

Wheat crop will not... public as flour... at least and in the... country will be very... We have—as... States—shipped... possible to the Al... considerable share... supply to help... until the new har... and the market and... turned. The use... before, becomes an... in this country... should familiarize... methods successfully... substitute flour... by the Canada Food... effective re... bakeries, and priv... to use 10% sub... the 15th of July... is increased to 20%... of Port Arthur... in each househ... are substitutes... where can they be... they to be used... by the new law... a flour, corn... arch, hominy, corn... rolled oats, oat... buckwheat flour... sea flour, rye flour... Potatoes are also... substitute for wheat... of four pounds of... of the other substitu... part of the higher... in potatoes. A... millers are ready... flours and as soon... and calls for them... ributed throughout... now procurable by... me talk about the... being high in... but it is expected... will remedy itself... into general cir... the trade. In the... the price has ad... Chicago on ac... conditions. Canadian... on American... the price of corn... all new contracts... that this market... time, however, as... of corn in the... last harvest, al... distribution arose... transporta... miller comes. With... respect, it is ex... to be a still more... the coming sea...

ry to experiment... the flour a few... being in producing... and opportunity... study the effect of... of the different me... fermenting, fermenting... doughs. As... our substitutes... situation, it will be... the dough as long... four hours for fer... efficient in a room... nature, divided as... minutes for the sec... is allowed be... finally taken out... to leaves. After... 45 minutes is en... when it is ready... at meat or other... moisture retaining... may be improved... ingredients at a... degrees Fahren... hours for cool... wheat flour sub... moisture in the... the wheat flour... based amount of... their higher ab... thus reducing the... shortening neces... are a few of... needed to bakers... also in private... substitutes are to be... for bread:—... head—2 1/2 pounds... round corn flour... sugar, 2 table... salt, 1 tablespoon... This should... of bread... head—5-2 1/2 cups... cups barley flour, 2... 1 cake of com... teaspoons sugar, 2... teaspoonsful salt... leaves... 8 cups standard... rice, 1/2 cup milk... warm water (for... pressed yeast, 1 1/2... teaspoons fat, 1 1/2... then ready for a... a stiff drop bat... mentioned make...

arden Tools... a home garden... expendire in... hoe, and a rake... cost of consider... are all the bought... used. Every... improvised. A... made with a piece... sharpened sticks... A thin piece of... can be made into... A good scratcher... made by driving... nails through the... lath. A heavier... from a piece of... end sharpened,

Farm Crop Queries

Conducted by Professor Henry G. Bell
The object of this department is to place at the service of our farm readers the advice of an acknowledged authority on all subjects pertaining to soils and crops.



U. W.—1. What is the cause of young oats turning whitish in color at tips of the leaves? 2. When is sweet clover ready to cut for seed? 3. Is it possible to destroy the wild mustard in fields of grain without injuring the grain?
Answer:—1. The probable cause of the young oats turning whitish in color at the tips was a light touch of frost. After a heavy rain storm if drainage is poor and if the rainy season should be followed with cold weather, there is likely to be a paling of the leaves of the oats. 2. Sweet clover seed-pods cling firmly to the stem when ripening, hence the head should be thoroughly ripened before the seed crop is cut. By this time the stalk part of the plant will be very woody, hence little nutrient can be gotten from it by stock. 3. Wild mustard can be destroyed in grain fields by spraying with iron sulphate solution. This spraying will temporarily injure the oats or other grain crop, but it will kill the mustard. The grain crop will recover rapidly from any injury. The solution of iron sulphate to use is about 100 lbs. sack to a kerosene or vinegar barrel of water. It takes about 5 gallons to the acre, and at the time of application the heavier the pressure the more effective will be the spraying. Spraying on dark damp days gives surest and quickest returns. The spray falling on the broad leaves of the mustard destroys the leaves, hence the plant dies.

R. F.—1. Will you kindly explain rotation of crops? 2. When a farm is over run with thistles and burdocks what is the best plan to get rid of them?
Answer:—1. Rotation of crops means simply the planting of crops in definite order. There are various types of farm crops. For instance, the grain crop is cut when it is ripe and the seed is harvested. The root system of grain speaking generally, is shallow. The fact that the product of the crop is grain means that the largest amount of phosphoric acid (plant ripener) is removed by grain



INTERNATIONAL LESSON
JULY 28.

Lesson IV. Christian Obedience Matt. 4. 18-22; John 14. 22-24. Golden Text, John 1. 15. Matt. 4. 18-22.

Verses 18. Walking by the sea of Galilee—We have already, in the studies in Mark, visited the Sea of Galilee and spent some time with the Master in the midst of his wonderful works by the shores of this noted lake. They were fishermen—This industry must have been pursued by many, for the lake shore was lined with populous villages. The modern Arab cares little for fishing, not having the patience and the industry necessary for success in this line.

19. Come ye after me—His selection of these fishermen is the wonder of all. It would seem unwise for One who proposed to inaugurate a program of world conquest to select the unimportant and the untutored as agents in this great work. But He "knew what was in man" and found in these ingenuous sons of the lake men of honest mind and loyal purpose. They were likewise men from among the masses, in sympathy with the common man and capable of receiving training. I will make you fishers of men—it is hardly possible that they would take

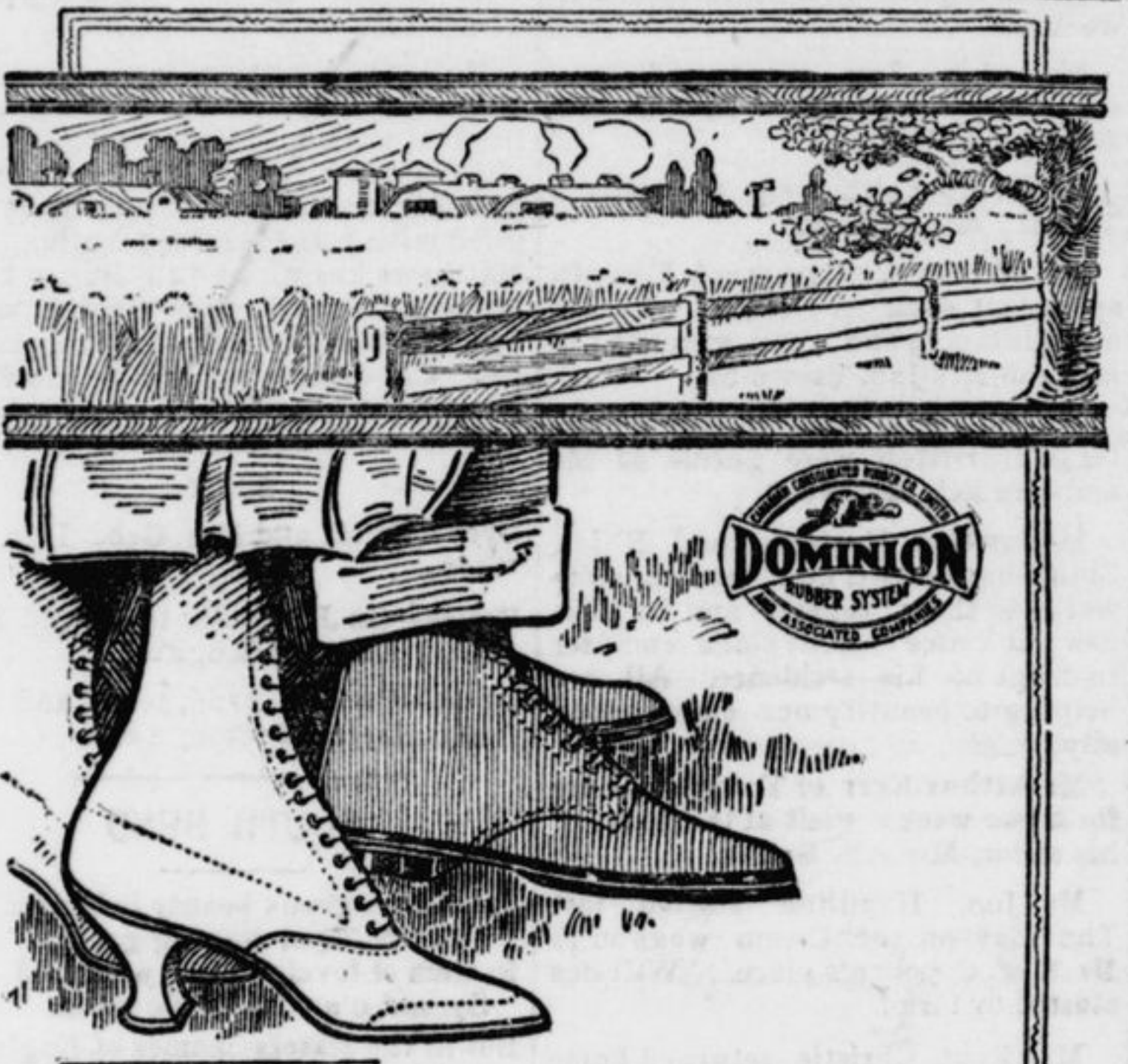
WOOL
Farmers who ship their wool direct to us get better prices than farmers who sell to the general store.
ASK ANY FARMER! who has sold his wool both ways, and note what he says—
"or better still, write us for our prices; they will show you how much you lose by selling to the General Store."
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None genuine without the name FLEET FOOT stamped on the sole. Look for it.
The best Shoe Stores sell FLEET FOOT

Bedtime Stories
Sewing In The Garden.
Six little maids on a summer day
Are out in the garden, sewing;
Much like the brook on its rippling way
Is their merry chatter flowing;
Mollie and Bess and Lucy and May—
Their needles are fast and steady;
Florence and Annie, blithe and gay,
Till the call that tea is ready.

The Dairy
5 Cents Extra for Her Butter.
When the storekeeper pulls back the parchment paper, lifts the brick to his nose, and sniffs noisily before doing up a pound of country butter, nothing valuable is advertised concerning the quality in general of farm butter supplies. Yet this is a common occurrence, varied occasionally with extension of the same privilege to the waiting customer, who may even demand a taste. Since the makers of poor butter hurt the market of those farms which produce first-class butter, proficient butter-makers must take steps to protect themselves.
The farms which consistently make good butter should use printed wrappers which set their butter off in a class by itself. I saw one such enterprising instance not long ago. The wrapper read like this: "Made by Mrs. Oscar J. Warner, Salisbury, for James City Grocery Company, James City." The printing occupied an entire side of the brick. This farm woman quickly worked up a demand for her butter which warranted the price paying her the highest market rate.
That wrapper told consumers who had been seeing nothing but ordinary butter, that there was one producer who thought her butter was better than the average and was proud of it.

CANNING WITH A CONSCIENCE
All the Fruits and Vegetables Must be made to Count This Year. Community Canning Centres Help. Can, Dry, Store, Pickle and Make Jam.

No woman need lack war work while there are fruit and vegetables still on hand.
No woman needs sit down and think she has done her duty if she does not know that her pantry shelves are well filled this year.
In the olden days women vied with each other in the quantity and quality of fruit they "put up." It was a matter of housewifely pride. Again we are coming back to the same standards when thrift and domestic accomplishments account for much.
Why can when sugar is scarce? It is a question in the mouths of hundreds of women.
The Food Board answers the question. Sugar is not going to be scarce for canning, because canning is a conservation measure. Fats are among the most vital needs of Europe. Butter is the most important of fats. Canada has infinite possibilities where her butter and cheese industries are concerned, but she is not making the best use of them. She is only supplying 1 1/2 per cent. of the Allies' butter requirements.
The more jam made and the more fruit and vegetables canned by Canadian housewives this year, the more butter there will be to export. But this is not to say that sugar is

1,064 quarts jellied chicken, 500 quarts chicken soup, 850 quarts tomato soup, 350 quarts peach jam, 250 quarts pickles. In round figures, Parkhill canning centre donated altogether \$4,500 worth of canned goods.
The Women's Institutes of Ontario have taken the matter up this year, and by applying to them, full information can be secured regarding equipment, the expense involved, and so forth. Concrete help will be given wherever it is needed. The Red Cross, working in close conjunction with the Ontario Government, is willing to provide canning centres with glass jars or tins, and labels and shipping cases where the preserves are going to be shipped to Canadian military hospitals.
There is something about canning on a communal scale that should appeal to every woman. The large sunny room with light and air, the companionship, the absence of confusion and dirt attendant on home canning where the equipment is inadequate and—well, that feeling that "everybody's doing it," help to lighten the labor and make it seem more worth while.
Why was it that we were asked to throw ourselves heart and soul earlier in the season into the cultivation of war gardens?



1—Home Drying and Canning of Vegetables. Sterilizing fruit and taking trays of dried vegetables out of the oven. 2—Typical display of canned fruit and vegetables.

to be used carte blanche. Restrictions have been placed on the confectionery business in order that there may be more sugar for preserves. Regulations have been passed limiting the use of sugar for exactly the same reason.
But care in the use of sugar is still necessary. While making all the jam they can, Canadian housewives should use the minimum of sugar. An old-fashioned idea prevails that to make good jam a pound of sugar is necessary to a pound of fruit. It isn't! Usually three-quarters of a pound of sugar is sufficient; with some fruits one-half pound is enough.
The early fruits are coming on the market now, and it is high time for the piquant odor of canning operations to be floating on the breeze from hundreds of homes. Team-work pays in this as in most other kinds of work.
The fruits are coming on the market now, and it is high time for the piquant odor of canning operations to be floating on the breeze from hundreds of homes. Team-work pays in this as in most other kinds of work.
To get the best results women should pool their equipment, their ideas, their energies. In other words—have community canning centres! This is no novelty. It was tried out in different parts of Canada last year, and it worked well.
For instance, one little Ontario town put its name on the map through the wonderful work done by its canning centre. In addition to 700 jars of canned fruit, vegetables and pickles donated to the London Convalescent Home, it sent overseas the following:

The Quiet Hour

Rainbow and Storm Cloud.
The rainstorm had passed, and the black clouds were retreating in the east. The sun was near setting, but its face was clear and bright, and the world was beautiful and clean and glistening with raindrops. In the sky hung the rainbow, God's promise to man that the world is safe in his keeping forever.
The great lamp in the sky, shining down through millions of raindrops, made the spectrum, which we call a rainbow because it comes with the rain. How beautiful it was! But it was only the sunlight broken into the colors that compose it. Each had its own place and its own beauty. The rainbow would not have been the perfect picture it was with any of the colors gone.
There is another Sun and another Rainbow. Christ, called the Sun of Righteousness, is the "light of the world," the true light or the white light. He shines for the world through his people," for He said, "Ye are the light of the world." The light of Jesus Christ is broken up into the many different colors as it passes through the lives of his people. None of us can be all that Christ is, the pure white light, but we can each have our place in his spectrum or his sunshine. He wants his people to be the world's rainbow to beautify the dark cloud of sin and sorrow and death that has covered the world. He gives his light to the world through us.
As some of the rainbow colors are more brilliant than others, so some of Christ's people on earth make a greater showing than others; but each one of us is a part of Him if we shine with his light. He does not want us to try to be something that we are not, but to be that part of Himself that He has given us to be. He wants us to do our best and to be content that He has thought fit to shine through us.
How important it is these days, when darkness has covered the world and men are inclined to doubt and despair, that God's children, for whom the Sun of Righteousness ever shines, should let their light also so shine that the world may see God's rainbow outlined bravely and hopefully against the angry cloud of war.

PARSONS AT SCHOOL

Even Clergymen Have Many Things to Learn When They Start "Soldiering."
I am one of a score of "padres" in training at a certain military centre, says a British chaplain.
We grow "fit" by means of four hours "physical jerks" and three hours' riding-school a week. The latter is no joke to him who has never sat a horse before, but perhaps our sergeant-roughrider-instructor deserves sympathy more than we.
An artist in the use of blistering and sulphurous "language," and went to give his genius in this direction full play, he has to restrain himself in our reverent presences. There are times when he "swells visibly" in the effort to hold himself in, and I fear lest one day he explode!
This reminds me that, among other military subjects, we are instructed in the various kinds of bombs and grenades and the safety precautions to be taken with them.
Then we have lectures on military law, and a demonstration of a court-martial. The "padre" may well be called upon to act as "accused's friend" at a court-martial, and will do more harm than good unless he has at least a nodding acquaintance with the Army Act and court-martial procedure.
We are instructed in camp hygiene, we learn all about anti-gas measures, and are put through the gas-chamber. A good knowledge of ambulance, first-aid, and bandaging naturally forms part of our technical equipment, and we also practice stretcher-drill.
The chaplain will have to go into the trenches, where he may be dangerously in the way unless acquainted with trench routine, and so we are taught that. Ability to cook, or help to cook, an appetising meal, will not detract from the "padre's" popularity, and we have demonstrations on field-cooking.
Then, of course, we must learn the "drill" for military funerals, and are lectured on our work in military hospitals.
There is, of course, a big difference between preaching in a church and preaching in a barn, a canteen, or in the open air, and we are taught voice-production and the conduct of open-air parades.
Finally, the authorities, not without a touch of humour, decree that each member of the class shall deliver a sermon to the remainder, treating them for the time being as soldiers. Our first-aid instruction includes the resuscitation of those who collapse under the strain of hearing the other

Poultry
Cottage cheese made without seasoning is one of the safest and best foods for poultry. It furnishes protein in abundance and they thrive on it amazingly. The turkey mother may be trusted at large with the late hatch and will range the fields with the young where they destroy great numbers of insects. A regular feed at night will bring them home.
In order to keep vermin in check in the poultry-house nests, perches and walls should be frequently cleaned and thoroughly disinfected. Hens will not lay if they are tormented at night by mites, and during the day by lice. Cleanliness in the pen is essential to success in poultry raising.
Hens and chicks require a large amount of water during warm weather. See that the drinking fountains are filled with fresh water every day.