

## On the Farm

### Forage Crops For Swine.

Owing to the high prices of grains, the production of pork with grain alone is not nearly so profitable as it once was. It takes five or six pounds of corn in dry lot feeding to make a pound of pork. With corn worth around 30 cents a bushel and hogs selling at five or six cents it was possible to make money by feeding in dry lot, writes Mr. L. Weaver. When corn is worth around 60 cents, however, it is readily seen that profits from feeding hogs are reduced materially unless a cheaper way of producing pork is practiced. Results of extensive investigations in many sections of the United States indicate clearly that pork can be produced most cheaply by feeding grain in combination with forage. The kind of grain to feed depends, of course, upon the forage crops. In general, when the forage is a legume, such as alfalfa, clover, cowpeas or soybeans, straight corn is the grain to use. With non-leguminous forage, such as bluegrass, rape and oats, sorghum or rye, corn should be supplemented with linseed oilmeal, the ration being six parts corn to one part oilmeal.

While the kind of grain to feed is important, the amount of grain is of equal, if not greater importance in determining the economy of grains. It has been demonstrated at different experiment stations that the best forage crops are little more than a maintenance ration. If gains are to be obtained, then, it is necessary to feed some grain in addition to the forage. The greatest economy of gain through the use of forage is obtained when 1½ to two pounds of grain are fed daily for each 100 pounds of live weight. The best general rule is to feed enough grain to cause the hogs to make a daily gain of three fourths of a pound for each 100 pounds live weight.

Where alfalfa can be grown successfully, there is probably no forage crop that will give better results for swine feeding. An acre of alfalfa will pasture, during the grazing season, from ten to twenty shoats. The important point to be observed is not to pasture too closely. Best results are obtained by so pasturing that one or two cuttings of hay may be taken off the field during the season in addition to the amount foraged off by the hogs.

Red clover probably ranks next to alfalfa as a forage crop for swine. It will not feed so many hogs per acre and does not furnish pasture for so long a period as alfalfa. It is, however, one of the best forages. In pasturing the clover, care should be taken not to turn the hogs in on it before it is ten to twelve inches high and it should not, at any time, be pastured too closely.

Rape in which has been sown a few oats, makes a most excellent forage crop. It is a rapid growing, succulent crop and hence it is well adapted for swine pasture. Good results may be obtained by sowing five or six pounds ahead of the drill and then drilling in one half bushel of oats. Six to ten pounds of clover sown at this time is also good to add to the mixture. The hogs should not be turned onto the rape pasture until fourteen to eighteen inches high. If not pastured too closely and the season is favorable it will come on again thus furnishing pasture for a long period.

### Summertime Dairy Rations.

By feeding the cows well during the summer, we have many points to be considered.

Each pasture lot will keep a greater number of cows in prime condition and profitably. The pasture land will not deteriorate in value as it would if overstocked.

We consider that the cows that are kept in excellent shape throughout the summer months by supplying them with both grass and dry rations will not consume such a large quantity of either as they would if fed on a single ration of grass.

When winter feeding sets in the cows will have become more thoroughly accustomed to eating grain and roughage and there will need to be no change in the feeding—just a slight increase in the quantity with no bad effects brought on as is usually the case when the change of feed is made from grass to heavier rations.

### CHANGING YOUR NAME.

May Be Done By Process of Law in Great Britain.

Many schoolboys have suffered torture from the teasing of their



Princess Margaret of Connaught in Swedish Garb.

Princess Margaret of Connaught and her husband, the Crown Prince of Sweden, at the inauguration of the Centennial Agricultural Exhibition at Malmo. On that occasion Princess Margaret, dressed in Swedish national costume, received a procession of 1,000 peasants wearing the local costumes of every part of the country.

companions consequent on the possession of a weird name. Later on, teasing passes to grownup chaffing, but the change of method does not render the martyrdom more acceptable. It may be news to, say, Absolom Well-beloved, that he can, without any legal formalities whatever, change the whole or a part of his name.

He must not do it for the purposes of fraud or to deceive others—that is all. He will not be able to escape liabilities incurred as "Wellbeloved, but, on the other hand, he would not forfeit a legacy left to him in that name, however long he has shed it. The usual way of affecting a change in one's name is by "deed poll," which costs 10s., and by advertising the change in the Press, selecting two local papers, and a general paper of wide circulation and repute.

A Royal license to adopt a particular name can be applied for, and costs £10, but if you have been left money or property with the condition that you change your name, then the stamp duty on the license is £50.—London Answers.

### CONGENIAL WORK

#### And Strength to Perform It.

A person in good health is likely to have a genial disposition, ambition, and enjoy work.

On the other hand, if the digestive organs have been upset by wrong food, work becomes drudgery.

"Until recently," writes a Western girl, "I was a railroad stenographer, which means full work every day.

"Like many other girls alone in a large city, I lived at a boarding house. For breakfast it was mush, greasy meat, soggy cakes, black coffee, etc.

"After a few months of this diet I used to feel sleepy and heavy in the mornings. My work seemed a terrible effort, and I thought the work was to blame—too arduous. "At home I had heard my father speak of a young fellow who went long distances in the cold on Grape-Nuts and cream and nothing more for breakfast.

"I concluded if it would tide him over a mornings heavy work, it might help me, so on my way home one night I bought a package, and next morning I had Grape-Nuts and milk for breakfast.

"I stuck to Grape-Nuts, and in less than two weeks I noticed improvement. I remember I used to walk the 12 blocks to business and knew how good it was simply to live.

"As to my work—well, did you ever feel the delight of having congenial work and the strength to perform it? That's how I felt. I truly believe there's life and vigor in every grain of Grape-Nuts."

Name given by Canadian Postum Co., Windsor, Ont. Read "The Road to Wellville," in pkgs. "There's a Reason."

Ever read the above letter. A new one appears from time to time. They are genuine, true, and full of human interest.

## HOME

### Jelly Recipes.

**Crema di Leche.**—Heat one and a half pints of new milk over a slow fire with the thinly pared rind of half a lemon. Beat a whole egg and the yolks of three more till light, then mix in two ounces of sifted sugar and four tablespoonfuls of dried and sifted flour rubbed smooth with two or three spoonfuls of the milk. When this is all blended strain it into the hot milk just as it reaches boiling point and stir it together over the fire, without allowing it to boil, until it thickens and "drapes" the spoon. Have ready a layer of ratafias and macaroons mixed at the bottom of a deep glass dish soaked with half a wineglassful of brandy or so of essence of vanilla. Strain the hot mixture into this and strew ground cinnamon over it. Let it stand over night to get perfectly cold, then serve either plain or with whipped and sweetened cream flavored with brandy served separately.

**Yellow Custard Jelly.**—Put one pint of milk in a pan with one-half an ounce of leaf gelatine, dissolve the gelatine in the milk, letting it boil up, then add two ounces of sugar and when the milk has cooled a little and the sugar is dissolved stir in the beaten yolks of four eggs, taking care however not to let the mixture boil; flavor with vanilla and when nicely thickened pour into a border mould and leave till set, when you fill up the centre with iced gooseberry fool. For the gooseberry fool stew very slowly one quart of green gooseberries, after topping and tailing them, with half a pound of sugar, three or four strips of finely pared lemon peel and just sufficient water to prevent their burning. When tender rub them carefully through a fine sieve (adding a drop or two of vegetable green coloring, but be careful with this), and a wine-glass of maraschino liqueur syrup, a squeeze of lemon juice and half a pint of stiffly whipped cream (or failing this use custard); and either freeze in a freezer or pack into a tin, cover down tightly and bury in ice and freezing salt for some hours. The fool must be stirred up from the bottom and sides occasionally to make it set evenly and smoothly. Any fruit can be prepared in this way.

**Orange Cheesecakes.**—Boil the thinly peeled rind of four oranges in water to remove the bitter taste. When tender pound up with half a pound of sugar, four ounces of butter and the yolks of six eggs. Beat the mixture well and add the juice of the oranges; should the oranges be large only use the juice of two. Have ready some small patty pans or two large ones, line with puff paste, put in the mixture and bake.

ALLOW ME TO PRESENT  
MY BEST FRIEND

# ROYAL

## YEAST CAKES

IN BUYING YEAST CAKES BE CAREFUL TO SPECIFY  
**ROYAL YEAST CAKES**  
DECLINE SUBSTITUTES.

E.W. GILLET CO. LTD.  
TORONTO.  
WINNIPEG. MONTREAL.

The whites may be used for meringues, etc.

### Vegetable Soups.

There is an awful sameness usually to our mixed vegetable soup. Here are some recipes which suggest many variations of this old-time standby.

Vegetable soup with stock is made in this way: Measure a teacupful each of chopped cabbage, parsnip and turnips and a cupful and a half each of onion, carrot and celery. Put these chopped vegetables in a soup kettle and add a quart each of stock and water. Simmer until the vegetables are tender and then add a cupful of canned tomatoes and a tablespoonful of chopped parsley. Flavor with a teaspoonful of salt and half a teaspoonful of pepper. Serve very hot.

Another vegetable puree, of which stock is an ingredient, is made in this way: Boil slowly until tender in stock enough to cover half a cupful each of chopped potatoes, leeks, onions, carrots, parsnips and turnips. Then add salt, pepper and other seasoning to taste and rub through a sieve. Melt four tablespoonfuls of butter over the fire, and when it bubbles, add a tablespoonful of flour. Gradually pour on the puree and stir over the fire for four minutes. Then reduce the heat and add two well beaten eggs mixed with a little milk. Serve with croquettes.

One recipe for vegetable soup without meat stock is this: Boil three quarts of water and add to it a cupful of chopped onions and the same amount of minced turnip and minced carrot, four cupfuls of shredded cabbage, a chopped leek and two tablespoonfuls each of minced celery and minced green pepper. Boil rapidly for 12 minutes and then simmer gently for an hour. Then add two tomatoes, or two cupfuls of canned tomato and two cupfuls of raw potato sliced. Cook for another hour and then add two tablespoonfuls of butter, two or three teaspoonfuls of salt and some pepper. Do not put the cover closely over this soup at any time during the cooking.

Another recipe for vegetable soup without meat stock is this: Chop a bunch of celery, a sweet potato, a parsnip, a turnip, two onions, a carrot, a white potato and a sprig of parsley. Add a little thyme and simmer with seven pints of water until the vegetables are tender. Rub through a sieve and return to the fire. Then add a tablespoonful of butter, rubbed smooth with two tablespoonfuls of flour and added first to a little of the hot soup. Stir over the fire for five minutes and serve.

### Household Hints.

If you wish fish to be crisp, do not cover it while cooking.

When ironing, have a number of coat hangers upon which to put waists, children's dresses, etc.

When serving apples whole on the table, polish them with olive oil.

Meat should be removed from the paper as soon as it comes from the market, otherwise the paper will absorb some of the juices.

A spoonful of kerosene put into the clothes boiler will make the clothes white and sweet. There will be no odor of the kerosene when the clothes are dried.

Several thicknesses of disks cut from the good portions of the kitchen oilcloth make excellent mats to put under the flower pots in the various windows.

In summer food must be carefully watched or it will spoil. If the milk bottle stands on the doorsteps a minute too long, the milk may turn sour.

A little vinegar added to water in which vegetables are washed will prove effectual in removing the dirt and insects. Salt will do the same thing.

To insure a perfectly ventilated house, is to open the windows in each room in the house, both top and bottom, for a suitable period every morning, and remember that it is easier to heat a house that is not full of vitiated air.

After the carpets have been beaten in the open air and relaid wipe the surface with a clean flannel that has been wrung out of warm water softened by the addition of a tablespoonful of liquid ammonia to the pint. As soon as the flannel is soiled rinse it, and when the whole carpet has been treated set the window and door open to get a draught, and avoid walking over the carpet until it is quite dry.

Dark rooms bring depression of spirits, imparting a sense of confinement, of isolation, of powerlessness, which is chilling to energy and vigor; but in light is good cheer. Even in a gloomy house, where walls and furniture are dingy and brown, you have but to take down the heavy curtains, open the window, let light stream in and gloom vanishes, and care and sadness flee.

Hair brooms last longer if they are kept clean. They are easily cleaned on washing day after the last lot of clothes has been taken from the copper. Some of the water left over should be cooled by the addition of clear, cold water, and the broom shaken up and down in it until all the dirt is removed. On no account must the broom be left long in the water. When lifted from the water it should be rinsed in cold water in which salt is dissolved, and when shaken as dry as possible it should be stood in a dry place with the head upwards until it quite dries. The handle should be scrubbed each time the broom is washed.

## Which Way do You Buy Sugar?

### Do you say decisively:

- "A 5-lb. Package of REDPATH Sugar", or "A 20-lb. Bag of REDPATH", and
- get a definite quantity
- of well-known quality, "Canada's best"
- clean and uncontaminated
- in the Original Package?

### Or do you say, thoughtlessly:

- "A quarter's worth of Sugar", or
- "A dollar's worth of Sugar", and get
- an unknown quantity
- of unknown quality
- scooped out of an open barrel
- into a paper bag?



# Redpath

Extra Granulated SUGAR

CANADA SUGAR REFINING CO., LIMITED, - MONTREAL.