Farm Notes

Shell Versus Gypsum in Poultry Rations.

An experiment has recently been conducted at the Nappan, Nova Scotia Experimental Farm, to determine the relative value of oyster shells, clam shells, and gypsum in piultry rations. The results were very much in favor of the shells.. The pen given clam shells led in the number of eggs produced during the test, with the pen furnished oyster shells close up and the pen receiving gypsum far behind. The profit over feed cost from the two pens given shells was greatly in excess of that from tht other pen.

Pasteurizing Milk in the Home.

Milk and its products are indispensable to the growth of the child and for the health of the adult, but in using it, especially for children, many persons like to be absolutely certain of its freedom from germs. Pasteurizing is the best way of obtaining this certainty and the process can be easily carried out at the home if it has not already been done at the dairy. An simple method is described in a pamphlet on Why and How to Use Milk, available at the Publications Branch of the Department of Agriculture at Ottawa. No elaborate or expensive equipment is necessary. If milk is bought in bottles, pour out a little and replace the caps. Insert a small glass dairy thermometer through a hole in the cap of one bottle, and set the bottles on a clean folded towel in a tin pail and pour in warm water until it reaches nearly to the top of the bottles. Place the pail over a fire and heat until the thermometer registers 145 deg. F. Remove from the fire and let the bottles stand in the water for 30 minutes, reheating if necessary to keep the temperature at 145 degrees. After 30 minutes pour in cold water and cool the milk as quickly as possible to 50 degrees. Keep as cool as possible until used. If there is no thermometer at hand the water should be boiled until a little below boiling point and the bottles kept in it for thirty minutes. The pamphlet contains a large number of recipes in which milk is an important ingredient.

Apple Storage.

The results of an experiment conducted recently at the Summerland, B.C., Experimental Station, show that by reducing the temperature of apples to 32 deg. F., soon after they are picked, a greatly extended storage life may be obtained. The advantages of cold storage over common storage lies largely in the fact that it provides low temperatures during October and November, while common storage temperatures during these months are frequently as high as 50 degrees. It is pointed out, however, that cold storage should not be regarded as a cure-all. Even at 30 degrees the life processes o fthe apple continue to progress, though at a reduced rate. To be most effective low storage temperatures must be accompanied by other factors, such as efficent harvesting methods, high humidity, proper ventilation, and the use of oil wraps for some varieties. Itl is fair to say that the consumer should also know how apples should be treated after they come into his hands. A week or two in a warm furnace room or under the kitchen table will spoil even the best apples.. The best place to keep apples is in a cool, damp cellar from which they may be drawn as required.

Protecting Orchards Against Rodents.

One of the greatest hazards in the growing of a young orchard is the danger of girdling from mice and rabbits, but this hazard can be almost, if not entirely eliminated by the adoption of precautionary measures. The injury caused by these animals varies from year to year, depending largely upon their available supply of food. The injury is greatest when the orchard is under sod, according to a circular on The Proctection of Fruit Trees from Mice and Rabbits, distributed by the Publications Branch, Department of Agriculture, Ottawa. When there is any rubbish lying about it should be removed before the winter sets in. Mice usually attack a tree on the ground under the snow, therefore a small mound of soil from 8 to 12 inches in height raised about the base of a tree is an effective preventitive. A good practice is to wrap the tree with ordinary building paper. The paper is cut in strips about 6 or 8 inches wide, wrapped fairly snugly around the trunk, tied at the top and bottom, and a little earth mounded up around the base. The use of a wire protector or one made of tin or galvanized iron is economical in the end, as they are durable.

Hedges.

Many people in Canada are showing a great interest in hedges and their use is becoming much more common than formerly through out the country. It is interesting in this connection to note that what is perhaps the largest collection of hedges in the worl dis at the Central Experimental Farm at Ottawa, and experimental work with hedges has been conducted on practically all the Dohundred and twenty species of trees minion Farms and Stations. Some and shrubs have been tested and some of the most reliable of those are described in a new bulletin on Ornamental Trees, Shrubs, and Woody Climbers. The Siberian Pea Tree is recommended as perhaps the best of all deciduous hedges for the colder parts of Canada. It is a shrub-like, very attractive tree that will grow to a height of 18 feet if desired. The two most satisfactory evergreen hedges are the Douglas Fir and the Norway Spruce. Two of the best medium tall shrubs are the Alder Buckthorn and Wayfaring Tree. Among low growing deciduous hedges Japanese Barberry, Dwarf Caragana and the Alpine Currant are favorites. The bulletin, which tells how these hedges are handled at the Central Farm, may be obtained from the Publications Branch, Department of Agriculture, Ottawa.—Issued by the Director of Publicity, Dominion Department of Agriculture, Ottawa.

Gasoline Flavor in Dairy Butter.

One of the main defects of butter made on the farm as compared with creamery butter is bad flavor. The flavor of butter exposed for sale is of the highest importance and no matter how good the butter may be in other respects, if the flavor is wrong, it is bound to be classified as an inferior article. On many farms the cream separator is operated by a gasoline engine, with the frequent result that the butter acquires a gasoline (carbon monoxide) flavor which detracts greatly from its quality. Some suggestions to assist in the prevention of this absorption of gasoline flavor are given in a bulletin on Butter Making on the Farm, distributed by the Publications Branch, Department of Agriculture, Ottawa. There should be a tight wooden partition between the separator and the engine. The possibility of the entrance of fumes from the engine exhaust into the separator room may be avoided by having a tight connection between the engine and exhaust pipe and by directing the pipe through the roof instead of through the wall of the building. When it is possible the equipment should be so arranged that the separator is between the engine and the direction of the prevalent wind. The operator should be very careful when handling the engine to avoid carrying gasoline odors on his hands and clothing. Gasoline should never be placed in a cream can, milk pail or any dairy utensil.

Pasteurizing Cream on the Farm.

Pasteurizing cream is not so easily done on the farm as in creameries where special equipment is provided, but in cases where it is difficult to get the cream to churn, or where there are bad flavors on the cream, when the butter is to be stored, or when a mild flavored butter is desired, it will pay to pasturize. Simple methods of home pasteurizing are described in a bulletin on Buttermaking on the Farm, distributed by the Publications Branch, Department of Agriculture, Ottawa. When steam is available the heating can be done by putting the cream in shot gun cans, placing the cans in a tub or box of water and turning the steam into the water. These shot gun cans are well soldered, plain bottomed tin containers about 8 inches in diameter and 20 inches deep. When the desired temperature is reached the water may be drawn off and cold water or water and ice put in the box to cool the cream. Where no steam is available, an ordinary wash boiler half filled with water may be set on the stove and shot gun cans put in it. The cream must be stirred continually while being heated, and cooling will be done more quickly and effectively when the cream is stirred. When the only difficulty is getting the cream to churn 145 degrees will be enough, but for the other objects mentioned the cream should be heated to 165 to 180 degrees. Heating to these high temperatures will give the butter a cooked flavor, but it will soon pass away leaving a mild, sweet flavor. Pasteurizing should not be done until all the cream for a churning is on hand, and the cream should remain at a churning temperature at least three hours before churning. It usually requires a slightly lower churning temperature than the unpasteurized cream.

Winter Protection of Roses.

Rugosa hybrids, Australian briars, Provence or Cabbage roses, Damask roses and Moss roses need little or no winter protection in most parts of Canada, but other roses must be protected except in very favored territories. The methods of protection to be used in different parts of the country are clearly outlined in a bulletin on Hardy Roses distributed by the Publications Branch of the Department of Agriculture, Ottawa. In the case of the hardy roses mentioned above, in the Prairie Provinces, where the country is open, it is desirable to bend some of them down and cover them with soil, and place evergreen boughs over them where these can be obtained. For Hybrid Perpetual, Hybrid Tea, and Tea roses more protection is necessary. A simple method of protecting Hybrid Perpetuals and Hybrid Teas is to earth them up six or eight inches or more, thus protecting the lower part of the stems. Even if the tops are killed back the lowes stem is almost sure to remain alive. In addition the plants may be bent down and held down with soil, or where bushes are not usually pruned back severely they may be entirely covered with soil to preserve them. Where this treatment is not sufficient a light covering of straw, straw manure, or leaves held in position by evergreen boughs might be tried. Good results are obtained, when other methods fail, by bending the bushes down and covering them with a box, and still further protection is afforded by bending down, putting over them a box without cover or bottom, filling this with dry leaves and putting a cover on the box which should be waterproof. Tea roses are the most tender of all. They should be earthed up as described for the other roses, and in addition covered with a box filled with dry leaves.

Crab Apples.

Most varieties of crab apples are very hardy and may be successfully grown even where the winters are quite severe. This fruit is generally very popular for preserving and jelly-making purposes and finds a ready market in the cities. There are many varieties of crabs, and some outstanding ones are described in an Experimental Farm bulletin on the Cultivation of the Apple in Canada. A very profitable variety to grow is the Hyslop, which is very hardy and productive and an excellent keeper and jelly maker. Another fine crab apple is the Martha, which is large, highly colored and very hardy. One of the best known of these apples is the Transcendent, a handsome fruit of rich yellow color and very productive.

A New Zealand Natural Wonder

THERMAL SPRINGS AT ORAKERKORAKO

The boiling pools are in the background, with their unfailing columns of steam, while the man stands upon a crust formed by the silica deposits.

Gabby Gertie

"The faster you step the harder it is to keep up with running expenses."

To the valiant actions speak alone. —Smollett.

Catching Them

Bringing Furbearers to Your Traps

Mink trapping is mostly near or on water. Small, meandering creeks offer the best places for sets, since the animals can find shelted for runways and dens. Food is easy to get in the shallow places. If the trapper will go along streams late in summer and dig dens in the banks, he will find later that minks have enlarged the burrows and moved into them. In short, the trapper can have the "fur pockets" just where he wants them, so catches can be made to the best advantage.

The way to dig the pockets is as follows: Wade along the shores of a creek and select places for dens under overhanging banks, near roots of trees, by shelving rocks, etc. Carefully remove the earth, making the burrows about 18 inches deep and four or five inches in diameter. When you have finished, leave the spit as nearly natural as possible; that is, leave no boot marks, etc. Sometimes draping the den with a bush or with weeds helps to make the appearance inviting. Last of all, dash water over everything with which the hands may have come in contact, so as to destroy the human scent.

Dens should not, of course, be made too close together. Perhaps every 100 yards is close enough. Sometimes, if conditions are just right, two burrows within a few rods of each other will be occupied. Hence, the matter of distance must be left largely to the judgment of the trapper. It may help the beginner who has not had much experience, to say that if there is but a comparatively short distance on the stream that will furnish what the mink desires, and signs indicate that the animals are fairly numerous, several burrows to 100 yards will be none too many. After all is said and done, too few dens is worse than too many.

Do All Work at One Time

The pelt hunter must not make the mistake of doing his digging at various times—that is, making one hole to-day, another in a week, and so on. The idea is to get the work over with as soon as possible and then stay away from the dens until the trapping season opens. Some inexperienced trappers will putter around enlarging the burrows, months after they were dug. Others can not resist the temptation of a close examination. All these things tend to defeat the very object which the trapper hopes to accomplish.

Small rapids furnish ideal feeding grounds for a number of small furbearers. The waters wash fish, crabs, clams, etc., into holes where they are easy to get. The mink likes these places, and so does raccoon. Make these places more attractive by planting food there. During summer and fall months, scraps of meat serve. It does not matter much which kind if the meat is fresh. The animals get into the habit of coming to these spots for food, and later on, good catches can generally be made there. Avoid large baits. They generally serve no purpose except to warn the game. Where there are riffles, such as have been described, furbearers will locate near. You can help matters somewhat by making the pockets previously mentioned, so far as mink is concerned, at least.

The raccoon, muskrat and mink like to investigate hollow logs that are anchored in shallow water. Set made at the entrances are almost sure fur getters and may be depended upon, if properly made, to take pelts so long as the ice does not form.

And the tile-drain outlet—how many times have we passed, on the banks of streams, outlets clogged with mud? Dig them open. As a rule, the owner will thank you, for a better flow is permitted. Make a small ditch to the drain. This rarely freezes so long as water flows, and will attract game to the place. In fact, sets at tiles are perhaps the easiest and most successful for the amateur to make for mink.

Tunnels and Tile Drains

Where two ditches or small creeks come together at a sharp angle, it usually is easy to make a tunnel between them, just above the junction, so the water flows through. Such excavations are natural draws for mink, raccoon and muskrat during the entire season. Frequently, skunk, civet, weasel and opossum visit these tunnels.

A similar fur pocket can be made with tiles, if they can be had without too much trouble. Select shallow water. Lay several tiles so as to make a sort of a tunnel, using stones, mud, etc., to guide the water through. Minks, it seems, invariably try to enter such places, and sets at each entrance usually get many pelts during the season.

Baited pockets made during the trapping season often serve the trapper nicely. Select places under rocks and banks. Use parts of muskrat carcasses, always putting the bait in the same spot. Soon you will find signs of game nearby—depending in large measure, though, on your skill in doing the work without leaving signs of your presence. When the animals become familiar with such spots, they generally are not hard to catch. In fact, they get used to the locations and the food and seem to lose part of their cunning. It must be said, however, that the presence of flesh near mink dens often makes the animals more wary than usual. The pelt hunter must weigh these things carefully before he uses the idea.

What's Madder Than a Wet Hen?

Hen—"I actually believe those fool ducks enjoy this disgusting rain!"

Food For the Toddler

Plain Simple Diet is Always Best

Little Dick was two years old and badly spoiled when he was brought to the hospital one day by his prosperous but worried parents. He refused to eat solid foods. All Dicky wanted was milk, and he took it from his bottle. The family physician, a baby specialist, had said that the boy was sturdy enough and had good teeth, but would not develop into a sound, bright and healthy boy with good second teeth unless his diet was changed to one including well-cooked solid foods.

Dicky was left with us for a few weeks. We gave him milk toast the first night, but he refused it. Cereal and milk tempted him the next morning. The battle raged beween hunger and temper, but hunger won and he learned to like his cereals, egg, vegetables, cooked fruits and dry bread or toast.

Usually the opposite is true. More children are given solid foods too soon. In some homes the foods for grown-ups are fed to tiny tots. Parents who shield their children carefully from hard work will serve them pie, fried foods and rich, concentrated sweets, then wonder why the children are cross, have headaches and frequent "stomach spells."

Solid Food at Eight Months

At eight months a child needs cereals, carefully cooked and strained. One teaspoonful of cooked cereal can be mixed with a little of the bottle feeding and fed with a spoon each day. The amount of cereal is increased until the year-old child eats two tablespoonfuls of cooked cereal twice a day. Oatmeal is best if constipation is a problem.

For little folks, cereals should be cooked until when strained we have a jelly or thick gruel. Serve with milk.

With vegetables, begin with a little of the water from spinach or string-beans, then use strained vegeables until the teeth come, then chop or mash the vegetables. Babies take only a little each day, bu by eleven months of age they should have one tablespoonful of cooked green vegetables, and two tablespoonfuls of baked potatoes each day. Rice, well cooked, may be substituted for potatoes occasionally.

When the family has spinach, summer squash, asparagus or celery, a small portion may be strained and fed to the baby, provided no vinegar, fat meat or pepper is used in cooking. A little salt may be added. Later the child of a year may have string-beans, lettuce and corrots. The last may be served grated, if not too stringy.

Fruits are given in small amounts first, starting with one-half teaspoonful of juice in the early months, going on to two tablespoonfuls daily. Strained cooked fruit pulp is introduced at six months, increasing in given twice a day.

Some doctors allow meat to be given to three-year-old children Others postpone this until five. Bacon comes first, then small pieces of roast beef or lamb. Boiled or baked white fish is better than meat for most children.

Cod-liver oil, one teapsoonful each day, protects the child from rickets, and some doctors think throat and nose troubles are avoided in this way.

Milk the Mainstay

In giving Dicky solid foods, milk was still the mainstay and backbone of his diet. This will be true until he is grown. Knowing that he has his full quart of good, fresh, clean milk each day, we need not worry if he neglects his egg or vegetables. We always gave him new foods at the first of the meal when he was quite hungry and ready for anything. Getting used to new flavors is hard.

We succeeded in teaching nice table manners. No need for Dicky to be untidy about eating. He used a short-handled teaspoon and a big plate, and fed himself very well.

Nearly all children like milk or gelatin desserts. Prepared gelatins may be used by omitting the sugar and flavoring extracts. The manufacturers of prepared gelatin gladly furnish booklets of recipes on request. Shaping the gelatin in molds makes quite a hit with children.

Prune or Date Surprise

Stuff dates or stewed prunes with bits of marshmallows and mold in lemon or orange jelly, for an attractive and healthful dessert.

Rice Balls With Fruit Sauce

Remove the stones from and cover each cooked prune with one-half cup well-cooked rice, shaping into a ball or cone. Serve in glass cups or soucers with the juice poured over as a sauce.

Fruit With Junket

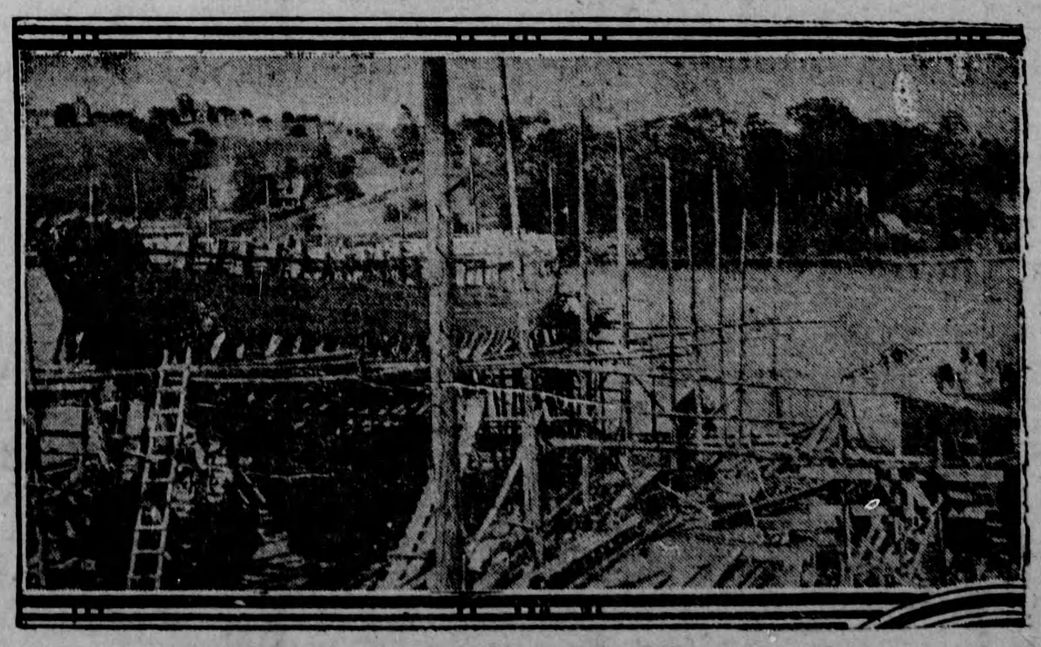
Carefully made junket is poured into glass cups over strained fruit pulp to which beaten egg white has been added. Place a spoon over fruit pulp while adding the junket to prevent the pulp from floating. Keep the cups warm for 20 minutes, then chill until served.

The measure of hospitality these days is coming more and more to be a dry measure.

A 100 per cent. optimist is a man who believes the thinning out of his hair is only a temporary matter.

Tesla predicts the fleetest plane.

Ship Building in Nova Scotia



SCENE AT LUNENBERG

A fast fishing schooner in course of construction. A picturesque old-time industry that still flourishes in our maritime sister province.