

THE BRIDE'S BREAKFAST

BY MARY MASON WRIGHT.

June! The month of blossoms and brides. If there is not a wedding to be prepared, perhaps there may be showers or some sort of entertainment for the bride-elect. Could anything be more charming than a sun-drenched shower or party for the bride-to-be? Let the color scheme be in golden yellow and white, with a touch of green. If given early in the spring there is the golden glory of the yellow daffodils and jonquils; but if given in June one will have to depend on the yellow buttercups, daisies, yellow poppies, yellow roses or some of the old-fashioned garden flowers, such as nasturtiums.

In the centre of the table may be a blue bowl filled with the joyous, sunny blossoms; at the four corners of the table, if it is large, may be placed crystal vases holding a cluster of yellow blossoms.

At each plate may be a yellow paper butterfly, which will serve for a place card, the name being inscribed on one of the wings. Little yellow flower cups of paper may be filled with chocolate bonbons, or little blue cases may contain yellow bonbons.

It is easy to arrange the menu to run through the gamut of yellows. Half a grapefruit or an orange cup may begin the luncheon; or if preferred an amber-colored bouillon with canapés. Salmon with tartar sauce, chicken cutlets or croquettes with bechamel or yellow sauce, creamed carrots, mashed or scalloped potatoes; a salad made of yellow fruits, and a frozen custard, orange ice or Bavarian cream with sunshine cake—these make an easy menu.

WHAT'S A WEDDING WITHOUT A CAKE? The gifts for the bride-elect should be wrapped in yellow paper, or in white paper tied with yellow ribbons. Colored glassware is now very much the thing, and if you can pick up some of the old-fashioned yellow glassware you will have a gift that will delight the bride-to-be. Some of the modern invitations are very nice. Centrepieces, vases, towels and other linen pieces are nice worked with yellow blossoms or fruits. Glasses or jars of delightful golden preserves and jellies will also please.

DECORATING THE BRIDE'S CAKE. A wedding without its special cake would hardly be complete. If a large cake is desired, an excellent way is to bake it in three or four graduated square, round or heart-shaped pans. Place one layer on top of another with frosting between. Now cover with a thick white frosting or any colored frosting preferred. Then with a pastry tube pipe on it any desired designs.

If one does not care to use a pastry tube, there are many other delightful ways to decorate the cake. Little flat candies, candied fruits, gumdrops, fondant, marshmallows and such like may be used very effectively on the icing foundation.

A charming decoration to be used at a daisy wedding can be around the edge a conventional border of lattice work of citron or candied orange cut in thin strips, and the top may be decorated with daisy petals made of tiny oval or heart-shaped candies, with yellow candy or lemon-cream centre; or a white-iced cake with blanched almonds pressed into the icing to form the daisy petals, and yellow fondant or candied peel used for centre.

Small pink candies may be used to simulate rosebuds with green leaves formed of green gumdrops. Pink fondant or candy hearts are nice used on a white or pale-green cake. Hearts may be stamped out of thin slices of angel-food cake a day or so old, these fed in pink or red and pressed into the frosting of the cake. The icing should be put on the hearts several hours before icing the big cake so it may harden up.

TABLE DECORATIONS FOR THE BRIDAL BREAKFAST.

Those who have the run of the woods can find nothing lovelier for an early June wedding than the shy, proud trilliums, known as the wood lily or wake robin. These arranged with ferns would be lovely for a green-and-white color scheme. Sweet peas make lovely table decorations for a bridal affair.

Roses are always a favorite with June brides. Pink roses and lilies of the valley always make an effective combination; a pale-green bowl or basket makes a nice holder. If the table is long, shallow bowls or baskets may be placed at each end, filled with lilies and pink rosebuds.

A BUFFET LUNCHEON MENU.
Strawberries à la Nature
Cold Boiled Shrimp
With Horseradish or Mustard Sauce
Egg and Pimiento Sandwiches
Open-faced Sweet Sandwiches
Creamed Peas in Pastry Shells
Perfection Salad—Jellied
Pineapple Tarts
Coffee or Iced Beverage
Salted Nuts

In making the egg and pimiento sandwiches, add one can of pimientos, drained of juice and minced fine, to each dozen hard-cooked egg yolks and add enough mayonnaise to moisten. The bread should be cut thin and spread with butter, then with the mixture, and the top slice put on and pressed gently.

A nice sweet, open-faced sandwich is made by spreading thin slices of bread, cut into rounds or heart shapes, with strawberry or cherry preserves

and placing halved nut meats over the top, leaving spaces for the red jelly or preserves to show through. The pineapple tarts are made by cutting rich pastry into rounds just a little larger than the slices of canned pineapple. Crimp up the edges and bake a delicate brown in the oven. Place on each round a slice of pineapple drained of all juice, top with preserved strawberries or cherries, and then with whipped cream. Garnish with a few candied cherries.

ANOTHER BUFFET LUNCHEON.
Fruit Compote in Glass
Chicken in Aspic Olives Radishes
Buttered Rolls Asparagus Salad
Ice Cream Little Cakes
Bonbons Salted Nuts
Coffee Iced Beverage
A PINK AND WHITE BREAKFAST MENU.
Tomato Bouillon or Sugared Strawberries
Wafers
Ham in Aspic or Ham Mousse
Whitefish Cutlets with Aurora Sauce
Pink and White Radishes
Tiny Pink Beets Buttered
New Potatoes in Cream Sauce
Jellied Fruit Salad—Pink and White
Strawberry Cream White Fruit Cake
Coffee Pink and White Bonbons.

Elimination Day. In addition to all the holidays and fetes that I share with the world in general, there is one day in the year that I celebrate all by myself. It isn't always a happy sort of celebration. Sometimes I rather dread it, but when it is over I have a pleased, proud-of-myself feeling.

I call my day Elimination Day and treasure it by getting rid of all the things in my household. I go through my rooms and try to behold them with the eyes of a stranger. I scrutinize the pictures, view the ornaments, examine the bric-a-brac, cut glass, books, everything, as critically and pitilessly as though I had not dusted and cleaned and polished and patted them all until my back and my disposition ached.

Then I decide which, if any, of them is really worthy of a place in my home. If I cannot honestly declare that all of the cleaning and dusting and polishing I must give my treasures is justified; if I cannot decide that I am right in sacrificing physical strength or mental poise for them; if, without prejudice, I must decide that my beloved things possess neither actual beauty nor practical worth, then they must go, even if it hurts to part with them.

Perhaps some of my belongings have a sentimental value. Then I part them out one at a time to be given the place of honor on my desk or table, where I can enjoy and appreciate them separately.

The test of time is the acid test in my eliminating. I endeavor to regard my treasures with the eyes of my great-grandchildren. If I think my ornaments would appear as silly and meaningless to a future housewife as the gilded rolling pins, the hand-painted snow shovels and plush-covered and embroidered broilers which my grandmother cherished, do to me, then they must join the other "eliminates."

With them go the clothing that is hopelessly old and past sensible mending, the cracked dishes, the leaky saucepans, the egg beater that refuses to beat and all the other junk which, like many women, I am prone to save for that proverbial rainy day which very likely will never make its appearance.

When Elimination Day is over my house does not look bare; it looks spacious and restful and larger and uncluttered. Cluttered rooms, to my way of thinking, cause cluttered minds, and both are fatal to peace and happiness.—M. K.

A Flyless Home is a Clean Home.

At one time the presence of flies in and about a home was accepted almost as a matter of course. Now, however, they are being placed in a class with other insects and vermin whose presence is a disgrace.

This is the period of the year when a very effective warfare can be made against the fly—at the time when they are breeding. In the fall and winter months they are driven into the house by the cold weather, and those that have not died or been killed off during these months, begin now to hibernate and emerge from their winter's sleep. They should be immediately trapped and destroyed before they escape from the house. By killing these early or first flies of the spring countless generations of millions that would naturally have otherwise followed are effectively disposed of. Fly screens are good protection in the home, but what is actually necessary is the abatement of the fly nuisance by the proper care and disposal of wastes about a household and general cleanliness of premises, and by properly covering and keeping covered articles of food and drink. Avoid exposing food and refuse where flies may be attracted by them. The presence of flies is evidence of uncleanness, disgraceful to the community and to the individual persons who are responsible for their presence, especially when we know that flies carry disease. The better plan of clean-up is regular and daily cleaning of your premises, and this applies

not only to the interior of the house, but to the yards, cellar, passage-ways, or other areas that are usually not kept as clean as the rooms in a home, and more likely where insects, vermin and rats breed and live.

A Label Saver.

For many years I had painstakingly labeled each jar, can and bottle of jelly, preserves, canned fruit, vegetables and pickles, soaking the labels off when the jars were emptied to be replaced the next year with new ones.

S.S. LESSON

June 14. The Church in Antioch, Acts 11: 19-30. Golden Text—The disciples were called Christians first in Antioch.—Acts 11: 26.

ANALYSIS.

I. HOW CHRISTIANITY WAS PLANTED AT ANTIOCH, 19-20.

II. A GREAT SPIRITUAL HARVEST, 21-26.

III. PRACTICAL CHRISTIANITY AT ANTIOCH, 27-30.

INTRODUCTION.—The planting of Christianity at Antioch may be said to be the most important historical event in the annals of our religion since the original foundation of the church. From the history of the church it came about almost accidentally. Certain Christian leaders who had been driven from Jerusalem after the death of Stephen came to Antioch, began speaking to the Greeks, that is, to Greek-speaking Syrian Gentiles, about Jesus Christ, and before they knew what had happened, a great religious movement was afoot among these classes. The spark from Jerusalem had caught fire, the seed had taken root, and the originators of the movement to their great astonishment and joy saw Gentiles pressing forward for baptism and admission to the church.

The church at Jerusalem sent down Barnabas to report on the situation. Barnabas was overjoyed, and to his wife and thoughtful mind it occurred that Saul, now in Tarsus, was the very man to carry forward the great new movement at Antioch. So he brought Saul there, and Saul had now a great God-given opportunity to put his principles into effect. His great conception was the creation of one catholic, or universal church, inclusive of both Jew and Gentile, in which Christ alone would be recognized as the means of salvation. We shall hear of this great experiment later.

Meantime we see a great missionary church established at Antioch, and giving great evidence of ardent practical Christianity.

I. HOW CHRISTIANITY WAS PLANTED AT ANTIOCH, 19, 20.

V. 19. The scattering of the church at Jerusalem in consequence of Stephen's death led to the wider sowing of the seed of the gospel. We find some of the leaders establishing themselves in Phoenicia (Tyre and Sidon), and also in the island of Cyprus. All these regions, at this time, were Jews, and, at first, the preaching of the missionaries was strictly confined to Jews. Then suddenly, at Antioch a new departure takes place.

V. 20. Antioch was at this time the third largest city in the world, ranking next only to Rome and Alexandria. It had been founded by the Seleucids, the Greek dynasty which established itself in Syria after the death of Alexander the Great, and was possessed of imposing magnificence. Here the Oriental traders from the desert met with Greek shippers, Arab chieftains and with members of the Roman Imperial Government, by which the city was met with Stoic philosophers. The Christian missionaries who first arrived were men of Cyprus and Cyrene, and were, therefore, well acquainted with the heart of the heathen world. For some reason not by the policy ends, the missionaries abandoned the policy of following of speaking only to Jews, and addressed themselves to the Greek, that is, heathen population of Antioch. The result was a sudden and widespread movement among these Greeks which at once created a Gentile-Christian Church.

II. A GREAT SPIRITUAL HARVEST, 21-26. The historian mentions that among those who came down to Antioch at this time were certain Christian "prophets" from Jerusalem. It was impressed on the soul of one of them, named Agabus, that the world was threatened with famine through a shortage of the harvests. As a matter of fact, certain partial famines occurred soon afterwards, in the years of Claudius (A.D. 41-54), and a disastrous one some five or six years later in forty-six. Agabus now solemnly warned the Church of this approaching calamity, and urged apparatus for relieving the distress which would be inevitable among the poor Christians of Jerusalem.

Vs. 29, 30. It shows the practical character of the new Christianity at Antioch that measures were at once taken by the Antiochian Church to send relief to Judea. The contributions raised were handed to Barnabas and Saul, and they were appointed to convey them to the elders at Jerusalem. Doubtless, Barnabas and Saul had superintended the raising of the funds.

III. PRACTICAL CHRISTIANITY AT ANTIOCH, 27-30. The church in all the world. The church at Antioch showed itself worthy of the high eminence which was to belong to it as the metropolitan centre of Gentile Christianity. We are not surprised to find later that it was from this centre that the first great mission to Asia and Europe was organized.

THE LAST BIRD'S NEST I ROBBED

BY W. J. COOPER.

I can't fully account for it, but I think it was the example of other boys that caused me to rob birds' nests. We used to try hard who could collect most during the season; and we kept them by picking both ends of the egg with a pin, blowing the inside through one of the holes and then running a string through the shells and hanging them upon a nail. Doubtless there was a certain sort of pleasure derived from competing with each other, but that was all; and there can be no question that this "sport" is cruel and heartless, while far greater enjoyment might be obtained in legitimate ways.

It is now some years since I robbed my last nest, and I shall never forget it. I had been sent on an errand a few miles into the country. It was summer time, the trees were all thick with leaves and the birds had completed their nests.

Walking leisurely along the road, my eye always searching for a nest, I saw a bird fly away at my approach. There was evidently a nest thereabouts, and no time was lost searching for and discovering it.

On my way back I found the spot again by a mark I had made on the road, and took from the nest five eggs, with which I hurried on toward the town.

But the shrieks of the mother bird brought me to a sudden halt. She had caught me in the very act. I went on again, but she followed me. Many

Last year, however, I learned a new method. I simply divided my pantry and cellar shelves into compartments of sufficient size to contain the required number of jars, then label the compartments by means of thin strips attached to the edges of the shelves.

In this way I can see at a glance when my supply of one kind of fruit is running low, can determine just what we like best and eat the most of, and am never disappointed when after a vain search I discover that I have used my last jar of raspberry jam or pickled peaches.—A. M. W.

II. A GREAT SPIRITUAL HARVEST, 21-26. V. 21. "The hand of the Lord" was with the missionaries, that is, both they and their hearers were convinced by immediate experience of the divine power of the message. Conviction was followed by applications for baptism, and many came into the church.

Vs. 22-26. The news of this unexpected expansion of the converts inspired the church at Jerusalem to send down Barnabas, that he might survey the situation and report. No better man could have been appointed. His generous sympathy, his powers of encouragement, his faith, his unerring sense of what was right, qualified him beyond all others for the task of appreciating a new movement of the Spirit. "When he saw the grace of God,"—compare Peter's words about the household at Caesarea (Acts 11: 17)—"he was glad," and true to his character "exhorting them to continue fast to their new found Lord with resolute purpose of heart. For, says the historian, "he was a good man and full of the Holy Spirit and of faith." His very presence and sympathy helped on the cause.

V. 26. But Barnabas' greatest contribution was that he now brought Saul from Tarsus to Antioch. Saul appealed to him as the one man for the new work, and Saul and Barnabas labored together for a year with great success. Christianity now began to be heard and spoken about at Antioch, and the word "Christians" appeared for the first time on the lips of men. Doubtless the title was at first a nickname, but soon it becomes the most honorable of designations.

III. PRACTICAL CHRISTIANITY AT ANTIOCH, 27-30.

Vs. 27, 28. The historian mentions that among those who came down to Antioch at this time were certain Christian "prophets" from Jerusalem. It was impressed on the soul of one of them, named Agabus, that the world was threatened with famine through a shortage of the harvests. As a matter of fact, certain partial famines occurred soon afterwards, in the years of Claudius (A.D. 41-54), and a disastrous one some five or six years later in forty-six. Agabus now solemnly warned the Church of this approaching calamity, and urged apparatus for relieving the distress which would be inevitable among the poor Christians of Jerusalem.

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SALT SAVES A LOT OF HOG FEED

BY JOHN M. EVVARD.

I wouldn't want to promise you that you could always save 588 pounds of hog feed by using a pound of salt. It did happen though in one of our tests of the feeding use of salt here at the Experiment Station. In another experiment, where the pigs ate only a half pound of salt for each 100 pounds of gain, the saving figured 176 pounds of feed for each pound of salt eaten. I am quoting these rather remarkable results first because I want to emphasize the value of salt when used in proper manner in hog rations. True, salt has been known to kill hogs. A good many cases of salt poisoning I have found were really brine poisoning.

We have kept salt before pigs for ten years without a case of salt poisoning. Naturally we would not starve them for salt for months and then give them a big, sudden dose of it. That would be hazardous.

The best results may be expected when salt is mixed with other minerals, such as spent bone black, high calcium limestone, bone meal, potassium iodide, charcoal, wood ashes, cob charcoal or others—one or more of these properly combined. Under most conditions, if we had to choose but one mineral, we would hug the old salt barrel tightly.

A simple and very good orthodox mixture with four "backbone" mineral ingredients may be made from salt, 25 pounds; spent bone black, 40 pounds; high calcium limestone, 40 pounds; potassium iodide, one-fiftieth pound. I can supply directions for more elaborate mixtures if desired. Salt and charred corn cob ashes is better than no mineral mixture at all.

In one experiment we used a splendidly balanced general ration self-fed to 67-pound pigs. Without salt it took 218 days to make the pigs weigh 300 pounds. With salt it took 156 days, or two months less time. The pigs that got no salt required 574 pounds of feed to gain 100 pounds weight. Those fed salt gained 100 pounds for every 467 pounds of feed—107 pounds of feed difference.

It was in this experiment that a pound of salt was figured to save 176 pounds of feed. You can figure out for yourself whether it paid to feed the salt. A pound of salt will usually last a pig two months or more. He doesn't need much but that little goes a long way.

While the ration used in this experiment had plenty of protein, none was from animal sources. So we tried one with tankage of 60 per cent. protein included. Pigs weighing 96 pounds were fed up to 235 pounds. The pigs that got salt weighed 235 pounds a month sooner than those that got no salt, and ate 100 pounds less feed for 100 pounds gain in weight.

Whatever the ration, it pays to let the pigs have access at will to salt, but it pays better still to combine the salt with a good mineral mixture. There is no question but what the use of plain white salt saves feed in substantial quantities, promotes health, lessens losses and shortens the feeding period.

Pigs Are Mostly Water!

The brood sow that is well watered during the winter time, and during the summertime too, has an advantage over her neighbor that is compelled to eat snow and lick ice out of frozen troughs. Our experiments have demonstrated that it is not essential to heat the sow's water but that it is advisable to supply fresh, open water a couple of times daily or else have a water supply that is continuous and which of course does not freeze up. Self-icing is not self-watering, and self-watering is to be commended.

It may be well to emphasize here that an analysis of a little of pigs will show that the total weight at farrowing time is actually comprised of about 80 per cent. water. Just think of it—four-fifths of the newborn pig is water and only one-fifth is dry substance! A litter of 20 pounds weight, therefore, when squensed out would yield 16 pounds of water. Yes, it pays to water the brood sow well, but yet it is poor economy to pamper her with warm slops or heated water.

Meat and Bone By-Products as Feeding Stuffs.

An investigation towards the establishment of standards in meat and bone by-products used as feeding stuffs has been carried out by the Chemistry Division of the Experimental Farms. The materials dealt with include meat and blood meals, tankage, bone meals, and fish meals, the by-products of packing houses, slaughter houses and fish canneries. Analysis of a number of market samples of each of these feeding-stuffs have been made and the results detailed in bulletin No. 49 of the Dept. of Agriculture, distributed by the Publications Branch of the Dominion Dept. of Agriculture. They are highly nitrogenous concentrates especially useful in feeding swine and poultry on account of the high percentage of protein and bone making material they contain. Purchasers are warned always to buy these feeding-stuffs on guaranteed analysis, as it should be certain that they were prepared from fresh materials and that they are sweet and sound.

Respect the humble text. He is one of the best friends a farmer can have.

Home Market for Pork.

Canada, says the Markets Intelligence Division of the Dominion Live Stock Branch in its annual review of the situation in 1924, increased her exports of bacon and other pork and pork products by 24,568,100 pounds, the total being 128,150,000 pounds compared with 103,646,900 pounds in 1923. The increase in exports does not represent the augmentation of hog supplies, since the surplus of hog marketings over the previous year was equal to about 80,000,000 pounds. As a consequence domestic inquiry must have absorbed 67,600,000 pounds more pork and products in 1924 than in 1923. As the review says—a striking example of the purchasing power of the Canadian people!

Analysis of Feeding Stuffs.

There are at present on the market a number of high-priced feeds, mostly the by-products of packing houses, slaughter houses and canneries, and including meat and blood meals, tankage, bone meal, and fish meals. A new bulletin, No. 49 of the Dept. of Agriculture, prepared by Dr. Frank T. Shutt, Dominion Chemist, and Miss S. N. Hamilton, Assistant Chemist, gives for the first time in Canada, an analytical survey of these materials. The composition of a large number of samples is given in detail. The authors stress the importance of making certain that these feeding-stuffs are sound and wholesome and free from any taint of rancidity and decomposition. They should be purchased only on guaranteed analysis.

Benefits of Sheep Dipping.

A Live Stock Branch sheep promoter in Western Ontario who has taken an active part in installing community sheep dipping tanks, tells an interesting story of the experience of a group of sheep men for whom one tank was installed. These men were not very enthusiastic about sheep dipping, and the second year neglected to put their sheep through. The one season's experience, however, had enabled them to contrast the results between dipping and not dipping. The next year every man of them came back thoroughly convinced that no branch of the farm work was more important than the annual dipping of the sheep, which produces a better and more valuable fleece, a more contented and therefore better doing crop of lambs which finish readily for the market.

Silage.

Silage is the most important of all succulent fodders, and is almost indispensable for the carrying on of successful dairying in most parts of Canada. A new bulletin on the subject, No. 50 of the Dept. of Agriculture, prepared by Dr. Frank T. Shutt, Dominion Chemist, and S. N. Hamilton, Asst. Chemist, has just been issued. Feeding experiments with different silages have been carried on at a number of the Experimental Farms, and analyses of samples of these silages have been made. The bulletin, which may be obtained from the Publications Branch, Dept. of Agriculture, Ottawa, gives the details of the analyses of silages made from sunflowers, corn, oats, peas, vetch, sweet clover, and various mixtures of these crops.

Did Your Clover Kill Out This Spring? Know the Reason.

Many fields are in good shape with practically no loss; a few fields are showing considerable injury and will give an indifferent crop of hay. The principal factors causing clover killing are:

- Weakness due to lack of lime in the soil.
- Weakness due to lack of phosphates in the soil.
- Weakness due to poor drainage.
- Freezing due to lack of snow covering.
- Weakness due to general poverty of the soil.
- Drainage can be undertaken, lime applied, phosphates applied, and the soil generally put into condition to develop big husky plants. Plan your drainage now, and look ahead toward the application of lime in the autumn.

Hullless Oats and Ordinary Oats for Feeding Hogs.

To compare ground hullless oats with ground oats in the feeding of Berkshire hogs, a test was made at the Central Experimental Farm in the fall of 1923. In this test, according to the report of the Dominion Animal Husbandman, a mixture of hullless and ordinary oats gave greater and more economical gains than ordinary oats, the lot fed with hullless oats in their ration gaining 0.15 of a pound per hog per day more than that fed a ration containing no hullless oats.

Feeding Sows and Barrows.

In feeding experiments with Berkshire hogs, carried out at the Central Experimental Farm, barrows made slightly larger gains and also more economical gains than sows when fed on ground oats. Details of these experiments are given in the 1924 report of the Dominion Animal Husbandman, distributed by the Publications Branch, Dept. of Agriculture, Ottawa.

When making cocoa, add salt. It will improve the flavor.

Wilting is Desirable Before Ensilaging Legumes

Silage from legume crops or mixtures of legumes and cereals appears to be of a much more desirable quality if these crops are wilted for several hours before ensilaging. The wilting of alfalfa, in particular, seems to be essential, if good silage is to be made. Alfalfa, sweet clover and a mixture of oats, peas and vetches were stored at the Central Experimental Farm, Ottawa, in small wooden silos during the summer of 1924. Each silo was 6 feet high, 3 feet in diameter and held approximately half a ton. The various trials with these crops, which occupied 21 silos, included cutting at different stages of maturity, ensilaging before and after wilting, and storing for periods of three, six and nine months. The silos were opened during the winter of 1924-25 and the silage was in every respect comparable to that which is produced in large farm silos.

The results of one year's work, though not conclusive, indicate that the stage of maturity and the amount of moisture in these crops at the time of ensilaging have an important bearing on the silage produced, the reduction of the original moisture content of the crops by wilting showing the greatest benefit. There seems to be a greater likelihood of securing a desirable silage from full bloom alfalfa than from that crop cut at an earlier stage of maturity. There is an advantage in cutting sweet clover when the flower buds are well formed but before the crop blooms because there is a greater probability of securing a second cutting if the crop is mowed at this stage than if let go until the full bloom stage, although the silage from full bloom sweet clover was just as good as that from the crop cut in the bud stage. Silage of good quality was secured from oats, peas and vetches ensilaged when the oats were in the milk and in the dough stages, but the later stage or just when the oats show the first signs of turning appears to be the most desirable time to cut this crop.

From alfalfa which had been mowed when one-tenth in bloom and wilted in the sun for at least five hours or for a somewhat longer period if the sun was not shining, a fairly good silage was secured, while full bloom alfalfa wilted in a similar manner gave a silage of better quality and of considerably greater palatability. Alfalfa ensilaged immediately after cutting, no matter what was the stage of maturity, gave an undesirable and unpalatable silage. The wilting of sweet clover, and oats, peas and vetches for several hours resulted too, in the production of a type of silage which was somewhat more palatable than that produced by the unwilted material.

The length of the period of storage appeared to have little effect upon the silage which was produced. A Better Weapon Than a Gun. When David Livingstone, the great missionary, was in Africa, he made it a rule never to carry weapons of defense. He had a better weapon than a gun—kindness, gentleness, love for human beings, for every living creature.

Plain, at Any Rate.

A Chinese taxicab driver sent in the following bill for trips made:

Ten goes.	
Ten comes.	
At .50 a went, \$5.00.	

Animals crave water during the summer months, so be sure your dog has plenty of cool, clean water day and night.

Housewives, attention! Always wipe the neck of the preserve jar before putting on the rubber, and it may prevent the contents from spoiling.

Do not allow an untrained dog in the pasture field. It makes stock uneasy to be unnecessarily chased and worried by such an animal. Keep your stock contented.

Livestock farming has these advantages over straight grain farming: More steady labor, income the year round, several markets instead of one, saves soil fertility.

To kill crows that pulled up the corn, several farmers took corn soaked in strychnine and coated it with paraffin. After baiting the crows with good corn for a few days, the coated corn was used. "Great stuff" one man says, "the