Farm Notes

Alfalfa in Crop Rations.

Alfalfa being undoubtedly a most valuable and productive hay crop, it should constitute a considerable proportion of the hay acreage. The area devoted to it in Canada is rapidly increasing, especially in Ontario, where it has become one of the most important field crops. On account of the fact, however, that alfalfa, where successfully grown, remains productive for a number of years, it is not well adapted to short rotations. If the alfalfa is allowed to remain for some years ,the percentage of the land given to it becomes too high. A good method of incorporating alfalfa in a rotation of medium duration is described in a bulletin on Alfalfa in Manitoba, available at the Publications Branch of the Department of Agriculture at Ottawa. It is pointed out that alfalfa may be economically included in such a rotation by having one more field than there are years in the rotation. The alfalfa should be seeded down in the most favorable part of the rotation, preferably with a light nurse crop of wheat and on summer fallowed land or following an intertilled crop. The field would then remain in alfalfa until the other crops had completed one cycle of the rotation and a stand established on another field. The alfalfa can be most profitably followed in the rotation by some crop that is a heavy feeder on soil nitrogen and requires clean land.

Guaranteed Fertilizers.

One of the services rendered by the Dominion Seed Branch is the control of the commercial fertilizer trade. By law all fertilizers offered for sale must be registered under definite brand names and labelled with the guaranteed analyses of their composition. In this way farmers are protected against worthless material offered for sale and fertilizers so named as to mislead the buyer. In carrying out the provisions of the Fertilizers Act the Seed Branch analyses samples of fertilizers put on the market and when the samples do not come up to their guarantee the dealers are warned or prosecuted. The results of the analyses made during the year 1926-27 have just been published in a pamphlet distributed by the Publications Branch, Department of Agriculture, Ottawa. In the pamphlet the guaranteed analysis of each fertilizer is placed side by side with the official analysis so that it can be seen at a glance whether or not any fertilizer contains the quantities of plant food guaranteed by the maker. In the last few years there has been a marked improvement in the quality of the fertilizers offered for sale and there are now practically no goods of low analysis on the market. Misleading statements as to the composition of a fertilizer are now rarely made.

Feeding Concentrates to Dairy Cows.

At the Cap Rouge, Quebec, Experimental Station, during the last five winters, a series of experiments have been made in order to determine the most profitable quantities of concentrates to feed to dairy cows. For the purposes of the experiment the cows were divided into three lots. The care, housing and feed given to each of the three lots were alike, except that one lot received all the meal it could eat, which amounted to one pound of meal to each 2.16 pounds of milk produced, another lot received one pound of meal per 4 pounds of milk, and the third lot one pound per 8 pounds of milk.

The quantity of milk produced increased with the quantity of meal fed, and at the same time the cost per 100 pounds of milk increased, but not in proportion. The net profit would depend very much on the price that could be obtained for the product. The superintendent of the station, in describing the experiment in his latest annual report, concludes that heavy meal feeding will be profitable when raw milk or cream is sold at a high price, but for the average farmer, selling his milk to a factory, it is better to be more sparing with meal. In the first instance it will pay to give the right mixture of meals in large quantities, so long as none is wasted, while in the latter case an average of one pound of meal per 4 pounds of 4 per cent. milk will probably be best.

New Garden Plums.

Plums can be successfully grown in many parts of Canada, but a careful selection of varieties suitable to the district in which they are to be grown is essential. Where the size of a garden will permit of tree fruits the growing of plums is an interesting and profitable undertaking for the amateur, and all the more so at present since with the development of a large number of new hybrids there are available several superior kinds for parts of Canada hitherto forced to grow poorer varieties. In this connection, a bulletin on Plum Culture, available at the Publications Branch, Department of Agriculture, Ottawa, gives lists of plums suitable for different districts, with full descriptions of the different varieties. Among the new Japanese-American crosses, Kahinta and Waneta are very good in quality, large in size, dark red, with firm yellow flesh and tender skin. These two, with Omaha, a very early sort, and Emerald, a late plum, are worthy of a place in a small garden. Of the Japanese and Sand Cherry hybrids, the Tom Thumb Cherry is outstanding. It is not really a cherry but a plum, growing on a low bush, and is especially suitable for prairie conditions, yet worthy of trial in the East. Of the older varieties, the old standbys, varieties like Greengage, Coe's Golden Drop and Damsons still constitute the main class for culinary purposes and should have aplace in any garden where the climate is not too severe. Of the American group, Bixby, Cheney, Terry(and Mammoth offer the best selection. They are not useful for desert purposes but provide excellent material for jelly making.

Dehydrated Crab Apples.

That crab apples may be successfully dehydrated has been amply provn at the government dehydrating plants at Penticton and Grimsby. Tests were made to ascertain the suitability of the dehydrated products for jelly making. Seven jars of jelly were made from one pound of crab apples, the equivalent of six pounds of fresh fruit. The quantity, appearance and flavor of the jelly made from the dehydrated stock was in every way equal to that made from freshly picked apples, and it was of better quality and flavor, and two and one-third times as much in quantity of the jelly made from fruit two weeks old. The experiments are described in a new bulletin on Dehydration of Fruits and Vegetables in Canada, distributed by the Publications Branch, Department of Agriculture, Ottawa.—Issued by the Director of Publicity, Dominion Department of Agriculture, Ottawa.

Poultry Notes

Disinfectant Whitewash.

Would like to know of a good disinfectant whitewash for barns, hog houses, and poultry houses. How much glue is required per barrel of whitewash and what disinfectant should be usd?—W.W.

The following formula for disinfectant whitewash is recommended by one experiment station for the interior of barns, poultry and hog houses, etc. Two applications should be made each year, one each spring and fall. A high pressure spray pump or paint gun should be used to insure good penetration.

Dissolve 5 pounds of common salt in 2 gallons of water. Dilute 10 gallons of commercial lime-sulphur mixture with 50 gallons of water and add to this the salt solution. Make a cream of lime by mixing 50 pounds (1 sack) of hydrated lime with about 10 gallons of water or by carefully slaking 38 pounds (½ bushel) of quicklime and add this to the solution previously prepared, stirring constantly. Thin to desired consistency, using about 40 gallons of water.

Where only small quantities of the above wash are needed, the following proportions may be used:

Dissolve 3 tablespoonfuls of salt in about 1 pint of water. Dilute 1½ quarts of commercial lime-sulphur with about 3 gallons of water and add the salt solution to this mixture. Make a cream of lime by mixing 1 heaping part of hydrated lime with sufficient water. Add the lime mixture to the solution previously prepared, stirring constantly. Thin to desired consistency.

The River of Vanished Dreams

By Kenton Kilmer.

Under the arches of time long past
Ripples the river of vanished dreams
And into the sea of content at last.

Flows the river both smooth and fast
Mingling anew with a thousand streams
Under the arches of time-long past.

Soft and milky as alabast,
Flows she under the pale moonbeams
And into the sea of content at last.

Bearing ambitions of kingdoms vast,
Swirling in darkness and pearly gleams
Under the arches of time long past.

Rolling a splintered and shattered mast
Of a bark of hope, through murky streams,
And into the sea of comfort at last.

On the misty shore we stand aghast,
Where pass the ruins of brilliant schemes
Under the arches of time long past
And into the sea of content at last.

"A girl who carries a rain stick hasn't much faith in a waterproof lipstick."

It is stated that the varying tides in the Channel militate against the swimmer's success. In other words, the Channel swim largely depends on the Channel's whim.

"Lets All Scrap Our Arms"

WE'LL KEEP ON TRAINING OURS THOUGH

"Is Russia Sincere?" is the question puzzling European statesmen. She proposes disarmament while keeping up the mightiest army in the world and outfitting it with every modern appliance. Officers of the Red army in their new uniforms.

Speed of Glaciers And How Recorded

Study of Moving Masses of Ice Has Made Rapid Progress in Century

The hundredth anniversary of an interesting scientific event passed unnoticed this year. It was in the Summer of 1827 that the Swiss Professor Hugi constructed his so-called "hut" on the medial moraine of the Unteraar Glacier in the Bernese Alps. The moraine is a strip of rocky debris running down the middle of the glacier, formed, as usual, by the union of the inner lateral moraines of two confluent glaciers higher up the mountain. The building of Hugi's hut was the first step in the systematic measurement of glacier movements, which have since been carried out on a vast scale in the Alps and elsewhere.

Under the overhanging ledge of a huge granite block the pioneer glaciologist improvised a shelter, in which he passed several nights. Hugi revisited this retreat in subsequent years and noted its successive positions, as it crept slowly downward with the general movement of the ice beneath it. In 1830 it had traveled several hundred feet, and by 1836, 2,200 feet. In 1839 Louis Agassis came accidentally upon the hut in the course of his explorations of the same glacier and found it 4,400 feet from its original location.

The Early Studies.

In August, 1840, Agassis and his companion, Vogt, Desor, Nicolet, Coulon and de Pourtales, constructed a similar shelter under a rock within sight of Hugi's hut but further up the moraine. This rudimentary abode, in which they bivouacked for some time, was named the "Hotel des Neuchatelois." The following Summer the "hotel" was again occupied, but it was already disintegrating under the effects of the weather and the movements of the glacier, and in 1842 it was found to be uninhabitable. Agassis found it badly shattered in 1844.

After a long period of oblivion, a fragment of this shelter was discovered in 1884 by a tourist named Ritter. Its identification was established by the names and dates inscribed on it in red lead by the original occupants. Other fragments were discovered and similarly identified by F. A. Forel. In August, 1889, members of an international conference on glaciers made an excursion to the spot and examined these interesting relics. The fragments were again examined in 1904. In the Summer of 1922 a thorough survey of the region was made by Dr. P. L. Mercanton. Several pieces of the original rock were identified and under one of them was discovered some of the straw which served Agassiz and his companions as bedding. The total distance traveled by the "hotel" up to that time was found to be about 4.6 kilometers, or a little less than three miles.

The fragments were examined in 1925 and 1926. Their inscriptions have nearly disappeared and their identification is now difficult. Time has dealt more kindly with the rock under which Hugi built his shelter. It is still intact and has changed little in appearance in a hundred yars.

The story of Hugi's hut and the "Hotel des Neuchatelois" is but one of the many romantic episodes in the history of glaciology. In 1840 Agassis and his associates made the first of a long series of borings which have since yelided much valuable information concerning the internal structure and physical characteristics of glaciers. The work in those days and for many years afterward was exceedingly slow and laborious. It was a notable achievement when, in 1842, a hole was drilled to a depth of 213 feet on the Unteraar Glacier. Eight laborers were employed in this operation. Thermometers were lowered into the drill holes and numerous temperature readings were made. One difficulty attending the slow methods of drilling formerly in use was due to the fact that the ice moves faster in the interior of the glacier than at the surface. Thus the tools were in danger of being immovably wedged before the hole was finished.

Modern Methods of Glacier Study.

Methods have been greatly improved in modern times. In 1894 Blumcke and Hess began a series of borings on the Hintereisferner Glacier with th purpose of reaching the rocky bed of the glacier and thus measuring the depth of the latter at various places. A rotary drill was used. The bed was reached in several cases, once at a depth of 700 feet. With the equipment now employed, drilling sometimes proceeds at a speed of 300 feet a day.

A new era in the measurement of glacir depths began in 1926, when the principle of "echo sounding" which has yielded such remarkable results in marine hydrography, was applied by two investigators in different regions of the Alps. On the Hintereisferner, under the direction of H. Methes, numerous charges of explosives were set off and the echoes sent back from the bed of the glacier were recorded by means of seismographs. Dr. Mercanton, who conducted experiments on the Lower Grindelwald and neighboring glaciers in the Swiss Alps, used a geophone to detect the echoes of similar detonations. In both cases a number of plausible measurements were secured. Mercanton was less successful in attempting to apply the Langevin system of sounding by so-called "ultra-sounds," in which the accoustic signals consist of very rapid vibrations (about 40,000 per second), but experiments with this process doubtless will be continued. Probably in the near future accoustic methods will furnish detailed information regarding the depths of glaciers in all parts of the world, including the Greenland and Antarctic ice caps.

Under the auspices of the International Glacier Commission and the analogous national organizations of several countries measurements of the advance and retreat of glaciers have been made regularly for some years. In Switzrland, for example, reports on fluctuations of this character are published annually for 100 glaciers. In 1926 it was announced that 52 of these were advancing, 8 were stationary and 40 were retreating. Though the movements of the glacier front amount to only a few inches a day, they are rapidly measured by means of the "cryocinemeter," the dial of which is actuated by a wire attached to the ice of the glacier. The "cryocinegraph" makes a continuous automatic record of these movements.

The up-to-date glaciologist conduots much of his work from the vantage point of an airplane. In a flight of an hour or so it has been found possible to reconnoitre a glacial area that would take fully a week to cover on foot.

The Kitchen Window Garden

A few plants growing in a sunny window of the kitchen will not only add charm to this workaday room, but will furnish flavors and garnishes for many delectable dishes.

By all means have a pot or two of rose geranium. The blossoms will brighten the room while the leaves may be used to impart a delightful flavor to a glass of jelly. One housewife, who specializes in apple and grape jellies always adds a leaf of rose geranium to each glass as she fills it. A leaf added to punch gives a distinctive touch that is nice for parties. As a garnish for sliced lemon or orange, rose geranium leaves are very effective.

Mint is easily grown in a kitchen window in winter and will furnish mint for the appetizing sauce served with all lamb dishes, flavor for jellies and for punch.

Parsley is a biennial plant. Seeds may be sown or plants purchased from a seed house. The curled variety is more decorative and adds charm to any dish as a garnish. It is especially nice with baked fish. Parsley may be added to soups, broths and stews to lend piquancy, while a spoonful of minced parsley added to drawn butter makes a fine sauce for potatoes. Minced parsley added to stuffing for fowls not only adds flavor but gives a dash of color that is pleasing.

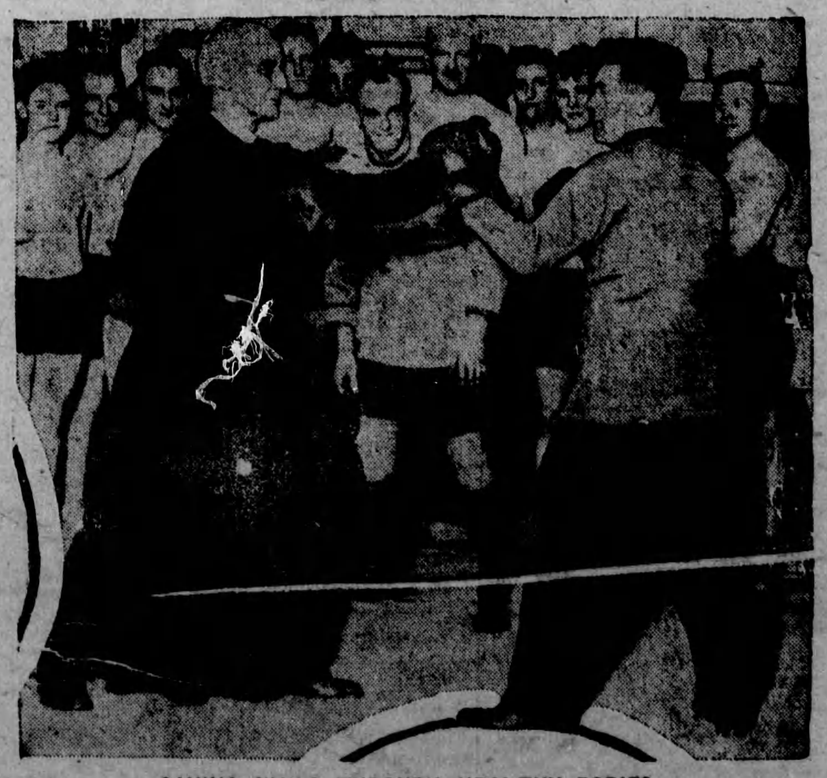
One woman keeps a pot of growing onions or shallots in her kitchen and when a bit is neded for salad or for gravies, she pinches off the new sprouts, which give a more spring-like flavor than dry onion.

The soil in these pots should be stirred frequently and kept loose, the plants watered every few days and the pots set out in the open whenever a day of bright sunshine will permit their being placed in the fresh air without likelihood of being nipped.

In the Melting-Pot.

"Yes, sir." "Where?"—Russia." 'What part?"—"All of me." "Why did you leave Russia?"—"I couldn't bring it with me." "Where were your forefathers born?"—"I only got one father." "Your business?" — "Rotten!" "Where is Washington?" — "He's dead." "I mean the capital of the United States?"—'They loaned it all to Europe." "Now, do you promise to support the Constitution?"—"Me? How can I? I've got a wife and six children to support."—Open Road.

Mixing Salvation and "Socks"



SAVING SOULS THROUGH HEALTHY BODIES

London's Athletic Parson, Rev. Tiverton Preedy, who has been appointed to the vacant prebendary stall of St. Paul's Cathedral, London, can still give a good account of himself when he puts on the gloves with his boys of All Saints' Mission of Pentonville.

Scrapping of Obsolete Ship

Emil Lofgren in Circular Shows How He Would Effect This

London.—That the wholesale scrapping of obsolete and superfluous tonnage would eventually benefit shipping and shipbuilding interests everywhere has for long been the opinion of many experts, but how to bring this about is the difficulty. Mr. Lofgren of Stockholm puts forward details of a scheme in the monthly circular of the Baltic and International Maritime Conference. The circular points out that, while not feeling very optimistic about the plan, it is evidently a sign of the struggle for existence which is being experienced by the smaller ships.

Mr. Lofgren holds that as the present surplus of tonnage has arisen owing to the various extraordinary circumstances caused by the war, therefore extraordinary measures should be taken to put things on a normal footing again. As cargo available for transport in Europe is now 8½ per cent. less than in 1913, he suggests that all European owners should mutually agree to scrap 10 per cent. of each country's old and uneconomical steamers which are clogging up the freight market.

Mr. Lofgren then takes four typical European freight routes and shows that his 10 per cent. would mean the scrapping of 2,000 vessels of 4,000,000 tons, with a total carrying capacity of 6,600,000 tons. He calculates that on an average conservative basis these ships would carry 105,600,000 tons of goods, and that if they were scrapped these goods could be divided up among the remaining tonnage.

The idea is that each country should have a scrapping fund. At a price of £2,100 per ton for old 3,300-ton ships the number of 2,000 would fetch £16,500,000, which by the sale of scrap iron at 10s. per ton would reduce the figure to £13,200,000 which would have to be divided up among the European owners. Allowing 66,000,000 tons as the total of the European beet, the "scrapping fund" would amount to 4s. per ton, and freights would only have to rise 8d. per ton to get this amount of contribution repaid. In order that his scheme should not be defeated by owners at once ordering new vessels, Mr. Lofgren suggests that the price obtained for old vessels should be deposited in a bank and only paid out after a year or two.

Relics of 1400 B.C.

Discoveries of University of Pennsylvania Museum Expedition Throw Light on Early Religions of Holy Landand on Old Testament

Philadelphia.—Discoveries made at Beisan, in Palestine, which throw more light on the early religions of Palestine and, incidentally, upon certain passages in the Old Testament, were revealed in a report received by the University of Pennsylvania Museum from Alan Rowe, director of its expedition engaged in excavating the site of the Biblical Bethshan.

Among the discoveries reported were a brick altar, reminiscent of rites described in the Book of Samuel, and more than 100 objects of mud, believed to represent small rolls of bread and cakes similar to those referred to in the seventh chapter of Jeremiah.

In addition, the report says, the excavators uncovered a number of fine scarabs and jewelry of goldstone, a beautifully made bronze top of a military standard, representing the head of Hathor, and suggesting the presence of a "Hathor" regiment of the Egyptian Army at Beisan in 1400 B.C., and a number of stone weights, fine fragments of painted pottery, and other objects.

Of peculiar interest among the pottery found was a bowl bearing the figure of a serpent in high relief. This bowl, which is the oldest example in a cult object thus far found at Beisan, is considered of unusual importance, as it reveals that ophiolatry, or the worship of serpents, which was prevalent in the town during the reigns of Amenpphis III, Seti I and Rameses II, was already practiced there in the time of Thothemes III.

All the new discoveries described by Mr. Rowe in his report were made, during the excavation of two temples belonging to the reign of Thothemes III, who ruled about 1500 B.C., and whose scarab, adorned with the figure of a bull and bearing the name of the King, was found on the floor of a room adjoining one of the temples.

Lioness Attacks Well-Known Hunter

After 100 encounters with lions, E. H. Whittingstall has been seriously injured by a lioness in the Northern Transvaal. Notwithstanding that it had received three bullets, the beast charged and was mauling Mr. Whittingstal when it was fatally stabbed by his native servant.

An energetic speaker at an election meeting lashed himself into a frenzy. "And are you—honest, hard working Britishers—are you, I ask again, going to take all this lying down?" "No," shouted a voice from the back of the hall: "the reporters are doing that!"