

Ontario Grain Pool Soon in Operation

Nine Counties in the Province Organized During Last Six Months—8,000 member Sign Five-Year Contracts—Linked Up With Western Pools

Farmers in different parts of the world have sprung many surprises in a business way during the past 20 or 25 years.

Farmers' stores, farmers' clubs, and co-operative companies, large and small, have taken a place in the farmer's affairs. Some still survive—some have gone out of business.

Many of our readers have heard about the achievements of the organized grain growers of Manitoba, Saskatchewan and Alberta through their grain pools. Few perhaps have any idea of how this same marketing principle has been accepted by Ontario farmers.

MANAGER GOES WEST
It is only six months since the directors of The United Farmers' Co-operative Co. Limited, began a campaign, the object of which was to place before Ontario farmers the general principles of pool marketing and the success that followed pooling in the Canadian West.

When the directors became interested in this new form of marketing, they decided to get first-hand information by sending their general manager, Howard B. Clemes, and the manager of the grain department, J. S. Jeffrey, west to make careful enquiry and report on the feasibility of a grain pool in Ontario fashioned after the pools in the prairie provinces.

A favorable report from them led to definite arrangements being made for an Ontario campaign designed to give all possible information about pooling and to place before Ontario farmers the opportunity of deriving what benefits come from this system of marketing.

NOW 8,000 MEMBERS
"There are now 8,000 pool members in Ontario," remarked Mr. Hand to the editor of this page recently while we were discussing co-operation among farmers. "A few years ago," he continued, "I enjoyed organization work among the farmers of Western Canada for a time and really thought they were more easily persuaded to adopt co-operation or pooling than Ontario farmers would be. However, the result of our efforts during the past six months indicates that the producers of Ontario are as ready as any agriculturists in the world to give this new marketing idea a chance to function in their interests. Just think, 8,000 farmers signed up in less than six months contracting to allow the Ontario Grain Pool to handle what wheat, or oats, or barley they market during the next five years—a voluntary contract signed after due deliberation and without any high pressure salesmanship!"

EXCEEDED EXPECTATIONS
"When the campaign was opened," remarked Mr. Hand, "it was the intention of the directors of the farmers' company that only four or five counties in the south western corner of the province should be organized in 1927. But the grain growers of other counties would not be denied."

"The first meeting was held in Chatham on January 27 last. A fair sized hall was engaged and very few figured it would be full. But farmers came in from 20 miles or more, with the result that some could not get in. Those who heard the addresses numbered around 400. Colin H. Burnell, president of the Manitoba Wheat Pool, was down to tell of what had been accomplished by the pools of the West. H. A. Gilroy, president of The United Farmers' Co-operative Co., told why the company had decided to father an organization campaign. J. S. Jeffrey, manager of the grain department, spoke of his observations while on a trip of investigation through the prairie provinces. J. J. Morrison, secretary of

the U. F. O., added his benediction by lauding it as one of the real big things the organized farmers had undertaken. When the speech-making was over and some questions had been answered, one of the audience suggested that those assembled should have a chance to show by standing vote whether or not they approved of this new system of marketing. Practically every farmer rose to his feet.

FARMERS ENTHUSIASTIC
"A number wanted to sign contracts there and then, but they were urged to study the various clauses and hold themselves in readiness to sign later when a canvasser would call on them in the quiet of their own homes. A few insisted on signing."

"That was the firing of the first gun. The campaign was acclaimed with enthusiasm by the growers themselves. Since then over 100 meetings have been held and over 250 canvassers have worked in nine counties under a county or a district captain. Mr. Burnell stayed for ten days and later came back for another series of meetings. W. A. Amos, president of the U. F. O., addressed a number of the meetings. Many of the gatherings totalled 200 to 400, with an average of around 100. Pool principles and pool facts were presented in a quiet way. The growers themselves have organized 8,000

strong, harding themselves together in an effort to control as far as possible the marketing of their grain, to eliminate unnecessary tolls between the grower and the consumer, to avoid a glut of the market with a consequent declining quotation at a season of the year when many farmers must deliver their crop in order to meet pressing obligations, to remove the need for guessing the best time to sell and to get better terms from financial and transportation concerns. Now they can deliver their grain to market when it is convenient; they get an initial payment on delivery, further payments as conditions warrant and a final settlement at the end of the pool year. Every member gets the same price for the same grade."

METHOD OF HANDLING
"And how are you going to handle this grain," was asked.
"Oh, there will be no difficulty on that score," was the reply. "A few elevator men and owners at first seemed to take an antagonistic stand, but that attitude was not general. Most of them agreed that the pool would be in the best interests of the province. Their executives met the directors of the farmers' company to discuss details and arrive at a basis on which they could co-operate in making the Ontario Grain Pool a success. The result was that contracts were drawn up—one for elevators and one for mills—and practically every elevator owner and miller in the districts in which the pool has been organized have contracted to handle pool grain."

WHERE IS MARKET?
"Do you expect all the grain from your members to be used right here in Ontario?" was the next question.
"No, we are anxious that as much of it as possible shall go to our Ontario mills, but we have been fortunate in being accepted as a member of the Western pool family, which means that we have all the facilities of Canadian Co-operative Wheat Producers, Limited (commonly known as the Central Selling Agency), at our disposal. This Central Selling Agency has representatives in all parts of the world and is in touch with world conditions as regards supply and demand. Market experts direct their sales. They have done the selling for the pools of Alberta, Saskatchewan and Manitoba and will now control also the crop delivered by Ontario members."

ALL INTERESTED
"Have contract-signers any say in pool operation?" was then demanded.

"Yes, at every shipping station where the sign-up warrants are asked to elect a Local Load Committee to advise the pool management on the needs at that point for the satisfactory handling of grain for members and also to grant to members permits for the sale of grain as feed or seed. These men also are asked to attend a meeting of all committees of the county to discuss pool matters and to elect a county representative to meet with other county representatives and confer with the directors of the company on the general policy of the pool."

GROWERS ORGANIZATION
"This is the growers own organization. There has been nothing compulsory. No attempt has been made to stampede the farmers of any locality. As I stated at the start," concluded Mr. Hand, "we had intended organizing in only four or five counties (Essex, Kent, Elgin and Lambton particularly), but the farmers themselves were so anxious for the pool that we have gone into Middlesex, Perth, Huron, Bruce and Simcoe as well. We hope to be able to show the members that they have made no mistake."

The organizer, J. Albert Hand, B.S.A., graduated from the O. A. C. in 1905, and has spent his business life largely in the West. He was interested actively in the organization of the grain growers' companies in the West, having left the editorial chair of the Farmers' Advocate at Winnipeg to undertake this organization work.

The Ontario United Farmers' Co-operative Company is to be congratulated on securing the service of a man so well thought of throughout agricultural circles as Albert Hand.

Sunday School Lesson

August 7. Lesson VI. David Spares Saul, 1 Sam. Chapter 23. Golden Text—Be not overcome of evil, but overcome evil with good.—Rom. 12: 21.

ANALYSIS.

I. SAUL'S JEALOUS PURSUIT OF DAVID, 1-6.
II. DAVID IN SAUL'S CAMP, 7-14.
III. A TEMPORARY RECONCILIATION, 15-25.

INTRODUCTION—We have seen, in previous chapters, how that David was compelled to flee for his life from the court of Saul for a time he sought refuge among the Philistines, then in the vale of Elah and the cave of Adullam, about twelve miles southwest of Bethlehem. There his father and brothers and other kinsfolk joined him, and every one that was in distress, and every one that was in debt, and every one that was discontented, gathered themselves unto him. He now appears as captain of a band of outlaws, about four hundred men. With these he went over into Moab and left his father and mother under the protection of the king of Moab, remembering no doubt that his great-grandmother, Ruth, was a woman of that country. Remembering to what his distinguished himself there by attacking and driving out a band of Philistine robbers who were besieging the little town of Keilah. There Abiathar the Priest joined him, having escaped from the slaughter of the priests at Nob, chap. 22. With his followers now increased to six hundred, he went into the "wilderness of Ziph," southeast of Hebron, toward the Dead Sea. It is there our lesson finds him (see ch. 21: 21-25).

I. SAUL'S PURSUIT OF DAVID, 1-6.
Saul was still making his home and holding his court at Gibeath, a little to the north of Jerusalem. To him there came Ziphites, no doubt expecting a reward for the betrayal of David. The hill of Hachilah, where David and his men were hiding, has been identified with the hill of Ziph, and overlooking the Dead Sea, David's spies kept him informed of Saul's movements, and in that wild and rugged country it was easy for him, under cover of the night, to approach Saul's camp unseen. The story tells us that Saul lay in a trench, meaning within the circle of wagons which formed a barricade about the camp. Abner, the captain of his host, appears to have been present. Abiathar, Moab's brother, who was with David, was David's nephew, his sister's son (see 1 Chron. 2: 13-16).

II. DAVID IN SAUL'S CAMP, 7-14.
The night visit of David and Abiathar to Saul's camp was a daring adventure. To have been caught would have meant death for both. It is difficult to understand why no watch was kept and no sentries posted, but Abner evidently had no idea that David and his men were so near and felt himself quite secure. (See David's taunt in v. 15.)

It has been said that "at the camping ground of the Bedouin Arabs spear stuck in the ground outside the entrance distinguishes the tent of the sheikh." There may have been a similar reason for the spear at Saul's camp, that is, at his head, as a symbol of rank and authority.

David's nephews, the sons of Zeruah (2 Sam. 2: 18), were fighting men, who proved their courage and their loyalty to him many times over. It seemed now to Abiathar the right and proper thing to smite the sleeping enemy whom God had delivered into their hand, v. 8. But David was more than a mere soldier. He was actuated by a higher motive. To him Saul was the Lord's anointed, chosen and set apart by God to be Israel's king. The Lord shall spite him, he said, but he himself would not lift up his hand against the king. Nothing could have shown more strongly how false were Saul's suspicions, and how false the accusations which David's enemies were making against him. He was prepared to take over the kingdom to which he had been appointed by God and anointed by the prophet Samuel, but not until God himself had opened up the way. In this respect his protestation of innocence in Psalm 7: 3-5 is fully justified. That none of Saul's company awakened, or knew of the visit of David and of his carrying off Saul's spear and jar of water, is said by the writer to have been because of a deep sleep from the Lord was fallen upon them.

III. A TEMPORARY RECONCILIATION, 15-25.
On the other side of a deep ravine, or valley, far enough away to be out

New Dainties for the Picnic Basket

It is at this time of the year that home-makers are looking for new dishes to be packed with the picnic lunch as a pleasant surprise for the family and guests. Here are some that are delicious, easy to prepare and appetizing in appearance even after arrival at the picnic grounds.

Salads in Tomato Shells
Scald and peel enough smooth, round, medium-sized fresh tomatoes to allow one for each member of the party. Cut a slice from the stem-end of each, scoop out the pulp and leave the shells inverted on a plate in the refrigerator until time to fill them. The following combinations make delicious fillings for such shells:

Pineapple and Pimiento
Put canned pimientos through the food chopper and blend with three times the quantity of pineapple cut into small dice and twice the quantity of celery cut into small pieces. Mayonnaise dressing diluted with whipped cream is used to hold the ingredients together.

Pimola Cheese
Mince fine a small bottle of pimolas drained from the brine and beat them into a ball of cream cheese.

Salad Dressing
Season to taste a cupful of whipped cream, with salt, pepper and a bit of horseradish thoroughly drained from the vinegar, then whip in all the mixture will hold of sliced stuffed olives, cucumber cubes or cauliflower.

Combination Salad
Break up a small can of tuna fish, add an equal quantity of diced celery and 3 tablespoonsful of the part of the tomatoes that was scooped out. Bind with boiled salad dressing. Sprinkle the filled cups generously with canned peas and serve with salted waters.

Stuffed Eggs
Boil hard for 20 minutes as many fresh eggs as desired, drain and cover with cold water. Remove the shells, cut into halves and put the yolks into a bowl to be mashed. After filling the centers of the whites, 2 halves may be put together, if desired, rolled in a small square of oiled paper and the ends of the roll twisted.

Ham Filling
Mince enough cold boiled ham to make ½ cupful and add the minced yolks of 4 eggs. Season to taste with pepper and salt. Add enough salad dressing to give the mixture good consistency and fill the centers of the whites.

Shrimp Filling
Mash the yolks of 4 hard-boiled eggs with 1 teaspoonful of curry powder, a tablespoonful of mayonnaise and enough shrimp paste to suit the taste.

Chicken Filling
Mince chicken or veal should be mixed with the grated yolks of hard-boiled eggs and a little salt to suit the taste, and moistened with cream.

Salads
With fruit salads, serve saltines put together with some tart jelly, like currant. Tiny sandwiches with chopped green pepper inside, the filling held together with salad dressing, are fine with salads that contain meat.

Potato and Tongue Salad
Cut into dice 6 cold cooked potatoes. Put through the food chopper enough cold boiled tongue to make 1 cupful, and 1 large onion and a stalk of celery. Mix all together and add salad dressing to bind the mixture.

of immediate danger, David stood and called loudly to the people who were with Saul and to Abner. The captain, startled and suddenly awakened out of his sleep, heard the voice but could not see in the darkness who was calling.

David's taunting speech must have been very annoying to Abner, who was clearly very much to blame for keeping so careless a guard over the person of his royal master. Saul's better nature is touched as he listens and learns what has happened. His former affection for David revives. Why, indeed, David asks, does he pursue him so relentlessly? Either it is the Lord's doing, and if so let an offering be made to appease his anger, or it is at the instigation of men, of whom he says, Cursed be they before the Lord. Nothing mearer or

Molded Olive Salad

Mash a 6-ounce cake of cream cheese with a tablespoonful of cream and 1 tablespoonful of melted butter. Season with ½ of a teaspoonful of paprika, 8 large green olives pitted and chopped, 2 tablespoonfuls of chopped pimiento and 1 tablespoonful of finely chopped parsley. Press into a cold, wet mold and chill. At serving time, turn from the mold, cut into slices, pour over a tablespoonful of salad dressing and garnish with slices of stoned olives.

Delicious Potato Salad

Put through the food chopper 1 small green pepper, 1 small onion and 1 cupful of celery. Add to 1 cupful of cooked salad dressing and mix this combination through 1 quart of well-seasoned, diced cold boiled potatoes. Add the amount of dressing to hold the ingredients which best suits the family taste.

Jellied Chicken

Simmer a chicken until it is tender, remove the skin and bones and put it in a pan with a slice of onion, a bay leaf, 6 peppercorns and 3 stalks of celery and ½ teaspoonful of salt. Strain the broth in which the chicken was cooked, pour over the meat and vegetables are cooked and simmer until the liquid is reduced to 1 quart. Lay the meat in a mold that has been decorated with slices of stuffed olives. To the hot stock add 1 envelope of gelatine that has been soaked 5 minutes in ¼ of a cupful of water. When the gelatine is dissolved, strain the stock over the chicken and set aside to become firm and cold. Serve in thin slices, garnished with celery tops or parsley.

Hot Meat Pies

Line patty pans with puff paste and fill the wells with the following mixture, or distribute the mixture among small baking dishes and cover with the paste; bake the patties with a top crust, too.

Filling: Mix together 1 cupful each of cooked chicken and boiled ham, the meat being cut into small pieces. Add 2 cupfuls of cooked new potatoes, carrots or peas. When the pies are done, do not remove them from the pans, but cover them with similar dishes inverted; stack one on top of another and wrap them well in newspapers if the pies are to be served hot. If they are baked the last thing before leaving the house, they will be hot some time later.

Chicken Rolls

These are tiny rolls about 2 inches in diameter, either of bread or baking powder biscuit, with the centers hollowed out, then filled with chopped chicken seasoned to taste with salt and pepper and moistened with a little cream. Cut off the top of each roll to form a lid. For packing, wrap each roll in oiled paper.

Ice Cream Sandwiches

Buy commercial strawberry ice cream in the brick and put slices between thin slices of angel food cake. If the cake is cut and each diner takes two slices just before the ice cream is passed, all put the very little picnicers can make their own sandwiches while the ice cream is still hard. More this may be simplified home and two slices cut into each neat package bound with oiled paper or a paper napkin. This gives each one a clean surface on which to make his sandwich at the end of the meal.

Importance of Purity of Variety

The importance of using seed which is pure as to variety is measured to a considerable extent by the purpose for which the resulting crop is intended. If the crop in question is to be made for feeding purposes, especially in the home farm, a slight mixture or even a considerable mixture of other kinds or varieties may not be a serious matter so long as these varieties or kinds mature with the main crop and possess a high productivity and quality. These are a number of varieties on the market which do not differ widely in regard to these matters and which will, therefore, not be particularly objectionable if mixed to some extent with the main crop. On the other hand, it is a risky business to continue the use of seed which is not at least relatively pure. In the first place, most districts are particularly adapted to certain varieties, which varieties, one with another, are likely to yield better returns than are others. To allow an admixture of varieties which are of a lower order is to run the risk of reducing the value of the crop.

Even ripening in a crop of grain is something which practical men recognize to be a matter of very considerable importance. When seed contains a mixture of other varieties which do not mature in the same length of time as the main crop, there is liable to be a lack of uniformity in ripeness of the crop harvested.

In the case of wheat grown for milling purposes, purity of variety is particularly important, as in this case uniformity of ripening has a direct bearing upon the commercial grade. Thus where there is a difference of even a few days in the date of maturity of different types may be sufficiently prominent in the sample to cause a reduction of at least one grade. The practical importance of purity of variety is recognized to be much more widely recognized than it once was, although there is still plenty of evidence that it does not receive the attention that it should, by a considerable percentage of grain growers. Absolute purity, of course, is difficult to maintain on an extensive scale, but if an honest effort be made to use seed which is known to be at least relatively pure very considerable losses may be avoided.—Experimenta! Farm Notes.

Pay—"Is he one of the landed aristocracy?" Freda—"Not yet—but Maisie's doing her best."

FARM NOTES

FATTENING RABBITS
Rabbits, like poultry, should not be marketed as meat until they have been fattened, a process that takes from 20 to 30 days. Fattening should be begun at the age of six months, and for this purpose the rabbits should be placed in small, narrow hutch, in a quiet place, without too much light. In a Dominion Department of Agriculture bulletin on rabbits the following ration is recommended. During the first few days of fattening they should be fed largely on green alfalfa, if available, good soft hay and roots. The green feed should be gradually diminished and replaced by such feeds as mashed, boiled potatoes, mixed with bran, barley meal, or corn meal, or stale bread soaked in milk, with an occasional carrot or stick of celery. Feeding should be done three times a day, the noon meal being the lightest and the evening one the heaviest. The noon meal should consist of those elements that excite and whet the appetite. A few feeds of oats should be given the last few days before killing. The root feeds must be served clean without dirt or root hairs adhering, and they should be fed whole, never chopped.

CIRCLE EGG MARKETING
The farming district surrounding Campbellford, Northumberland County, Ontario, provides an excellent example of the value of co-operation. The marketing of eggs on a circle basis began many years ago and had the good effect of inducing the farmers to work together in the marketing of one common product. After a few years growth of membership ceased and interest fell away and, it was largely through the influence of the good work of Mr. F. H. Buker, district poultry promoter of the federal government, that a re-organization was brought about and a new manager, with good business ability and possessing fine salesmanship, was appointed. That was four years ago when the membership was but 13 in all. The success of this system of marketing soon attracted additional members, who, on receiving the benefits of selling on grade, began to enlarge their flocks and take better care of their birds and deliver their eggs with increasing promptness and care. Farmers now marketing through the Circle number 150, who last year made a gross turnover of nearly \$20,000 in eggs. The growth of this Circle has gone on in a quiet way without canvassing for membership. The system of handling eggs has been improved from time to time. Recently a new style of small egg crates has been introduced for use in automobiles. These are designed to avoid breakage during transit, which had hitherto caused annoyance by soiling the cushions and mats of motor cars. The Circle owned and operated by the producer themselves, who are proud of their system and always ready to have its methods made known to adjoining neighborhoods who are interested in the poultry industry.

IMPORTANCE OF PURITY OF VARIETY
The importance of using seed which is pure as to variety is measured to a considerable extent by the purpose for which the resulting crop is intended. If the crop in question is to be made for feeding purposes, especially in the home farm, a slight mixture or even a considerable mixture of other kinds or varieties may not be a serious matter so long as these varieties or kinds mature with the main crop and possess a high productivity and quality. These are a number of varieties on the market which do not differ widely in regard to these matters and which will, therefore, not be particularly objectionable if mixed to some extent with the main crop. On the other hand, it is a risky business to continue the use of seed which is not at least relatively pure. In the first place, most districts are particularly adapted to certain varieties, which varieties, one with another, are likely to yield better returns than are others. To allow an admixture of varieties which are of a lower order is to run the risk of reducing the value of the crop.

Even ripening in a crop of grain is something which practical men recognize to be a matter of very considerable importance. When seed contains a mixture of other varieties which do not mature in the same length of time as the main crop, there is liable to be a lack of uniformity in ripeness of the crop harvested.

In the case of wheat grown for milling purposes, purity of variety is particularly important, as in this case uniformity of ripening has a direct bearing upon the commercial grade. Thus where there is a difference of even a few days in the date of maturity of different types may be sufficiently prominent in the sample to cause a reduction of at least one grade. The practical importance of purity of variety is recognized to be much more widely recognized than it once was, although there is still plenty of evidence that it does not receive the attention that it should, by a considerable percentage of grain growers. Absolute purity, of course, is difficult to maintain on an extensive scale, but if an honest effort be made to use seed which is known to be at least relatively pure very considerable losses may be avoided.—Experimenta! Farm Notes.

But there is another still more pertinent exp was the war. The war horses. That was a quality that could not be put 1913 the number of horses was 2,222,000—the highest reached there. When war census was taken by mount Department it dwindled to 2,232,000. year, 1920, motor cars 125. In 1925 they had increased in value to 207 per cent. But in a remarkably rapid development of horses in the war by 245,000 and reached 2,850,000.

The reason for this found in the fact that is disappearing rapidly. The French and British are also, the holdings by farmers is to mechanical progress. few acres to grow the next year. The Government its power to encourage ment of stud farming, ported as well as varieties.

Ladies First
They were playing in some and Percy Plunk much off color. It was before the war of his before a particularly he compelled to indulge in it.

"Sorry, Susie," he said girl. "I didn't mean to give me for swearing like you."

"That's all right," the maiden sweetly, "you did."

Buy Father—"First, time's short. Secondly, want. Thirdly, he's thrift son—"Firstly, I do I will. Thirdly, I am."

The lightning plays with And though I love to I do not think that I w To have it play with

Bastow—"You're a They tell me you're n times as much money as year." Bristowe (wears) but my women folk would



A CHARMING NEW FROCK.

This little frock is a style that will appeal at once to the woman who enjoys making dainty clothes for her small daughter. There are tucks at the front and back of each shoulder, a round neck, and short kimono sleeves, while the front set-in panel is gathered at the top and may be effectively trimmed with ribbon or bands of contrasting material. No. 1580 is in sizes 1, 2, 4 and 6 years. Size 2 requires 1 7/8 yards 27-inch, or 1 3/4 yards 36-inch material and 1 3/4 yards 1 1/2-inch ribbon for trimming. View A. Price 20 cents the pattern.

Home sewing brings nice clothes within the reach of all, and to follow the mode is delightful when it can be done so easily and economically by following the styles pictured in our new Fashion Book. A chart accompanying each pattern shows the material as it appears when cut out. Every detail is explained so that the inexperienced sewer can make without difficulty a attractive dress. Price of the book 10 cents the copy.

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

MUTT AND JEFF—By Bud Fisher.

