BEST ONTARIO FODDER CROPS SELECT MARKETABLE POTATOES

BY O.A.C EXPERT.

For nineteen years in succession an experiment has been conducted throughout Ontario in comparing hairy vetches, grass peas and common spring vetches or fodder production. The results for this whole period show the following average yields of green fodder per acre per annum: Hairy vetches, 8.6 tons; grass peas, 7.5 tons; and common spring vetches, 6.7 tons. These are all leguminous crops whose feeding value is high. It is unfortunate that the seed of hairy vetches is expensive and as a consequence the crop which in the co-operative experiments has given the highest average yield per acre is grown in Ontario to quite a limited extent. In 1923 soy beans replaced common spring vetches in this experiment and outyielded the other two varieties included in the test. In 1925 only two reports were received and these show little difference between the three crops in average yield per acre. In 1926 in the average of five successfully conducted experiments soy beans gave the lowest yield per acre of the varieties included in the test. The highest yield was produced by the hairy vetches with a yield of 6.5 tons per acre.

SUNFLOWERS, SORGHUM AND FIELD CORN.

Mammoth Russian sunflowers, White Cap Yellow Dent corn and Early Amber Sugar Sorghum have been used in the co-operative experiments in each of the past six years. In 1926 as well as in the average of the six years' results the sunflowers gave the highest and the sorghum the lowest yields per acre. Sunflowers are grown in Ontario to a limited extent alone and for mixing with corn for silage. This crop can be successfully grown in the northern sections of the Province where the season is too short for Indian Corn. In favorable seasons on a warm sandy loam type of soil sorghum may be grown, in Ontario with success.

MILLETS AND SUDAN GRASS.

Japanese Panicle Millet, O.A.C. No. 92 Millett and Sudan Grass were tested in the co-operative experiments in 1926, the O.A.C. No. 92 variety of millet surpassing the Japanese Panicle by .44 of a ton and the Sudan Grass by 1.92 tons per acre. In the average of five years, during which time the Japanese Panicle millet and Sudan Grass have been included in the co-operative experiments the average yields per acre were as follows: Japanese Panicle millet, 8.50 tons of green crop and Sudan Grass, 6.70 tons of green crop.

VARIETIES OF POTATOES.

The potato crop is one of the most stable crops grown in the province, its area showing little variation from year to year. In order to reduce the number of varieties grown in Ontario and thus increase the yield per acre as well as the quality, emphasis has been placed in recent years on the production of the Irish Cobbler of the medium early and the Green Mountain and the Dooley of the late maturing varieties. These varieties were selected because of their value as commercial varieties and because each variety represented a group of varieties somewhat similar in shape of tuber.

In the co-operative experiments with potato varieties only two, namely, the Green Mountain and the Irish Cobbler have been distributed since 1918 with the exception of the past year when the Dooley variety was included in this test. The Green Mountain and Irish Cobbler varieties have, therefore, been included in the co-operative experiments in each of the past nine years. In order to obtain the most reliable information possible in these tests seed of each variety has been obtained each year from Northern Ontario and from Southern Ontario. In 1926 reports of successfully conducted experiments were received from 165 experimenters. The average results of these experiments of the past nine years was Green Mountain 205.3 bushels, and Irish Cobbler 174.7 bushels per acre.

In eight of the nine years the Green Mountain gave a higher yield of potatoes per acre than the Irish Cobbler. The difference in favor of the Green Mountain was an average of 49½ bushels per acre in 1926 and of 31 bushels per acre in the average of the nine-year period. When it is taken into consideration that in the nine years there has been a total of 1,168 good reports of successfully conducted experiments and also that each year the test was made between the two varieties, the seed being obtained from Northern Ontario as well as from Southern Ontario, we realize that the results presented here should carry much weight. The seed potatoes used in this experiment in each of the years were as free from disease and as true to type as it was possible to obtain.

The Green Mountain variety had on the average of the nine-year period about twice as much rot as the Irish Cobbler variety. The average amount of rot for the Green Mountain variety, however, was less than 2 per cent. for the whole period. The percentage of small potatoes (potatoes less than 1½ inches in diameter) of the Irish Cobbler variety was 12.5 and of the Green Mountain variety 10.

In 1926 in the average of 165 successfully conducted experiments which was the largest number since 1914 the yields of potatoes per acre were as follows: Green Mountain, 226.5 bushels; Dooley, 190.1; and Irish Cobbler, 177.0 bushels. The Dooley variety produced a higher percentage of marketable potatoes than either the Green Mountain or the Irish Cobbler varieties.

The Baby Chick Says:

Do not feed me as soon as I am out of the shell. I have a good deal of rich food in my body. Let me make use of this before you offer me something to eat. When I am 48 hours old I begin to get hungry. Then rolled oats tastes very good to me.

Do not put too many of us little fellows in the same box, basket or brooder. We are not nearly so likely to pile up and smother each other when there are less of us.

Give me plenty of warm sunshine. I like to be outdoors, the same as you, where I can enoy the sunshine, run around all I like, play, and hunt worms and insects.

Do not feed me the same food day after day. How would you like oatmeal for breakfast, oatmeal for lunch and oatmeal for dinner—oatmeal the day in, and oatmeal the day out, week after week? I like rolled oats, but I also like other grain foods, milk, cheese, hard-boiled egg and other foods.

I get cold very easily. I like a warm place to go to for a rest and a nap—especially do I like such a place on cold, windy days.

I do not like to be left out in the rain any more than you do. Be sure to give me a house or other shelter to which I can run when it starts to rain.

I like to be fed regularly, just as you like your meals at regular hours. Best of all, I like plenty of fresh, pure water. You can't imagine how often I get thirsty. If you will provide me with a handy drinking-fountain, I can get water whenever I feel thirsty.

I do not like dogs very well, unless they are very gentle. And I hate rats. Please do not let rats live near me.

Keep me in a safe place at night, one that is warm and comfortable, where I can sleep and rest in peace.

Toy Hatchet is Handy.

One of the handiest articles I have in my kitchen is a little toy hatchet purchased for a dime. The sharp edge is convenient for cutting various things and for pounding steak, while the blunt end serves all the uses of an ordinary hammer. I use this little hatchet daily in almost every room in the house, for tacking up pictures, mending pictures, etc.—Mrs. S.

Sunday School Lesson

April 3. Peter Becomes a Disciple of Jesus, Mark 1: 14-18, 29-31. Golden Text—Come ye after me, and I will make you to become fishers of men. —Mark 1: 17.

ANALYSIS.

I. THE CALL OF JESUS AND PETER'S RESPONSE, 14-18.

II. JESUS IN PETER'S HOME, 29-31.

INTRODUCTION—During the Quarter which now opens we are to engage in the regular study of the religious experience and teaching of Peter, and our object will be "to discover from his life and letter the contribution of Peter to Christian belief about Jesus, and how this belief should influence our lives." How rich and rewarding a field of enquiry this is will be apparent to all who consider with what a wealth of voluminous detail the character, and especially the spiritual history of the apostle is delineated in the gospels and in the Acts. Peter comes nearer to us than any of the other disciples of Jesus. He is the most outspoken and the most transparent, the most passionate and human of the group, and in him more than in any of the others we are able to observe the process by which a willful and variable child of nature is transformed into a strong and resolute man of God.

Before any person can make a contribution to Christian faith or influence the Christian lives of others, there must first be a receiving by that person of the gift of God in Christ. It is of Christ's fulness that we all receive, and Peter's life ought most most of all to be studied as a response to the Christ who, as we read in today's lesson, entered so marvelously and so unexpectedly into his life. With many virtues and not a few failings, Peter possessed an unusual power of recognizing the divine in life when it was presented to him. He was extraordinarily sensitive to the spiritual greatness of Jesus, and to this divining quality, and to a great warm-heartedness of nature, we may trace most of the history which is now to unfold itself before us.

I. THE CALL OF JESUS AND PETER'S RESPONSE, 14-18.

Vs. 14, 15. Before we come to Peter's call as a disciple, we must understand the business which Jesus had for him to do. What was Jesus himself engaged in doing? What object had he set before him? The evangelist answers: "Jesus came into Galilee, preaching the gospel (literally, 'glad tidings) of God, and saying, The time is fulfilled, and the kingdom of God has come near: repent, and believe in the glad tidings." There are two things here. First, the announcement that the kingdom of God, the promised era of salvation, was at hand. Secondly, the summons to men to repent or turn toward God, and thus to prepare themselves to enter the kingdom.

This call of Jesus to the people of his time was inspired by the certainty, which had come to him at his baptism, of being God's Messiah. God had given him this revelation, which accordingly becomes "glad tidings" of salvation to men. Whereas it was commonly thought that much time must elapse before God could set up his everlasting kingdom, Jesus said that the time was now at hand. Whereas men said that "signs" must still be awaited, Jesus said that God had given the sign, and that if men would surrender their wills to God the kingdom would become an established fact.

V. 16. It is in connection with this mission to Israel that Jesus now fixes his choice on Peter. He finds Peter and his brother Andrew manipulating a casting net on the Lake of Galilee. As we saw in a former lesson, Jesus chose his disciples not from the idlers of Galilee, but from the men of toil. The spectacle of their work, the thought of the qualities to which it had inured them, the spiritual significance of the work, so strangely suggestive of the winning of souls to God, his own knowledge of their characters made Jesus stop and deliver to the two men the summons which the next verse records.

V. 17. The summons is: "Come after me, and I will make you fishers of men." Jesus had a greater task for Peter than that on which he was till this time engaged. He calls him to a part in the mission of winning the men of Israel for God.

V. 18. The response of Peter is instantaneous. He leaves his nets, and takes the road after Jesus. The immediateness of his action reveals the spiritual attraction or magnetism of Jesus and Peter's susceptibility to that magnetism.

II. JESUS IN PETER'S HOME, 29-31.

Vs. 29-31. It is not necessary to linger over the ensuing incident. Once Peter has set himself in motion to follow Jesus, he is in the way of receiving constantly new impressions of that unique spiritual personality to which he had surrendered himself. Fittingly, the first of these experiences occurs in his own home where the divine power of Jesus shows itself in an act of mercy and healing, and Peter learns to associate the name of Jesus with that blessed power to which he later testifies, Acts 3:12-16. What is important to recognize here is that when a man obeys, like Peter, the call of Christ to follow him, revelations come to him both as regards his Master and as regards himself. On the one hand, he discovers new wonders of holiness and grace in his Master. On the other hand, he becomes aware of new depths of sin and darkness in himself. He has, like Peter, to drop on his knees and to cry, "Depart from me, for I am a sinful man, O Lord," Luke 5:1-11. On the other hand, he also experiences the saving strength of his Master's outstretched arm, and realizes that the hope of salvation lies not in our grasp of Christ, but in his grasp of us.

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COOK FOR TO-MORROW, TOO ADVANTAGE OF PLANNED SURPLUS

BY FLORENCE TAFT EATON.

Headwork must help housekeepers if they are to keep pace with the times. Nowhere is this principle more successfully applied than in cookery. Therefore, if you keep the following day in mind when cooking for the present day's meals, you will cook not only what you need for the dish you are concocting for Tuesday's dinner, but will also have Wednesday (or Thursday) in mind.

There are certain every-day cooked staples that I always make in quantity and plan to keep on hand (in ice-box or pantry), and I find this habit a great time-saver.

Potatoes, for instance—I always boil more than needed for the meal impending. Next day they are ready to cream, fry or hash. For breakfast, I can dice, sauter in bacon fat (adding left-over corn the last five minutes), and season with salt, pepper and minced parsley. Or dice, sauter, and just before taking up, push aside in the middle, break in an egg or two, and scramble potato and egg together lightly after the egg has begun to set; or, the potatoes are all ready for vegetable or meat hash. Or, escallop the potatoes, mixing them, diced, with cream sauce, pouring them into a buttered glass baking dish, topping with grated cheese, and browning lightly. For salad, dice, mix with diced celery and any cold vegetables on hand, and mayonnaise or other dressing. Shredded cabbage is a nice addition.

MASHED POTATOES.

I always make a double quantity. Smoothed into a buttered baking-dish, topped with grated cheese or melted butter, you have a delicious potato dish with no trouble. Or, you can brown it in the frying-pan like an omelette. Also, we often mix left-over mashed potato with shredded fish and brown it in the frying-pan, providing a nice, quickly made main dish for breakfast or luncheon.

SAUCES.

Make twice as much cream sauce as you need for the dish at hand, and the next day's creamed dish can be prepared in a minute. Or, plan to use the sauce left over as foundation for cream soup for next day, adding enough hot milk or water in which vegetables have been cooked to make it the right consistency, and a little pureed left-over cooked vegetable for flavor. If milk is used, season highly.

Make enough sauce of fresh tomatoes for two or three days; in winter make a quart can of tomato into sauce at once. The surplus is ready to add to cream soup for mock bisque, to add liberally to chopped meat which is to be warmed up and put on toast for lunch or supper, or to surround Hamburg steak. There are dozens of delicious dishes of which tomato sauce is a part.

Home-made mayonnaise or boiled salad dressing can be made in liberal quantities, as both keep well.

HAMBURG STEAK.

I always plan to have from one-fourth to one-half pound of cooked Hamburg steak left over. Next day I run that "left-over" through the meat chopper, add a very liberal amount of highly seasoned tomato sauce and put on toast for a main lunch or supper dish; or I make "beef patties," using the same mixture as a filling for baking-powder-biscuit patties (a slightly richer baking-powder-biscuit dough cut in rounds and baked in two half-inch layers, the bottom one brushed with melted butter). Pour more of the sauce and beef around, garnish with parsley, serve very hot. If you have luncheons to put up, use the minced left-over Hamburg, just moistened with tomato sauce, for a sandwich filling—a sandwich always especially liked by the masculine members of my family.

Canned tomato soup is a nice substitute for home-made tomato sauce—but remember that that is one of my recommended double-quantity concoctions.

USES FOR BREAD DOUGH.

Coffee cake is often made on "bread day." To two or three cupfuls of dough add one egg, one-fourth cupful sugar, butter size of an egg (melted), a little nutmeg. Work with the hand until perfectly blended and smooth, pour into a greased tube pan, let rise until very light, brush top very lightly with melted butter, sprinkle with sugar and cinnamon, and bake. Add a few seedless raisins to the dough for variety.

Make cinnamon buns, too. Roll a piece of bread dough thin, brush with melted butter, sprinkle with sugar, a little cinnamon and a few currants or seedless raisins, roll, cut off inch-thick rounds, stand them on end in a pan, dot with butter and sprinkle with sugar, let rise, and bake.

TUNA FISH.

Buy the large cans (the economical plan), flake half the fish, mix with diced cold boiled potatoes and a liberal amount of cream sauce, put in a shallow buttered glass baking-dish, grate cheese over—or cover with crumbs and butter—and brown in a quick oven; this is delicious. Next day flake the remainder of fish, add to more diced potato and a little diced celery if on hand, combine with home-made mayonnaise or boiled salad-dressing, and serve the delicious resulting salad on lettuce or shredded cabbage. Always wash a whole (big) head of lettuce or several small ones, roll in a piece of cheese-cloth, put in a cool place and have it ready for two or three salads. It is no more work to wash and roll a lot than a little. Also, in winter, keep cabbage on hand for cole-slaw or combination salads; this is full of vitamins, very healthful and should be served often.

PASTRY.

Of course, all housekeepers make enough pastry for two or three pie-bakings, don't we? It improves by staying in the ice-box two or three days. With pie-crust all ready and a double quantity of squash (cooked for yesterday's vegetable), squash pie is an easy proposition. Also, the pastry is ready for a suddenly-decided-upon meat pie.

Enough has been said to show the great advantages to busy housewives of this planned surplus, the utilization of which is as interesting as a cross-word puzzle. The result is less work and shorter hours in the kitchen, and more time saved for other duties, pleasures and for rest.

My Chick Yard.

I spade up the yard around my brooder house for some feet back into the yard. When the chicks are three or four days old I let them out into this speded area but confine them within two or three feet of the door by a fence made of foot boards turned on edge. I keep enlarging the pen and after the chicks are two or three weeks old I give them the entire pen. By keeping the earth turned I give the little fellows plenty of grit, exercise and a clean footing.—R. .R. M.

To "dock" full-grown lambs or sheep, there is no better way than to tie a string around the tail, tightly, close to the body. Then place the tail on a block of wood, hold a hatchet or corn-knife or some sharp tool on the tail and, with a hammer, strike the poll of hatchet, or back of corn-knife, a good hard blow. Let the string stay on the stub for several hours to prevent bleeding. This method is easy and humane. This does not mean that lambs should be allowed to mature before docking. Dock and castrate lambs when a week or ten days old.

Commercial fertilizer should be stored with care in order to prevent needless wastage and to keep in proper condition. We have found bags generally unsatisfactory. This is especially true with acid phosphate or with mixed fertilizers containing a high proportion of this material. Acid phosphate has a tendency to rot out the bags. With any moisture at all present, the material is also likely to become badly caked. Fertilier can be dumped into dry wooden bins and held in good condition without danger of wastage.

Best Varieties of Swede Turnips for Shipping.

Swede Turnips—There has been a large amount of interest in the production of Swede turnips in Ontario in recent years. Not only for the production of feed for stock, but also for table use, and particularly for export to the United States. The variety which has made the highest score as a shipping turnip, as determined in the experiments at the O.A.C., is the Perfect Model, which has been grown at the College since 1915. In the co-operative experiments in 1924 in the average of 9 successfully conducted tests the Perfect Model superseded the Bronze Top and the Superlative. In 1925 the Perfect Model held an intermediate position in yield of roots per acre, the highest yielder in the average of 5 successfully conducted tests being the Superlative (elephant type) and the lowest the Canadian Gem. In 1926 the Perfect Model once more held an intermediate position in yield per acre, being surpassed by Superlative by .24 tons per acre in the average of 3 successfully conducted tests. The Canadian Gem is a well-shaped root and comes next to the Perfect Model in shape and quality for shipping, but is a smaller yielder per acre than this variety.

In 1926 a co-operative experiment was conducted for the first time in thinning Swede turnips at different distances apart in the rows. In the average of 5 successfully conducted experiments yields from the different thinnings were as follows:—4 inches apart, 25.2 tons per acre; 8 inches apart, 23.5 tons per acre; 12 inches apart, 20.7 tons per acre. Experiments conducted at the College over a period of several years in thinning mangles and Swede turnips at different distances apart in the rows show there is little to be gained from thinning these roots at a distance in the rows greater than ten to twelve inches apart. Where roots are thinned at greater distances less yield per acre and poorer quality have invariably been the result.

Paper Pots for My Early Garden Crops.

For several years I have been using paper pots for starting crops of such vegetables as command an extra high price for extreme earliness. These include tomatoes, cucumbers, summer squash, melons and eggplant. I have used them also for lima beans, early cabbage and cauliflower. They are profitable for these crops where they are to be sold on the local market. Cauliflower started in paper pots will give a very much higher percentage of heads than plants grown in the ordinary way.

The big advantage in growing in paper pots is that the plants receive practically no check when they are transferred from the cold-frame or hotbed to the open ground. The roots form a solid mass or "ball," so that the plants do not wilt even when transplanted in the quite dry weather. Moreover, the plants can be grown to a considerably larger size in the pots before being set out than it is possible to grow them in flats or in the soil in the hotbed or cold-frame. I have often set out tomatoes with the first fruits set, and half an inch or more in diameter, without losing any of them.

There are two styles of the paper pots—round ones, shaped much like the ordinary clay pots, and square ones. For starting early vegetables I prefer the latter, four inches square in size. They allow fully 50 per cent. more soil to each plant; and as they pack tightly in a flat or in the hotbed or cold-frame, with no air spaces in between, they do not dry out nearly so quickly in very hot or windy weather.

In using the paper pots I place them, empty, side by side, either in flats or directly in the frame. Then I put in a layer, not quite an inch deep, of sifted, very old manure, and then fill in on top of this with light potting soil made of two parts of sandy loam and one part rotted manure or humus. The pots are filled nearly level full. Tomatoes, cabbage, cauliflower and so forth are transplanted into the paper pots when they are two to three inches high. Beans, melons, squash and cucumbers, which do not transplant readily and which grow rapidly, are started by placing the seed directly in the pots, and left undisturbed until they are put out of doors.—F. F. R.

Improved Quality of Lambs.

The work that the Dominion Live Stock Branch is doing for the encouragement of sheep breeding is being very favorably regarded since its good results are becoming evident. The service consists of demonstration work at different country places, the formation of pure-bred ram clubs, and the organization and development of sheep fairs and lamb sales. Live stock dealers and packing companies in the Province of Quebec are becoming very interested in this work, as it has resulted in a much larger number of high-class lambs being offered for sale and in an improvement in the average quality of all lambs. Only recently the Live Stock Branch received a statement signed by a number of representative commission agents of Montreal asking for a continuance of the field work of the branch and urging that even more intensive efforts be put forward in districts that have already shown gains.

MUTT AND JEFF—By Bud Fisher.

Mrs. Mutt Must Have a Peculiar Sense of Humor.

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