

STACKING STRAW SO IT WILL KEEP

BY WALTER L. PRITCHARD.

There was once a rather small, important-looking man who had his crew all assembled ready to begin thrashing.

"Ahem! Joe, you may stack the straw!" said he to one of the young men standing near.

The other men laughed, for it wasn't Joe's place to stack the straw. Joe looked serious and began to grumble.

"Ahem!" (this was a favorite expression). "Joe, you may go home if you don't want to do what I bid ye."

Joe went home. There were those who said he should have stayed and others who said he'd just right. Anyway, it is a well-established custom in this ballistics that every farmer must stack his own straw. It takes a rather good excuse for a man to get out of stacking his straw when thrashing time comes.

Some hired men (these are the ones looking for an excuse to quit work) will even refuse to go into their employers' straw stacks—that is going too far.

Out on the prairies nobody gets in the straw. Straw is plentiful and land is rather cheap, so that a stack can be blown over a half-acre without any great loss.

These stacks with the slanting sides are really nothing more than piles of straw, the kind a rooster will have no difficulty in scaling in order to crow from the top.

But with us straw is valuable. We never have any too much, so the straw is stacked as carefully as possible.

However, on account of the established custom of every man on his own strawstack, we find many stacks built better than others.

THE CAVED-IN TOP.

Some folks just don't know how to build a good strawstack, so I shall give a few rules that I have followed. First of all, never leave a dent in the top of the stack, or there will be some cuss words when you step up on that stack in the middle of the winter to open it up.

A depression in the top of a stack always means a cake of ice, and it's mighty hard to get that loose.

To make a stack that will shed water, the start must be made at the bottom when we build it. A rather small bottom for a stack that will stand in the open without stock around it is desirable, but if the stack is placed in a barnyard (and most of them are placed there) the bottom should be fairly large, because with cows taking a scurry round the bot-

tom of it when the stack is just finished, and with cattle nibbling at it all winter long, a high stack on a small foundation is going to get rather shaky before spring comes, and it may tip over and bury some stock.

When you are in the straw at the bottom of the stack, the separator humming and the dust and straw and roar coming from the end of the blower over your head, there's a temptation to get out of the dirt—to go and linger on the grain-wagons; but to get a good stack you must start right in at the bottom to build it. If the straw is allowed to pile up pyramid fashion, it is hard to get the corners of the stack to hold when you do straighten it out.

TRAMP THE CENTRE.

And as you feel the straw pile growing higher beneath you, you are liable to be starting the stack with the caved-in top unless you keep sharp watch. It is not very easy to walk in the loose straw, and consequently you find yourself going from one end of the stack to the other in one path, pushing the straw out to the edge as you go. As our stack is wide at the bottom, this going around the outside of the stack makes a place down through the centre where we are apt not to walk at all. That is just where we commit the blunder.

Straw that is not tramped settles more than that which is tramped, something to keep constantly in mind. As a general thing the outside of a strawstack settles down well enough for the simple reason that we do not dare go too close to the edge or the side will push out. The centre may appear just as high as the balance of the stack, but if we neglect to walk up and down it as much as we do around nearer the edge, it is going to settle in time.

When you get near the top, fill in the centre just as much as you can, for a stack centre never can get too much. If there is a high wind blowing, it is impossible to put on a very sharp top to the stack. The best that you can do then is to tramp; when you get tired of going to one end of the stack, go to the other; for to pack the straw is the only way to hold it up on the top at all.

On farms where small threshers are used, and the straw is to be sold, the straw can be baled right at the

The Consumer's Interest in Eggs.

Since the producer can hope to realize a maximum profit only to the extent that his product meets with the approval of consumers, it is to the advantage of producers generally to be as familiar as possible with the consumer's viewpoint and the qualities that he demands in eggs.

First of all, the consumer rightly expects to get an edible product at a fair price. He is usually all too well aware of the great changes in the price of eggs which occur from time to time, and of the fact that it is often difficult to obtain eggs of good quality at any price.

He does not always know that there are real causes for some of these conditions, nor does he always know that there exists a great deal of real misinformation as to the facts. Hence we have boycotts and other efforts of a similar nature which often tend to aggravate the situation rather than to help it.

Properly directed, the buying power of consumers can be a powerful factor in the egg marketing system, and can be the force which brings about some needed improvements. Particularly is this true with respect to the matter of quality as found in eggs sold at retail. When the consumer knows the real factors affecting egg quality, and then insists on receiving a strictly high-quality product, the pressure which he exerts on the retailer will be passed on to the trade in general so that improvement is bound to result even though it may come very slowly.

Color Important Factor in Hay.

No. 1 hay must be of good color, color being the principal guide in judging quality for the market. Dealing with this subject Mr. W. R. White, Chief of the Feed Division of the Dominion Seed Branch, remarks that provided there is reasonable freedom from foreign material hay of any particular class that retains the largest percentage of its natural green color grades highest and commands the best price. Conditions as regards maturity, curing, storing, and subsequent damage are all reflected in the color.

Time of cutting and methods of curing are important factors for consideration in the production of hay for market purposes. Hay that has become over-ripe and faded before cutting, or that has been bleached or weathered while curing, has decreased in both palatability and nutritive value.

Mr. White also points out that by raking the hay, and not allowing it to become thoroughly dried in the swath before cocking, as soon after cutting as it is dry on the surface and well wilted, and putting it up in well made cocks where it is allowed to

The Preservation of Eggs.

In 1922 and 1924 a series of experiments were conducted by the Poultry Division of the Dominion Experimental Farms in storing eggs for winter use. In his report for last year Mr. F. C. Elford, Poultry Husbandman, gives the result of these experiments. They covered the new process of preserving eggs known as "Guarantize." The eggs were all stored in June and kept under ordinary cold storage conditions until December. Both before being put in and when taken out of storage, the eggs were graded by a government egg inspector. The "guarantize" process consists of dipping the eggs in a boiling solution of wax and oil. For the experiment two thirty-dozen cases of new laid eggs were used. The contents of one case were treated before being stored and the others were left in their natural state. Tables given in the report, which can be had free on application to the Publications Branch, Ottawa, indicate that there is an advantage in processing eggs for storage purposes. Of the processed eggs: graded as specials and extras last year 93 per cent. were graded as extras when taken out of storage. Of the non-processed, 81 per cent. to graded. In 1923 the difference was not the same, but still a summary of the two years shows in favor of the processed.

Cleaning Up the Orchard.

How much time and money is the fruit grower justified in spending to clean out the grass and weeds around the trunks of his orchard trees?

Well, that depends. In sections where apple borers are very troublesome it may be a very important thing to do, since these pests are fond of just such retreats.

From the standpoint of soil conditions for the tree it probably does not make very much difference whether the grass is there or not, since the bulk of feeding roots are much farther from the tree. We can do all the cultivation necessary for the good of the root systems of our trees with any good cultivation implement.

A very practical and important reason for cleaning up about the trunks is to remove fire danger, and where there is any likelihood that fires will occur the job of cleaning up ought to be undertaken no matter what the cost.

As a matter of fact, the most common reason which leads us to polish up the orchard in this way is to make it look "slick," in deference to what the neighbors may think of us, just as we clean up the back yard or polish our shoes. And it isn't a bad reason either on the whole, though we ought not to invest too heavily on this account.

To get bees out of the supers, pabe-escape on each hive late in the afternoon. The supers will be clear of bees in from twelve to twenty-four hours. To place the escape, tip the stock of supers to be removed and slide the escape board underneath. Be sure the springs in the escape are just right—just far enough apart to let the bees pass through. After placing the escape, look closely to see that there are no openings through which robber bees can enter the supers to be removed.

Girls, here is a good hint: A blush may be given to canned pears by a little red vegetable coloring. With a clove for a stem and a lettuce leaf for garnish, pears make an attractive salad.

CLIPSE FASHIONS

Exclusive Patterns



CHARMING PANTIE DRESS.

Every child needs many frocks, and what mother will not want to make one, or even several, with this charming frock as a model. The design is so simple and the dainty printed and colored fabrics in the shops so fascinating, that it is real fun to see what delightful frocks can be evolved with little effort. The front of the printed frock above is cut at the armhole, and the skirt joined to the upper part by several rows of shirring, forming a yoke effect. The collar is one piece and fits comfortably to the neck. The sleeves are long and gathered to a narrow band, and adorable little pockets trim the front. The panties are cut in two pieces only, with elastic run through a casing at the top. Sizes 2, 4 and 6 years. Size 4 years requires 2 1/2 yards of 32-inch, or 2 1/2 yards of 36-inch material. Price 20 cents.

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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., 78 West Adelaide St., Toronto. Patterns sent by return mail.

Attach a chain to the plow-beam and fasten the free end to the end of the doubletree; leave enough slack that the chain will drag in the furrow. This will drag the grass and weeds into the furrow and they will be covered up completely.

Never keep sheep on low marshy land. Hilly land is best. Avoid parasites by changing pastures frequently.

Organic heart disease kills more than twice as many people as does tuberculosis.

CATSUPS FLAVORED WITH FRUITS, BERRIES, NUTS AND VEGETABLES

Relishes for the Salad Bowl and Cold Meat Platter; Give Zest When Blended With Sandwich Mixtures.

Catsup may mean to you the pungent, spicy red mixture sold in bottles at the grocers. Or it may recall fragrant mornings when the summer sun beats down on a hot garden, where dead-ripe tomatoes hung heavy to bursting. Later they were destined to glow in the picking basket, then swim coolly in a great tub of water and then begin a spicy mode of living in the catsup kettle, slowly stirred, while a thousand odors of Araby mounted heavenward.

Catsup in England means a relish or sauce of which the juice of salted spiced mushrooms is the chief ingredient. In other parts of the world, notably France, various fruits and vegetables, green walnuts, oysters and other shellfish are pulped and pureed and blended to smoothness. But English, French or American, its varieties have grown and their uses have been extended in many directions—for the cold meat accompaniment, as an ingredient in salad dressing, as a blending sauce for sandwich mixtures, for blending in gelatine salads, for hors d'oeuvres and canapés, for serving with fish, for spicing the bland baked bean and spaghetti and macaroni dishes and other places where a bit of dash is needed. Make them and have them ready on condiment shelf and in the ice box.

GOOSEBERRY CATSUP.

Scald, wash and put through a colander nine pounds of ripe fruit. Add five pounds of sugar, three tablespoons of cinnamon and half a tablespoon each of cloves and allspice. Boil twenty minutes and add a quart of cold vinegar, bottle and seal at once.

CURRENT CATSUP.

Cook together until thick six quarts of currants and five pounds of sugar; add a quart of vinegar, half an ounce of white pepper, one tablespoon of salt, three tablespoons of cinnamon, two tablespoons of allspice and one tablespoon of nutmeg. Boil twenty minutes, bottle and seal.

APPLE CATSUP.

To twelve sour apples—pared, cored and quartered—add water enough to cover and simmer until soft and the water nearly evaporated. Rub through a sieve, and to each quart of pulp add a couple of cups of vinegar, two grated onions, a cup of sugar, a tablespoonful

of salt, two teaspoons of cinnamon and a teaspoon each of mustard and cloves. Boil up and then let simmer for an hour. Bottle and seal.

GRAPE CATSUP.

Boll five pounds of grapes, strain and add two cups of vinegar, two and a half pounds of sugar and a teaspoon each of ground cloves, allspice and cinnamon. Cook slowly for two hours and bottle and seal.

LEMON CATSUP.

To the grated rind of four lemons add a tablespoon of grated horseradish, mix well and add the juice of the lemons, two teaspoons each of celery seed and white mustard, a few cloves and blades of mace and a pinch of red pepper. Boll a half hour and bottle.

WALNUT CATSUP.

(For next fall.)

When walnuts are green and soft grind them or pound in an earthen mortar, then turn into a stone jar, sprinkle with salt and cover with vinegar. Let them stand a week, straining each day, then strain through a coarse cloth. Add to every gallon of liquid one ounce each of ginger, peppercorns, celery seed, mace, whole cloves and half a nutmeg broken up; also half a tablespoon of cayenne pepper and a clove of garlic, or a teaspoon of onion juice. Boll slowly until reduced about one-half, strain and bottle when cold.

CUCUMBER CATSUP.

Peel and chop three dozen cucumbers and half as many onions. Add one cup of mustard seed, a quarter of a cup of black pepper and one ounce each of cloves and allspice. Mix well and cover with vinegar, then heat through, but do not boil. Put into wide-mouthed bottles and seal.

MUSHROOM CATSUP.

Wipe, but do not wash, fresh mushrooms, put in layers in an earthen dish, sprinkling each layer with salt. Cover with a damp cloth of several thicknesses and let stand in a warm place thirty-six hours, then wash and strain. To each quart of juice add one ounce of peppercorns. Boil thirty minutes; then add one ounce each of whole cloves and allspice, half an ounce of ginger root and one half of mace. Simmer fifteen minutes. When cold strain and bottle, sealing well.

Are Parents People?

This peculiar question was suggested by a movie billboard. We don't know what the movie was, but the question is a legitimate one, one which exists in many young minds.

To young folks, parents are different. They act differently to them than other people do. Other people would not think for one minute to boss them around, telling them to wash their faces or behind the ears, as parents do. Other folks don't tell young people when to go to bed and when to get up, and all such things.

Perhaps one reason why this question arises in the minds of young folks is that often parents maintain too much the governing attitude of mind toward their children. Unconsciously they impress upon the child the superiority of parenthood instead of showing the palship of parents and children.

It seems to us the parents should be the guides of the children, not their overlords. They should get back of the young folks and say, "now you go ahead and I will tell you when you are going wrong"; instead of being over them and dictating their actions.

We read of one well-known man whose son always called him "John" instead of father or dad. This is unusual, but it showed a good trait in this man, in that he was always on the same level with his boy. Are parents people, will cease to be a question when parents and children become pals.

The farm family is a stronger unit than that of the city because there is a common interest and a working-together on the farm. So, we feel that

fortunate indeed is the child in the firm family where comradeship is the prevailing spirit. There is a sort of family pride and unity wherever that spirit exists. If you haven't a ready try it on your children now and see how it works.

Rainy Day Pastimes.

When children are confined to the house and their most cherished toys fails to arouse interest and games do not appeal, give them a bag of peanuts and let them make a peanut menagerie. They will also need some pins, toothpicks, a few feathers and bits of paper and paste.

Turn the peanuts out on the table and select the odd shapes. A pig is easy, with the fat little peanut for body. Use four toothpicks or pins for legs, two bits of paper for ears—turned down—and a little piece of string for a tail. Mark the eyes with ink. Another nut with longer ears—standing up—makes a cunning bunny. A larger one with a long toothpick trunk and big ears represents an elephant. Another odd shape may suggest a bird. Add a bit of feathers for tail and wings, a bit of toothpick for bill and make eyes with ink.

Each animal may be mounted so that it will stand better. Cut squares of cardboard and use pins for legs of animals, first running them through the cardboard.

Speed in Handling.

An egg can never be any better in quality than when first laid. On the contrary it will inevitably deteriorate if held for any length of time. Since most of the eggs are produced hundreds of miles from the great centres of consumption the time factor cannot be eliminated.

Hence it is very important that the who's marketing process be of such a nature as to reduce to the very minimum the deterioration that is bound to occur between the time an egg is laid and the time it reaches the consumer's table.

It can safely be said that the conditions under which an egg has been kept are of vastly more importance than its actual age in determining what its quality will be at any given time after being laid.

In other words, the promptness with which an egg reaches the consumer after being laid is by no means a guaranty of its quality unless it has been handled properly during the intervening time.

Mount Armour situated on the International Boundary between British Columbia and Alaska, lat. 60 deg., long. 139 deg., has an elevation of 3,776 feet. It is named after Hon. Mr. Justice John D. Armour, Chief Justice of the High Court of Ontario, who was one of the original Canadian members of the Alaska Boundary Tribunal in 1903.

A POOL FOR THE BIRDS.

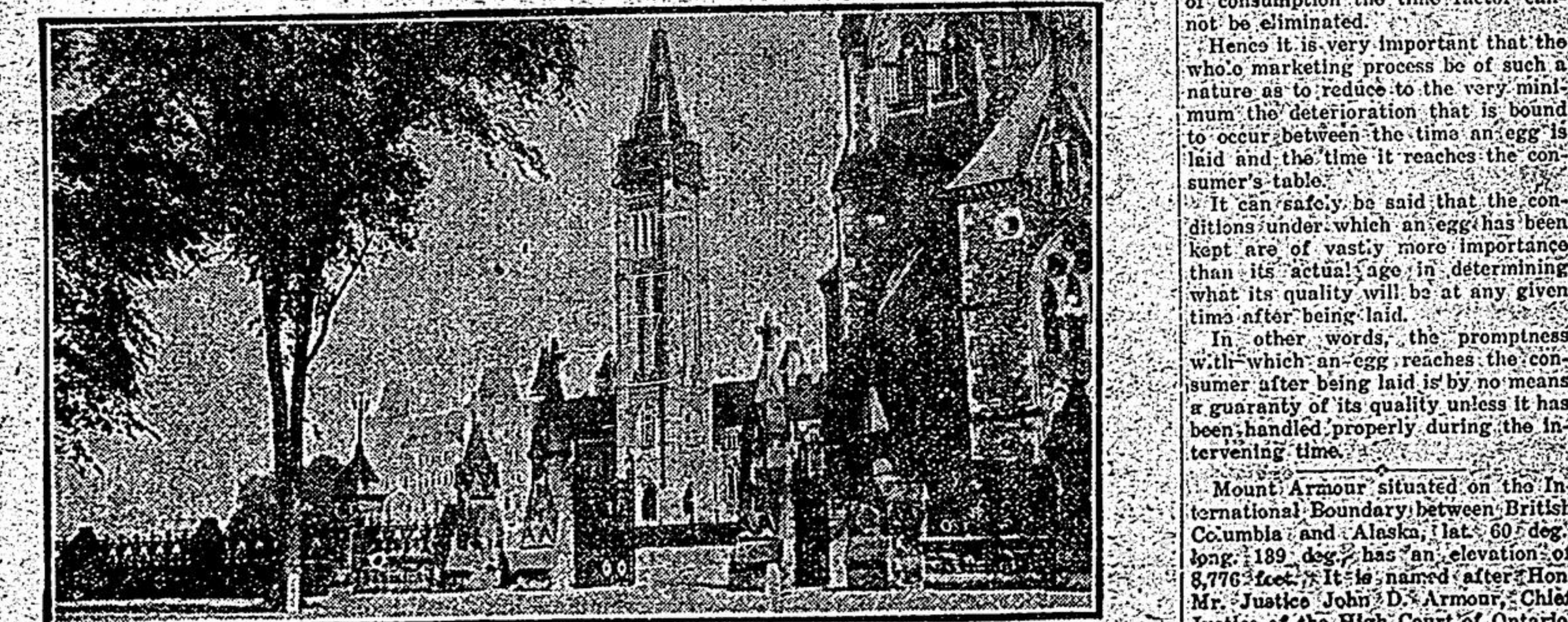
It is a simple matter to make a concrete pool for the use of the birds of your lawn and garden.

A shady spot is best for the pool; birds do not like to bathe in the glare of the sunlight. Scoop out the soil in an elliptical hollow, four feet by three feet six inches, with the sides sloping down in all directions toward the centre. The proper depth for such a bath is four or five inches at the deepest point.

Then mix Portland cement and coarse sand—one part of cement to four parts of sand. Add enough water to give it the consistency of common

mortar. With either your hand or a mason's trowel plaster the surface of the hollow with the mixture, putting in enough to make the depth at the centre about three inches. It is well not to make the sides of the pool too smooth, as the birds are often wary of a slippery footing.

Such a pool does not necessarily require running water. It may be filled once or twice a week with a few pails from the well or cistern. Scrub it once a week with a stiff broom to keep it clean. With a few shrubs and hardy flowers planted about it, it becomes an attractive feature of the garden. F. H.



The memorial tower of the parliament buildings at Ottawa nears completion. It will house one of the two largest bell carillons in the world, the sister set being recently installed in New York. The bells are now being