

## GIVING MEDICINE TO A COW

BY E. T. BAKER.

Administering medicine to cattle is as easy as "rolling off a log," provided you know how; in fact, that is about all there is to anything. In a bloated, for instance, fast work is required, but valuable time is usually wasted finding a suitable bottle. Then, members of the family fall over each other trying to find the right medicine. And finally, to cap the climax and add to the already general excitement, giving the dose to the critter amounts to almost a riot.

How much easier to be prepared. If you have one or more cows, why not have a talk with your veterinarian and let him explain a few important details that a valuable cow? Each community has its own particular problems and diseases. The number and variety of them depend on the kind of food produced.

In my locality, beans are extensively raised to the south of me, and bean straw causes a great deal of trouble. To the north, peas are a common crop, so that pea hay and straw are a frequent source of grief. The treatment is radically different for these two kinds of forage, and what will help an animal suffering with bean straw inspection may be useless to a victim of too much pea straw, particularly when the latter has a slight mold mixed with it.

Then again, it may be cornstalks, green or ripe; alfalfa, clover and timothy; lawn cuttings, different kinds of silage, sugar beet pulp, slightly spoiled carrots, apples or potatoes, and any other kind of feed.

For this reason, the same kind of medicine that may be successful in one locality may be worthless in another; in fact, it takes a skilled veterinarian several years getting on to the particular kind of ailments common to his practice, and that is why we emphasize this particular point. The promiscuous use of medicine for different maladies so often ends in disaster, and expert assistance is called in only when the patient is already beyond saving.

Just as you insure your property against fire, protect your animals by being prepared for the possible emergency. Have your veterinarian prepare for you several bottles of medicine indicated in the common diseases and accidents frequent in your neighborhood. Get ready for bloated, acute indigestion, barbed-wire cuts, inflamed udders and lung fever not only may save animal life, but it reduces veterinary bill.

Now, as to the actual administration of the medicine here? to the cow, remember the nose is the vulnerable part of cattle. Just as the fiercest bull can be made tractable with a ring in its nose, so a cow, stubborn and full of pain, can be controlled by grasping the nostrils in this fashion.

Stand on the right side of the cow and slip the left arm around the head. Stand back slightly, so that her head will not swing around and hit her. Grasp the nostrils with the thumb and first two or three fingers of the left hand, and press the parts as tightly as you can.

### The Mosaic Disease of Tomatoes.

Mosaic is one of the most prevalent and serious diseases of tomatoes in the field as well as in the greenhouse. According to a new bulletin on tomato diseases, prepared by the Dominion Botanist and issued by the Dept. of Agriculture at Ottawa, mosaic causes a great reduction in crop returns, the affected plants often giving only a quarter or half of a normal yield. The disease appears as a mottling of dark and light green areas on the leaves, the dark areas sometimes giving the leaf a rough, puckered appearance. It is highly infectious, but it does not persist in the soil or litter. Certain weeds, such as bitterweed, horse nettle and ground cherry, harbor mosaic over winter and should be destroyed where tomatoes are to be planted. When the disease is present greenhouses should be fumigated with hydrocyanic gas, and no affected plants transplanted. Insects, such as plant lice, are a great factor in spreading mosaic and should be controlled by spraying with Bordeaux 4:6:40, to which nicotine sulphate and arsenate of lead have been added. After handling diseased plants the hands should be thoroughly washed before heavy plants are touched.

### Bone Meal a Builder.

Bone meal is generally recognized as one of the most efficient sources of mineral element in the ration for growing chicks. One should be careful to get a clean feeding bone which has been carefully rendered. Steamed bone meal is a superior product for this purpose. Bone contains a lot of lime and phosphorus, two very essential elements in making up the skeleton of the growing chick. Bone can well be used in the growing chick's ration to the extent of from 3 to 5 per cent. of the mash feed. Considerable bone is usually present in meat scrap but not sufficient to meet the needs of the youngsters.

Never to hurt another, but always to do the best we can to make others happy—this is the road to success. There is no other.

## S.S. LESSON

August 9. Beginning the Second Missionary Tour, Acts 15: 36 to 16: 5. Golden Text—He shall have dominion also from sea to sea, and from the river unto the ends of the earth.—Ps. 72: 8.

ANALYSIS.

I. A SUB-DIVISION OF FORCES, 36-39.

II. ST. PAUL FINDS NEW HELPERS, 16:40-16:5.

INTRODUCTION—St. Paul never was content merely to plant the gospel in a new district. He wished to keep in touch with his converts, and to foster and encourage their growth in Christian life. He knew the temptations which beset his converts, their inability to become discouraged or to grow weary in well-doing. He desired not only to lead them to Christ, but to organize and make them useful in the living society of the Church of God on earth. Consequently, after he had succeeded in bringing about a settlement of the vexed question which had arisen at Antioch, he proposed to Barnabas that they should revisit the churches which they had founded on their first missionary tour and thus the Second Missionary Journey began. Paul was now to separate from Barnabas, and to find other companions. He was also—though this was not yet unknown to him—to extend his travels far beyond his original plan, and to carry the gospel to Macedonia and Greece. We see him determined, not by preconceived plans or ideas, but by the divine guidance of the Holy Spirit to which he had committed his life.

I. A SUB-DIVISION OF FORCES, 36-39.

V. 36. St. Paul's desire was to see how the Galatian churches, which he and Barnabas had founded some months before, were progressing. He wished to see if they were maintaining their faith and zeal. He recognized that it would not do to leave the converts wholly to themselves.

V. 37, 38. But now there developed unexpectedly a sharp difference of opinion between Paul and Barnabas. On the first journey they had labored side by side, but now when Barnabas proposed to take John Mark along with him, Paul objected vigorously on the ground that Mark had not carried out the whole program on the first journey.

V. 39. Owing to this difference of opinion the two chiefs agreed to separate. Barnabas choosing Mark as his associate, and Cyprus as his field of operations. Paul chose the other half of the field, namely, the continental districts of Asia Minor, and resolved to find new assistants.

This separation of Paul and Barnabas was in many ways regrettable. It shows that the best of men do not always see eye to eye even in the holiest of all concerns. But to the honor of both it is remembered that Paul never ceased to speak of Barnabas in the highest terms; see 1 Cor. 9: 6. Moreover at a later period we find Mark again with Paul. This shows either that Paul found later reason to alter his opinion, or that Mark had given a better proof of himself. The latter is the more probable, and all parties were reconciled in a truly Christian way.

II. ST. PAUL FINDS NEW HELPERS, 16:40-16:5.

V. 40. St. Paul's first choice as assistant and companion is Silas, mentioned in Chap. 15: 22, 27. The representative whom the apostles and elders at Jerusalem sent down with Paul and Barnabas to Antioch. According to Chap. 15: 22, he was a prophet whose exhortation at Antioch had found great acceptance.

V. 41. Paul, being once more commended to the grace of God for his labors abroad, takes the overland route to Asia Minor by way of the Syrian and Cilician passes. As he goes, he confirms the various Christian communities lying along the route.

Ch. 16: 1-2. At Lystra Paul finds his second future associate in the person of a young Christian named Timothy, whom probably he had brought to Christ on his previous visit, Acts 14: 20. Timothy was the son of a Jewish mother who had become a believer in Christ; his father was a Greek. Paul's reason for choosing Timothy is to be found in the high reputation which this young Christian had won for himself in Lystra and in the neighboring church at Iconium.

V. 3. Timothy was only half Jewish, since his father was a Greek. Paul, therefore, wishing to employ him among Jews as well as Gentiles, thought it advisable to complete his Jewish nationalization by the rite of circumcision. Paul would not allow the same ordinances to be required of Gentile Christians. But Timothy was not exactly in that position.

Ve. 4, 5. The historian tells us that St. Paul and his companions, while passing through the South-Galatian

## A MORAL BOYS

BY GEORGE GREENAWAY.

What I was leaning over a railing of a bridge spanning a tiny stream which ran under a country road, I saw there a pile of the finest silt—dirt that had been washed down by the water in the spring break-up.

It was just the kind of dirt that small boys like to make into mud pies and larger boys like to squeeze between their toes when they go in swimming. It was cool, clean, rich brown—almost the color of old-fashioned brown sugar.

"There," I thought, "is the very dirt some mothers would like for her flowers. It is just the kind to make petunias, pinkies and candytuft grow."

Then I turned about to view the land on the other side of the road. And up the road, whistling merrily, came a boy, carrying a market basket on his arm, as if it were heavy. But he seemed not only able to manage it, but happy to do it.



SMART SPORTS DRESS FOR THE LARGER WOMAN.

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## Live Stock Marketings in 1924

A vast deal of information is contained in the fifth annual report on the Origin and Quality of Commercial Live Stock Marketed in Canada, recently published by the Live Stock Branch at Ottawa and which can be had of the Publications Branch there.

An innovation is the inclusion of maps of each province, by which the most prolific sections of production can be identified. It is interesting to note that the finished heavyweights steers, and steers of export weight and quality suitable for the British market were turned out in increasing numbers in 1924 and that all the five provinces dealt with, namely, Quebec, Ontario, Alberta, Saskatchewan and Manitoba, contributed to this desirable increase.

Improvement was observable in the quality of the exceptionally heavy marketing of calves. There was a record output of hogs, and, as the report states, there is much satisfaction in the fact that the extensive movement was not, as is generally the case, accompanied by any deterioration in quality. Fortunately, also says the report, "under the hog grading policy we are able to give direct shipments to packing plants by grades." A table is given showing the number of each grade shipped to the plants during the year, by which it appears that the percentage of select shipped by each province, first to packing plants, and secondly to stock yards, was as follows: Alberta, 2.68 and 3.26; Saskatchewan, 2.94 and 3.26; Manitoba, 8.18 and 4.91; Ontario, 21.68 and 24.41; Quebec, 10.42 and 9.62.

## PACKING A PICNIC LUNCHEON

There was a time when we felt that a picnic luncheon had to be an elaborate affair, but gradually we have found that a simple luncheon, some of it prepared "on the grounds," is far more satisfactory. In fact, many of us find it very pleasant to pack up whatever food we happen to have on hand, start out for a drive, and stop anywhere along the way to cook and serve the repast.

Those who have the picnic habit should keep on hand a supply of paper napkins, wax-paper, aluminum knives, forks and spoons, paper plates, and tin cups, all of which can be purchased at the nearest "Five and Ten." Tin cups are advised for hot beverages, as they do not heat up like those made of aluminum. A vacuum bottle or thermos jug is nice for coffee, but the beverage will keep hot in a jar or bottle if well wrapped with numerous thicknesses of paper. If a fire is permitted, take a coffee-pot and place around coffee and crushed egg-shells in a cheesecloth bag and make the coffee on the spot.

Tea should be put in small bags for individual serving; place a bag in each cup, pour in boiling water and remove the tea bag when the beverage is strong enough. Place ice-cold cream or milk in a small jar (also cold), wrap the jar in cloths wrung out of cold water, then in thick layers of newspaper. Carry butter the same way.

Sliced bacon can be cooked in a frying-pan. Thinly sliced ham or frankfurter sausages (also called "weenies") can be cooked in a wire broiler and placed in rolls or between slices of bread. Sandwiches made with thinly sliced dried beef or sliced Canadian cheese, then toasted, are delicious.

When cooking before an open fire, make a shield for the hand by cutting a slit in a piece of pasteboard or board and thrust the spoon or fork through it.

If a fire is not permitted, other sandwich fillings will be needed. While ham and tongue make tasty fillings, they create thirst, so it is well to provide some other fillings also. Cold roast lamb, or roast beef, left-over Hamburg steak (sliced), or corned beef can be used for the substantial sandwiches. Pickles should be served in a food-chopper, mixed often used for filling when moistened with boiled dressing to which a little cream has been added. Peanut butter is more popular when mixed with chopped dates. No filling is necessary for sandwiches made of buttered slices of raisin or brown bread. Plain bread-and-butter sandwiches are necessary for every picnic.

Hard-boiled eggs, chopped and mixed with salad dressing; lettuce or cucumbers, with salad dressing; and soft-boiled eggs with butter and chopped sweet peppers are other good sandwich fillings. Deviled and pickled eggs are always welcome.

Potato salad can be carried in an agateware kettle, or placed in paraffin paper drinking cups for individual serving. Place cups on squares of wax-paper, gather up the corners and twist them together, then set the cups in pasteboard boxes. Cucumbers can be placed in a running stream near the picnic place to be kept cool, then parod, cut lengthwise in quarters or eighths and eat with soft-boiled egg. Small, ripe, firm tomatoes are also refreshing. Fruit should be provided, if possible. If it is not obtainable, thick apple sauce, packed as you pack the salad, will make a hit.

Pies and layer cakes are likely to become mushy. Apple turnovers, with a piece of cheese, are appetizing. Cakes should be of the cookie variety, or gingerbread or cupcakes, baked in gem pans. If the cake box is empty, take along an extra loaf of bread, make toast, butter generously and sprinkle with sugar and cinnamon, or make bread-and-butter sandwiches with graded maple sugar between.

Food for a hike luncheon should be concentrated. Bacon, broiled chops or steak, corn bread split open and buttered, sweet chocolate and raisins will usually satisfy the hiker's appetite.

## Some Summer Soups.

In winter soup bones are quickly snapped up by townspeople because when they are compelled to have a fire all day, they do cooking that requires time, and then the soup meat is cheap in comparison with other cuts, but in summer you can get soup bones easily and cheaply. For fifteen cents we got one big enough to furnish soup and meat both, and the cost of course, prices differ in various localities.

The case against soup in summer is that it is so hot and it doesn't stick to the ribs when work is hard. In the first complaint, it is not hotter than anything else that has been on the fire, and in the second it will stick if it is a thick, nourishing dish. The garden furnishes a great variety of fillings for beef broth, and surely any housewife can make a combination that will taste good, besides being able to add goodies and macaroni, which are always satisfying.

If you want a good, rich and satisfying soup, try putting rice, onions, carrots, macaroni, potatoes, celery and peas in it. Just before sending to the table put a few rings of hard-boiled egg in each plate and see if there is any complaint about being

## THE CATTLE SITUATION

"Canadian cattle have at least come into their own on the British markets and every day sees them ousting the Irish cattle from the premier position held by them for so many years," states H. P. Kennedy, president of the Livestock Producers Co. of Canada, a leading livestock authority, on his return from investigations overseas. "It stands to reason," he continues, "that there is every incentive to Western Canadian farmers to raise cattle for export to the Old Country, especially when it is remembered that though Canada is making vast strides in this direction, there is yet plenty of room for further development of the British import trade."

The imposition of the United States emergency tariff was at first disastrous to Canada, and in the two years following, holdings of beef cattle in the Dominion declined by nearly a million head. The removal of the British embargo began to stabilize the industry again, and the influence of improved export outlets was felt in 1924, when an increase in cattle holdings was noted for the first time. A less noted factor in the general situation was an increase in domestic consumption with a decline in cattle population.

INCREASED SHIPMENTS OVERSEAS.

Since the removal of the British embargo which had prevailed for so long, the tendency has been for Canadian cattle to move overseas as against flowing into the United States, which the majority of shipments had previously gone. In 1923 a total of 258,977 head of cattle were exported from Canada, of which 25,756 went to the British Isles and 233,895 to the United States. In 1924, 188,242 head were exported, and of these 79,455 head went to Great Britain as against 97,847 to the United States. In the period from January to April, 1925, 31,330 head were exported from Canada as against 39,631 in the previous year. Shipments to the United States in this period totalled 6,081 as against 28,681 last year, and to the British Isles 23,512 as against 15,684 in 1924.

Canadian Trade Commissioners state that the demand for Canadian cattle has greatly improved both in Scotland and England, owing to farmers being well satisfied with them. In addition, it is pointed out that Great Britain no longer stands alone as practically the only meat-importing country in the world. No fewer than eight other countries are now actively competing for the available export surplus of the world. Last year the European continent absorbed a quantity of meat imported equal to 70 per cent. of the beef imports into Great Britain.

WIDER MARKET OPENING IN JAPAN.

Western Canadian cattle raisers, the Federal Dept. of Agriculture, co-operated last year in an effort to open the Japanese market to shipments of Canadian cattle. The Government of Alberta sent a special representative to Japan, and as a result a profitable and rapidly developing market has been established there. Several shipments were made in 1924 and these have been continued in 1925. In the past four years the consumption of beef has doubled in Japan, and in 1924 over 1,000,000 pounds of chilled and frozen beef cattle Canada were sold in Japan in addition to live cattle. This was entirely a new trade, for which the prospects for continued expansion are declared favorable.

Whilst cattle shipments from the Gulf and Atlantic ports are assuming proportions of the days before the British embargo, and contributing to the traffic and prosperity of those points, a very substantial business is at the same time being built up on the Pacific Coast. In 1920 there were 16,792 head of cattle exported from Pacific ports, which increased to 26,086 in 1921 and 39,890 in 1924.

PROSPECTS OUTLINED BY AN AUTHORITY.

Summarized by a leading livestock authority, the cattle situation and prospects in Canada are as follows:—"Canada has fewer cattle than when the American tariff hit the industry so hard in 1921, and an increasing domestic consumption. A healthy and growing export trade with Great Britain has been developed and Western stockmen are beginning to take greater advantage of this outlet by doing more winter feeding, thereby relieving the Eastern markets in summer and fall. Low prices and the extension of grain growing and dairying have resulted in a scarcity of cattle in Argentina, the great beef-producing country of the world. A more prosperous Continental Europe is competing strongly with Great Britain for available beef supplies, whilst in the United States a cattle shortage and higher prices are looming up on the horizon."

The Value of Table Salt.

Table salt is a valuable addition to the growing chick's ration because it not only provides mineral elements needed in the building of tissue, but it has a very definite property in increasing palatability and digestibility of the foods fed. Table salt can well be mixed in the growing ration to the extent of 1 per cent. of the dry mash. Care should be used to see that the salt is finely pulverized and mixed thoroughly with the ration because an excess of salt has a poisonous effect upon the birds.