

GOOD BOOKS, RESERVOIR OF EXPERIENCE

The Printed Page is the Most Important Among the Farmer's Tools.

BY ARCHER P. WHALLON.

It is now hardly necessary to argue the advantages of having a technical library on the farm. The doctor, the lawyer, the engineer and the man of affairs, all find a technical working library a necessary part of their equipment. By hard work and economy, plus perhaps a certain natural business shrewdness, a farmer may get along fairly well without the advice of the literature of his craft, but it will be almost a miracle if he gets very far from the ideas, methods, and standards of living of his grandfather. Book and papers are but the preserved experience of others—both fortunate and otherwise—and the ability to take advantage of this experience is one of the important qualities that make for the avoidance of loss and the attainment of success. To be entirely without the faculty of profiting by others' experience would place man on the same level as the beasts of the field; and he who only profits by the observation of his personal acquaintances, accepts an entirely unnecessary limitation to his practical knowledge for the technical book and the trade journal give him access to the best experience in the world.

The farmer's library need be neither excessive nor expensive, but it should be built with a plan and of course, it should grow. Better a few good books, well read and understood, than many bought for the beauty of their covers. It will do to begin with a single volume of agricultural science costing but little, if any, more than a dollar. The newer text-books of agriculture, as used in the grade and high schools, are not so bad to give a foundation knowledge of agricultural principles—but they are in some respects too elementary for mature experienced farmers. Still, it is better to begin at the bottom—to take up an elementary book—than it is to begin with one too advanced, one that pre-supposes some elementary knowledge of the subject, and in which there are unexplained technical terms.

School and college text-books are just as good for the private student as they are in the class-room, and they are in every way to be preferred to the old type of "stock books," farmers' guides, and receipt books that were commonly sold by ubiquitous book peddlers about a decade ago. EVERY BRANCH OF FARMING IS COVERED. Where economy of first cost is not a consideration, the more expensive several volume works of the encyclopedic order may well be the foundation of the farm library. There are several of these, encyclopedias of agriculture, of horticulture, and the like, that cover about everything under the scope of their titles. I think, though, that most farmers will find the smaller separate works treating of the different branches of farming, more convenient and serviceable.

There is scarcely an aspect of the farming business that some writer

DIDN'T THINK

BY M. P. HANDY.

Without being either actually naughty or mischievous, Carrie Jones was always in trouble of some sort, and her excuse was always the same: "I didn't think."

She left her hat on the stairs where the puppy found it and tore it to pieces. Her books were tossed anywhere, instead of being put in their places, and once her canary escaped from its cage and was very nearly lost, because she didn't think to shut the door of its cage.

But it would take a whole chapter to tell you of half her misdeeds and misfortunes, almost all of which came from her one great fault—that of thoughtlessness.

For most of the harm done in this world comes from that very cause, and for one wrong done maliciously, a dozen or more simply happen because somebody didn't think.

Again and again was Carrie punished and preached to; again and again she promised to do better, but with all this there was very little improvement in her behaviour. It really seemed as though she never would learn to think.

She was upstairs one day reading an interesting book when her mother called her from the sitting room.

She went at once, for as already said, she was not a naughty girl, except from thoughtlessness.

She found her mother was a very grave face. The baby was not well, and the doctor had just called. He said that there were dangerous symptoms and gave a prescription which she charged should be taken immediately, every moment's delay being dangerous.

"If taken within the hour," he said, "I have strong hopes that all danger may be averted; so send at once to Blank's and have the prescription filled."

There were several drug stores nearer than Blank's but that was one of the very best in town and had an especial reputation for keeping rare and pure medicines.

Mrs. Jones told Carrie all this, while she was rapidly putting on her things, and added:

"More's the shame to ye!" and Jane took vial and paper from her hand. "Give me that money for the physic, and go home! It's a good whipping ye ought to have!"

But a whipping would have been light punishment compared to the bitter-remorsement Carrie felt as she crept home.

Her mother saw her afar off and ran to meet her at the door.

"Where is the medicine? Where is Jane? What have you been doing?" Carrie burst into tears.

"Oh, mother, I didn't think! I saw some monkeys—"

"But where is the medicine?"

"Jane will bring it—I stopped to see the monkeys."

"Carrie, how could you? And your poor little brother is so sick! I told you what the doctor said. Even if the baby lives, how can I trust you again? And if he dies—"

She broke down then, and Carrie crept upstairs to her room to sob out her sorrow alone.

When the medicine came, the poor little boy was in convulsions and could hardly be forced to take it.

Mrs. Jones had her hands too full to spare a moment for Carrie, besides she thought, rightly that the child was having a lesson which she would never forget.

Mr. Jones came home, and was sent at once for the doctor, and both of them had to be told of Carrie's criminal thoughtlessness.

All night long the baby was very, very ill, and it was morning before the doctor could tell them that perhaps it might get well.

Then the mother, tired as she was, went to find Carrie, and tell her that there was some hope.

It was many days before the baby was well again, but he did recover at last.

As might have been expected, Carrie never forgot that fearful afternoon and evening. She did not learn to be thoughtful all at once, but she did set herself patiently and prayerfully to conquer her great fault and succeeded so well that it was not long before no one ever heard her utter the old excuse, "I didn't think."

Fine Flavored Cream.

In Bulletin No. 57 of the Dominion Dept. of Agriculture, Mr. W. F. Jones, Chief of the Division of Dairy Manufactures, gives the conditions that are necessary to produce fine flavored cream. First in importance is absolute cleanliness in which is included clean milk and pure water and food. Any dirtiness or impurity in either affects the cream. Cows should have free access to salt at all times. Cleanliness of the animals is not only imperative but also that of the milkers, says Mr. Jones, are difficult to keep clean and bad flavors have been traced to their use. All utensils should be sterilized. Dairy tinware should be rinsed in lukewarm water, then washed in hot water containing a little washing soda, using a brush (not a cloth) on both the inside and outside.

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred); wrap it carefully for each number, and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

S.S. LESSON

February 7—Jesus Heals and Saves a Blind Man, John 9: 1-41. Golden Text—I am the light of the world; he that followeth me shall not walk in the darkness, but shall have the light of life.—John 8: 12.

ANALYSIS.

I. THE SIGN, 1-7.

II. THE DISCUSSION, 8-41.

INTRODUCTION.—Again we have an example of the symbolism of John's Gospel. The miracle of the blind man restored to sight becomes the symbol of Jesus as the Light of the World, ch. 8:12. This happened probably during the first day of the Feast of Tabernacles, when the temple was brilliantly illuminated, so that a bright gleam was cast over all the houses of the city. This incident also reveals the nature of Christian evidence. Light is its own proof. So is Jesus his own best evidence. No testimony can surpass that of the blind man who says, "Once I was blind, now I see."

I. THE SIGN, 1-7.

V. 1. A blind man, who was possibly seated near the entrance to the temple, begged alms.

V. 2. Who did sin? The disciples give voice to the current opinion of the cause of sickness. The Jews in their attempt to account for the baffling fact of sickness and suffering had traced everything to sin, and so the disciples wonder who was the sinner in this instance. Was it the man himself or his parents?

Vs. 3-5. Works of God. Jesus does not give an explanation of this problem of suffering, but he rejects their interpretation, and instead of indulging in speculations, he bids them see in suffering an opportunity of active service. The need of him to show forth the work of God, whose nature it is to help, whose compassions fail not. There are many things we have to do whose meaning and purpose we cannot understand.

Vs. 6, 7. Mode of cure. Jesus' procedure varied. In four cases of healing the blind he was content with a mere touch, Matt. 9: 29; 20: 34. Here as in Mark 8: 28 he uses means. Saliva was supposed to have healing qualities. He intends to arouse the attention of the blind man and awaken him to go to the pool of Siloam, which with its significance of "sent" represent Jesus as the "sent of God."

V. 7. He went . . . and came. Obedience is wonderfully rewarded. The glory of a world thus far shut out

Following, scald thoroughly with boiling water and place the implements where they will drain and dry, preferably exposed to the sunshine. Use a new piece of cheesecloth for straining after each milking or wash the used cloth thoroughly, boil and dry quickly. The new type, our authority says, consisting of a combination of wire mesh and absorbent cotton strainers, lessens the danger of poor flavors.



UNDERWEAR OF CHARMING DESIGN.

If your under-apparel is not fitting and comfortable you cannot expect to attain the perfect ensemble you desire. With an under-garment like the one pictured, there is no unsightly bunchiness to mar the straight silhouette. You may make this attractive bit of underwear of fine linen, nainsook, crepe de chine or wash satin, and trim it with wide lace, ribbon bows and straps over the shoulders. No. 1084 is in sizes 36, 40 and 44 inches bust. Size 36 is suitable for 34 and 36 bust; size 40 for 38 and 40 bust; and size 44 for 42 and 44 bust. Size 36 bust requires 1 1/2 yards 36 or 40-inch material. Price 20 cents.

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from his eyes now breaks upon his view: He can see.

II. THE DISCUSSION, 8-41.

The rest of the chapter describes the effect produced by this miracle, and there is such a wealth of detail that we may suppose that one of the chief informants was the blind man himself who is describing things which he remembers so well.

I. THE SURPRISE OF THE PEOPLE, vs. 8-9.

His former acquaintances with difficulty credit the fact and try to explain it away by saying that it must be some one else very much like him. When the blind man asserts it again they express eagerness to get a description of him who wrought the cure. All that they can discover is that the wonder-worker in called Jesus.

2. THE ANGER OF THE PHARISEES, vs. 13-34.

Note again the progress of both faith and unbelief, for while the man is led to the complete acceptance of Christ as a Saviour the Pharisees are driven further on in the path of hatred and opposition. They attempt to prove that Jesus is a bad man because he used saliva and clay as a means of healing on the Sabbath which was contrary to the traditional law. They urge him to denounce Jesus, and when this proves futile they proceed to drive him out of the synagogue. Thus the gracious acts of Jesus meet with the hatred of blind prejudice.

3. THE FEAR OF THE PARENTS, vs. 18-23.

The father and mother are so much afraid of offending these religious leaders of the people that they dare not acknowledge openly that their son has received the wonderful cure. They are anxious to save their own reputation.

4. THE JOY OF THE BLIND MAN, v. 27.

He is evidently worthy of the miracle wrought on him by Jesus. He maintains his position against the leaders with great ability and fearlessness and when Jesus summons him to a full surrender of faith he joyfully accepts Christ as his Lord and Master. He knows the one who can thus give the blessing of sight will be able to impart the more spiritual gift which he so much needs.

The chapter just sets forth Jesus as "The Light of the World." He comes to the darkened heart and gives us new joy and life. He removes the scales from the eyes of the mind and lets people behold the face of God, the loving Father. Each succeeding generation has had the spiritual experience of this man. Many have discovered that Jesus solves the problem of the age. He is the light that overcomes the darkness cast by suffering and sin and death. The Christian centuries are united by the experience of those who have found in Jesus the guide of life, who in his light have seen light clearly.

I USED TO HATE TO PACK LUNCHES

But Now I Use Lunch Foods for Many Meals Served at Home.

BY NELL B. NICHOLS.

My pet aversion when I started home-making was putting up lunches. I used to say that I'd rather prepare three meals than pack one picnic basket or lunch box. After spending considerable time scheming to avoid this duty, I decided I was on the wrong track. I came to the conclusion that lunches would have to be made ready so long as picnics are held, children go to school, men carry meals while working away from home, parties are held, and Sunday-evening suppers are served.

Most homemakers think of it—I know I did—as a collection of foods to be eaten away from home. I have found that the same dishes garnished and served attractively can be used for refreshments at social gatherings or at home. They have solved my Sunday supper problem. While cooking the dinner, I prepare the evening meal. When supper time comes we eat the food on the porch, in the house, or in the yard, depending on the weather; and by using paper plates and cups and wooden spoons, there is no cooking or dishwashing Sunday evenings.

I also use the same foods for sultry summer evenings when I am especially weary, and it helps out at any time of the year when the homemaker spends the afternoon in town. It is a comfort to return home knowing the supper is ready. I leave a luncheon for those at home whenever I wish to spend the day visiting or working away from the kitchen.

ENJOY THE CHANGE.

And how does the family like it? My answer, if the way the food is eaten is any proof, is that everyone enjoys the change. It is my contention that a delicious picnic luncheon, accompanied by hot coffee or an iced beverage awakens as much enthusiasm as an indoor meal.

The sandwich is the foundation of these "lunch-meals." I never cease to marvel at this creation. It is so adaptable. It can be hearty enough to be the main part of a meal, or it can be a light accompaniment to a salad. Sandwiches can be warm or cold. Of course, the warm ones must be toasted just before they are served, and for this reason I use them more in the winter.

Sandwich-making is not difficult, but I have a few rules that I follow to obtain best results. I use bread which is at least a day old. Then I always cream the butter; that is, work it in a mixing bowl with a spoon as one does in cake-baking. It spreads smoothly and evenly and is not melted when this is done.

As to the sandwich filling, I like to have it made into a paste. I do this by grinding the food and then mixing it with salad dressing, cream, a savory sauce, or some other liquid. These fillings stay "put."

I always wrap each sandwich in oiled paper if they are to be eaten away from home. This keeps them so much fresher. When I am preparing sandwiches for use at home, I pack them in a tall stone jar and cover this with a clean dish towel wrung very dry from warm water and folded neatly. The cloth, of course, must not touch the sandwiches. When it dries out, I moisten it again. Sandwiches prepared in this way stay moist several hours.

I use many different fillings in sandwich-making. But I also obtain variety by using different kinds of breads, such as bran, whole wheat, and graham flours and raisin, nut and brown bread.

BEVERAGE IS IMPORTANT.

Next to the sandwich in importance is the beverage. A bottle of milk should be in every child's lunch box. Hot coffee in cool weather is much appreciated by most grown-ups, as is an iced drink on a hot day. When several persons have to be prepared for, a vacuum pan or jug is fine because it holds more than a bottle, but I find that my vacuum bottle is mighty useful. It is cared for with ease, the main precaution being to leave the lid off when it is not in use. Occasionally I boil the cork in a little soda water to keep it sweet and odorless.

I always include some kind of a relish in the lunch. Among the foods which serve this purpose are tiny radishes, pickles of all kinds, olives, and small ripe tomatoes. If the sandwiches are savory, I sometimes omit the relish, although I have noticed that it is one feature which is always enjoyed.

Fruit is essential. I find apples, oranges, peaches, or any fresh fruit especially good, but when these are not available canned varieties are used.

Then there is the matter of the dessert. Many of us have a sweet tooth to be satisfied. Cookies, cup cakes, individual pies, and crackers, wrapped in twists of oiled paper, are excellent. I prefer cup cakes to the piece of cake because they do not crumble easily. A favorite in our home is the old-fashioned fried pie served with a slice of cheese. Another interesting combination is doughnuts and cheese.

As to the salad, I am undecided. Its inclusion is a matter of personal preference. It may not be needed if the supply of sandwiches and fruit is abundant, but, then again, it frequently is the dish that gives zest to the meal. If a salad is used, it should be

KEEPING THE BALANCE

We are in the habit of saying that a man should do that in life for which by nature he is most fitted, whether it be mending boots or presiding over a college. We think it proper that we should give our young folks an opportunity to choose the calling they prefer, and in it to educate themselves. Taking advantage of this, the country boy and girl select one vocation or another and live away to the city. Quite right. If a farmer boy wants to become a doctor or a lawyer or a newspaper man, it is right that he should—much better than that he stay at home and become an incompetent farmer.

The trouble with the arrangement as it now stands is that the country youth has his chance to go to the city, but the city youth does not have a chance to go to the country. Broadly speaking, he knows nothing about the country and farm life and is given no opportunity to know.

SCHOOLS SHOULD TEACH FARM WORK.

The city schools, recognizing that a boy should develop into that for which Nature intended him, have added to the old-time curriculum courses in manual training and courses in this and that, but what city high school has a good practical course in agriculture, forestry, animal husbandry and the like? What city high school has its model farm and other sources of instruction and inspiration? Surely city boys and girls can not be expected to take an interest in country life unless an exceptional effort is made to lay its possibilities before them.

If out of the multitude of these young people some few can be turned with their faces toward the farmlands and the little country villages, seeing there the fulfillment of their desire, the problem of the abandoned farm and the abandoned village will be at least partially solved—the farm and village industries that have been left behind in the migration of boys to the cities will be taken up by other lads bound countryward.

Given a chance, Nature has the very important habit of maintaining a balance. Sentiment isn't going to supply a whole lot of candidates for the back-to-the-farm movement, but a woman's thought is enough to convince any one that if in all our cities proper facilities were provided for the theoretical and practical teaching of rural subjects the sum total of boys and girls who would elect to follow that way of life would not be inconsiderable.

Causes of Defects in Farm-Made Butter.

The annual loss to the farmers of Canada as represented by the difference in the value of farm dairy butter and creamery butter amounts to several million dollars per year according to a revised bulletin on butter making on the farm, issued by the Dept. of Agriculture at Ottawa. The main defects in much of the dairy butter as compared with creamery butter are bad flavor, staleness, rancidity, too many shades of color, and unsuitable packages. The bulletin, which was prepared by the Dairy and Cold Storage Branch and may be obtained from the Publications Branch of the Department, emphasizes the necessity of having healthy cows, providing them with wholesome feed and pure water, and having the cream properly taken care of before churning. It is pointed out that certain feeds will injure the flavor of the butter. These include turnips and turnip tops, rape or rye, decayed ensilage, leeks, onions or apples in large quantities, and some weeds such as sage bush, ragweed and stink weed. Other causes of taint in butter which should be guarded against are: dirty stables or milking places, and the unclean condition of the cows at milking time; using improperly cleaned separators, and separating the cream in the stable; keeping the cream in casks or other places where there are roots and vegetable, and keeping it at a temperature above 55 degrees Fahrenheit; allowing cows to drink stagnant or contaminated water, and the exposure of milk or cream to gasoline odors.

My Colts Learn to Pull.

I thoroughly halter-break my colts at weaning time, then do not handle them till coming four years old.

I first tie them in their stalls and put on a harness with a whiffletree attached to the traces. I fasten a pulley, about eight inches in diameter, behind the horse. I pass a rope that's fast to the whiffletree over the pulley and attach it to a weight lying on the floor. I back the horse away from the manger till the rope is made fast to the weight, then put feed in the manger. To get to it the horse raises the weight. I use a light weight the first time, a heavier one the next time and so on till it requires quite an effort to raise it. I do this for several days.

Next I hitch the horse to a light wagon, having brakes on. I set the brakes and tell the horse to go. When he starts the wagon I let the brakes loose. I work him so a while, then put on a light load, increasing the load each day till it is about all the horse can do to pull it, taking care not to overload him and cause him to balk.

G. W. B.

Siamese cats, which are worth anything from \$100 upwards each, are first-rate vermin destroyers.