ANYONE BUT AMY.

"Another cup gone! O, Amy, you reckless, wretched creature! Now we've only enough to go round that match!"

"Well, you needn't be so tragic about it, Polly, and anyway, it wasn't my fault. The old thing's been cracked for ages and its time had come. It simply went to pieces in my hand."

"Quite likely you'd knocked it against the faucet." Ill-naturedly was it said, Polly.

Sally and May, busy putting back glass and china on the shelves of the dining-room, did not look, but listened and exchanged a meaning look.

"Well, I'm sure it wasn't Amy's fault," said Sally, with great emphasis. "How could you help it, for instance?"

"No, of course it wasn't," added May sweetly. "Those days it was always safer for any one but Amy."

The light in Amy's face died before the glare, there was a curious pallor between her brows. A broken teacup more or less did not matter much, but there had been something in the girls' tone that did matter. They were joking, of course, but it was something she did not like. Something almost as if they had been talking of some one else of a girl much less popular and petted and gifted than Amy Alston. Before the miserable quiet Polly and May had looked a dozen times as they would have many jealousies remarks. What did the flame with [illegible] Amy? She [illegible] herself as [illegible] who [illegible] her [illegible] had been [illegible] of [illegible] peeped [illegible] to [illegible] innocent [illegible] as [illegible] use [illegible] bottom [illegible] agate [illegible] known [illegible] son's [illegible]

"Amy [illegible] Amy?" To be sure the time [illegible] to [illegible] the storeroom [illegible] it was on [illegible] three days [illegible] the next morning she had [illegible] out that, if Isabel had gone [illegible] hands carefully before locking [illegible] could not have happened; and [illegible] the girl who had the key was not responsible for going the rounds, which was? Why, Isabel had acknowledged that she ought to have made sure about every light, even though she did not know anyone had been to the storeroom. No! Isabel never tried to squirm out of a hole. She accepted consequences.

Just there Amy laid down her brush and sternly addressed the sober young face confronting her in the glass.

"My child," she told it, "you've always considered yourself a pretty good sort, and in particular an all-round, good comrade. Let's hope you are. But there's one thing you've got to learn thoroughly and right away, and that's the art of owning up. You'd be decent enough to take the blame for anything big, I honestly believe, if you deserved it; but it's mean and disagreeable to try to slip out of small responsibilities.

"Now, my dear, you can't drop the best club salad bowl to-morrow and nobly and spectacularly confess the crime, as you'd like to do, because the bowl can't be spared; but you can and will buy six new penitential teacups and present them to the club, to make good with interest for the one you smashed—yes, smashed! That is the word you'll use, and you won't even hint that it was cracked! After this, every blessed blunder, fault and accident for which you are responsible is yours, and yours only; you won't let anyone else claim a share, if she wants to! Not anyone, but Amy!"

Tap Your Sugar Maples

Only about 50 per cent. of the trees in the average sugar bush are tapped. Even in the Eastern townships of Quebec, where the maple industry is perhaps best developed, only 50 to 100 trees per acre are tapped. The ideal sugar bush should have about 200 trees per acre producing. There were only about 55,000 producers of maple sugar ad syrup in 1917. Though last year the number increased somewhat. In the decade of 1881 to 1891 an average production of 22,5000,000 pounds was reached. At present prices this crop would be worth about $50,000,000. Eastern Canada has an immense natural resource in her maple trees, most of which have never been tapped. How many trees are you going to tap this year.

The most economical basis for a dairy ration is a liberal supply of clover or alfalfa, and a supply of corn silage.

Not all dogs, but the ownerless, worthless dogs which make sheep-raising an uncertain venture, are the enemies of the sheepman.

Pig-raisers who have used the self-feeder claim that a self-fed pig will make a "hog" of himself more quickly and at less expense than if hand-fed.

The Dairy

Difficulty is often experienced in making good butter in winter, and especially when you are milking only a few cows. Change of feed, temperature and methods of handling milk and cream generally cause the trouble. There are frequent complaints that the butter is long in coming, or that it foams and swells and won't come at all. Scarcely a farmers' meeting passes, where butter-making is discussed, that troubles along this line are not brought up. A better understanding of the principles of ripening and churning would help you to remedy these difficulties.

In the first place, we know that cream is ripened and the flavor is produced by the development in the cream of certain bacteria. These bacteria enter either by chance or by the addition of a "starter"—that is, a small portion of cream already containing them and kept for the purpose from one churning to another. It is not practical, if you are a farmer with only a few cows, to bother with the commercial starter. Much of the trouble arises from the failure of these bacteria to develop properly. Either the development goes too far and the cream becomes too sour, or it is not carried far enough.

Temperature and the length of time the cream stands are the controlling factors in the process. Often the cream jar is kept in the kitchen while the churning is accumulating. This is a bad practice. The warmth of the room favors the development of the bacteria, and ripening begins with the first cream put in. Then subsequent additions are made with cream in different stages of ripening.

The much better way is to keep the cream at low temperature until the desired amount is collected, and then remove to a warm place and add the starter. The cream will then soon begin to sour, then to thicken; and when it has reached the stage where it begins to separate from the whey it is ready to churn, provided the temperature is not too high.

If the cream has been kept cold while gathering, the temperature for ripening may be as high as 25 degrees. But be careful not to set it so near the heat as to overheat any part of the vessel, or you will have a case of scalded butter, and you know what that means. For security, every buttermaker should have a dairy thermometer; they cost only 25 or 50 cents.

After the cream is ripe, set it away to cool down to the proper temperature. In winter the best temperature for churning is between 60 and 65 degrees, but experience alone will tell you the best temperature. The proper length of time for winter churning is thirty or forty minutes. Proceed with the churning until the granules of butter are about the size of wheat grains. Draw off the buttermilk and put in water four or five degrees warmer than the butter, drain off, and repeat two or three times. Press out the water, add the salt, and set away a short time; then work a second time, print and make into molds.

When the cream foams and becomes frothy it is usually because it has been kept too long and at too warm a temperature; or it may be that it needs a good starter. In that case go to a creamery or a neighbor who churns often, and who you know makes good butter, and get a pint or quart of ripened cream. Add this to your cream; stir it well and frequently in a warm temperature, and it ought to give no trouble when you churn.

"The fountain of content must spring up in the mind."—Ben Jonson.

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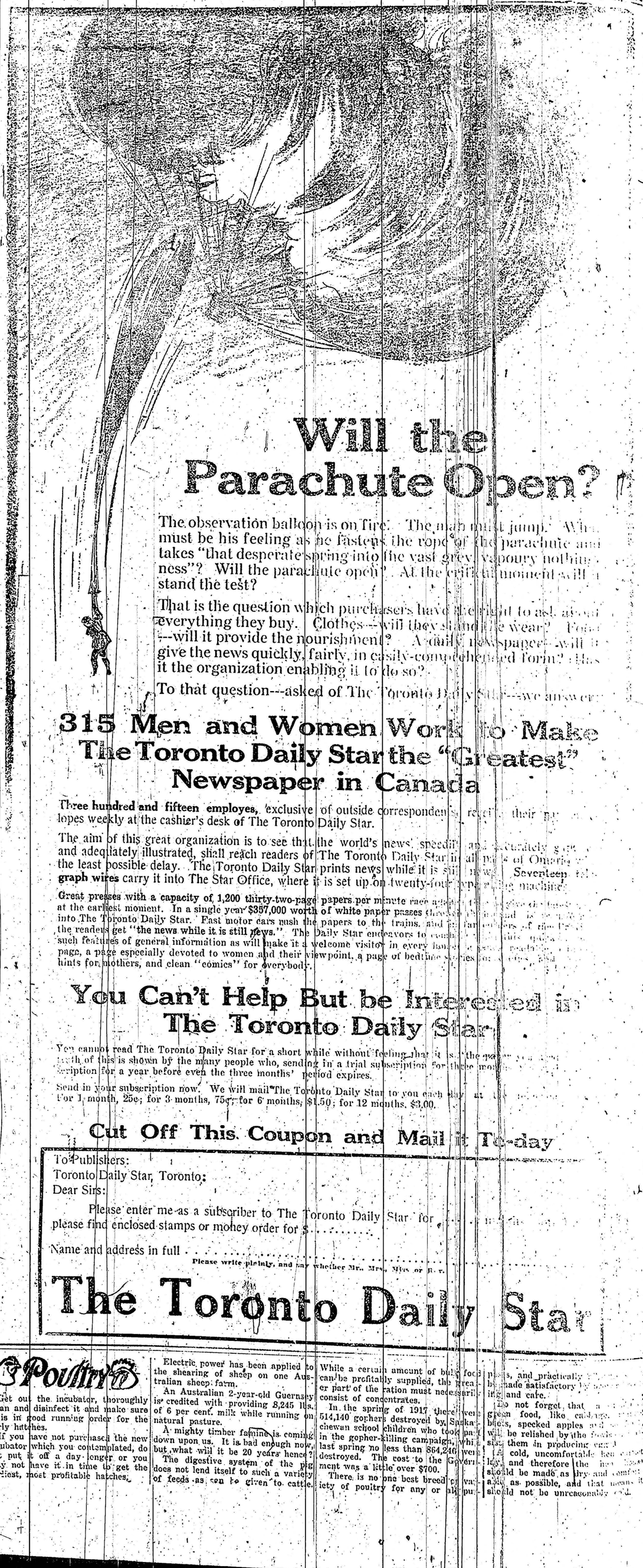

Will the Parachute Open?

The observation balloon is on fire. The man must jump. What must be his feeling as he fastens the rope of the parachute and takes "that desperate spring into the vast grey vapoury nothingness"? Will the parachute open? At the critical moment will it stand the test?

That is the question which purchasers have the right to ask about everything they buy. Clothes—will they stand the wear? Food—will it provide the nourishment? A daily newspaper—will it give the news quickly, fairly, in easily-comprehended form? Has it the organization enabling it to do so?

To that question—asked of The Toronto Daily Star—we answer:

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Three hundred and fifteen employes, exclusive of outside correspondents, report their news daily at the cashier's desk of The Toronto Daily Star.

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The Toronto Daily Star

Poultry

Get out the incubator, thoroughly clean and disinfect it and make sure it is in good running order for the early hatches.

If you have not purchased the new incubator which you contemplated, do not put it off a day longer or you may not have it in time to get the earliest, most profitable hatches.

Electric power has been applied to the shearing of sheep on one Australian sheep farm.

An Australian 2-year-old Guernsey is credited with providing 8,245 lbs. of 6 per cent. milk while running on natural pasture.

A mighty timber famine is coming down upon us. It is bad enough now, but what will it be 20 years hence?

The digestive system of the pig does not lend itself to such a variety of feeds as can be given to cattle. While a certain amount of bulky food can be profitably supplied, the greater part of the ration must necessarily consist of concentrates.

In the spring of 1917 there were 514,140 gophers destroyed by Saskatchewan school children who took part in the gopher-killing campaign, while last spring no less than 864,246 were destroyed. The cost to the Government was a little over $700.

There is no one best breed or variety of poultry for any or all purposes, and practically any breed can be made satisfactory by proper feeding and care.

Do not forget that a variety of green food, like cabbages, sprouted beets, speckled apples and mangels will be relished by the fowls and assist them in producing eggs. A cold, uncomfortable hen cannot lay, and therefore the hen house should be made as dry and comfortable as possible, and that means it should not be unreasonably cold.