

SQUAB-CULTURE AS A SIDE-LINE

BY MICHAEL K. BOYER.

Squab-raising—not only as an exclusive business, but also as a combination with the growing of poultry for market—is not such a bad idea. In no way does the sale of squabs interfere with the sale of broilers, as has been feared. While the poultryman is giving his attention to the care of the broilers, the parent pigeons take care of their young. The addition of one or more lofts to a poultry plant will entail in labor just about as much as the addition of that many more pens of fowls.

The pigeon-loft need not be an expensive affair. Even an old building can be converted into a comfortable house. The main point is to build or arrange the place so it will be free from dampness and drafts, be rat-proof, and have plenty of room for the number of birds kept. Fifty pairs of birds will be comfortable in a loft 10 x 12 feet, eight feet high in front and six feet in the rear. A six-light, 16x12-inch window should be placed in the south side. It is well to line the entire building with heavy paper.

The outside runner "fly" should be the width and height of the building, and extend about 24 feet south. This is built of two-inch wire netting tacked onto cedar posts, using 2x4-inch pine scantling for the framework. Around each side and end of the fly, about six feet from the ground, a six-inch board is placed for the birds to roost upon and bathe in the sun. The nests in the loft are built on the east and west sides, allowing two nests for every pair of mated birds.

FEEDING MIXTURE.

Pigeons pair, and it is important that none but mated pairs be allowed. One unmated male in a pen of pigeons is sure to cause trouble.

Two eggs are laid, at intervals of from 16 to 36 hours, and during the incubation the male bird shares the labor of covering the eggs. As a general thing the hen will sit on the eggs from about 4 o'clock in the afternoon to about 10 o'clock the next morning, when the cock relieves her, remaining faithfully on the eggs until the hen is ready to go on them again. About

Double Rotations.

It is frequently desirable, remarks Messrs. E. S. Hopkin and W. C. Hopper, of the Field Husbandry Division of the Dominion Experimental Farms in Bulletin No. 72 of the Dept. of Agriculture, Ottawa, to use two rotations on the same farm.

On the fields near to the buildings a rotation of corn, roots, grain and clover hay may be used which includes intertilled crops, while on the more remote fields or on heavy or wet lands another rotation is employed that uses only grain and pasture, or grain, hay and pasture. The first rotation, that in the proximity of the buildings, provides the corn or roots while the second, that further off, is mainly devoted to pasture. Manure can be applied to the corn or roots at the rate of twelve tons to the acre, any surplus manure going to the second year crop in the other rotation. Eight acres of corn at 10 tons to the acre would give sufficient corn to feed 20 cows 40 pounds per day for 200 days. If there were some additional rough pasture available and it were considered desirable to reduce the acreage the first rotation, near the buildings, could be arranged into a four-way rotation of corn, grain, clover and timothy which would give the exact acreage of corn necessary for this amount of stock.

The Bulletin, it might be observed, which costs nothing to obtain by applying to the Publications Branch, Ottawa, goes very fully into the subject of rotations in its 57 pages.

Poultry netting should be applied by first running the top wire straight and taught, from one corner post to the other. Then draw the bottom wire tight, but draw it down tight to the ground all the way along. There is enough "give" to this fencing that you can make the bottom wire conform to uneven ground, yet keep the top wire straight. Brace the corner posts well and cross-tie the portion below ground to prevent rotting.

A good deal of investigational winter work with poultry has been carried on under Superintendent Langelier at the Cap Rouge, Que., Dominion Experimental Station. Some points gathered from his annual report for last year are as follows:

A comparison of houses of the same shape but of different widths has shown that the range of temperature increases as the width decreases, so that the temperature is more equable in a house 16 feet wide than it is in one 12 feet wide.

Early pullets produce winter eggs at a less cost than late hatched pullets, yearling hens or old hens. When pullets that had led in egg production were kept over as yearlings they were beaten by pullets.

In a test of egg preservatives water-glass and lime water alone showed decided merit, the latter in particular. The beneficial effect of roots on the digestion tract must not be lost sight of, but they can be replaced by dry clover leaves fed in shallow boxes or troughs, when the ration is such that the flock retains its health and is not constipated.

Care should be taken that not more than a third of the scratch feed is oats, as they are liable to contain too large a proportion of fibrous material.

Two methods were used in two winters to prevent frozen combs—cotton combs dropped before roosts and cotton combs and wattles painted with collodion. While results proved that these methods were twice as effective as no protection, it is premature to draw final conclusions.

In a dearth of water snow can be used as drink for the fowls, although water is preferable.

An abdominal pouch of great size indicates great age in geese. Geese live to an old age, and females are reliable and productive breeders for many years, but genders of the domestic varieties are usually unreliable after from seven to nine years.

The young, for the first five or six days, are fed upon pigeon milk—a soft substance made in the craw of the parent birds, and which they eject into the mouth of the squabs. After the young are about a week old, the parents gradually change the diet to one of regular grain, which they continue until the squabs are about a month old. After that they are gradually weaned, forced out of the nest by the parent birds, and made to shift for themselves.

On some of the largest plants, the breeding pigeons are fed a mixture composed of wheat, two parts; sifted cracked corn, two parts; kafir corn, two parts; peas, two parts; bird millet, one part (every other day); and fine charcoal, two parts (once a week). In winter, four parts of corn are used to two parts wheat.

Feeding in summer is done twice daily—about 7 a.m. and 4 p.m. In winter the morning feeding is a half-hour later and the afternoon feeding an hour earlier.

A loft of 50 pairs will consume about four quarts at a feeding. All feeding is done indoors, the grain being placed in troughs instead of on the floor.

It takes about four weeks to grow a squab properly for market. A marketable squab must be well feathered, and the abdomen must be hard and firm. The rule is to get the squab just before it is ready to leave the nest, as the exercise it will take after getting on the floor is sure to remove a great deal of fat, and the benefit of the forced feeding received while on the nest is lost.

Generally, there is a special killing-day, and on such days, early in the morning, the attendant goes about looking at each nest. All squabs of a marketable size are caught, crated and carried to the killing-room. This is done before the feeding hour, so that the crops of the birds are empty. If squabs are shipped with full crops, the carcasses are apt to turn to either a dark or green color. A sharp-pointed knife is used in killing the squabs.

Poultry Winter Pointers.

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S.S. LESSON

January 9. The Standard of Christian Living, Luke 6: 27-38. Golden Text—Be ye therefore perfect, even as your Father which is in heaven is perfect.—Matt. 5: 48.

ANALYSIS.

LOVE, THE ONE SUFFICIENT PRINCIPLE OF THE CHRISTIAN LIFE.

TRANSCENDS ALL BARRIERS, GOVERNS ALL RELATIONS, INCLUDES ALL DUTIES.

INTRODUCTION.—The lesson for today is selected from the discourse of Jesus which is commonly known as the Sermon on the Mount. The purpose is to set forth the ideal of life which alone corresponds with the will of God. The motive of this life is love carried to the point at which it begins to resemble the love of God himself. All the petty rules and provisos by which men customarily regulate even their most benevolent actions are swept aside, and active benevolence toward all men, without distinction of character, class, or merit, is demanded. Thus Christ's standard for the conduct of his followers transcends not only all ordinary morality, but even the highest ideals of the greatest human philosophers. The only sufficient ideal is the passionate love of God himself.

Vs. 27, 28. Love, the principle of the Christian life, is first and most significantly to be shown towards enemies. Ordinary morality recognizes the duty of loyalty and love to friends, but Christianity goes beyond this, for it requires the rewarding of hostility with kindness, of hatred with benevolence, of imprecations with blessings, of bitter insults with prayers for the offender's good. Jesus refuses to recognize that in this matter any element of prudence or caution is necessary. It may be courageous to fight. It is much more courageous to try the method of love. This duty holds quite apart from the consideration that love disarms the evil to which it is opposed.

Vs. 29. The first instance taken in the case where personal insult is offered in a particularly humiliating form. The natural instinct when a blow is struck at the face is to retaliate with blow for blow, or to resort to the duel. The follower of Christ is not to adopt this method, but to resist evil with good, rather than resort to retaliation. The Christian should surrender the very coat upon his back. It might seem as if such self-denial would undermine the foundations of social order and justice, but here, again, rather than resort to retaliation, the Christian should surrender the very coat upon his back. It might seem as if such self-denial would undermine the foundations of social order and justice, but here, again, rather than resort to retaliation, the Christian should surrender the very coat upon his back.

Vs. 30. But love means not only the refusal to retaliate and the willingness to suffer wrong. It implies a will to give and to give to the extent of one's ability. Ordained benevolence is hampered by inadequate faith in men and by too prudent a reckoning of obligations and rewards. The follower of Christ should think of life wholly in terms of giving.

Vs. 31-34. Now comes the supreme principle which is to govern all. "Do to others all that you would have them do to you." Other teachers like Hegel taught this principle in the negative form: "Refrain from doing to others what you would not wish them to do to you." Christ inaugurated a revolution when he gave the principle its positive form. He started his followers on the task of thinking out inventively the means of blessing and helping mankind. Above all, he bade men put themselves in the place of other men. So long as we are self-centred and self-regarding, we have not even begun to live like Christ.

Vs. 35, 36. So Jesus returns to the main principle of doing good even to enemies. And this is to be done not in blind obedience to a principle, but with absolute confidence in the results. "No man is to be despised of. The very worst may be redeemed. Moreover, such benevolence brings the Christian into line with the methods and operations of the heavenly Father. God is ever kind to the unthankful and the evil. And men enter on their true status as sons of God only when they practice God's own ungrudgingness. Notice in what terms Jesus defines the chief end of man. It is that we should become "sons of God," that is that we should wear the "likeness of the heavenly Father, and be the objects of his love."

Vs. 37, 38. Further applications. The Christian is not to be censorious like the Pharisee. He is not to judge or

condemn men, lest himself be judged on the same principles at the last day. Christian charity should be overflowing, for the standard which the Christian lives up to will be the standard applied to himself before the judgment throne.

Men ask to-day if the standard taught by Jesus Christ is practicable. It is very beautiful, they say, but is it possible to carry it out in the ordinary affairs of life? We might answer by asking if any principles except those of Jesus can save the world from itself. The world to-day is suffering from a paralysis consequent on the want, as between man and man, class and class, nation and nation, and race and race, of that good will which Jesus came to create. Moreover, with whose areas of social life lying around us in which Christ's principles are not only practicable but clamantly necessary, it is premature to ask questions about their ultimate effect. To put ourselves in others' places is not merely a beautiful ideal; it is the minimum demand of a truly social justice.

I am proud of my schedule, but it's sure no one ever had another like it. It meets my needs, but I doubt if it would be of great help to many women, except in a general way.

The first step is to make an inventory of the duties that must have attention. These should be written down. Next in order is the adjusting of these tasks into the hours and minutes of the day, week and month. It requires juggling, planning and experimenting. Sometimes the puzzle will not work out. There are too many tasks and not enough minutes.

I have found that one never gets any place rebelling against matters that cannot be altered. It is best to find a plan that will bring good results with the set of conditions one faces, not with those she thinks ought to exist.

Every woman has to decide for herself what duties are to be slighted. In my house the sheets and tea towels which have been dried outdoors are folded without being ironed. The time thus saved is used to advantage in preparing the meals more carefully. A few tasks like this can always be eliminated without the surrender of real value.

Short cuts in working that are made with new methods and up-to-date household equipment appear to stretch the hours. I found one day that I wasted twenty minutes a week filling salt and pepper shakers, vinegar cruets, syrup dishes, bottles and other containers without using a small funnel.

Cooking always has a place on the household schedule. The time given to it depends on the size of the family and their likes, the skill of the cook and other variable factors. I find that cooking in large quantities conserves both strength and time. Acquiring skill in the preparation of a few foundation dishes also helps. Innumerable good cakes may be made from one or two batters if a generous variety of icings is used.

Canning is another problem of housekeeping. I never try to fill all the jars on my shelf at once. Every month has its offering to make. Canning is an all-round-the-year job in my kitchen. In the winter I make marmalades and jellies from dried fruits, citrus fruits, cranberries, canned fruit juices and liquid pectin. Winter apples and pears are made into sauce or are baked and canned. Sometimes they are pickled. If the squash, pumpkins and carrots show signs of spoilage in the cave, I can them. It is more satisfactory than trying to do this when the harvest season is on in the autumn.

Cleaning is another consideration for housekeepers. Just as preventive medicine is gaining in popularity so is preventive cleaning. Floors, woodwork and walls are finished to repel dirt. If the pores in wood are filled with wax, paint or varnish, the soil is left out.

Mats are used on porches to keep much soil from being tracked into the house. Methods of cleaning vary. Some women prefer to have one day of intensive cleaning every week. Other homemakers find it easier to clean one or two rooms every day. Wall brushes, floor mops, non-electric and electric vacuum cleaners, carpet sweepers, long-handled dustpans and chemically treated dustcloths are aiding in shortening the length of time needed for cleaning.

Laundering cannot be eliminated from many households. Before buying fabrics and garments it pays to consider the ease with which they will launder. Clean closets, protectors and hangers for clothes reduce laundry work. I find the use of a power washing machine, a self-heating iron, a properly padded ironing board and a sleeve board beneficial.

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I PLAN MY WORK TO SAVE MYSELF WORK

BY NELL B. NICHOLS.

If homemaking experts could manufacture perfect-working schedules every housewife would order ready-made plans. But schedules can't be made that way. Every woman must work out her own; no one else can do it for her. Duties vary according to the size of the family, the house, and the family pocketbook.

One other characteristic peculiar to household schedules is the ease with which they can be upset by unexpected events. It may be weeping crows, whooping cough, company, or a hundred and one other happenings that mean making constant changes as the day and the week moves along. But even a poor program of work is better than none. I know that you who work by schedule will agree with me on this.

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SEVEN DEADLY WORDS

BY ETHEL CLARK BICKEL.

A group of young mothers were chatting together, and as invariably happens, they began to tell the funny little sayings of their children.

"I surely had a good laugh at Billy the other day," remarked one of the mothers. "He had a bag of candy and kept urging his Aunt Helen to take some. Finally I inquired why he was especially interested in Aunt Helen and why he didn't coax the others to take some of his sweets instead of always passing it to Aunt. 'Well, you see, Muvver,' Billy answered, 'when I pass it to Aunt Helen, the nesser takes any, she jus' thanks me and gives it back!'"

The incident just told occurred a couple of years ago, and Billy is now beyond the baby-talk stage, in fact, proudly marching off to first primary, daily. I visited with his mother one day not long ago, and as usual, we fell to talking of Billy, who has always been a favorite of mine.

"I'm rather worried about him," she confided, "he's getting so selfish! Lately, I've noticed it in so many little ways."

Then she went on to tell me how generous Billy had been as a little fellow, a fact which I, myself, had often noted. "Really," she said, "I used to have to guard him or he'd give away all he had. He divided his pennies, meant for his bank, among all the children in the block, and he was so generous about sharing his toys, candy and everything!"

Our minds play us odd tricks at times. While she was still speaking, a picture flashed before me of that other day when we all sat chatting and she had related Billy's funny remark about the candy. "When I pass it to Aunt Helen, she jus' thanks me and gives it back." That was what he had said. And, thereupon hung the secret of Billy's developed selfishness.

A naturally loving, giving child, gradually he had been made selfish. Oh no, it was not Aunt Helen alone who had been guilty. It was his grandmother, his "granddaddy," all his uncles, aunts and older cousins. He was the only child among many relatives, and they all doted on him. Instead of accepting anything within reason he offered, as they should, they usually said, "No thank you, dear, you keep it." No seven words could be more deadly to the generous impulses of an only child, or to any other.

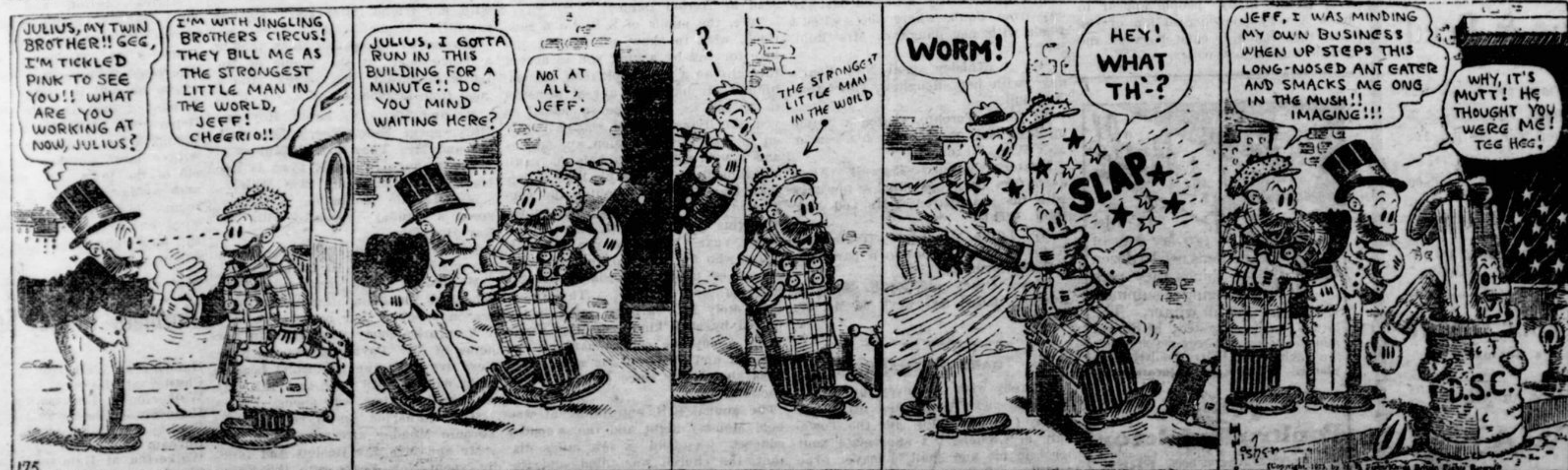
I told my friend of the trials I had passed through with my little daughter. She, like Billy, was by nature generous, and I had been determined that she should remain so. Often I had heard it said, "An only child always grows up to be selfish." "Betty shall not be so," I had decided. So I took particular pains that anything she offered should be accepted. Not only did I practice this myself but her father did likewise, and I similarly instructed her relatives. "No matter what she offers you, take it," I told them. "Let's try to keep her unselfish." When they seemed about to fail me, as they did at times, I silently signaled. Betty, as a result of this practice, is a generous child.

"We're going to institute a change," Billy's mother told me later, laughing, but very much in earnest, "the next person who says, 'No thank you, Billy, you keep it,' is going to get into trouble with me!"

Crops for Silage.
The question of the kind of crop that should be adopted for silage depends a great deal on the climate of the particular region in which it is to be grown. In places where corn does well it should be preferred to sunflowers as it gives a slightly larger yield and a somewhat better quality of silage, and it is easier to ensile. Sunflowers, however, can be grown profitably in districts where the temperatures are too low to make a success of corn. In regions where the temperatures are quite cool it is probable that a mixture of oats and peas, or oats, peas and vetches, will give better results than sunflowers, and very much better results than corn. In a new bulletin on crop rotations and soil management in Eastern Canada, it is stated that in regions as warm or warmer than Ottawa corn is the best silage crop to use except on very heavy clay land which is much better adapted to sunflowers. There is no reason to grow oats and peas as a silage crop in any except very cool districts, as elsewhere their yields are less than that of corn or sunflowers. The bulletin, which may be obtained from the Publications Branch, Dept. of Agriculture, Ottawa, gives much information about the growing of these crops and how to use them to best advantage in different systems of rotation.

Youthful Efficiency.
"Auntie, will you please wash my face?"
"Why, Bobbie, I thought you could do that yourself."
"Well, I can, but I'd have to get my hands wet, and they don't need it."
Native of Australia.
The black swan is one of Australia's native birds.
I find that worn-out Turkish towels make good floor mops, also they are fine as padding for holders.

MUTT AND JEFF—By Bud Fisher.



The Boys Hardly Know Where They're At.

Ontario Archives
TORONTO