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PROFITS FROM THE ROADSIDE

BY M. E. GEORGE.

As we motor through the country we never fail to notice and admire the well-kept roadsides. One reason why we notice these is that there are comparatively few of them. Two years ago the road in front of the writer's farm was regarded as being the best of its kind in the province. The next spring we dragged the roadside along the farm. It was in a well-puritized condition, then broadcast a small amount of hats on it, and seeded it to clover and alfalfa, dragging the oats and seeding it at the same time. When the oats were in the right condition for hay, we cut them, raked them up and hauled to the barn. This we did to allow the seeding a better chance to get a good start.

Each year since then we have cut the hay, which is mostly alfalfa from two to three times a year. This has yielded, long in eighty-eight stretch, from each acre a ton to a ton and a half. The satisfaction of having a well-kept roadside has not been the means of keeping the roadside looking as it should, attractive, and entirely free from weeds.

Alfalfa along the roadside seems to get a better start than that in the fields, and a somewhat earlier seed for the bogal and a few times when we were shy of hay for the horses, it filled in the fields was ready for harvesting.

The hay lot is along a part of this roadside, and we mowed some of this alfalfa as much as four or five times a year by hand, for the logs when there was no other green feed available that we could harvest for them. We even fell back on it for the milk cows during the dry part of the summer when the pasture in the fields was in poor shape, mowing it with a scythe and carrying it in a fork full of the green alfalfa to each cow. Any farmer can make it a practice to mow his roadside with a two-horse mowing machine two or three times a year, even though nothing but June grass and weeds are growing. This keeps the weeds from going to seed, as well as affording the satisfaction of having a well-kept roadside along his farm.

Once we get the habit of keeping the roadside in an attractive condition, the pride we will take in it will urge us to keep the best of the farm in the same attractive condition. The idea is similar to that of our ladies buying a new hat to keep in match with the new coat that they have already purchased.

Garden Associations.

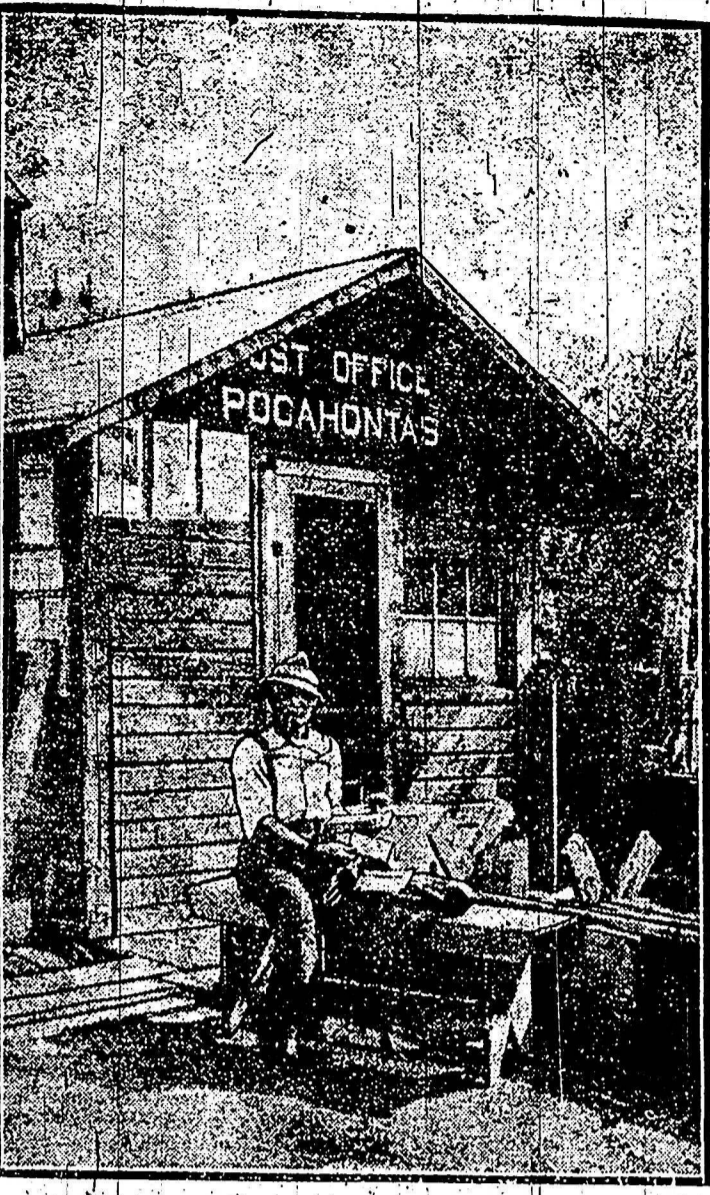
Certain plants harbor harmful insects. No field more than boxwood, for no other plant has its fragrance, none its tenderness, none its exquisite texture. There is boxwood for every alluring garden desire; there are box-edged flower borders and alleys bordered with hedges of boxwood; there is boxwood in quaint scrolls and patterns, and boxwood in pyramidal form and in curiously clipped figures. There are boxwood bushes left all beautifully unclipped, and boxwood growing wondrously into feathery tree forms.

Lilacs are so dear to us that we question whether it is right to give them but a second place, in such a list as this. They have become social dwellers beside the farmhouse, door and dignified associates of stately buildings as well. They have become a veritable symbol of America, and it is not strange to think of them as foreign born. But so they are. They came to Flanders several centuries ago out of the Near East by way of Constantinople, and thence across the ocean to our shores.

Not only the flowers themselves count but their very intermingling and their color. Flowers of mellow coloring, medleys of annuals, jumbling masses of chrysanthemums by old doopways, are but a few suggestions that will surely wake a score of lovely pictures in your mind.

A garden ought to attain, even in its first years, some feeling of age, for this alone may lend it charm. This aspect of a garden is sometimes due to making use of existing conditions. I have seen an old well with rough stone head and sweeping handle become the keystone of an old-fashioned garden. I have seen a spring-house under spreading trees form a background for a garden whose coloring was as mellow as the gray stone. I have seen old arbutus hedges hold a new garden in tow with an embrace.

I know a garden in a natural hollow where every curve lends itself to genial plans. I know a garden of epicurean ovals that is full of quiet appeal, and another where old apple trees upon the lawn give the electric flower borders their grace.



Robert Stone, postmaster of Pocahontas, at the base of Mount Roche Miete, in Jasper Park. Tourists are familiar with this halting place in the vast national playground, and the postoffice follows the people. Mr. Stone is seen sorting the mail for this frontier delivery.

THE DONKEY WAGON

BY MARGARET B. HARVEY.

We had just moved to a new place. Eagerly enough, Eddie and I set about exploring the various nooks and crannies of the big barn. Many a fine discovery did we make—two high mows to jump in, three tall ladders to climb, half a dozen pigeon's nests, and if you couldn't tell, you what all. But of everything, nothing pleased us so much as an old, light wagon.

There it stood, pushed away back in the corner of the carriage-house. The curtains were faded and tattered; the wheels stood diagonally; the shafts were reduced to different lengths; the padding was torn from the seats and scattered in all directions. Certainly it was a spectacle of ruin and desolation!

But into it we jumped, making the whole concern tremble through and through. And once in, we continued to shake it, gleefully imitating a "go." "This is our wagon!" declared Eddie. "Yes," said I, "it's keep it till we get home."

"We always wanted a donkey wagon," continued Eddie. "Now, all we've got to do is get the donkey." "When we're big, we'll buy one," I said.

"All right. But we'll have to fix the wagon." "I'll take the curtains off and put new ones on." "And take the wheels off and put new ones on." "And take the old seats off and put new ones on." "And take the old floor out and put new ones on." "And take the old running-gear off and put a new one on."

"This unconsciously did we demolish the danger house piece by piece, and replaced it altogether by a new one—something as the school-boy sang the praises of the old jack-knife which had been in his possession so many years, and which had had seven new blades, and nine new handles.

I LIKE THE HOT-PACK METHOD BEST

BY NELL B. NICHOL.

Nine-tenths of the spoilage in canned vegetables is due to the failure to use the hot pack.

Everyone used to scald or blanch vegetables before packing them in cans. It was the only method known. Most of us did not consider it satisfactory. In the first place, some of the food value of the garden product was extracted by the hot water. This was discarded. The waste was enormous. Then the scalding frequently did a poor job in shrinking the vegetables. A faulty pack resulted. It always annoyed me to find the cans not full of food when the processing was completed.

PLANCHING NOT EFFECTIVE.

The greatest shortcoming of blanching and the cold pack, however, is that it is not effective, when compared to the hot-pack method, in keeping canned foods from spoiling. I have noticed in many canning tests that greens, corn and sweet potatoes, for example, frequently settle into solid masses within cans. It is difficult, and sometimes impossible, for the heat in the canner to penetrate them. The food at the centre of the can may not become hot enough to kill the injurious bacteria. Thus the vegetable spoils. The hot pack insures high temperatures throughout the cans.

For this new method the vegetables are simply precooked until they have reached the boiling temperature. Then they are packed in clean, hot jars and set in the canner to be processed. This can be packed with hot vegetables may be sealed at once without the usual exhaust and put into the canner. This saves time and energy. Of course the vegetables must be boiling hot when put in the tins.

I never have had a sour taste develop in any canned vegetable since the hot-pack method has been used. The sour flavor, which has an affinity for beans and asparagus, is caused by bacteria. The development of these minute organisms is hastened by the warmth and moisture provided by the blanching. Many cans filled with sour beans, for example, are placed in canners if the cold pack is employed. All the processing in the world is no the avail. In the hot-pack method the vegetables are heated at high enough temperatures to prevent the growth of organisms. As soon as a jar is filled with food it is set in the canner. Jam is rich in sugar, especially an ideal fruit jam. It is clear jelly in which morsels of fruit are suspended. Learning how to make this kind of a spread was one task that confronted me a few years ago. Numerous tests the following standard recipe was worked out in my kitchen:

The Wakeful Child.

Sleep is so essential to the young child as food or water, and the healthy child will help himself to it. Up to the age of six months or so the baby should sleep from eighteen to twenty hours a day. Then the time for sleep gradually shortens. When from one to three years old the child ought to sleep about half the time; from three to six years he should sleep ten or eleven hours a day, and after six years ten or ten hours. If the child does not get this amount of sleep, it is generally because there is something wrong with the child or its surroundings. The bed may be at fault; there may be lumps on the mattress or too much or too little bedclothing. Perhaps the night garment has thick or scratchy seams. The room may be too stuffy, for the child needs plenty of fresh air at night.

The food may be wrong. The child's evening meal should be light, not heavy, and should contain no stimulating food, no eggs, no meat or meat broths, and no gas-forming foods, such as beans. Whole wheat or graham bread or crackers, with butter, and a little honey or apple sauce or few stewed prunes, with one glass of water or milk, will suffice for any child up to eight or ten years old.

Do not let a child get into a mood of excitement near bedtime; do not let him read exciting stories, especially ghost stories; and if it plays any game between supper and bedtime, they should be quiet ones. A child who fears the dark should have a faint light in his room or reflected into it. The fear can be overcome by reasoning and argument when the child is older.

Dubbing Pellets.

Produce in single-comb White Leghorns is one of the most popular and profitable in the older climates—this article is written at the Manitoba Agricultural College. Many poultrymen have resorted to dubbing or cutting off the combs of their male birds early in the fall to avoid setbacks from freezing combs during zero weather.

Single-comb White Leghorns will get their combs touched by frost during zero weather. If they are in heavy plumage, unless the comb is kept warm, this is almost impossible on the ordinary farm. The poultryman may run into a hard frost in low egg production, and eggs are highest in price.

The dubbing of pellets will very largely eliminate the sudden drop in egg production in a cold spell. Nothing so down egg production quicker and in heavy plumage will get a comb touched by frost in a cold spell. The first step is to cut off the comb of the male birds in the fall. This can be done by using a dubbing knife. The comb is cut off at the base of the comb. This is done with a sharp knife. The comb is cut off at the base of the comb. This is done with a sharp knife.

Prosperity of the Poultry Industry Due to Egg Grading.

The last three years have been the best ever experienced by poultry production in Canada, according to a statement issued by the Honorable W. B. Motherwell, Minister of Agriculture. Prices have been maintained largely at profitable levels, the industry has gone ahead by leaps and bounds, and in the "back-to-the-land" discussions of the urban population the poultry industry is one of the phases of agriculture most favorably considered.

High prices have been maintained in spite of the fact that egg production in Canada has increased by over one hundred million dozens, or seventy per cent since 1920. This enormous volume of eggs has been consumed almost entirely in Canada as a result of the improved quality and increased consumption brought about by the application of the egg grading regulations. The per capita consumption of eggs has increased from 16.8 dozens in 1920 to 29.5 dozens in 1925. Mr. Motherwell points out that if it had not been for the large increase in the consumption of eggs Canadian markets would have been swamped by the surplus, and the poultry industry would have suffered as a result. It is true that there might have been an increase in exports, but this would have been at a price, on world markets, that would have paid little profit for the Canadian producer, in contrast with the returns that have been obtained for sales made on our own markets.

This increased consumption has brought about in the larger urban centers, as a result of the standardized product, is beyond question. The same opportunity is offered in the smaller towns and cities, where the bulk of the eggs used locally are purchased on the market from producers or retailers who in turn sell to consumers. The extent to which this opportunity can be capitalized in these smaller centres and turned to the advantage of the poultry industry rests largely with the producers.

When planting potatoes in small areas where the regular planter can not be well used, it is customary to mark out the rows, then with a plow or cultivator to deepen the trenches to the required depth. By attaching a shovel and shank taken from a corn-cultivator to the rear end of the marker frames, this trenching can be done at the same time as the marking is done. Connecting them with a lever gives adjustment for depth and allows them to be lifted when on the level. Used from the patch, and on the level.



CHARMING VERSION OF THE NEW MODE.

One glance at this chic little frock is sufficient for us to conclude that it had its origin in Paris. It is conceived of flat crepe in a soft bold-rose shade, and shows the effectiveness of many rows of shirring in yoke fashion over the shoulders and across each front, also making a flish at the bottom of the full sleeves and top of pockets. A narrow belt girdles the hips, tying in loops at centre back. What more charming frock could be conceived for the miss or slight little woman, than No. 1328, which is 18 inches (36 inches) requires 2 1/2 yards 39-inch material. Price 20 cents.

Give the cows a practical test to ascertain the amount of butter-fat contained in the milk, and then discard any which do not come up to a profitable standard.

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