

# EFFICIENT FARMING

### Plowing For Profit.

A tractor built strong enough to withstand the heavy stresses and strains consequent upon field work can do a good job of plowing by hitching it to several ordinary horse gangs. These, however, do not give as good satisfaction as the special tractor plow, since they are not so compact in construction, are not so easily handled, and are not so completely under the control of the operator.

Personally, I have in time past used two types of tractors. One of these is 45 horsepower, the other 30 horsepower. I have used the latter size the past two seasons.

This engine is designed for general field work on small or large farms. I have been in the habit of pulling from three to six 14-inch plows. The tractor handles these very successfully to a depth of eight inches in all kinds of soil. I find from experience that this engine will use from two to two and one-half gallons of fuel to the acre, making the cost of operation quite low.

I find that one man with this tractor and the regular tractor plow is able to average from 10 to 13 acres a day. Two men will average from 15 to 20 acres a day. In one instance two men plowed 23 acres in 10 hours. I have found that this engine is able to plow when the ground is in fit condition to be worked at all.

There are many advantages gained by using such an outfit. The operator is able to turn off several times the work he could with a team, and does his plowing in a short time when the ground is in the best condition. This one thing alone should add materially to the productivity of the field. I also find it quite practical to attach a harrow behind the plow so that the ground is harrowed when still moist, putting it in ideal condition to conserve the moisture.

These same general facts hold true when one is using an engine for disk-tiling, harrowing, or harvesting. I do all these things with the tractor. Last spring, after the rush of plowing was over, a man living some ten miles away sent word that he had 65 acres of sod which he would like to have me plow so he could plant corn. He offered me \$1.50 an acre and furnished the fuel and a man to help.

Before this job was done a neighbor of his said he had 20 acres of stubble land that had been so wet he could not get it plowed. It was reasonably dry now, and, as his men were all busy, he would like to have me plow it. The day we were plowing, the work looked so well to him that he decided to have a 30-acre field of sod plowed for the same purpose.

The result was that from these jobs I netted enough to go a good way toward paying the season's wages of the engine man. Since then the road boss has asked me to grade much of the road, and others have spoken for considerable plowing.

### Feeding Breeding Swine.

"Economic production" should be the watchword of every producer, whether it be of pork, beef or mutton. With mill feeds at the prices prevailing to-day and the prospect of an increase in price of some of the more essential feeds it behooves the producer to study very carefully the feeding problem and adopt any method that will tend to give him the cheapest production.

All too often has the breeding herd on the average farm cost from one third to one-half more than it should have to summer them, which, of course, lessens the profit to be realized from such a herd. It has been shown that a herd of brood sows can be carried through the summer in a good, thriving condition and raise good litters on pasture and not cost over half as much as though they had been housed all summer and fed on mill feeds. Moreover, the sows were more healthy and farrowed litters that were more robust. And the mortality was much lower than among those sows kept inside all summer.

product, thereby supplying the brood sow with the muscle and bone-forming material that is essential. This should not constitute more than about one-third of the ration of concentrates. The remainder of the carbohydrates can be supplied with an addition of grain, such as corn, oats or barley.

The daily allowance of concentrates should be just sufficient to keep the sow in a good, thriving condition, but not sufficient to make them satisfied. Otherwise they will not forage very much, but become lazy and the consequences are they will idle in a shady nook or under a tree.

No one can state definitely the amount to feed a pig. The feeder himself must be the judge. Study carefully the individual; regulate the extra feed given just to keep the animal thriving, yet actually foraging to appease its hunger. In this way a herd of brood sows can be brought through the summer very cheaply and in a much healthier condition than in any other way.

### Sheep Notes

Sheep return a greater profit for every dollar invested than any other class of live stock. None of the disadvantages, the most important of which are dogs, parasites and disease, should discourage the flockmaster. Proper care and management will control and largely eliminate these troubles.

Sheep produce two cash crops a year—wool in the spring and lambs in the fall. They can be grown and maintained upon a smaller percentage of roughage and a smaller percentage of grain than any other class of live stock. They will clean up the weeds from the farm and convert other rough feeds into a marketable product. As a source of fresh meat, which is wholesome in character and flavor, a flock of sheep is the best. This fresh meat is the most healthful class of meat because fewer sheep are condemned than any other class of live stock.

### Poultry

It is just as essential to cull the pullets before they mature as after they have started laying. In the average flock of young chickens about one-fourth of the females are not worth keeping as layers. Most of these will lay at some time or other, of course, but their laying will not prove profitable.

If they are kept with the prolific layers these culls lower the flock production to a level that scarcely meets the feed bill. Obviously, it is economy to get rid of them as soon as they can be determined as unfit.

Inspect the young stock from time to time during the summer months and discard all birds that do not show promise of maturing into well-developed, vigorous pullets by the first of October. Runts, cripples, mental defects—there are such in poultryhood—and specimens in poor health should be segregated and prepared as table poultry. They represent an investment. Salvage as much of this investment now as possible. Don't throw good money after bad in the hope that the culls will come around later. Very few do.

### Things Worth While.

'Tis a joy to serve when serving means the doing of things worth while. Of giving the best that in you is—The going "the second mile". The heroic thing, the job that counts. The man-sized task gives a zest To the work in hand, and men respond And give of their very best.

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## Maybe You Can Sell It.

Perhaps you have something lying around the farm, long gone into the discard, which would be valuable to your neighbor. This was brought forcibly to my notice not long ago by an unusual incident.

George Brown was needing money—not for the first time, it is true; but the only time when the snug little bank account could not meet requirements. Sickness had cut into it considerably the previous months, and the market prices on live stock were now so low that he had not believed it would pay him to open up the corncrib and start feeding operations. Consequently he was broke. The need at the time was only \$35, but it had to be raised within a week, and it was an unfeeling rule in the Brown household that accounts were not allowed to "run over."

Brown sat down one evening to think it over. His wife usually shared such difficulties with him, but this night she was very busy. A rummage sale was to be held soon for the Red Cross, and she was scouring the house from cellar to attic in search of stray articles. Consequently the man of the house was doing his thinking alone.

Suddenly an idea struck him. He would have a rummage sale, too, only on a different plan. Next morning he started out, first going to the woodlot, then to the barn and workshop, gathering up things here and there.

At the end of the week Brown itemized the following articles which he had picked up and sold:

One discarded mower	\$10.00
Straps and rings from worn-out harness	5.00
50 posts at 25c	12.50
Woven wire	2.00
50 lbs. scrap rubber at 9c	4.50
Chains and hooks	1.50
Parts from worn-out binder	8.00

Total \$43.00

Everything except the posts had been consigned to the junk pile. The mower was needed by Smith to repair one that he had. The wire just enclosed neighbor Jones's hog-lot, and so on down the list.

Brown not only relieved his own difficulty, but those of his neighbors as well. Perhaps he wouldn't be able to find as much as he did, but it might be a good plan to take a look around the next rainy day. It may surprise you how many things you can dig up.

### Bedtime Stories

Service.

"Hello!" called the tall pine, "Hello, brother!"

The big rustic stem under the tree stirred faintly, then after assuring itself that no one was about, sighed, "Hello, Captain!"

"Glad they put you so close to me. We can have some great old talks this summer. Where have you been since I saw you last?"

"Sun parlor, and all of the children sat on me every afternoon when we had tea—played I was a ship, too!"

"You are a useful fellow!" whistled the pine tree softly.

"I know," mourned the bench, "but it is hard to be twisted into this shape—to have no green needles and never to hear the birds singing. Now you, how long your life is!"

## The Handy Farm Home Kitchen

When the Day's Work Is Done.

For the farm woman who can do the principal part of her housework in the morning, a kitchen facing the west is desirable, for it is cool and shaded in the summer forenoon. On the farm where a hearty supper must be cooked for workmen during the busy summer months, an east or northeast exposure affords protection from the intense heat of the afternoons. This is also a convenient arrangement where the dining room is in the southeast corner.

The kitchen must, of course, be next to the dining room, but if possible, a direct view from the dining room into the kitchen should be avoided. This may be arranged by placing a door near the corner of the dining room and hinged on the side away from the sink or work table to be placed under them.

Since the kitchen is a workshop its lighting should be of the very best. At least three windows should be provided and if the arrangement of the house permits, four will be none too many. The windows should be placed on at least two sides of the room, and should be built high enough to permit the sink or work table to be placed under them.

The writer has in mind a desirable ten by twelve kitchen. The kitchen has a southeast exposure. The walls are of hard plaster painted light gray, with the ceiling a very pale gray. The woodwork is finished with several coats of gray enamel, slightly darker than the wall. The curved edges on casings and baseboard are especially advisable, being easily kept in good condition.

The window shades match the painting of the house on the outside and are white inside. Dainty white voile curtains add to the attractiveness of the room and are easily laundered. Electric light is used for artificial lighting, there being one light with reflector in the centre of the ceiling and the other light conveniently close to the stove.

On the west wall there is a sink with two drain boards. This sink is cast all in one piece, and the back extends the full length of sink and drain boards. Joining the drain boards are work table shelves of enamel steel. These extend to the cupboard on the north side and the baseboard on the south side. Two windows over the sink admit good light. At each side of the windows is a cupboard reaching to the ceiling. Shelves, the width of the cupboard, extend from the windows to the outer edges of the cupboards. In the southwest corner, a waste chute is very conveniently placed.

A south window makes good light over the white enameled table, with cupboards above, at each side of the window. A four bin is built under the table at the left side. This table extends to the waste chute in the southwest corner and the stove is at the left of the table. The stove is a good range capable of burning wood or coal. There is a copper hood finished in gray enamel to match kitchen over stove to carry off odors. Between stove and east corner is a built-in utensil cupboard, to hold utensils which will be used at the

stove. On the east wall, near the utensil closet, is the outside door, with the upper third of glass, leading to the entry and also to the cellar.

Between this door and the north wall is a built-in refrigerator which is arranged so that the ice may be put in from the entry. The refrigerator is of good height, making it possible to use it without stooping. The space between the refrigerator and the north wall is utilized as a closet for cleaning equipment and is long enough to hold long-handled brushes, brooms and mops.

The north side is next to the dining room. Near the east wall is the dining room swinging door into the dining room. The space between this door and the west wall is filled with cupboards built to the ceiling. These are used for serving and there are three doors opening into the dining room from the back of the cupboards. This makes the serving of the meal a much easier matter, as the different courses can be placed on the shelf at the beginning of the meal and conveniently reached at the proper time without returning to the kitchen. The shelf over the drawers in the lower part of the cupboard is finished with white enameled steel and is used as a work table. Gray and blue linoleum in small block pattern is used on the floor.

Of course we can't have all of these conveniences for our kitchen, but all of us can have some of them, and some of us can have all of them. And anyway, we can all plan on getting them one at a time and begin to save our pennies for some of the things which make life easier, and, as a result, make us happier.

There is the kitchen cabinet, for instance. How many steps do you suppose you would save if you had everything you needed to bake with in one cupboard, to say nothing of having the moulding board and tin right there, too? You could probably add several pounds to your weight if you didn't need to trot to the cupboard on the north wall for the spices and into the pantry to get the flour and back into the sink cupboard for the tins, and then remember you had to get to bring the moulding board and rolling pin out of the pantry when you got the flour. You can see in the cabinet the flour bin on one side, the sugar bin on the other, and the spices are all inside those little top doors, in neatly labeled jars. The moulding board slides into place under that porcelain top, or you could very well use the same top as a board.

Then, there's your shiny white enameled table right at hand on which to set your finished products, either before or after they are baked; or, better still, right beside it is your tea wagon, on which you can pile the tins of cookies and wheel them to the oven, and, after baking, load them up again and wheel them into the pantry to cool. It is an even bet which is the greatest step-saver, the cabinet or the tea wagon. Just think of putting everything for the dinner table on that wagon and wheeling it into the dining room all at once instead of making a dozen or more trips back and forth and forth and back, and then discovering, after all are seated, that you must jump up and make another journey after a forgotten article. By all means buy a tea wagon if you can.

Rosa in the Garden.

Rosa's plucking roses in the garden all the day.

She tears the dewy petals and strews them on the way.

And when I beg the reason of her wantonness to tell,

She says she tears the roses "is to find where is the smell."

Oh! Rosa's plucking roses in the garden of my heart,

She spies the choicest blossoms and pulls them all apart.

Her eyes just brim with twinkles like the laughing stars above

As she says she "is looking to find where is the love."

New tinware has a taste, and should be rubbed with lard and baked before using.

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### Suggestions for Village Improvements

To permit of social and educational development, the Village Clubs Association recommends that there be a motor transit system to enable people to share in the fuller educational and social possibilities of the market town, and the following features in the village itself:

1. A group of workshops;
2. A system of school gardens;
3. The use of buildings for lectures on rural subjects;
4. Shower baths and an open-air swimming bath;
5. A hall equipped with a stage and dressing rooms to be used for plays and meetings;
6. A gymnasium;
7. A reading room and children's library;
8. Rooms for the use of organizations such as the boy scouts, girl guides, and clubs and societies for adults;
9. A cafe with a garden adjoining, where light refreshments could be had, and where a village band could play and dances be held at least one evening a week;
10. Additional school instruction during winter, including lectures on general subjects.

It is not suggested that this scheme is applicable in its entirety for Canadian villages, but it contains many valuable suggestions which could be worked out for the benefit of community life which would be materially benefited by the adoption of some of these suggestions. They are worth trying.

Cheese dishes should be the chief of the meal at which they are served. When frying doughnuts, etc., do not wait till the fat smokes. Small pieces of camphor scattered in the subboards keep away mice.