

POULTRY POOLS OF PRAIRIE PROVINCES

BY M. C. HERNER, Professor of Poultry Husbandry, Manitoba Agricultural College.

"Nothing succeeds like success" is a statement that might well be applied to the operation of poultry pools in the prairie provinces of Western Canada. The fact that each of the three provinces now has a well-established poultry pool is sufficient evidence of the popularity of this method of marketing poultry products. Each province has its own particular system of operating the pool, but their objects are all the same, namely, that of securing better prices for the poultry and eggs.

Manitoba probably stands out as the most successful so far in the operation of a poultry pool. The Manitoba Co-operative Marketing Association is a farmers' organization owned, controlled and operated by farmers and farmers' wives. This organization is independent of government control and does not receive any special support from the government.

The association gives three forms of marketing services. The largest in volume is the marketing of dressed poultry, the second is the marketing of eggs, and the third culling and marketing live hens.

The organization is incorporated and is governed by a board of directors elected from different zones in the province. All the organization work in developing new centres is done by a paid official, who devotes his whole time to the work of the association. The work of giving instruction in fattening and preparing the poultry for market and the grading of the product on marketing days is done by government officials. The association has its own egg-culling stations and its own inspectors. The culling and grading of live hens is also done by the government officials. As to the business end of the association, this is managed entirely by its own officials.

TWO FORMS OF CONTRACTS.

One of the chief features of the Manitoba egg pool in securing volume of eggs and effecting economies in handling is the two forms of contracts they have—one for the producer and the other for the merchant. The co-operation of the merchants in the small towns is a big factor in the success of these pools. All small producers can have their eggs assembled and shipped to the pool in case of any merchant, thus reducing the transportation charges considerably. The merchant receives, packs and ships the eggs for them at a charge of one cent per dozen, which comes out of the final payment of each pool. The merchant may also receive and ship eggs from non-members, so that through the producer's contracts and through the merchant's contracts it is possible to gather up the eggs produced on almost every farm in a district. The merchant does not handle any of the eggs he handles. All this work is done at the egg stations located at five points in the province.

Under the producer's contract a member may have enough eggs to make up a case of twelve, fifteen or thirty dozen and he can ship direct if he likes, but his lot is included in the merchant's and shipped under the same bill of lading.

Contracts call for delivery of eggs at least once a week, and where possible twice a week. They are usually shipped to the egg station by local freight. The pool operates from May to October and three pools are taken off during the season. The cost of operating the first pool this season was 4.1 cents per dozen, which included overhead and everything. The party signing the contract becomes a shareholder in the organization on payment of one dollar. The contract can be terminated only by giving notice before January first.

It is claimed that this system of marketing eggs is the most efficient in Canada, showing a net gain in dollars to the producers of over 40 per cent. over the old system of marketing.

REMARKABLE PROGRESS.

In marketing the dressed poultry the association has made remarkable strides. Here they have their local shipping points and all the members in the district who wish to market their poultry through the pool can do so. After the local organization is completed there is a day set apart for a lecture and demonstration on fattening and preparing poultry for market. The shipping day is set for about three to four weeks later. On that day each member brings in his poultry, has it graded, weighed, packed and loaded on the car. If one local has not sufficient volume, the car is filled at the next point. Generally all the shipping is done within a period of fourteen days, beginning the last few days in November and ending not later than December fourteenth. The latest date for shipping must be early enough so that the poultry can go to the Eastern markets in time for the holiday trade.

The overhead for shipping through the pool is very low, running not over four cents a pound for everything. Of course, a great deal of help in weighing, packing and loading is voluntary, which is a big factor in keeping down the overhead. Prices are pooled for each grade, but an initial payment of fifteen cents a pound is made for all grades in all cases of poultry.

The marketing of live hens culled out of farm flocks has not been quite as successful as marketing the other

two lines of poultry products. For one thing the difference in prices between marketing through the pool and marketing in the old way is not so big as in eggs and dressed poultry and the farmers are therefore less enthusiastic. To make it more successful requires a great deal more organization work.

A brief survey of the operation of the Manitoba poultry pool shows that from a small start five years ago, the membership of the Co-operative Marketing Association has grown from 715 members in 1922 until, by the time the 1926 operations are completed, the membership will be over 8,000.

From the first of April to the end of June this year the five pools have handled 75 cars of eggs that were received from approximately 1,400 shippers. The value of the egg product for five pools for the three months of April, May and June amounted to \$249,000.

The poultry pool as yet controls only a part of the trade in poultry products. The movement of districts are served. The policy of expansion has been to develop old territory to its highest efficiency and then to add new districts only after thorough organization.

Keeping the Pullets at Home.

Much annoyance is often caused to the poultryman, especially where he keeps the light Mediterranean breeds, by their flight over the fences and escaping from their inclosures or yards. This is especially aggravating if their freedom from the yards or pens causes them to be a nuisance to neighbors or if by getting their freedom from the yards or pens they do damage to growing vegetable crops, flowers, and so forth. There is absolutely no excuse for pullets of any breed flying over their fences, for it is a simple process to clip the wing of each pullet when they are placed in their winter quarters. This is done by taking a sharp pair of scissors and cutting off the outer flight feathers on the outer half of the wing when the wing is spread open, cutting the quills from about half an inch from where they enter into the flesh of the wing. Cutting them at this distance will absolutely prevent flying; and if the outer flight feathers of one wing are clipped, it will unbalance the birds when they attempt flight that they will not be able to navigate in the air sufficiently to fly over a five-foot fence. Clipping the wings in this way not only keeps the birds at home but makes them much more gentle and peaceful. It has the further advantage of discouraging them from flights which does not allow them to develop the flying habit. One clipping of the wing as outlined will last until the birds molt the following summer and fall, at which time it is rarely necessary to clip them again, for on account of the fact that they have not developed the habit of flight they bear confinement with little uneasiness and with little effort to escape. The building of an expensive fence is not necessary even with such birds as Leghorns, because when the wings are properly clipped a five-foot fence will turn them.

Fall Feeding for Dairy Cows.

My father has always told me that August and September are the hardest months in which to maintain production in cows. The figures that I have from two extended sources show that this is true. On certain institutions farms a large number of cows are milked and they are bred so that about the same number of cows drop their calves each month. Yet it seems impossible to keep the milk production uniform through the year. There is a decided slump during the summer and early fall months. The cows then recover as the late fall comes on and they go into winter quarters. It seems to take about two months, October and November, to get the cows going at a good gain again.

The figures from the Dairymen's League records of the milk delivered at plants daily throughout the year show the same thing. The production drops rapidly from June on, until it is lowest in November. In this case the figures are influenced more by the greater number of spring-freshening cows, but the trend during the summer is down just the same.

The period when the best price for milk prevails generally is during November, December and January. Therefore, now feeding is advisable during September if the cows are to go into the barn in good flesh and give a good account in the winter.

I think we do not realize how little there is in pastures in September and how much like poor hay that little is. September pastures can easily be supplemented with green corn and second-growth legumes. A good grain mixture should also be fed. I suggest the following as an example: Three hundred pounds of wheat bran, 200 pounds of corn meal or hominy, 300 pounds of graham feed and 200 pounds of linseed or cottonseed oil meal.—E. S. S.

Nearly every business that blows up has been founded by a booster and conducted by booster methods. . . . A good business institution gets all the boosting it needs from the men who built it up, and from citizens envious of its success.

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TO CRATE FATTEN.

(1) Choose cockerels of quick growing, early feathering, rapid maturing strains. These, if select, vigorous stock, will fatten readily.

(2) Starve birds for 12 hours before beginning the fattening ration.

(3) Feed at regular intervals, and start light, gradually increasing, taking four or five days to bring the birds to full feed. Remove surplus feed after each feeding and keep the feed trough clean.

(4) Feed for 10 to 14 days, and be careful not to overfeed; allow the birds 20 minutes and then take any remaining feed away. Three feeds each day give best results.

(5) Starve 12 hours before killing. Sell direct to city customers. Do not ship alive.

RATIONS FOR CRATE FEEDING.

(1) Mash mixture containing 60 pounds of ground corn, 40 pounds four middings with either skim milk or buttermilk to such a consistency that it will pour readily from the pail into the trough.

(2) Ground corn, wheat middings, sifted ground oats, equal parts of each by weight. Mixed to a thin batter with skim or buttermilk.

(3) Ground corn 3 parts, wheat middings 2 parts, sifted ground oats 1 part. Mixed with skim or buttermilk. Using 1 pound of the grain mixture to 2 pounds of milk.

No. 3 is being used at the O. A. C. Poultry Department.

A Cow I Didn't Buy.

I bid from \$175 to \$191 on dollar bids and let the other fellow have a registered Jersey the first year I farmed for myself. She gave 22 pounds a day after fresh ten months. I knew the cow, as I'd tested where she stayed. But I got cold feet at \$191 and quit. She dropped a heifer calf three months later for \$75. Quitting at \$191 was one of my biggest cow mistakes.—E. R.

Coal oil makes a good substitute for silver polish. Dip a soft cloth into the kerosene and rub over the silver. The odor of the oil can be removed with soap and hot water.

S.S. LESSON

September 19. Obedience to Law (Temperance Lesson). Lev. Ch. 28. Golden Text—Do not drink wines nor strong drink, thou, nor thy sons with thee.—Lev. 10: 9.

ANALYSIS.

I. LAWS REGARDING IMAGE WORSHIP AND SABBATH-KEEPING, 1-2.
II. PROMISES AND WARNINGS, 3-9.
III. FORGIVENESS FOR THOSE WHO REPENT, 40-46.

INTRODUCTION.—The book of Leviticus is made up almost entirely of laws, most of them governing the practices and institutions of religion, but some also having to do with ordinary social and family relations. The book is clearly in two parts: (1) chs. 1 to 16, and (2) chs. 17-26. The second part seems to have been originally an independent code of laws beginning like the code in Exodus 20:22-23, and like that in Deuteronomy, chs. 12 to 28 with the book of Leviticus, the sanctuary, and ending also like them with exhortations to obedience and with promises and warnings (compare Exod. ch. 23:20-33; Lev. ch. 26 and Deut. ch. 28). The central idea of this collection of laws is holiness, so that it has been called by some modern scholars the Holiness Code, or Law of Holiness. See, for example, ch. 19:2; ch. 20:7, 26; etc.

The source and supreme example of holiness is Jehovah himself, and the law requires that the people shall be like him, holy as he is holy, belonging to him and separate from all others, bearing his mark, and acknowledging no other God.

I. LAWS REGARDING IMAGE WORSHIP AND SABBATH-KEEPING, 1-2.

Va. 1, 2. No idols or graven image. With the use of images as representations of deity went very low conceptions of the character of God, and consequently low moral ideals and customs. Both law and prophecy set themselves against idolatry and image-worship of every kind. See Exod. 20:4-5; Deut. 5:8-9; 16:22; Jer. 10:1-16.

With equal emphasis, the law enjoins respect for the holy day and holy place, the Sabbath and the sanctuary.

II. PROMISES AND WARNINGS, 3-9.

With this and the following passage should be compared Exod. 23:20-33, and Deut. 28. The language and thought are closely similar, to passages in the prophecies of Jeremiah and Ezekiel, and it is possible that this Law of Holiness took its final form in the period of those prophecies, toward the end of the kingdom of Judah.

"If ye walk in my statutes, and keep my commandments, and do them, vs. 1-13 contain the promised blessings of obedience, fruitful seasons and abundant harvest, peace and security both from enemies and wild beasts. Jehovah will set his dwelling place among them and will look upon them with favor and not with abhorrence. He will renew his ancient covenant with them, and he promises, 'I will walk among you, and will be your God, and ye shall be my people.' The deliverance from Egypt is recalled, and how Jehovah had 'broken the bands of their yoke of bondage, and made them 'go upright as wild beasts. This became the guarantee and assurance of deliverance in every subsequent time of trouble.

Verse 10 should be rendered, as Moffat, 'You shall eat what has been sown, and ye shall have to clear out the old to make room for new supplies.'

"But if ye will not hearken," the penalties of disobedience are set forth in great length. In vs. 14-20 they are plague and consuming sickness, and defeat at the hands of their enemies, and unfruitfulness of the land, and these are to be increased if they continue disobedient to the laws of their God (vs. 21). The purpose of these dreadful calamities is to bring the people to repentance and to reformation of life (18, 23, 27). They were fulfilled to the letter in the downfall of the kingdom of Israel and the dispersion of its people in the fall of Jerusalem and deportation of many captives to Babylon in 597 and 586 (2 Kgs. chs. 25 and 26).

III. FORGIVENESS FOR THOSE WHO REPENT, 40-46.

"If they shall confess." There is some hope of better things for those who acknowledge and confess the wrong which they and their fathers have done. If they are "humbled, and they then accept of the punishment of their iniquity, then the Lord will remember his ancient covenant with his people, and will forgive and restore. The Lord "will not cast them away, nor 'destroy them utterly' (compare Deut. 4:31 and 2 Kgs. 13:23).

The fact should be frankly recognized, that such promises and such threatenings as this chapter contains are not always immediately fulfilled. The law-abiding citizen does not always prosper in material things. His conscientious observance of the law may stand in the way of his material advantage. He may lose rather than gain in this way. It is certainly true, to the minds of some Old Testament writers (Jer. 15:15-18; Ps. 73; Malachi 3:14-15), and sometimes constituted a serious and perplexing problem of faith, as in the book of Job. In the long run, however, it is undoubtedly true that the community or the nation which establishes and steadfastly maintains just laws will prosper both in material things and in the higher worth of character which alone makes a people great.

Legislation cannot make a poorly managed farm pay dividends, and it cannot make the inefficient farmer a competitor with his more able neighbor across the road.

TEMPTING SCHOOL LUNCHES

BY LELIA MUNSSELL.

How to make the school lunch so attractive that the child will eat it in spite of the temptation to play is the mother's problem. With breakfast to get, children to dress and luncheon to prepare, the house mother finds the morning got around the rush by making every possible preparation at night. Lunch baskets are cleaned and aired, paraffin paper and dishes placed ready. The children themselves are taught to attend to this.

Shall you use basket or bucket? Basket always. A tightly closed receptacle causes the flavors of the food to interchange, making everything more or less unattractive. For desserts use glass cans with screw top lids. Paraffin paper is cheap. And do have pretty paper napkins.

Sandwiches are the foundation of a school lunch. Do not always use white bread. I have several special breads. Recipes for two of them are given here.

BAKED BROWN BREAD.

Two cups of Graham flour, 2 tablespoonfuls of brown sugar, 1 teaspoonful of salt, 1 cupful of molasses, 1 cupful of sour milk, 1 teaspoonful of soda dissolved in milk, 1 cupful of raisins.

Mix in order given. Bake one hour in a slow oven.

NUT BREAD.

One cup of white flour, 1 cup of Graham sifted with 1/2 cup of sugar and 1/2 teaspoon of salt, 2 teaspoonfuls of baking powder, 1 cup of sweet milk, 1 small egg, 1/2 cup of nuts cut fine.

Mix egg and rise in a warm place twenty minutes. Bake in moderate oven.

There are so many nutritious and appetizing fillings. These are some we like:

Salmon. Rub salmon fine, add a few chopped pickles as appetizer, and mix to consistency to spread with melted butter.

Olive and cheese. Chop the olives fine, crumble the cheese or grate it and mix with melted butter.

Egg. Cook the eggs hard, chop fine, mix with butter or mayonnaise.

Fruit. Chop or grind fine raisins,

Canned Fruit.

On a day when Winter walks soberly through the street, His gray cloak brushing the walls and windows,

I go down into the cellar with lighted candle.

To choose a can of preserves for the evening meal—

And suddenly I am in the midst of summer.

Strawberry, raspberry, plum and peach,

Blackberry, gooseberry, blueberry, quince,

Crabapple, rhubarb and the pale gold citron,

Catch the candle flame in their dark and sugary depths;

Throwing back sunlight and bird song—

Red and blue,

The iridescent flicker of insect wings, Red moons lying low in the meadows, Old gardens, old orchards, old farms, And the tinkle of bells from the upland.

As I pick up a sealer of raspberries And blow off the dust,

I can see the tall canes dripping scarlet drops,

Through the green leaf shadows, And a scent of muskrose, mignonette and marigold

Seems to pervade the cellar.

Summer sings softly in the canned fruit

Throughout the coldest days of winter.

—Lloyd Roberts.

We Feed Our Cows Roots.

Our cow herd is small, so we built a concrete root cellar to store winter feed. The arch was constructed by the use of some old concrete bridge forms which a neighbor happened to have, and they made an ideal fit for a cellar 9x12 feet. At the time we were building a barn and it was a simple matter to make provision for the root cellar. We just left an opening on the bank side of the concrete wall and there was an ideal place for a cellar. The arch was the most difficult part to construct, but by using a strong mixture of cement, with strong wire reinforcing curved over the top, the arch was strong, durable and waterproof. We placed a large sewer pipe in the middle of the arch as an opening for dropping cow roots, and we also placed a smaller pipe in the arch about four feet from this for a ventilator.

The root cellar has been an ideal storage place for roots as well as small quantities of any kind of root crop. To prevent bruising, when dropping the roots from above, sacks of straw are placed below on the concrete floor. The cellar has water connections to a cistern and well and the water entering the barn is controlled by a valve in this place.

This plan of having a root cellar instead of a silo to furnish succulent feed during the fall and winter for a small herd of six cows has saved our buying expensive machinery and has served its purpose, for our cream checks average between \$50 and \$70 a month from the middle of September to the first of June.—W. F. K.

RULE THE TONGUE

BY JACK WOOTEN.

As Sammie White passed the Reed home there came from his mouth phrases that would make even the most persistent sweaver flinch. And Sammie was only two years old.

His mother, together with Mrs. Turner, was visiting Mrs. Reed. They had called to knit and talk the summer afternoon away. The "damns" and their even stronger accompaniments which Sammie threw to the wind were blown discordantly to the front porch so that the three women could plainly hear. Mrs. White hung her head, but said nothing. The others were silent, too. They continued knitting.

Sammie passed on down the street, tugging and cursing the old brindle cow that was his charge twice daily. His mother slumped down in her chair, her eyes fastened upon her needles. Mrs. Reed and Mrs. Turner were both conscious of the fact that the mother was condemning herself for the unbecoming outbursts of her boy.

As the silence hovered about the front porch, Jimmie, Mrs. Reed's four-year-old son, romped out on the portico. Behind him came Don, an old collie dog.

Tired of playing with the four-year-old, the canine dropped his bushy tail, spoke to the visitors with a slight switching of the same flexible appendage, and then flopped down by the side of Mrs. Reed's chair.

Jimmie called to the animal to "come on out in the front yard and play," but Don lay still. The boy gave a grunt of disgust and presently had the dog by the collar.

"Come on, Don," he entreated, but Don refused to budge. "Come on, Don," Jimmie tugged at the animal's neckpiece, but to no avail. "Darn old fool!" cried the child. "Come on!"

"Jimmie!" Mrs. Reed's clear voice temporarily startled the boy, but not for long. Instantly he reached down again and caught Don by the collar. "Darn old fool!" he shouted. "Come on out and play!"

Mrs. Turner stopped her knitting and smiled intentionally. Mrs. White kept her eyes on her needles. Mrs. Reed was looking meaningfully at her son.

"Darn old fool, come on!"

Mrs. Reed excused herself and taking her little son by the hand led him into the house. Mrs. White and Mrs. Turner listened intently but after the fading footsteps no sound was heard from them for fully five minutes. Then the mother and child returned calm and serene.

Mrs. Reed began to talk about the Chautauqua, and Jimmie, after gazing thoughtfully at Don, said: "Want to play now, Don?"

Don winked without interest. Jimmie gazed at him a moment longer and then said, "I'll play by myself then." He gave Don a parting pat and went out into the yard. After a minute, Don got up and followed him.

The visitors were interested. "How did you do it?" asked Mrs. Turner. Mrs. White looked more than ever self-commended.

"I had a little quiet talk with him," answered the mother. "He is very fond of automobiles and he saw what happened once when a man tried to run a machine before he knew how. I showed him that it was quite as necessary to be able to rule the tongue. He said, 'If you don't, does it mean you bump into things' and I proved to him that it did."

Mrs. Turner was volubulous in her commendations. Mrs. White said nothing but in her heart was a ray of hope. "I could do something like that," she thought.

Our Vegetable Storage Pit.

For storing beets, potatoes, celery, leeks and other vegetables that must be kept at fairly low temperatures and in moist quarters we use two pits.

To make these pits the earth was excavated about two feet deep, five or six feet wide and fifteen feet long. The inside height is about six feet. As dug, the earth was thrown to the sides, which were thus raised several inches to insure good drainage. Cheap two-inch planking was then stood on edge to form sides and ends and held in place by stakes driven at the corners inside, also at the ends of odd pieces and at the middles of long ones. On these planks a framework of 2x4 scantling was erected. Then cheap matched lumber was nailed on to form the roof. One end was nailed up tight; the other provided with a hinged door. Finally bundles of straw were laid closely on the roof and against the closed end and held in place with heavy cord.

For convenience in handling the various vegetables were stored in bushel crates just as they were taken from the garden. The crates were not filled full, so as to prevent damage to the vegetables when piled. By keeping each vegetable by itself and by having an alleyway down the centre it is always easy to find and carry out supplies as needed. The "vegetability" kept well under the damp and cool conditions these pits provide. But such vegetables as eggplants, pumpkins, peppers, eggplants and tomatoes were not stored here because they must be stored in a dry, warm place or they will quickly deteriorate, mold and decay.—M. G. K.



Might Produce That Result. "What makes his voice so hoarse?" "Drinking corn."