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A New Dairy Pail at a Popular Price

See the new SMP Dairy Pail next time you are in town. They are made of special quality, high finished tin, have large dairy pail ears, riveted with large rivets, soldered flush. 100% sanitary. Cut out this advertisement. Show it to your regular dealer. He has our authority to give you a special low price on a pair of these fine pails.

SMP DAIRY PAILS

Head Wraps for Dressed Birds.

When poultry is to be marketed dressed but undrawn, as is quite often the case with small lots of broilers and surplus fowls, the heads should always be wrapped. The paper wrap makes the birds much more attractive to the purchaser since the unwrapped heads, even thoroughly cleaned, are always more or less unsightly.

The best practice is to use a special wrapper cut from parchment paper seven inches wide. One end of the wrapper is square and the other diagonal. The short edge is usually just under nine inches in length and the top or long edge measures about fifteen inches.

Wrapping is usually done with the bird lying on a shelf so that its head hangs over the edge toward the operator. The wrapping process may be described somewhat as follows:

Lay the wrapper across the head with the long edge toward the body, and crossing the neck at a point about two-thirds of the distance from the head to the shoulder. The square end should be about two inches to the left of the neck.

Tuck the left end under the neck with the left hand and hold the wrapper firmly, wrapping the right end under and around the neck. Keep the long edge tight so that it will form the apex of the paper cone.

When the entire paper is on, the diagonal end should just fit the sides to make a smooth open end to the cone. Tuck these edges in so that they completely enclose the head of the bird. Then flatten the cone.

If it has been held tightly during the wrapping process it should be so secure that one may lift the bird by means of the wrap without its coming loose.

The Rat Problem.

To kill rats, one of my neighbors tried this stunt: His barn sat low on the ground, which gave the rats a good chance to gnaw holes into the bins, through which the wheat would run out. He took one of his big barn doors, swept the floor and sprinkled it with freshly ground meal; then he placed the door over this meal and raised one end of the door about two feet, placing a stick under it to hold it up, and he then tied a rope to the stick, ate that evening, he gave the rope a pull, which jerked the stick out of place, thus letting the door drop. In the morning he found dozens of rats and mice dead. He kept this up until he killed practically all or drove them away. C. A. C.

SIX-LEGGED AIRPLANES

Summer Boarders Who Always Eat But Never Pay.

BY WOODS HUTCHINSON, M.D.

Early to bed and early to rise, There is a reason—the answer is—flies!

So sings the poet, Spoopenduyk, of Potterkill. No danger of oversleeping on sunny morning in the good old summer time with the flies right on the job from earliest daylight. You've got to get up or go mad.

Of all the minor plagues and pests that madden but never kill, flies are the worst, with mosquitoes a close second and five-finger exercises, kicking cows and dishwashing left at the post.

How can you keep a cool head, when your face is a fly pasture, your forehead a dancing floor, the backs of your hands a drill ground and the top of your bald head a skating rink? While every inch of spare surface in between is alive and crawling with tickly, sticky, filthy feet.

The best little mixer in the wide world is *Musca domestica*. Nothing stuck up or fussy about his manners right at home and friendly everywhere, slaps everybody on the back and puts his feet—all six of 'em—up on the table at once.

Age before we'd even seen a bacillus, or would have known one if we met it in the street, we loved, cherished and protected the birds of our garden and orchard and woodland as our best friends.

RELENTLESS ENEMIES.

They have been our staunchest allies in the eternal war against bugs of all sorts, from the wifeworm to the tapeworm, from the coddling moth of apples to the liver fluke.

The fly is a most undesirable immigrant and hard citizen generally, the only question is, how can we deport him?

Fortunately the answer is easy: Traps for the living, abortions for the unborn. Poison the adults, prevent the larvae from hatching. We can attack them from both ends, open fire on flank, front and rear.

Since they are, as their second name implies, strictly domestic animals, pensioners on our bounty, absolutely dependent upon us for support, born in our filth, fed on our garbage, raised by hand, all we have to do is to withdraw our support, stop the issue of rations and the bottom drops completely out from under them. They soon cease to exist.

They are the reincarnation of our own careless, dirty, lazy habits, and a fly in a house to-day is as disgraceful as a bedbug. Flies, like curses, come home to roost.

The spring is the very best time of the year to begin our fly drive, and the first move is to swat tirelessly and relentlessly every last year's buzz plane as he comes out of the basement or cellar, silo or workshop, or under the barn floor, where he has been hibernating in cold storage all winter—usually on the sides of the floor beams.

SWATTING TIME.

This is the only time of the year that swatting does any good; at any other season a swatter is simply a confession of failure.

No modern farmer can claim to be cleanly and up-to-date until he has walled up and laid down in concrete, rat proof, flea proof and lice proof, that hatchery of diseases and den of vermin—the "cave" under the barn and outhouse floors.

This is the age of concrete, and all cellars, basements, barns and stables, milking floors, silos, sheds, granaries, corncribs, henhouses, pig pens and farm buildings of every sort should be floored with it. It is cheap, clean, washable, durable, healthful, fireproof, germ proof.

We don't care to "keep the pig in the parlor," but we can keep him in a parlor of smooth concrete, with a raised sleeping platform, porcelain or enameled drinking trough, feeding trough and bath, all stuccoed down with a hose through a central grating into a drain.

And the pig will enjoy it and profit by it as much as we will and be practically safe against hog cholera and all other filth diseases.

Just as soon as the ground is in condition for us to get out to the land, haul out all the winter's pile of manure and spread it over the fields; and thus both break up the breeding places of the fly and kill any of his eggs or larvae which may have weathered the winter in the manure.

Don't forget to scrape and sweep out all corners and to rake out everything in reach from under the barn or stables.

Also it is a pious idea, at the same time, to clean up thoroughly under the porch and under the house, for flies can breed only in filth, garbage piles, refuse heaps, piles of sweepings and dirt of all sorts.

The same whirlwind of cleaning should be carried by the womenfolk through the house itself, with an eye to the remains of the winter vegetables and fruits in the cellar, the heaps of old clothes and rag bags in closets and under the stairs and the piles of trash up in the attic.

The fly is particular about his nurseries. The only manure he really loves is horse manure, because it gives just the precise combination of food, moisture, warmth and air which his larva need.

Cow manure, though rich, moist and warm enough is too wet for them to breathe in; it literally smothers them.

Pig manure is too hard and solid and has no hay or straw chewed into it to make the loose, soft, airy spongy which is needed.

Poultry droppings have the same fast defect.

So that we may concentrate almost entirely upon the back door of the stable!

Far and away the best, cleanest and cheapest method is to take advantage of the fact that fly eggs take about three weeks to develop—first as larvae or maggots, then chrysalis, then full-blown flies—and break up the nest and raid the joint every two weeks or less.

The simplest and easiest way to do this is to keep a wagon standing at the back door, scooping out the earth if necessary so as to bring the top of the box about level with the stable floor.

Then shovel and sweep all manure into it daily, and every week or two weeks, according to quantity, hitch on a horse and haul it out on to the fields, if practicable. If not, pile in an open shed, five hundred yards or more away from the house, which will maroon all the flies which may hatch a safe distance away, for few flies travel more than three hundred yards away from where they are hatched.

If this is not practicable, the next best thing is to lay down a concrete platform with a foot-high wall all round it.

Pile your manure in the centre of this, and then by means of a hose from a hydrant, or series of troughs from a pump, keep the shallow tank constantly full of water. At the same time soaking the manure and beating it down solid, so that no maggot can breathe in it.

Should these methods fail, if you are unlucky enough to have mossback neighbors who offer flies every inducement and all the comforts of a home, you may as a last resort build fly traps of various designs, which when baited with fish heads and entrails will make a considerable hole in the bearily buzzing swarms.

But before you come down to traps, send for your county or village health officer and have him put a "shot" of common sense into your shiftless neighbor.

For we must neglect nothing in the war against these six-legged airplanes with their bombs of deadly disease germs.

Recipes for Rhubarb.

Rhubarb and fig preserve requires six pounds of rhubarb, cut in small pieces; three lemons, juice and grated rind; one pound of figs, minced; four pounds of sugar. Combine the rhubarb, figs, and sugar, and allow the mixture to stand overnight. Then add the juice and rind of the lemons and cook the mixture slowly until it is thick, turn it into glasses, and when it is set, cover the preserve with paraffin.

For rhubarb puffs use one cupful of flour, one teaspoonful of baking powder, one-fourth teaspoonful of salt, one-fourth cupful of sugar, one-half cupful of milk, one tablespoonful of melted butter, one egg (beaten), rhubarb sauce. Combine all the ingredients, except the rhubarb, in the order given, and beat the mixture until it is smooth. Grease individual molds or cups, and into each put three tablespoonfuls of rhubarb sauce and then one tablespoonful of the batter. Steam the puffs for 20 minutes, and serve them warm with cream and sugar or with foaming sauce.

Make foaming sauce with two-thirds of a cupful of rhubarb juice, one cupful of sugar, whites of two eggs. Boil the sugar and the juice until the syrup threads, pour it over the well-beaten whites of the eggs, and beat the mixture until it is smooth and thick. Serve the sauce cold. Cherries, strawberries, raspberries, peaches or apples or other fruits can be used in place of the rhubarb.

Rhubarb pudding makes a pleasant change from the usual run of puddings. It requires one pint of rhubarb sauce, one pint of bread crumbs, one-third cupful of melted butter. Mix the butter with the crumbs. Arrange the rhubarb and the crumbs in alternate layers, having a layer of crumbs on top. Sift cinnamon and nutmeg over the top, and then bake the pudding in a moderate oven until it is brown.

Rhubarb conserve is made with: Two cupfuls of rhubarb, cut fine; two cupfuls of sugar; one orange, juice and grated rind; one lemon juice and grated rind; one-half cupful of blanched almonds, cut in small pieces. Combine all the ingredients, except the nuts, heat the mixture until the sugar is dissolved, then boil it rapidly until it is clear. Add the nuts, pour the conserve into glasses and seal with paraffin.

Baked rhubarb: Cut the rhubarb into small pieces. In a glass or china baking-dish place a layer of rhubarb, sprinkle it generously with sugar, and alternate in this way until the dish is filled. Sprinkle sugar over the top, add small pieces of butter and grated lemon rind or cinnamon. Bake slowly until it is well done. Long, slow baking gives rhubarb a rich red color.

Sterility rarely affects a hen that is healthy and properly fed.

Table poultry should be suitably fat, but not overfat.

Gradual Increase in Dairy Production

The total dairy production in Canada during 1924 showed increases in keeping with the gradual upward trend which has been in progress for a number of years. From year to year there have been fluctuations in the relative amounts of the different products manufactured, due to variations in market values of these commodities, but on the whole the steady increase has been maintained. Naturally milk, to a certain extent, goes into that line of manufacturing most profitable to producers.

A preliminary report of cheese and butter production during 1924 compiled by the Dairy and Cold Storage Branch, Dominion Dept. of Agriculture, shows cheese production during that year to have been 180,245,131 pounds as compared with 151,624,376 pounds during 1923, a decrease of less than one per cent. This slight falling off was due to decreases in the provinces of Quebec and Alberta, all the other provinces showing increases.

With reference to creamery butter, the preliminary report shows the 1924 production to have been 182,161,347 pounds as compared with 162,834,608 pounds in 1923, an increase of 11.2 per cent. All the provinces with the exception of New Brunswick had increased outputs. The greatest rate of increase was in the Prairie Provinces, Saskatchewan coming first with a 25 per cent. increase; Alberta second with 20.3 per cent., and Manitoba third with 17.7 per cent. Nova Scotia had 15.3 per cent. rise and Quebec 10.7 per cent. No report is yet available as to production of condensed and evaporated milk and milk powder.

During 1924 there was an increase in the quantity of fresh milk and cream exported as compared with 1923. In the last calendar year exports of fresh milk amounted to 2,896,279 gallons as compared with 2,132,765 gallons in the previous year. Shipments of cream out of Canada during 1924 totalled 3,258,822 gallons as compared with 2,663,747 gallons in 1923. Exports of condensed and evaporated milk during the calendar year—just closed—were 40,250,600 pounds as against 41,022,200 pounds in 1923, a decrease of 2.1 per cent. Milk powder exports reached 7,264,947 pounds in 1924 as compared with 4,975,838 pounds in the previous year.

THE GO OF THE EGO.

The pouter pigeon puffs himself up considerably before his lady love to make an impression, but when she isn't present he is his normal deflated self.

So it is with man. There are many human pouter pigeons whose ego is considerably inflated when an impression is to be made. But when the ego, or the self, becomes deflated there is nothing left. The strutters have to put on a good front because there usually is nothing back of the front.

Likewise we sometimes find publications that strut that often refer to the militant way in which they fight for the good cause, and they take sufficient credit unto themselves. But really they are as would-be warriors who with pen and ink fight valiantly for public attention, not for the cause.

One shrewd business man said that whenever he heard someone spouting about himself, he always discounted the person about fifty per cent. It is a fundamental truth that tongue gymnastics, or pen flourishes, are liabilities to real worthy deeds, for the deeds themselves without accessories are the best possible advertisements that can be devised.

JUST TAKING PAINS.

The other day, for full three hours, a little seven-year-old girl devoted herself unceasingly to the task of making a new dress for her favorite doll. In fashioning this dress, no amount of pains was spared; and, for one so young, the results were far beyond what would have been expected.

This matter of taking pains is what has put many progressive nations on the map. Taking pains is the very stuff out of which civilization is made. The difference between the bushman and the highest developed European is that the latter has through generations of training skilled himself in giving attention.

In farming, those who lead are likewise men who do not hesitate to give themselves to the limit in the performance of their work. The production of the highest quality of crops and stock, and the building of the best homes require a high degree of loyalty to one's tasks. The great need of agriculture to-day is for men who have the ability and the disposition to take pains.

Weather for Fishing.

"Never go fishing on a perfect day," said an old fisherman, and my observation has proven his advice sound. I have seen people spend a whole day fishing without even a ribble, hoping against hope that ere long fish will begin biting. Remember that fish can only be caught when hungry and moving in search of food. If fish are known to be present and will not bite within a reasonable length of time, they are inactive at that time and further fishing is usually a waste of time. Another attempt in twelve to 24 hours will usually find them active and in a biting mood. C. C.

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A Water-Lily Pond.

I wanted a water-lily pond, but had none; so I bought an old iron bathtub from the junk-dealer, painted it green and set it in one corner of the lawn. I filled it one-third full of garden soil and put in enough water to make mud. About the middle of May, I pressed the water-lily roots firmly into the mud. In about two weeks brownish-pink leaves appeared, and I added water, from time to time, and gently, so as not to disturb the rootlets. Did the plants bloom? They certainly did! The neighbors poked fun at my lily pond at first, but I laughed last.—G. S.

The good layer is a happy, singing, contented hen.

An egg represents one and one-half ounces of concentrated food, according to scientific men.

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