroline Testout, pink; General McArthur, crimson; Gruss en Teplitz, crimson; Lady Ashdown, pink; Lady Pirrie, pink; La Tosca, pink; Mme. Edouard Herriot, coral red; Souvenir de Claudius Pernet, yellow; Willowmere, shrimp pink.

The bulletin, which is No. 17, New Series, and is available at the Publications Branch of the Department of Agriculture at Ottawa, covers the whole subject of rose growing in Canada in such popular language as to be a safe and easy guide either for the beginner or the rose grower of experience.

IMPROVEMENT OF HOG PRODUCTS.

In the report for the year ending March 31st, 1927, of the Director of the Dominion Experimental Farms, just issued by the Dept. of Agriculture at Ottawa, particulars are given of certain work carried on regarding the improvement of hog products and the animal itself. Investigation of the causes of soft pork is not considered complete except so far as that softness of side appears very closely linked with unfinished hogs. In an experiment relative to the methods of feeding with economy of gains one lot of pigs was normally hand-fed, another lot self fed, a third lot heavily hand fed, and the fourth and last lot lightly hand fed. The self fed lot made the largest daily gains at a cost of 6.6 cents per pound and the lightly fed lot the slowest at a cost of 5.9 cents per pound. The heavily fed lot made gains at a cost of 6 cents per pound and the normally fed lot gains at a cost of 6.1 cents per pound.

A test in the use of chopped alfalfa to improve the winter ration of pigs tends to show that three per cent. of chopped alfalfa of good quality increases the value of the ration for market hogs.

A litter of seven from a cross-bred Tamworth-Berkshire sow by a Berkshire boar was used to determine the feed cost of producing pork from weaning to marketable age and weight. The pigs averaged 34.5 pounds at the start of the test and weighed an average of 188 pounds when marketed. They consumed an average of 2.47 pounds of meal and 5.27 pounds of milk per pound of gain. The meal mixture was worth $35 per ton, and valuing the milk at 25 cents per hundred pounds would indicate that the feed cost per pound of gain was 5.66 cents.

ILLUSTRATION STATIONS.

The Experimental Farms System operates nine Illustration Stations in the Province of Ontario. Five are located in the eastern part of the province and the other four in Northern Ontario, otherwise known as New Ontario. At all these Stations methods of stock improvement and the introduction of improved varieties of seed are stressed. At each Station pure bred sires are maintained. Milk scales are used for ascertaining the productive qualities of the dairy herds, enabling the operators to weed out the low producing stock. A flock of bred-to-lay Barred Rock poultry is maintained at each Station, and eggs from these are distributed to farmers in the district. Seed potatoes and seed grain are produced and sold within the neighborhood of the Station. A report of the work done at these Stations last year is published along with corresponding accounts for Quebec and the Maritime Provinces in a volume prepared by the late Mr. John Fixter, the Chief Supervisor of these Stations in Canada. This report, as well as a corresponding volume for the Prairie Provinces and British Columbia, is ready for distribution at the Publications Branch of the Department of Agriculture at Ottawa.

MOTHER INTERFERES

Pauline Herr Thomas

"Let's play wash-day," said Jeanne.

"Oh, yes, let's! I'll wash and you iron," said Arlene.

"No, I want to wash."

"No, you won't, either. Then I won't play. I'm going right home."

I tried to close my ears to this continual disagreement between my little girl and her playmate. I was reminded of a crowd of boys in the back lot trying to organize a ball game without a captain. The two children disagreed so much that they could not accomplish their ends in play.

I had heard so much about the error of interfering in children's arguments that I had steadfastly refused to do so. Yet, I felt that I could discriminate here. The children were not just quarreling—they were refusing to recognize one or the other as leader and so failing to organize their play. It seemed to me that they fairly cried out for a captain, so I decided to act in that capacity.

Whenever a disagreement arose which promised to be of sufficient consequence to break up a play, but which was not of a personal nature such as a test of strength or ability, I would step by and inquire what seemed to be the trouble; I would suggest that each tell her side of the argument and, together, we would weigh the advantages and disadvantages of each, after which I would suggest a plan of procedure. After they had given it a trial, I would inquire how the plan worked. Of course, it justified itself, and they would be enthusiastic.

After o period of such proceedure, I began to withdraw my own personality in the decision, leaving suggestions and plans entirely to them. In this way it was not long before I needed "to interfere" no longer—they came to me, instead of my going to them. I found their judgment to be much better than I suspected, and they were solving their problems as well as learning valuable lessons in jurgment and decision.

I still remain the kindly monitor who they know will listen and even suggest, if they wish, but for the most part, I have dropped out of the picture. They settle their disputes "out of court," as it were.

"Let's play house," says Jeanne.

"Oh, yes, let's," says Arlene.

"I want the dishes and you can have the washing set."

"Oh, no, I want the dishes."

"I said I wanted them first."

"Then I won't play!"

"Oh, yes, come on, Arlene, I'll tell you what let's do—I'll be the mother and have all the things in the house, and you'll be the lady that comes to see and then—"

"Oh, yes, then I'll be the mother and you'll be the lady."

"Won't that be a good plan?"

"Then we'll each have them both to play with," say both at once.

So the play goes on to a finish, Jeanne and Arlene are happy,—and Mother is happy, too!

The fellow who decides not to hire a painter, but to put the paint on himself, often succeeds better than he could wish.

Royal Smile is Bestowed Upon the Veterans

His Royal Highness plainly showed his pleasure at meeting his war-time friends in his smiling salute as the warriors "marched past" at C.N.E.on Tuesday last.

Fresh Tomatoes, Cold or Hot

Fresh tomatoes are on the market practically all summer long, giving the homemaker plenty of chances to exhaust all the ways of serving the vegetable that she knows about. Here are some splendid recipes for dishes that are easily prepared and will be welcome on the days—whether hot or cold—when one wants something a little different on the menu.

Shrimp Tomato Salad

Wash medium-sized ripe tomatoes, cut off the stem-ends and scoop out the pulp to form shells. Sprinkle lightly with salt inside, and invert to drain in a cold place until ready to be stuffed. For the filling of 6 such shells, allow 6 shrimps or anchovies, 2 cold hard-boiled eggs, and 1 teaspoonful each of minced olives and capers. Mix these with ¼ of a cupful of stiff cooked salad dressing, and chill. At serving time, lay each shell on a chilled leaf of head lettuce, or in a nest of leaf lettuce shredded by cutting with the scissors, fill with the fish mixture, garnish with mayonnaise diluted with whipped cream and serve immediately.

Tomatoes with Horseradish Salad Dressing

To 4 tablespoonfuls of grated horseradish, add 1 tablespoonful of clear vinegar, ¼ of a teaspoonful of salt, 1 teaspoonful of sugar and ½ of a teaspoonful of paprika or 1 teaspoonful of grated canned pineapple. Prepare ½ of a cupful of stiffly-whipped cream. Scald a fresh ripe tomato for each person to be served, cover with cold water, remove the stem end and peel. Set aside with the cream to become cold. At serving time, make nests on individual serving plates from leaves of head lettuce or shredded leaf lettuce, place on each a tomato cut into quarters lengthwise and beat the horseradish mixture into the whipped cream. Pour the dressing over the tomatoes and serve immediately.

If prepared horseradish is used, drain thoroughly from the vinegar and omit vinegar in the recipe.

Tomato Sandwiches

Peel and chill small firm tomatoes. Into ½ of a cupful of thick cooked salad dressing mix ¼ of a cupful of finely-chopped green pepper and ½ of a teaspoonful of chopped onion. At serving time, spread buttered slices of bread liberally with the pepper mixture, and on half the slices lay thin slices of tomato. Cover with the remaining slices and serve immediately. If the bread is buttered well so the moisture cannot get through and make it soggy, these sandwiches may be made before they will be needed, placed in piles in the refrigerator and left slightly weighted down with a plate until serving time.

Red and Yellow Tomato Salad

Scald and peel 1 ripe red tomato and 1 ripe yellow tomato for each person to be served and set aside to chill. At serving time, slice each red tomato crosswise on a bed of lettuce, add a layer of crisp cucumber cubes, then 4 wafer-thin slices of green onion and a yellow tomato, quartered lengthwise, on top. Pour French dressing over all and serve immediately.

Baked Stuffed Tomatoes

Allow I large fresh tomato for each person to be served. Slice off the stem end, scoop out the pulp, dust inside the shell with salt and leave inverted to drain until ready for the filling. Fill the cavity with the stuffing, sprinkle the top with bread crumbs and bake, covered, in a brisk oven, until the tomatoes are tender. How long this will require depends upon the size of the tomato, large one needing about 25 minutes. Remove the cover and brown lightly before serving. Most of these are liked best when hot, but some people cool them, then place them in the refrigerator to become thoroughly chilled before serving time.

Ham Filling

Mix together equal parts of chopped tomato pulp drained from the juice, finely-minced ham, and bread crumbs seasoned well with salt, pepper and butter. Beat an egg well, stir through the mixture and use as filling for tomato shells.

Beef Filling

Mix together equal parts of chopped cooked beef and bread crumbs seasoned to taste with salt, pepper and butter. Add 1 teaspoonful of chopped onion and enough cold beef gravy to bind the ingredients together.

Clam Filling

Chop 1 can of clams drained from the juice, add an equal amount of bread crumbs, ½ of a teaspoonful of salt and ¼ of a teaspoonful of paprika. Mix the clam juice with 1 well-beaten egg and add to the fish mixture. Fill the tomato shells and bake an hour. Serve immediately.

Tomato Croquettes

Chop fine 3 hard-boiled eggs and add to the drained pulp of 2 large fresh, ripe tomatoes, 1 tablespoonful of chopper parsley, 1 teaspoonful of powdered herbs, 1 cupful of hot mashed potatoes, ½ of a teaspoonful each of salt and chopped onion, a few drops of lemon juice and the yolks of 2 eggs. Mix and shape into croquettes. Roll in finely-sifted bread crumbs, white of egg diluted with 1 tablespoonful of water and lightly beaten together, then in crumbs again. Set aside to dry slightly before frying. At serving time, fry golden brown in deep hot fat and serve immediately.

Tomato Timbales

Simmer together for 15 minutes: 4½ cupfuls of tomatoes cut into small pieces, juice and all, 2 slices of onion, 2 tablespoonfuls of sugar, 1¼ teaspoonful of pepper. Rub through a sieve and add to the puree ¼ of a cupful of cracker crumbs and 2 slightly-beaten eggs. Pour into greased timbale molds, or cups, and bake in a moderate oven until they are firm. Turn out carefully on a platter and pour cheese sauce around them.

Cheese Sauce

Melt 1 tablespoonful of butter in a saucepan and blend well with it 1 tablespoonful of flour. When foamy, add slowly, stirring constantly, 1 cupful of milk. Bring to a boil and cook and stir until the mixture is smooth and thick. Add ½ of a cupful of cheese cut into bits and ¼ of a teaspoonful each of salt and paprika. Stir, and when the cheese is melted pour the sauce around the timbales. Serve immediately.

Prof. Dewey Also Butter and Egg Man

The greatest philosopher of the U.S., Prof. John Dewey of Columbia University is also something of a butter and egg man. He raises chickens and sells eggs on a rather large scale.

"Not long ago," says 'The Bookman' of September, "the man who takes the orders and delivers the eggs was ill and Professor Dewey took an order over the phone from a lady and delivered the eggs in person.

"The mistress of the house appeared, asked him if he was sure the eggs were fresh, and upon getting his word that they were, paid him; and professor Dewey went away.

"Shortly after that the lady heard that a tea was being given with Professor Dewey as the guest of honor, and, being anxious to meet the philosopher, she pulled wires to get an invitation.

"When she arrived all a flutter she asked to have the guest of honor pointed out to her. Over in the corner Professor Dewey sat hunched in a chair. He was pointed out to the lady.

"'My word!' she said, 'A philosopher! Of all things! He looks just like the man who delivers my eggs.'"

Basis of Health Is Agriculture

Belgian Director-General Stresses Importance of Rural Prosperity

That development of agriculture is a necessity, that country life must be emphasized, that an association of members of Parliament whose sole aim is to interest individuals in agriculture be created, and that the home-training of children be improved, was urged by Paul Devuyst, Director-General of the Department of Agriculture in Belgium, and Belgian delegate to the International Institute of Agriculture of Rome, to newspaper representatives in Montreal, recently.

Mr. Devuyst has just returned from a congress of agriculturists in the United States, and is en route home to Belgium. He will stop over for a few days in Quebec, the guest of Hon. J. A. Caron, Minister of Agriculture for Quebec.

Discussing the sending of Belgians to Canada, Mr. Devuyst declared that at the present time in that country this was not being encouraged. "Belgium needs her countrymen more than other countries need them. We are encouraging our people to take to the soil, for in agriculture lies a nation's wealth. And so the Belgian farmer stays in Belgium."

Mr. Devuyst declared that Belgium produced more produce on her farms per acre than Canada, owing, he pointed out, to a more intensive form of cultivation, and also to the greater number of farmers per acre in that country. "Since the ravages of the Great War," he declared, "Belgium has been in a difficult financial position, and therefore to stabilize our affairs we are growing as much agricultural produce as possible.

"We have had a century's progress in various things," said Mr. Devuyst.

"Certain centuries have become known for progress in art, in literature, in science, in mechanics, and the like. What we must have in the futureisa better comprehension of the duty of parents towards their children. And to encourage the best methods for the home training of children there has been started in Belgium an international institute. A. Melotte, the inventor of the Melotte cream separator, has given the first donation, and within a few years the institution will be international."

Canadian Youth

It speaks volumes for the courage and hardihood of the youth of Canada that five lads, whose ages range from sixteen years to eight, should be lost in theLaurention woods for three days and come through their experience with spirit unbroken and nervous system unharmed, suffering only from hungerand exhaustion which a good night's rest put right. "We had no trouble at all. We walked a lot and we ate berries and we drank water. We were lost, but none of us were frightened." This is what one of the smaller boys said when the lve had been rescued and brought safely back to camp. And having said it, he fell asleep. There have been instances when five men, finding themselves in similar circumstances, lost in the Laurentian woods, have been considerably scared and have worried far more than these youngsters seem to have done. One particularly interesting feature of their adventure is the fact that the oldest lad on more than one occasion covered the body of the youngest with his own in order that he might not suffer from cold while sleeping — sixteen years protecting eight while lost in the forest. It is a thing to make parents proud.

But all Canadians should find in this event something to thrill them. It shows of what stuff our youngest generation is made. It shows how these boys' camps harden youngsters and teach them self-reliance, courage and self-sacrifice. And those are excellent lessons for youth to learn. The woodcraft revealed by the leader of the five appears to have been sound at all times. Incidentally, the limitations of search by aeroplane are indicated by the fact that though at one point the boys were in an open space waving their hats, an aviator passed close by them, flying low, and never saw them. The outstanding feature of the whole affair, however, is the fine example it affords of the mettle of Canadian boys. So long as they maintain that, there need be little fear for the rising generation.—Montreal Star.

Most Too Good.

He—"I have got to go. Let me kiss you good-bye until Sunday, dear."

She—"No, I couldn't think of it. That would be too long a kiss."

England, according to the latest figures, has 1,677,000 more females than males. No wonder the Prince of Wales retreats to Canada.