

**PLUM-PICKING ON OSTRICH FARM**  
ALWAYS LEAP YEAR  
"RE," SAYS MANAGER.

Bill at the Farm is Sixty Dollars a Day, Yet Birds Seem Always Hungry.

was plum-picking day at the farm. A curious crowd stood out the railings and watched a young capture the bag birds. He did quickly grasping a bird and bending his neck with one hand while with the other he clapped a black hood over its head. When the birds had thus been blinded, he easily pushed them into a small pen where other men cut the plumage from their bodies. The plumage was picked every nine days at the farm, where two hundred and ninety-six birds are corralled. It is first picked when less than a year old, and then every nine days throughout its life. The older the better the feathers, and many of the birds live to be seventy or eighty years old.

Some valuable plumage comes from the wings, which yield twenty feathers each, sometimes twenty-five. The tail yields seventy-five smaller feathers. The snow-white plumage comes from the breast and wings and from the neck. On the particular farm of which we speak, which is the largest of its kind in the United States, there are ostriches of two distinct varieties, the South African ostrich which has blackish-brown feathers and the Indian ostrich, which has pink feathers. The birds have remarkable strength, a tremendous stride and, though sometimes cowardly, fight each other furiously. When they fight, they strike their opponent in the chest with a third that is like a shot in a barrel. Of the fighting birds must be separated, but as no keeper dares take life among them at these mad games, some one rolls a dozen eggs at the enclosure. The ostrich quickly forgets, fights occur the morning pen, for at all times the birds dwell in their small enclosures.

Teach Ostriches Sense. Always keep your eye on your ostrich, for it is the female who does the showing. There are no difficulties in the history of this ostrich, there has been a major loss—a royal fellow—killed his mate because she would not lay her eggs in the daytime, and upon them dutifully all day after day he was seen to peck at her, driving her to the center of the enclosure. He is literally kicked here and there, but his efforts to save her afterwards, when he was into the court pen, and the No. 2 he has been "living after" they are funny. They are funny as they seldom show a grain of anger, we cannot teach them any-

more expect a loud, raucous cry as a warning, whose head is turned and staring eyes, but the ostrich can make a sound like a clearing his throat, or like a cough, or an exhaust pipe. It is given its own high-pitched cry, and in the center of the enclosure it digs a hole in the ground. There in the bare dirt it sits. Each egg weighs five ounces, and three dozen eggs are laid. It is the father's duty to clear away all trash and dirt, and if every night, but as soon as the birds are hatched the parent is away in utter unconcern. The care is necessary. The ostrich is as large as a small cow, and for three or four months it allows a quantity of people to pass over it. The food bill runs to six dollars a day, yet they seem always hungry.

**Terrible Dream Warnings**  
A confession that a dream of his from sailing in the Titanic made by the Hon. J. C. Macdonald, vice-president of the Akron Railway of Ohio, U.S.A., and his cabin on March 23rd, 1912. "I felt unaccountably drowsy at the time, and on April 3rd, 1912, I saw the Titanic capsizing."

Next day I told my wife and my friends, and eventually I went to connect my passage. I will remember how the Titanic sank on her maiden voyage with enormous loss of life. Sixteen years ago that same fishing smack Liza was off the Devonport coast with five men. On the Sunday previous to the disaster one named Parnoux, dreamt of a wreck and related his experience to his wife. "I would not go to sea," he said, "I could get someone else's place." Of course that was not to be, and he went to his grave.

**Farm Crop Queries**

CONDUCTED BY PROF. 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. Address all questions to Professor Henry G. Bell, in care of The Wilson Publishing Company, Limited, Toronto, and answers will appear in this column in the order in which they are received. When writing kindly mention this paper. As space is limited it is advisable where immediate reply is necessary that a stamped and addressed envelope be enclosed with the question, when the answer will be mailed direct.

W. S.: We have a 40-acre field which will not raise clover. Do you think it needs lime?  
Answer: Five reasons occur to us why clover may not grow on your field:

1. The drainage of your soil may be bad and the water standing in the soil may smother out the sprouting seeds.  
2. Your soil may be sour. Get a sheet of blue litmus paper from a druggist and bury small pieces of the paper in several places in the field at a depth of from 4 to 6 inches, while the soil is damp. When you dig the paper up in about one-half hour, if it has turned pink it indicates that the soil is sour and there is need of lime. If such is the case, apply ground limestone at the rate of 1 ton per acre.

3. The bacteria that naturally grow on the roots of the clover may be lacking. If such is the case, write the Bacteriological Department of the O.A.C., Guelph, for a bottle of culture with which to treat the seed. Follow the directions closely.  
4. Your soil may be packed so closely that the air cannot circulate in the soil. If such is the case, give the field a more thorough plowing and disking and apply straw barn manure.

5. Your soil may lack fertility sufficient to maintain the young clover crop. In order to insure a good clover crop, work in about 250 lbs. per acre of a fertilizer analyzing 2 per cent. ammonia, 8 per cent. phosphoric acid, and 2 per cent. potash. If you have a drill with a fertilizer dropping compartment, this machine will make the best application of the fertilizer, if not, you will have to apply the fertilizer broadcast and disk and harrow it in as you are working down the seed bed.  
R. R.: What makes our silage mould, especially when we leave it over a day? All through our silage so far we find little chunks of silage and when we break it open it is all red inside and we find blue mould in it. Some folks said there was not enough juice in it. But our corn was riper a year ago than it was this year and it did not mould. Is a small handful of salt morning and night fed in the chop too much for a cow?  
Answer: The spores of mould are ever present in the air. As soon as you expose silage the spores light on this material and the sugary juices

**The Sunday School Lesson**

MARCH 6TH.  
Jesus Among His Friends. St. Matt. 26: 1-13. Golden Text—St. Mark 14: 8.

Time and Place: Tuesday, April 4, A.D. 29. Simon's house in Bethany. Connecting Links.—Jesus put very high value, in His teaching, upon the simple homely virtues of kindness and thoughtfulness. In the last of the three great parables of chapter 25 He declares that the highest commendation of God, and the richest reward of eternal life, shall be for those who feed the hungry poor and show hospitable kindness to the stranger, and clothe the naked, and visit those who are sick or in prison. Even those who do not know that they are thus serving and honoring Christ are included in His declaration, for, He teaches, they who thus minister to human needs are truly ministering to Him.

The Plot, vv. 1-6.  
1-2. When Jesus had finished. The last discourses and parables of Jesus have been collected by Matthew in chaps. 20-25. These are now finished and he goes on to tell of the betrayal and death of Jesus. Mark makes the transition more briefly in 14: 1-2.  
After two days. These words were spoken probably on Tuesday and the passover was to be eaten on Thursday evening. The day set for the passover in the Jewish law was the fourteenth of the month Nisan, which happened in this year to be on a Thursday. The feast was to be held in the evening after sundown, and according to the Jewish mode of

reckoning time, which made the day begin at sunset, it was in reality on the fifteenth, and on the next morning (Friday morning), Jesus was crucified.  
3-5. Unto the palace of the high priest. The high priest at that time was Joseph Caiaphas, the son-in-law of Annas, who had formerly held that office and was still a person of great influence and authority. Caiaphas was appointed in the year A.D. 26 and continued in office twelve years. The chief priests and elders, some of whom were members of the great Jewish council, consulted that the night take Jesus by subtlety. It would, apparently, have been easy enough to take Him at any time as He went openly through the streets of Jerusalem, in the temple courts, but they feared an uprising of the people and the consequent wrath of the Roman authorities who would have held them responsible. The city was full of people, assembled for the passover celebration, and many were from Galilee and were friends and partisans of Jesus and His disciples. These, under the leadership of such men as Peter, who, as we know, was quite ready and willing to fight for his Master, might have made a great deal of trouble, and as a result there might have been imposed upon the city a severe punishment or a heavy fine. It is no wonder, therefore, that they proceeded cautiously, and consulted how they might quietly and secretly accomplish their evil purpose.

Mary's Gift of Love, vv. 6-13.  
6-12. When Jesus was in Bethany. Just before telling the story of Judas' treachery, Matthew turns aside to tell an incident of the previous week in Bethany, in which the mercenary character of Judas was revealed, in contrast with the simple and beautiful loyalty and self-forgetfulness of Mary.  
It is not certainly known who Simon the leper was. A similar story is told in Luke 7: 36-50 of dinner in the house of a Pharisee named Simon, but the woman there mentioned is called "a sinner," and can surely not be identified with the gentle and loving sister of Martha and Lazarus. No doubt this Simon had been healed of his disease, otherwise there would not have been held such a feast in his

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If you have one hide or skin or a dozen, ship them along. You will receive payment at the very highest market price. Try us with your next lot.  
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house, and it is an interesting conjecture that Jesus Himself may have been the healer. With them sat Lazarus, only a little while before brought back from the dead. It is no wonder that the heart of this loving woman was stirred to its depths. Her gift was prompted by gratitude and thankfulness for the healing of a friend, and the restoration of a brother, that of the woman of Luke's story by thankfulness for a life cleansed from sin.

The alabaster box was probably a bottle or vase with narrow neck, made out of the soft alabaster stone found in that country. It was closely sealed, and opened by breaking the neck. Immediately the perfume would fill the whole room. The fragrant oil, which is called, in Mark 14: 3, "spikenard," was obtained from an Indian plant, sometimes called because of its appearance, Indian spike, and was rare and costly.  
The objection was taken on low ground. The gift of love is not measured, and where such love as that of Mary abounds the poor will never want. The poor widow gave out of her poverty to the treasury of the temple which she loved and was richer for the giving. The world is immeasurably richer for the costly gifts which have been made to Christ's church all down through the ages. For the heart grows rich by giving, and it is wealth of heart and soul that makes always and everywhere for human good.

For My burial. Jesus makes the act of Mary a symbol and prophecy of His approaching death. Of course Mary did not mean it that way, and she must have hoped, when she heard Him say these words, that the day of His burial, when it was the custom to anoint the body with perfume, was far distant. Jesus declares also what has become abundantly fulfilled, that her simple act of faith and love will be told wherever this gospel shall be preached to the whole world.

Application.  
A "beautiful" work was what Jesus called Mary's deed, and on two counts. "Me ye have not always." It is not easy to live as Jesus did surrounded by suspicion and animosity, to be aware that even in the circle of the most intimate friends there was one willing to sell you to your enemies and to have oft-repeated evidences of the dullness and lack of understanding on the part of those who were faithful. His heart must have longed for sympathy. How His loved ones and how the thought of love, although reports are on record where it has been successfully put in the soil.  
H. C.: Kindly give me an estimate of the amount and value of the ensilage in a silo. There are twenty feet remaining in it. The silo dimensions are 33 x 12 feet four inches. It was filled to capacity. The corn was cut on the day following the first heavy frost we had here. The corn was nearly all mature but the foliage and stalks were green and juicy. There was a good percentage of grain. I purchased this ensilage and am hauling it on mile over a good road. I am anxious to know the approximate tonnage and value of same.  
Answer: There are about 40 tons of silage in a silo 12 feet in diameter and 20 feet deep. A reliable estimate of values of good silage was given by Director Gordon, Geneva Experiment Station, a few years ago. He said that when hay was worth 10 a ton good silage was worth \$3.

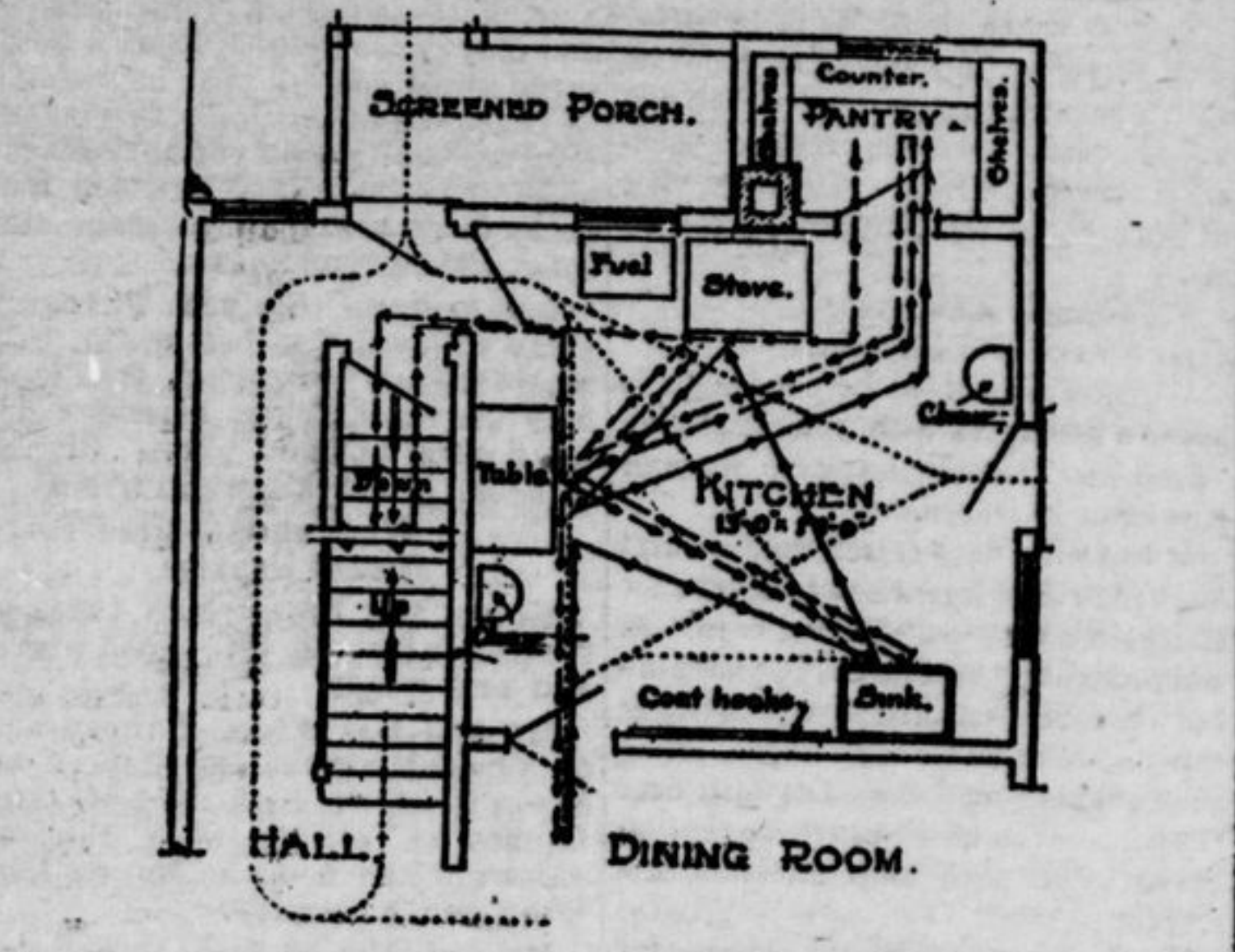
**Plan Now for the Garden.**

Every farm family in Canada is entitled to a well-kept, productive vegetable garden that will keep them in fresh vegetables all summer with enough surplus to stock the pantry shelves for the entire winter. Furthermore, every farm family is entitled to enough shrubbery and flowers to furnish bouquets for every day of the growing season. If you do not have such a vegetable garden and such provision for flowers on your farm, your family is being cheated of the good things that should go with farm life. Land and labor devoted to such a purpose return the richest sort of dividends both in pleasure and in actual profit. This has been proved time and time again.  
According to our observation and experience, the time to start the flower and vegetable garden is in January or February. Start with a few postal cards directed to the responsible seed houses asking them for their catalogues. Another card will bring you all the late government bulletins on garden culture. Fortified with this material, proceed to sell the garden idea to the family. This once accomplished, make the actual plans for space to be used, varieties to be planted and care to be given. The more time and money you spend on the question before actual planting time, the more certain the success of the garden.  
Make this a garden year on the farm. Make it such a garden that you will want the neighbors all to come over and look at it. Make it care a job for the entire family. And be sure to have enough flowers to supply both yourself and the neighbors. If you follow our advice on this question of gardens you will never regret it.

Feed for ram: During the winter months the grain for a ram should not exceed one pound daily. In the spring of the year, feed no grain if the pasture is good and the ram is in good physical condition.  
Beets and cabbage are greatly relished by the fowls during the winter months, but care must be exercised to avoid feeding too much green feed. Mangel wurzels yield larger crops than table beets and furnish equally as desirable feed for the flock as table beets or cabbage. A small plot will furnish sufficient green feed for a good-sized flock throughout the winter. Small potatoes boiled and fed alone or with a mash will prove a valuable addition to the ration, but only small amounts should be fed at a time, and care should be taken to see that the mash is not allowed to become too sticky.

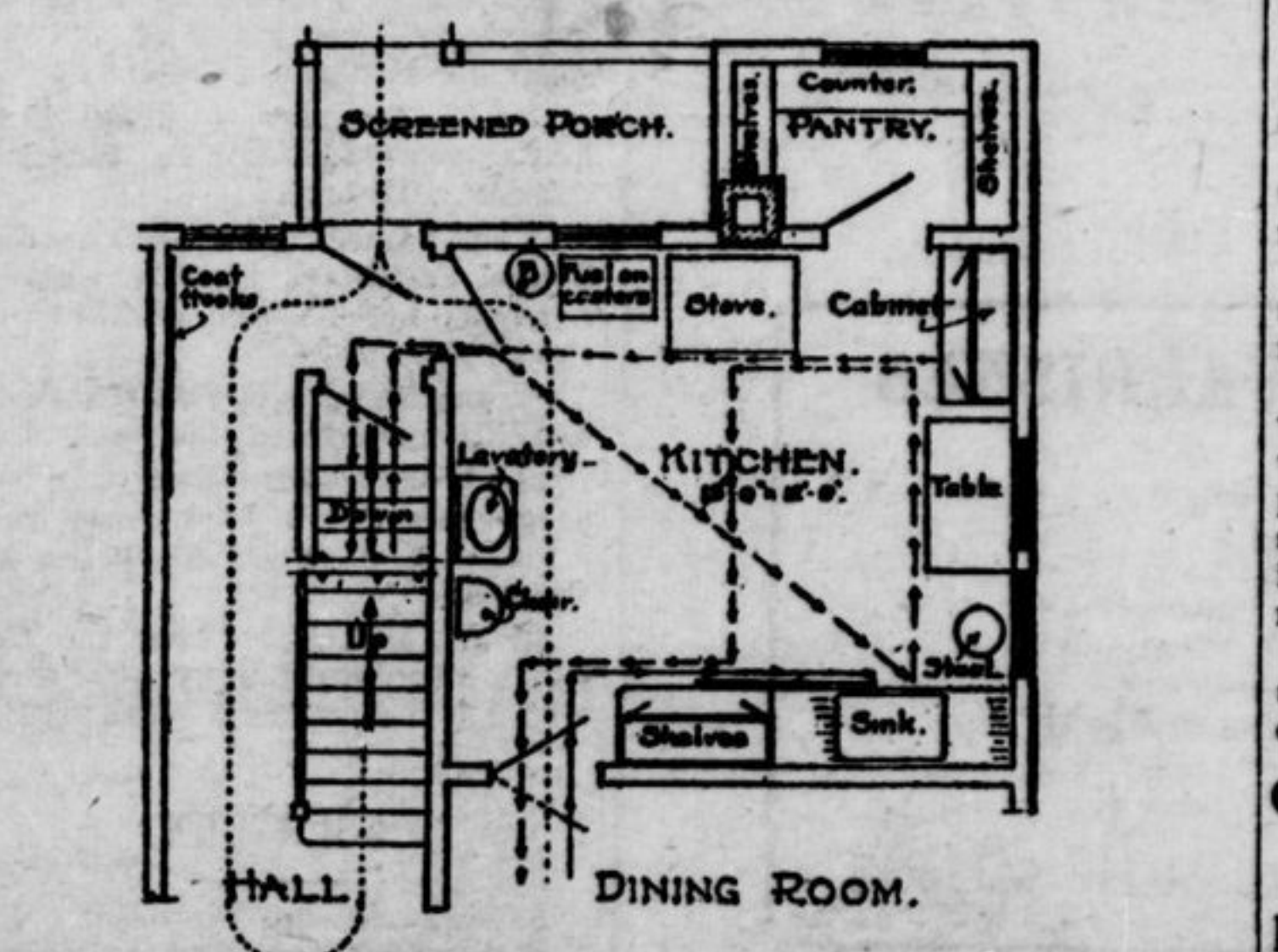
**Kitchens That Save Steps**

Labor-saving kitchens depend upon the ingenuity and talent of the housewife who administers them. The comfort and well-being of the whole family are largely dependent upon the results of the many hours which the mother must spend in the kitchen. Since it is very difficult to obtain help, the greater part of the work must be accomplished by one person and by careful planning and management much can be done to shorten the hours of work, reduce numbers of steps, conserve strength and nervous energy.  
The first thing to consider is the size of the kitchen. The size will be determined by the work to be carried on there. A kitchen used for food preparation, dining-room, wash-room and separator work, will have to be larger than one used for food preparation alone. The fewer things we have



to do in the kitchen, besides simple cooking, the smaller the kitchen can be made and the easier the work will be. A kitchen 10x12 or 9x11 feet is a moderate-sized kitchen, easy to arrange, and while small enough to require few steps is large enough for comfort.  
In this room where we spend so much time and work so hard there should be plenty of light and as few doors as possible. Doors cut up the wall space, making it difficult to arrange equipment.  
If possible the kitchen should not be used as a passage way from the front door to the back door. This also interferes with a convenient arrangement and allows much dust and dirt to be carried into the kitchen.  
The housewife should, just as far as she can, plan her kitchen, keeping constantly in mind the various tasks she performs there and centering her plans around the tasks of most importance and those which are carried out with most frequency, such as meal preparation, serving the meals and dishwashing. The kitchen should be made convenient for doing these things since they recur most often in the calendar of household duties.

The woman who must use a kitchen which is already made, has a more difficult problem to meet but not necessarily a hopeless one. She can do much by rearrangement.  
The best way to consider a rearrangement of the kitchen is to analyze the work connected with food preparation. It divides itself into two parts, that of food preparation and clearing away after meals.  
The food preparation involves the collection of food from its place of storage, the preparation of food for storage, the cooking of the food and the serving.  
The clearing away means removing dishes from the table, scraping and stacking the dishes, washing and wiping and putting the dishes in the cupboard. The equipment for this part of the work should be arranged so that the worker can follow a path, as short as possible, without needing any cross tracks.  
From the time she gathers the food material from the storage, through the food preparation and cooking to the serving of the food, each process should carry her nearer the dining room table without retracing her steps.  
The accompanying illustrations show a step-saving kitchen versus a step-making kitchen arrangement.



Compare this rearranged kitchen with the diagram above. Here the pie can be made with fewer feet walking than in the other kitchen.  
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**CLEANLINESS IS HEALTH**  
GILLETT'S EYE EATS DIRT  
MADE IN CANADA  
"What! Little Johnny Dugan?"  
I visited once the boyhood home of a great man.  
His name will not go down in the histories, but he has made a high place for himself in his profession, and in every city important people are glad to be counted among his friends.  
I spoke of this to one of the residents of the village who occupied a reserved seat in front of the livery stable.  
"It must be a matter of great pride to your town to have produced a man like that," I said.  
"You mean John Hinkel?" he answered.  
I nodded, and he uttered a scornful little laugh.  
"Folks hereabouts don't think as much of Joe Hinkel," he commented. "We never supposed he'd amount to anything. Why, goah, I knew him when he was runnin' around with his pants held up by one suspender!"  
I found more than one man in that community who felt the same sentiment. They could not quite reconcile themselves to the thought that a boy who had been one of themselves should have traveled so far beyond them.  
Some years ago a song was popular in the vaudeville houses. It recounted the achievements of a certain John Dugan, and after each stanza the chorus broke in with an incredulous exclamation, "What! Little Johnny Dugan?"  
"Little Johnny Dugan—that little fellow that used to be around here, you don't mean to tell me that he has been nominated for mayor, or elected manager of a bank, or called to the pastorate of a great church? Not our little Johnny Dugan! It travel would she save if she made one pie a week for a year, in this routed kitchen? The answer comes out a little over half a mile, or, to be accurate, something over .56 of a mile! You can carry this out as far as you wish: steps saved in cooking three meals a day for seven times fifty-two weeks in a year—mounts up, does it not?"  
And the figures are no joke. Life is immeasurably precious and sacred. It is measured out to us in measures of time and strength. We can actually, by making changes in our ways of working, save these priceless hours and this priceless thing called nervous energy.  
Now let us study the diagrams once more:  
Notice the changes in this kitchen. A window has been substituted for the outside door which was not needed but which created a line of travel across the kitchen. This change provides more wall room and light and a clear, unbroken working space.  
A portable cabinet has been added and everything necessary in making the pie, with the exception of raw materials, is kept in the cabinet so that no walking is necessary to gather materials and utensils. When the pie is baked, it is cooled and served from the shelf, which is convenient to both the serving dishes and the dining room.  
The drain boards provide ample space for the clearing away process. Shelves at the right of the sink and very near the dining room provide space for china which formerly was kept in the pantry.  
Shelves underneath the drain boards provide space for pots and pans which are used in cooking.  
These additions greatly simplify the clearing away process, and as a result, dishes are handled only once.  
A hot water boiler has been installed which saves the carrying of many pails of water to be heated.  
The fuel box has been equipped with casters, which is a great convenience. A wall wash basin has been put in the kitchen which makes a very satisfactory arrangement where it is impossible to provide a separate wash room.  
A high kitchen stool has been substituted for one of the low kitchen chairs.

Here is a little problem in simple arithmetic, for the young folk of the family: If Mother saves 56 feet, in making one pie a week, how much travel would she save if she made one pie a week for a year, in this routed kitchen? The answer comes out a little over half a mile, or, to be accurate, something over .56 of a mile! You can carry this out as far as you wish: steps saved in cooking three meals a day for seven times fifty-two weeks in a year—mounts up, does it not?  
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**GROCERS TAKING LESS PROFIT ON MANY LINES**  
Red Rose Tea People Make Further Statement.  
Some of our friends among the grocers, in speaking of our letter to the press on grocers' profits have indicated that apparently it has been construed by some readers to mean that Red Rose Tea was the only article on which the grocer takes a smaller profit, in order to give his customers a higher quality.  
It was not our intention to convey such an impression, as we know that most grocers sell well known brands of other goods at less profit than they could make on some brands equally well known, and for the same reason that they recommend Red Rose Tea, simply to give their customers the best possible value.  
In our letter we mentioned Red Rose Tea because it naturally came first to our mind and because we knew that grocers were selling it at a less profit than they make on other teas.—T. H. Batabrooks Co., Limited, Toronto, Ont.  
Broken eggs cannot be mended, said Abraham Lincoln. Neither can a weed-grown garden be expected to fill the collar with vegetables.  
ISSUE No. 9-21.