

ING ONE'S STYLE

Every one describes it, agrees as to its exact literary style has as often as the rare perfect writing that something every one but can very well be more exquisite rare, and so is exact writing is not a what does well that a part of ex- that not a cause but writing, and is no lack of the aspirant Who does the subject de- Define. To define it easy. Buffon and movement were tributes. Perhaps most inclusive ac- that style is the over what is being itself comes from the idea and a mas- but when power of an excellent of the kingdom is and harmony of of an accomplish- it is that gives them do it and the ef- Thus style is beauty of pretti- skin to the beauty through a steel struc- compromising lines down, the same in of the Taj Mahal effect. possible for every he must get his to be effective, especially in the of words and in tion, is possible A literary asible for the un- music for the man is one difference for accurate ex- the last chapter of an excellent The distinction is hard of it has pro- could be literary imitate a great might develop style of their ervice to sit up never meant addition was destr- Models may be using in order to ions, although it ed them, not as as good reading; the result of say- well as well as it in your own way, or Shakespeare. sbe, in "letter

THE CUTTING-BOX ON DANISH FARMS

BY F. M. CHRISTENSEN. There isn't a farm in Denmark, I suppose, without its cutting-box. It is as common as the portable hand-corn-sheller used to be in the corn districts, when I was a youngster. The Dane has made an exhaustive study of animal feeding, and he is sure it pays to prepare the fodder before it is fed. So in the late summer and early fall when harvest is on he runs his sheaves of grain through the cutting-box, and the cuttings are fed with threshed grain. All straw is housed. Fodder is too highly valued to expose it to the elements, so you never see hay and straw stacks outdoors. During the winter all the straw and some of the hay are run through the cutting-box. They believe the cut food is easier handled by the stock and thus easier digested. A portion of chopped straw is al- ways mixed with the grain—oats, bar- ley, wheat, etc. These grains are also milled before being mixed with the chopped straw, and then to this is added chopped roots of some kind, such as carrots or mangels. The Danes grow lots of roots and mangels. Cows and horses relish them and never leave a mouthful in their boxes. This insures the use of a large quantity of straw, which gives bulk to the food and is in itself an aid to di- gestion. When one considers that the cows are "on grass" only two or three months in the year, and that all the rest of the year the cattle are stall-fed, and that the little kingdom is world- known for its dairying, there is good reason for the meticulous care the

Frozen Apples. Fall Pastures for Sheep.

In many of our best apple-growing regions there is a way the possibility that severe freezing weather will arrive before the crop is all under cover, and it is a real problem to know what should be done. Prevention is, of course, the best solution, and one should consult the local weather records to see when the first serious freezes have occurred in past years, and attempt to get the ap- ples in before that date. But there is always the temptation to delay pick- ing a little longer in order to get more size and color—both of them very im- portant matters and doubtless worth running a little risk to obtain. Apple tissue begins to freeze at about 29 degrees Fahrenheit, but it requires a temperature considerably lower than that before the tissues are frozen to death, and when this point is not reached the tissues will thaw out again when the temperature rises and will apparently resume their nor- mal functions. This accounts for the fact that the autumn period during which we get sharp, frosty nights, fol- lowed by bright days, does not injure the apples on the trees. In the least, but on the contrary gives the best possible conditions for their coloring well. When apples become frozen to what we may regard as an alarming extent, either on the trees or after picking, they should not be moved nor touched in any way until they thaw out again. The natural thing to do, if apples have stood in barrels in the orchard or in a shed and become frozen, is to hustle them into storage. Or if they were frozen on the trees dur- ing the night one feels like getting at the picking just as soon as possible the next morning. Don't do either, for if you do injury is sure to result. Wait till they are fully thawed and then hustle them as fast as you like. The least pressure on the frozen tis- sues in picking or the most careful handling of frozen stuff in barrels or boxes is sure to result in permanent injury to the tissues of the fruit.

Grinding Dairy Feed. Does it pay to grind feed? That is the question that often stands before a farmer who wants to feed his ani- mals economically. Experienced farm- ers tell us that it always pays to grind feeds for dairy cows and brood sows. It is not at all necessary to grind feeds for calves and pigs, because it is better for the younger animals to grind their own feed. There is a saving of 15 per cent. when feeds fed to dairy cows are ground. In this manner you can in- crease the feeding value of 2,000 pounds of grain to 2,200 pounds by grinding. Suppose a ton; then by grinding you would increase its feed- ing value to \$34.50. In case of steers it does not pay to grind feeds unless they are very hard or high priced.

Hulled Corn. Place two quarts of shelled corn and four level tablespoons of saler- atus in a kettle, cover with cold water, and boil for one hour. Remove from the fire, pour off the water and pour the corn into cold water. Rub between the hands to remove the husks. If all the hulls do not come off, put it into warm water, add one teaspoonful of saleratus, boil 30 minutes, then rub again. Wash the corn well in plenty of water. Allow it to boil in pouring hot water after it to serve, pouring off the first water after it has boiled ten minutes. Cook in the second water until tender, and serve like hominy.

Sweet clover contains more nitro- gen and minerals than alfalfa, but the hay is not so palatable. I soften paint brushes in boiling strong-soap water, when nothing else will soften them.—F. W.

IDEAL FASHIONS



FULLNESS FINDS ITSELF AT THE SIDES.

This one-piece frock relieves its tailored appearance by the introduction of a flared panel at each side, and a sash bow, chic, and very much of the moment. Novelty is introduced in the tie collar and the sleeves are of bishop genre. No. 1421 is for misses and small women and is in sizes 16, 18 and 20 years. Size 18 (36 bust) requires 4 yards 39-inch figured material, and 1/2 yard 36-inch contrasting color. 20 cents.

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Celery in Winter. For the average man with a home garden, the problem of growing celery is not so difficult as is the problem of storing it for the winter. A simple method that I have found entirely successful is as follows: In an old tub, put about three inches of clear sand. Put the tub at some convenient place in the cellar where it will remain at a cool, constant tem- perature throughout the winter months. When the celery is ready for replanting, which will be before heavy frosts and freezes, lift the stalks carefully, being sure to let some earth cling to the root systems. Handle the plants only when they are com- pletely dry. Set in the sand in the tub. The stalks may be set as close as they can be packed. It is really sur- prising how many large stalks can be stored away in a small container.

Feeding Hay to Hens. Although the hen is not often thought of as a consumer of roughage, it is suggested by experiments that agumma sows may come to form an essential part of the ration for laying hens. Granting that green feed or its equivalent is one of the most vital parts of the ration for chickens, it must be remembered that this particular part of the diet is one which many poultry keepers find very great difficulty in providing, especially during the winter months. In the tests a falfa, red-clover and soy-bean hay all proved satisfactory as a substitute for winter green feed. It is recommended that the hay be cut in half-inch lengths and then put into a wire netting basket feeder and kept before the birds all the time. It is pointed out that, regardless of the kind of hay, it is necessary that it be made from the immature plant so that it will carry a large proportion of "seedy material." It is the leafy portion that carries the valuable constitu- ents for chickens. It is suggested that in the case of alfalfa and clover second or third cut- tings will usually be best, whereas soy-bean hay should be cut when the seeds are just beginning to form in the pods. To be of highest quality the hay should have been carefully cured with- out getting wet so that it will have a bright green color.

S.S. LESSON

October 24. Joshua, Israel's New Leader, Num. 27: 18-20; Josh. 1: 1-9. Golden Text—Be strong and of good courage for the Lord thy God is with thee whithersoever thou goest.—Joshua 1: 9.

ANALYSIS. I. THE DESIGNATION OF JOSHUA AS MOSES' SUCCESSOR, Num. 27:18-20. II. THE DIVINE CHARGE AND COMMISSION, Josh. 1:1-9.

INTRODUCTION—Joshua appears first as the commander of the fighting men of Israel in the battle with the Amalekites at Rephidim (Exod. 17:8-9). He was one of the twelve spies sent from Kadesh, and represented the tribe of Ephraim, of which he was one of the chieftains or princes (Num. 13:2, 8, 16). He stood with Caleb at that time for bold and courageous action, as against the timidity and hesitation of the other spies (Num. 14: 6-10, 30, 38). He became the trusted friend and "minister" of Moses, and so was prepared in an especial way to be his successor. See Exod. 24:13; 32:17; 33:11; Num. 23: 1:38. The writer of Deuteronomy says of him that he "was full of the spirit of wis- dom, for Moses had laid his hands upon him, and the children of Israel hearkened unto him" (34:9). See also Deut. 31:7-8, 14. He is sometimes called Hoshua, as in Deut. 32:44. The date of his accession to power as the successor of Moses is not certainly known, but is commonly held to be shortly after 1200 B.C.

The book of Joshua, it can readily be seen, is made up of three parts: (1) Chaps. 1 to 12, the story of the conquest of western Palestine; (2) Chs. 13 to 21, the division of the land between the tribes; (3) Chs. 22-24, the last days of Joshua. The earlier books of the Old Testament history tell of the promise of the land to Abraham and his descendants, and the book of Joshua records in detail the fulfilment of that promise.

I. THE DESIGNATION OF JOSHUA AS MOSES' SUCCESSOR, Num. 27:18-20. "A man in whom is the spirit." The spirit dwelling in him is thought of as an influence or energy proceeding from God. It is the "spirit of wisdom." Compare Isaiah 11:2 and Dan. 6:3. "It is as though the Lord said, 'He is a man of ability and energy, which gifts are bestowed upon him by God.'" Lay thine hand upon him." This action represents a solemn dedication and appointment to an important of- fice. Joshua has already been tried by long years of faithful service and he is now chosen and ordained to be the successor of Moses. In 8:10 the Levites are set apart for the service of God by the laying on of hands of the people, and are so to speak, an offering before the Lord "on behalf of the children of Israel." In Gen. 48: 14, the laying on of hands accom- panied the patriarch's solemn blessing of his grandsons. In the New Testa- ment it is the apostolic rite of ordina- tion to the Christian ministry and so continues in the church to this day. Joshua is also to be set "before Eleazar the priest, and before all the congregation, that his appointment may have the sanction of the ministers of religion, whom Eleazar represents, and may have the consent of the peo- ple. Moses is to give him a charge in his high duties, and such com- mands as arise out of his own wis- dom and long experience.

"Thou shalt put of thine honor upon him." Moses is to put upon Joshua something of his own authority and dignity, that the people may from this time onward recognize him and honor him. Verses 21-23 should be read as a whole, as containing the promise to Moses that he would be carried into effect. II. THE DIVINE CHARGE AND COMMISSION, Josh. 1:1-9. "The Lord spake unto Joshua." How God spoke to men in those days does not always appear. It might have been by the mouth of a prophet or priest, or by divine revelation within a man's own mind and heart. "Go over this Jordan." The story of the conquest of the eastern side of Jordan has been told in Num. 21:21-35. The position of the Israelites at this time is described as "in the plains of Moab beyond Jordan." (Num. 22:1 and 33:48-49; Deut. 1:1). They were now, under Joshua's leader- ship, to pass over the river Jordan westward and to undertake the con- quest of the richer and more populous countries of western Palestine. For the promise to Moses referred to in v. 4, see Deut. 11:24-25, and for the boundaries of the new and described in v. 4, see also Exod. 23:31, and, in

AN INDOOR PICNIC FOR HALLOWE'EN

BY JANE HEMMINGWAY. Now wouldn't you just know that you were in for a rickicking good time if you were invited to a Halloween party by a girl like Isabel Lennap, who has a knack for planning the jolliest parties. Last Halloween she sent out her invitation on yellow card- board cut round like a pumpkin, with holes cut in it to represent a jack-o'-lantern. The cardboard had been folded at the side before the circles were cut, so it was double, opening like a book. The inside, behind the fea- tures, the lines of the verse were written: If you'd like a 'real Halloween frolic, And enjoy Tomfoolery plus, You're the one that we want for our party To picnic indoors with us.

The Lennap living room had been arranged to look as much as possible like a mysterious forest. Several trees had been cut and fastened to standards, Christmas-tree fashion, and were placed here and there; plants were set about on the floor, and there was a huge pumpkin jack-o'-lantern stuck up on a tall pole in one corner for the moon. Owls and bats cut from black paper were perched on the boughs of the trees and hung from the ceiling on invisible threads, so it looked as though they were in full flight. Now and then a black cat with orange eyes, cut from the same black cardboard, was seen lurking behind the trees. The Broomstick Tug-of-War was great fun. A small pumpkin was placed in the centre of the floor and two players were stationed at equal distance from it, with a broomstick between them. At the signal, each pulled and the girl that pulled her oppo- nent past the pumpkin won. They chose sides and each side sent a con-

detail, Num. 34:1-12. The farthest ex- tension of these boundaries, to the land of the Hittites and the river Euphrates in the north, was not reached until the reigns of David and Solomon. "There shall not any man. Compare the words of Moses in Deut. 7: 24. For the exhortations in vs. 5-7, see the parallel passage in Deut. 31: 6-8. The promise of God to his ser- vant is: 'I will be with thee; I will not fail thee.' Compare David's ex- hortation to his son, Solomon in 1 Chron. 28:20. "The law" (v. 7), is, most probably, that which is set forth in Deuter- onomy, chs. 12 to 26, and "this book of the law" (v. 8), is the book of Deuter- onomy. See Deut. 31:9-13. It is held by many scholars that this book, as it has come to us, is a new, and revised edition of the laws and speeches of Moses, prepared for the instruction of the people by prophets of the seventh century B.C., and that it was this book of the law which was found in the temple in the reign of Josiah in the year 621 B.C. The laws of Moses were thus preserved from the time of Joshua onward, and continued to ex- ercise a powerful influence upon the life of Israel right down to the time of Christ.

The exhortations—"Be strong and of a good courage," is inseparable from that to obedience to God's just and righteous laws, and from the great assurance, "The Lord thy God is with thee whithersoever thou goest."

Finishing the Pullets. In order that the pullets which are now placed in the laying houses be able to stand up under forced feeding and artificial illumination, and in order that they may continue to lay well throughout the summer and fall of next season it is important that they be placed in the most efficient condition just previous to maturity. We hear a lot of advice and sugges- tions about the importance of finish- ing the broilers and roasters for mar- ket. It is just as important that the pullets be finished in much the same way by a special method of feeding. During the previous months the grow- ing pullets on range have been re- ceiving a well-balanced growing ra- tion, containing meat scrap, milk, cracked and whole grains and grain by-products. Just about the time the pullets are housed this feeding prac- tice should be changed.

The quantity of concentrated pro- tein feed should be greatly reduced. This practice will slow up or retard the sexual development, but will en- able them to put on an additional half pound or so of body weight. It will increase the intensity of the yellow pigment in their shanks and beaks, a result of which they will stand up better under forced feeding for pro- duction. Such a finishing process should involve almost the entire elimi- nation of a growing mash, feeding the birds largely on a cracked-grain ra- tion composed of two parts of cracked corn and one of wheat; or if it is desired to continue them on a mash ration, the meat scrap should be en- tirely eliminated from the mash and the concentrated protein which they consume be limited to a small quantity of milk or milk products.

Corn-Song. Heap high the farmer's wintry hoard! Heap high the golden corn! No richer gift has Autumn poured From out her lavish hoard! —John G. Whittier.

When you gather herbs for medicin- al purposes, do not hang them in dusty places. When herbs are dry, put the leaves in glass jars, label them, and seal to exclude dust and preserve qual- ity of leaves.

Blue Ointment for Lice. When the pullets are placed in the laying quarters one of the most im- portant steps to perform in treating the birds for body lice. Blue ointment carefully applied when the pullets are housed and again in the spring will bring about complete eradication. Blue ointment is a mercuric oint- ment made by mixing equal parts of mercuric ointment and vaseline. A particle of this ointment about the size of a pea should be rubbed thor- oughly into the skin just below the vent, taking care that it is rubbed thoroughly in the skin and not allowed to remain on the feathers. Parting the feathers with the thumb and fore- finger with one hand and applying the ointment with the forefinger of the other hand will insure its proper ap- plication. It is the case of a stitch in time saves nine.

To prevent rust on plows after get- ting entirely through with them after the season's work, varnish the wing point and landside. I would suggest two coats on the wing. The same method can be used on disk harrows, cultivators, etc.—L. C. T.

DRINKS FOR YOUR AUTUMN PARTY

The making of fruit punches and fruit cups for Halloween, as well as other affairs that come during this season is very interesting and attrac- tive. Cider, grape juice and other fruit juices are made into punches. A new beverage that is not only pleasing to the eye, but is also very satisfying to the palate is cranberry punch. I have gathered some famous Old World recipes for this drink, and they are well worth trying just for a small family gathering, as well as for a larger function.

CRANBERRY PUNCH. Place two pounds of cranberries in large saucpan and add two quarts of cold water; place on the stove and heat to boiling point; then simmer for forty minutes, turn the berries in jelly bag and let the juice drip through. Do not press the pulp, and this juice will be a delicious sparkling clear color.

Place two and one-half pounds of sugar in saucpan and add three pints of hot water; boil for five minutes; cool and add to the cranberry juice, stirring well. To serve as a punch place the prepared cranberry syrup in punch-bowl and add:

One quart of crushed ice, juice of three oranges, one cup of crushed pineapple, two bananas cut in thin slices, two cups of marshmallows cut in tiny bits. Blend well and serve.

CRANBERRY COCKTAIL. Place in saucpan one pound of cranberries, one pound of sugar, three and one-half cups of water. Stir and heat slowly to dissolve the sugar; then boil for ten minutes; turn in jelly bag and let the juice drip through. Chill, and when ready to serve pour in cocktail glasses, dust the top lightly with nutmeg and place a small spoonful of whipped cream on top. Dust the whipped cream with little nutmeg. Serve at once.

SKYRACKET MELL PUNCH. Place in punch bowl one quart of grape juice, juice of four lemons, juice of six oranges, one and three-quarters cup of powdered sugar, one-half tea- spoon each of cinnamon and nutmeg, one-quarter teaspoon of allspice, one cup of maraschino cherries cut in small bits, two cups of marshmallows cut in bits, two cups of cold water, one quart of finely crushed ice. Blend well and serve.

OSTARDO TOUZEY CLUB PUNCH. Place in large punch bowl one gallon of cider, two quarts of crushed ice, one large can of crushed pineapple, three bananas cut in thin slices. A thin slice of apple for each guest served placed on the apple. To serve, the apple with the whipped cream is placed in the glass and the apple crushed with spoon and then the glass filled with the punch. This is a de- licious creamy drink that is very satisfying.

GODWIN'S PUNCH. One gallon of cider in punch bowl, one quart of crushed ice, two cups of marshmallows cut in tiny bits, one cup of crushed pineapple, one small can- ned apple for each guest. Blend punch well and have the baked apples floating about on top. To serve, lift the apple into the glass, crush well with spoon and fill with the punch, stirring well.

Dehorning Young Calves. I find that dehorning calves, when from eight to ten days old, with caustic potash is more practical than to wait until calves are a year or more old. I clip the hair close around the but- ton of the horn. Then I put unsalted lard or vaseline on the button and rub the horn button with a stick of caustic potash dipped in lukewarm water. When the calves are older than ten days I do this twice about a week after the first application. I find that for 10 cents I can dehorn eight or nine calves. This method is less painful than dehorning with a saw or clippers and does not cause as much setback in the animal's growth.

Always handle caustic with gloves or have the stick covered with road store paper, as it will eat your hands. It is nothing less than lye in stick form.—W. J. S.

Wet Nurse for Lambs. E. B. Thomas, an Iowa cattle and sheep farmer, has devised a mechan- ical wet nurse for the orphan lambs, which he finds works well. He attached a wooden trough to a sawhorse and at the bottom of one side of the trough bored ten holes. At feeding time the necks of ten nipples bottles are inserted in these holes and held by the sloping side of the trough at an angle so that milk will come to the lambs slowly.

Ten lambs are fed at a time this way, which is a great improvement. Mr. and Mrs. Thomas believe, over- giving the orphans the bottle by hand one at a time.

"The lambs know when their meal is ready," said Mrs. Thomas, who usually superintends the nursing hour, "and they make a grand rush for their wooden foster mother."

English bell-founding is now so highly regarded that orders for bells are received from Dutch and Belgian towns though the Low Countries are the home of the carillon.

FOR HOME AND COUNTRY

Growth of the Ontario Women's Institutes.

The Women's Institutes of Ontario continue to make excellent progress under the guidance of their able Sup- ervisor, Mrs. George A. Putnam, head of the Institutes Branch of the Dept. of Agriculture, and the Assis- tant Superintendent, Miss Ethel Chap- man, who is in charge of the Junior Institutes. Increasingly sound lines in the science of founding a great nation by means of its homes are being em- phasized, and the appreciation and response in growth of numbers is a most gratifying result. Over one thousand branches now have a mem- bership of thirty-five thousand throughout rural Ontario. Another result is the growing de- mand for Area Conventions, nine being necessary this year where twelve years ago one sufficed. Here the mem- bers foregather with their Govern- ment heads to hear reports from branches, committees and depart- ments, to discuss what has been or

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may be most useful to the various localities, to inspire and be inspired by each other to another year of good work. The following is the list of dates and places for this year's conventions, as announced by the Superintendent: New Liskeard (Timiskaming), Oct. 6-7; Huntsville (Parry Sound, Muskoka, Nipissing), Oct. 12-13; Fort William (Thunder Bay, Rainy River, and Kenora), Oct. 12-13; Silver Water (Mani- toulin Island), Oct. 15; Sault Ste. Marie (Algoma and St. Joseph Is- land), Oct. 19-20; Belleville (North- umberland, Hastings, Prince Ed- ward), Oct. 26-27; Ottawa (eastern Ontario), Nov. 2-3-4; London (west- ern Ontario), Nov. 9-10-11; Toronto (central Ontario), Nov. 16-17-18. A list of very able speakers, authorities in their respective spheres, will also contribute to the interest of these conventions and all sessions will be interspersed with music.