

PRACTICAL FARMING

WHY NOT GROW YOUR OWN CLOVER SEED?

In average seasons red clover that has not been pastured after the first crop has been removed, will produce a crop of well-matured seed. Instead of cutting the second crop for hay, pasturing it or, as it frequently happens, ploughing it under, why not allow this crop to mature and save the seed from it?

By raising your own clover seed you are obtaining seed from plants which, by their very existence, have demonstrated their adaptation to the conditions prevailing on your farm, and in your immediate locality. Such seed, it is quite reasonable to suppose, will produce plants which are equally well adapted to local conditions. For this reason home grown clover seed is really more valuable than most of the seed obtainable through ordinary channels of commerce.

Quite often very poor-looking fields of second growth red clover will produce a profitable crop of seed. In many cases fields where the clover is quite thin and say only eight or ten inches high, will yield over one hundred pounds of clean, well-matured seed per acre. Usually, however, an average second growth will produce anywhere from 150 to 250 pounds of seed per acre.

The red clover seed crop should be cut when the heads are dark brown in color, and contain hard, well-developed seed. In harvesting all unnecessary handling should be avoided. Rough handling, frequent turning, etc.

will thresh or break off the most mature heads, thus wasting a portion of the most valuable seed.

Where the crop is less than one foot high it may be cut with an ordinary mowing machine. It is usually advisable to have two men follow the machine with hand rakes and move each swath out from the standing crop a few feet so that, on the next row, the cut clover will be out of the way of the horses and machine. By following this practice with short clover, a great deal of seed will be saved that would have otherwise been threshed by the horses' feet, and therefore left in the field.

Where clover is one foot or more in height the most satisfactory implement to use for cutting is the binder. The cord should be removed, and the spring on the knotted slackened so that it will trip continuously. Usually there are two boards that hold the sheaf; these should also be slackened so that the clover will have a free course to the ground. In dropping to the ground, the seed will not shell and the crop will be left in loose windrows where it will dry quickly, and can be easily gathered with a barley fork.

The length of time that the clover should remain in the field would depend upon the weather. Generally speaking the crop should be placed in the mow or stack when dry enough to keep well. It can then be threshed when convenient.



Bedtime Stories
The Farm Where Father Was a Boy.
When father lived here on the farm—
Oh, it was long ago—
Could he have had the fun I have,
And known the things I know?

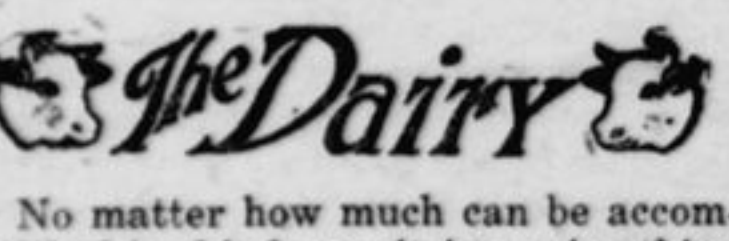
Why, I have seen a fox to-day,
Out on the pasture hill,
And caught three minnows in the brook
That flows below the mill.
And I know where wild cherries grow,
And where the wood grapes are,
And where the fern root is more sweet
Than sugar is, by far.

And then I caught a firefly once,
And found what makes the light;
And once I heard an owl "Whoop!
Whoop!"
Beside the road at night.
I almost caught a turtle, too,
Down by the lily pond;
And, anyway, I saw a hawk
Fly from the woods beyond.

When father lived here on the farm,
So very long ago,
I wonder if he had such fun,
And knew the things I know.
In haying time I helped a lot!
I helped to rake the hay,
And high among the rafters climbed
To tread the load away.

Then once we thought a cow was lost;
But Scotty found her track,
And now he ran but it was dark
Before he brought her back.
And once—it frightened me a bit—
I found a cave one day,
I'm sure that pirates lived in it,
Or redskins hid away!

Oh, every day brings something new
For Scotty and for me—
A thousand wondrous things to do,
A thousand things to see!
Still, father only smiles and says
That very long ago
He had the same fun I have
And knew the things I know.



The Dairy
No matter how much can be accomplished by kindness, it is a wise thing to keep a firm hand and a stout staff on bulls of the smaller dairy breeds, and some others. Good treatment works wonders, but it never pays to take chances.

Profits and losses in cattle feeding can not be determined merely by a comparison of buying and selling prices, because it is a six months' feeding period a thousand-pound steer produces three to four tons of manure. This is a source of revenue too seldom taken into consideration.

The most important factor in the production of high-grade butter is the proper cooling of the cream. To make the best grades of butter, the cream should be separated from the milk with a clean separator, kept separate from the cold cream and cooled immediately to about 50 degrees.

The use of hard floors in the dairy barn suggests the use of a cistern for saving the liquid manure. It's a good suggestion, too. Such a cistern can be built of concrete and connected with the gutters by means of tile cemented at the joints.

Butter should not come in less than a half hour. When it comes too soon, there is loss of fat in the buttermilk. When the weather is warm it is best to lower the churning temperature several degrees. The temperature can be raised more easily than lowered after the churning has been started.



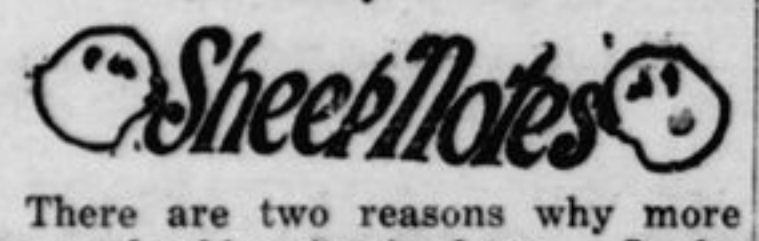
Poultry
Market Calendar
During September make the second culling of old hens. All old hens intended for market should be sold before they moult.

Market now old hens, b-ollers, small roasters, green ducks, green geese.
Young stock, if they have been kept in a good growing condition, should now make a very promising appearance, showing signs of proper development for profit.
Chicks hatched this month, with proper care, can be turned into excellent frying chickens in January. It is a trick worth trying.
February-hatched pullets, or those brought out in early March, are near their laying age. The former, however, are apt to go into moult about now, which will give them a temporary setback in their laying.

Hens are now entering into their moult, which cuts down the supply of eggs considerably. They are able to lay a few eggs in the early stage of moulting, but when the task of growing the new coat comes, it will require all the food and energy possible to do the work properly, and no material will be left to manufacture eggs.
While moulting, hens should have food of a nitrogenous, rather than carbonaceous nature. Oats and sunflower-seed should be fed, and about five pounds of linseed-meal should be added to every 100 pounds of mash food. It feeds sunflower-seed give about one-sixth the quantity of other grains used.

Ducks should be turned into a new run, and the old one sown to rye. This will act as a disinfectant to the soil and the rye will serve as a green crop for their winter feeding.
Young turkeys that have survived until now should be in good condition; they have passed the critical age common to turkeys. As a rule very few turkeys die from disease in the fall of the year.

There is no better time than now for a general cleaning up of houses and runs.



Sheep Notes
There are two reasons why more farms should maintain sheep. In the first place, this country has for a number of years been producing only a fraction of the wool it uses. Now, with the foreign supply cut off, there is a serious shortage. Moreover, the demand for meat has been such that a good price for mutton has prevailed for a long time. Logically, the thing to do is remove the difficulties that are a menace to sheep raising and then begin establishing farm flocks.

In planning the sheep barn, allow ten or fifteen square feet of floor space for each animal. Make the doors upper and lower. Have four square feet of glass to 100 square feet of floor space. Arrange the windows so the sunlight will strike the floor.

Too many feeders entertain the idea that a carcass needs only to be fat when they prepare their sheep for market. It has been shown that the lamb with several inches of fat falls to top the market, while half an inch of fat makes a fine carcass. Young lambs are not so likely to be overfat, but older stuff must have a shorter feeding period or less concentrates. Drive the stake down well when fastening the ram times a day. Once a sheep gets the idea that he can pull out and drag away the bar or stake which fastens him, there is little more peace.

Hay will not take the place of grain for horses doing hard work. A pound of hay each day for every hundred pounds of their weight is enough for horses. Mules will do with less.
Harness can not be neglected without lessening its life and annoying the horse. A soft, pliable harness is a big help in getting the most work from a horse, with the least fatigue. Washing the leather in warm water with a neutral soap and a stiff brush, and applying oil before the leather has completely dried, will preserve the harness and please the horse.
To harden the horse's shoulders for the fall plowing, bathe with cold salt water several times a day. Keep the harness clean and see that the hames fit the collars. If the shoulders become chafed, dust with talcum powder or finely sifted slaked lime.



PEACHES

THE most valuable of all fruits for preserving. Home preserved peaches give at small cost, autumn's most luscious fruit for our winter enjoyment.

Lantic Sugar

"Pure and Uncolored"

is best for peaches and all other preserving. The clear sparkling syrup develops all the exquisite flavor of the fruit. Pure cane, "FINE" granulation. Experienced housekeepers order it by name all through the preserving season.

2 and 5-lb. cartons; 10, 20 and 100-lb. sacks.

PRESERVING LABELS FREE—Send us a red ball trade-mark cut from a bag or carton and we will send you a book of 54 ready gummed printed labels.

Atlantic Sugar Refineries, Limited
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HOT LUNCHES IN THE RURAL SCHOOLS

Testimony of Two Teachers As to the Practicability of Serving Warm Meals at Noon.

A country school teacher says: I children who were ready to help furnish the food materials and help do co-operation between parents, pupils and teachers, like the hot lunches served at noon. Since we began adding a hot dish to our former cold lunches, the parents have awakened to the fact that the teacher is really working for the comfort and welfare of the children. They appreciate it and have shown their appreciation by donating food materials.

Our first attempt was vegetable soup. We purchased a twenty-five cent soup bone, which we cooked until tender. The next morning before school, the older girls prepared the vegetables which had been brought by the pupils. These were added to the stock and allowed to simmer all forenoon. As our school room contains only an ordinary heating stove, our variety has been rather limited as yet. We have had cream of tomato soup, bean soup and hot chocolate. Our next attempt is to be creamed potatoes, and then macaroni and tomatoes.

In addition to enjoying the palatable lunches, it affords an excellent opportunity for teaching the pupils how to prepare the foods properly, set the table, serve the meals, how to observe table etiquette and wash dishes. The boys do their part by keeping in a supply of wood and water, emptying scraps, and have even done their share of the dishwashing, and are more than willing to do something to "get even" with me for making the hot lunch possible. And just to see the children enjoy their dinner more than repays me for my trouble.

Here is the testimony of another teacher: We began serving warm lunches this year for the first, and although I had thought of it for some time and we had raised money to buy a three-burner oil stove, it was a new idea to many of the people of the community, and I thought it best to begin rather slowly. We began by serving a warm lunch only once in a while as a special treat to the children. I was not very sure at first just how it would work out, as we have over sixty children in school, and I was afraid I might be undertaking something that would not prove to be practical. However, I found out that if I had sixty children to cook for, I also had sixty

from a horse, with the least fatigue. Washing the leather in warm water with a neutral soap and a stiff brush, and applying oil before the leather has completely dried, will preserve the harness and please the horse.
To harden the horse's shoulders for the fall plowing, bathe with cold salt water several times a day. Keep the harness clean and see that the hames fit the collars. If the shoulders become chafed, dust with talcum powder or finely sifted slaked lime.

As soon as I was sure that warm lunches could be served without taking much from school time, we decided to have one regularly on Tuesdays. It worked so well and the children begged so hard that it was not long before Friday also became a "hot lunch day." We have quite roomy cloak rooms, and the girls willingly gave half of theirs to be used as a kitchen. Here we placed our stove and cooking utensils. Our cooking outfit is very simple, consisting of a teakettle, a large stew kettle, a frying pan and a large pail. Besides these, we have a large cooking spoon, a soup dipper and some other small dishes and pails. Each child has his own cup and spoon. The work is all done by committees and the children consider it a great honor to be "appointed" on a committee. A committee consists of two, three or four, according to the amount of work to be done. As a rule, I think the smaller committees do better work, as each one is held more responsible for the tasks.

We begin to prepare our lunch usually at the morning recess, and find that a great amount of work can be accomplished in that fifteen minutes if necessary. We never attempt to have more than one dish on the same day, and as yet, they have been very simple. We have had cocoa, coffee, potato soup, bean soup, tomato soup and vegetable soup. The vegetable soup was the most elaborate of anything we have undertaken, as it contained meat, potatoes, cabbage, carrots, onions, etc., all of which had to be put through a food chopper. However, it proved quite a success and the committee were very proud to have made it.

The parents have been very good about furnishing. I know they have the welfare of their children at heart and it is worth any trouble on my part that I may be forced to take in order to make these warm lunches possible to see the happy faces of the children as they form in line and march up after their portion of the food, whatever it may be, that helps to make their cold, oftentimes frozen, lunches appetizing and nourishing.

One time is about as good as another to disinfect for hog cholera. Right now, is always the best time. Use quicklime in the lots and sheds, and sprinkle or spray precautionary preparations about in the cracks of the houses. Supplement these precautions with a general clean up, and make them sufficient to keep the disease away by maintaining a strict quarantine against dogs and animals from infected lots. Go as far as to keep your neighbor out of the lot if his hogs are sick. That won't be unneighborly. In one of the western states last



Your Problems
Conducted by Mrs. Helen Law
Mothers and daughters of all ages are cordially invited to write to this department. Initials only will be published with each question and its answer as a means of identification, but full name and address must be given in each letter. Write on one side of paper only. Answers will be mailed direct if stamped and addressed envelope is enclosed. Address all correspondence for this department to Mrs. Helen Law, 235 Woodbine Ave., Toronto.

Subscriber:—Perhaps the following will give you an idea for your bazaar: At a church fair held recently, one booth was noticeable for its business-like appearance and for the large sign on its arch, which read:
Economy Booth
Pay Ten Cents And Learn How To Save Ten Dollars

The curious crowd that soon gathered found the notice as good as its word, for the committee in charge had taken a census of favorite economies far and near, and were prepared to make practical demonstrations of the idea.

Each of the four sides was devoted to a special class of demonstrations. The cooking economies, of course, occupied the front. A good cook demonstrated in a miniature kitchen some of the acceptable dishes that can be made from left-over portions of food without spending more for new ingredients than the left-overs are worth. No dishes were prepared except those that were actually based on material that otherwise would have been wasted. The lesson in economy was later emphasized by selling the food at five cents a plate—the best way of clinching the point. An assistant in the kitchen showed how to peel fruit and vegetables with the least possible waste, and another assistant sold economy cookbooks.

The next counter was devoted to economical ideas in sewing and mending. There the onlookers learned, among other things, that old stockings can be cleverly fitted with new feet and the tops of new stockings reinforced against the wear and tear of suspender garters, that a second lining will save the back breadth of a silk undershirt, and that attractive collar-and-cuff sets can be made from worn linen skirts. Another counter was given over to miscellaneous ideas in economy illustrated by ingenious little makeshifts of all kinds.

A sign over the fourth counter read, "How To Save Your Luxuries." The demonstrations threw surprising light on the way people sometimes waste the supplies that cost most. A striking illustration of the lesson was furnished by two tallow candles of the same size that were set burning side by side at the same time. One had been kept in the ice box, the other in an open shelf, and it was interesting to note how much longer the cold candle held out. Half of the same counter was used for an exhibit of things that may be profitably saved or sold. The samples included a col-

lection of magazines, a stack of newspapers, some empty bottles and a quantity of tin foil. A ball of string composed of many stray lengths was marked, "Save this—it costs three times as much as it used to cost." The economy booth is sure to be well patronized and so it performs a double service—collecting money and promoting economy. A wide-awake committee will be able to think of numerous other useful suggestions in saving.

Hostess:—A game that provides instruction as well as fun makes a double appeal and is sure to prove popular. Well-known faces is a good example of this kind of game. It is played with a hundred or more cards made of pictures of famous persons and pasted on cardboard mounts of uniform size. It is permissible to have several different likenesses of the same individual. Beneath each picture is inscribed the name of the person, the place and date of his birth and the reason why he is famous. Any number of players can take part. Deal seven cards to each player, and lay the remainder in a common pile in the middle of the table. The object of the game is to see which player can first get rid of all his cards. The first player draws a card from the pile, compares it with his hand, and proceeds to discard as many celebrities as may be grouped with it, if the other players approve the classification that he makes.

For example, persons born the same year may be discarded together, or those of the same calling, or those associated in the public mind with the same cause. The most desirable classification, naturally, is that which will use up the greatest number of cards. The other players draw and discard as their turns come. Each of them has the additional privilege of adding an appropriate card to any group on the table, provided that group does not already contain four cards, which constitute a complete book. The first player who succeeds in ridding himself of all his cards is entitled to one point for each of the cards still held by his companions, and is the winner of that round. The more well-informed and quick-witted a player is, the sooner of course he will play out his cards. The game may be played either for a certain number of rounds or until some particular score has been reached. Progressing from table to table will add to the fun.

clothing named are probably the mantle, the tunic, and the cap. In their haste the executioners went too near and were killed; while the Jews suffered no harm. Astonished—Betser, alarmed. What he saw alarmed him; so he rose hastily from the seat from which he had watched the proceedings. Loose Or Unbound. While the fire had burned away the ropes with which they had been bound, no harm had come to their persons. Son of the gods—A heavenly being, an angel. The thought is that the king saw an angelic figure by the side of the three youths. Following verse 23 the Greek translations of Daniel have a long insertion. It begins with a description of how the three youths walked in the midst of the fire, praising God. It then narrates the confession and prayer of Azariah, and represents the three as uttering a doxology, which leads on into a hymn known as the Benedictus. The whole is known as the Song of the Three Holy Children. Its object is to teach that piety and faith have their reward. This is also the object of the canonical book, and certainly of the story in chapter 3.

Following the deliverance Nebuchadnezzar makes public acknowledgment that the God of Israel is supreme; while the three Jews receive greater honors than had been theirs before. During the Maccabean crisis when many scholars hold the book of Daniel was written, a narrative like this would be of the greatest inspirational value, for it would furnish a powerful incentive to maintain faith in God.

fall a bunch of September pigs was fed on a ration consisting of peas, shorts and tankage. They were sold on a fifteen-cent market in March at a profit of \$5.71 a head. Another lot fed on barley, shorts and tankage netted only \$4.87 a head. Peas and barley were valued at the same price per ton.
Breed for winter pigs now if you have the buildings for them. There is no reason why a sow can not raise a litter while she is raising the mortgage. The returns from the sale of the litter will be welcome about corn-plopping time next summer.

Potato Flour
Potato flour is made by dehydrating or drying the potatoes and then grinding them. The potatoes are sliced or cut into cubes and dried. When thoroughly dried the pieces or slices are quite hard; these are run through a mill and ground into flour. Potato flour is used for bread making and for general baking purposes. Mixed with wheat flour it makes bread that is considered better than bread made from wheat flour alone.

Dear Miss Carnot: I am sure that you will wonder, when you open this, who Margaret Lake is. She is a stranger to whom you once did a kindness that she never can forget. I was so desperately lonely and homesick! You see, I never had been away from home before. Then, the third Sunday, you called to take me to Mrs. Reynolds's class. It was the opening of the doors; she invited me home to dinner—her girls "took me in"—I soon found friends and courage. I used to look at you across the church and wish that you could know, but I was too shy to tell you. But yesterday, when I heard that you were ill, I felt as if I must write and give you the thanks that my heart has held all the winter. You cannot be lonely, I know—one who so watches for lonely people! But I know you will be willing that one more friend should wish you strength with all her grateful heart.

"Most sincerely, Margaret Lake."
Myra dropped the letter. Her cheeks were hot with shame.
A short nose and a short life make a hog most profitable.

A REAL CHRIST

It was Monday morning, and Mr. Morris, as he sat in his private office looking over his mail, was surprised to see one of the members of his Sunday-school class that he had taught the day before come in with a serious look on his face. At first he feared that the young man was in some trouble, financial or otherwise, but his first words reassured him.

"Mr. Morris," he began, "perhaps you may think that I should have gone to the minister with the questions I am bringing to you, but, to be frank with you, I am looking for a common-sense explanation of the incarnation, and not a theological one. I have thought it over, and I am unable to see why an all-wise God should need a mediator between Himself and his children; and although I admit the beauty of the life of Christ, yet the reason for his human-divine life I cannot see."

His teacher smiled in the way that had endeared him to all who had ever sought his help. "James," he said, "I read a story once that will, I think, explain this matter better than any long discussion of it."

"There was a little girl who had gone to bed for the first time by herself. Her mother had carefully tucked her in and heard her prayers and seen that her precious dolly was beside her. The night lamp was burning so that the child might have no fear of the darkness, and so the mother left her."

"In a little time a plaintive voice called, 'Mamma, mamma, please lie down beside me.'"

"Go to sleep, girly," her mother called. "God will watch over you, and you have your dolly."

"I don't want God and I don't want my dolly," came the reply. "I want some one with skin on their face. My boy, that is what Christ is to his friends and brothers. He is as near to us as the little girl's mother was to her, and He couldn't have been so unless God had sent Him to earth to live just the life He led and to die the death He died."

"Is He as real as that to you, Mr. Morris?"

"Yes, He is as real as that to me." "I think I see, sir," said the young man.

Strangers, Both.
"I have a bit of work for you, Myra," Mrs. Humphrey said. "I heard yesterday of a girl who has just come here as a governess at the Morgans. I know of few lonelier places in life than that of governess in a wealthy family. So I think we must take a hand in affairs. She does not live with the Morgans. Her time aside from school hours is her own, and I thought you could take her to Mrs. Reynolds's class Sunday, or perhaps to the Alpha Club."

"I do think," Myra sputtered as the door closed behind the caller, "that it's positively immoral to have a manner like Mrs. Humphrey's! She simply hypnotizes you. You can't refuse her to save your life. And all the time, inside, you're simply sputtering over it. If that isn't calculated to confuse moral issues, I don't know what is!"

"By which," Myra's mother said laughingly, "I infer that you are going to call upon Miss Lake."
"I am going to take Miss Lake to Mrs. Reynolds's class Sunday morning," Myra replied grimly. "There I consider that my responsibility ends."

True to her word, both in letter and spirit, Myra called for Miss Lake Sunday morning, introduced her to Mrs. Reynolds, and dropped the matter from her mind. On the way to the church she had talked politely but without interest. If never occurred to her to try to "get acquainted" with the stranger—she did not consider that included in the bargain.

Three months later Myra, bewildered, ill, and desperately lonely, found herself facing months alone in a strange place. The breakdown had come upon her like a thunderclap. He ordered to do nothing, just live out of doors and rest—Myra shut her lips upon the dismay that swept her. "I won't be a coward, whatever I am," she declared fiercely.

The third day, among her letters was one in a strange handwriting; she read it curiously.
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