

POULTRY POOLS OF PRAIRIE PROVINCES

BY M. C. HERNER,
Professor of Poultry Husbandry,
Manitoba Agricultural College.

"Nothing succeeds like success" is a statement that might well be applied to the operation of poultry pools in the prairie provinces of Western Canada. The fact that each of the three provinces now has a well-established poultry pool is sufficient evidence of the popularity of this method of marketing poultry products. Each province has its own particular system of operating the pool; but their objects are all the same, namely, that of securing better prices for the poultry and eggs.

Manitoba probably stands out as the most successful so far in the operation of a poultry pool. The Manitoba Co-operation Marketing Association is a farmers' organization owned, controlled and operated by farmers and farmers' wives. This organization is independent altogether of government control and does not receive any special support from the government.

The association gives three forms of marketing service. The largest in volume is the marketing of dressed poultry, the second is the marketing of eggs, and the third cutting and marketing live hens.

The organization is incorporated and is governed by a board of directors elected from different zones in the province. All the organization work in developing new centres is done by a paid official, who devotes his whole time to the work of the association. The work of giving instruction on fattening and preparing the poultry for market and the grading of the product on marketing days is done by government officials. The association has its own egg-candling stations and its own candlers, but all carload lots of eggs shipped out are inspected by government inspectors. The culling and grading of live hens is also done by the government officials. As to the business end of the association, this is managed entirely by its own officials.

TWO FORMS OF CONTRACTS.

One of the chief features of the Manitoba egg pool in securing volume of eggs and effecting economies in handling is the two forms of contracts they have—one for the producer and the other for the merchant. The co-operation of the merchants in the small towns is a big factor in the success of these pools. All small producers can have their eggs assembled and shipped to the pool in case lots by the merchant, thus reducing the transportation charges considerably. The merchant receives, packs and ships the eggs for them at a charge of one cent per dozen, which comes out of the final payment of each pool. The merchant may also receive and ship eggs from nonmembers, so that through the producers' contracts and through the merchants' contracts it is possible to gather up the eggs produced on almost every farm in a district. The merchant does not handle any of the eggs he handles. All this work is done at the egg stations located at five points in the province.

Under the producer's contract a member may have enough eggs to make up a case of twelve, fifteen or thirty dozen and he can ship direct if he likes, but his lot is included in the merchant's and shipped under the same bill of lading.

Contracts call for delivery of eggs at least once a week, and where possible twice a week. They are usually shipped to the egg station by local freight. The pool operates from May to October and three pools are taken off during the season. The cost of operating the first pool this season was 4.1 cents per dozen, which included overhead and everything. The party signing the contract becomes a shareholder in the organization on payment of one dollar. The contract can be terminated only by giving notice before January first.

It is claimed that this system of marketing eggs is the most efficient in Canada, showing a net gain in dollars to the producers of over 40 per cent over the old system of marketing.

REMARKABLE PROGRESS.

In marketing the dressed poultry the association has made remarkable strides. Here they have their local shipping points and all the members in the district who wish to market their poultry through the pool can do so. After the local organization is completed there is a day set apart for a lecture and demonstration on fattening and preparing poultry for market. The shipping day is set for about three to four weeks later. On that day each member brings in his poultry, has it graded, weighed, packed and loaded on the car. If one local has not sufficient volume, the car is fixed at the next point. Generally all the shipping is done within a period of fourteen days, beginning the last few days in November and ending not later than December fourteenth. The latest date for shipping must be early enough so that the poultry can go to the Eastern markets in time for the holiday trade.

The overhead for shipping through the pool is very low, running not over four cents a pound for everything. Of course, a great deal of help in weighing, packing and loading is voluntary, which is a big factor in keeping down the overhead. Prices are pooled for each grade, but an initial payment of fifteen cents a pound is made for all grades in all cases of poultry.

The marketing of live hens culled from flocks has not been quite as successful as marketing the other

two lines of poultry products. For one thing the difference in prices between marketing through the pool and marketing in the old way is not so big as in eggs and dressed poultry and the farmers are therefore less enthusiastic. To make it more successful requires a great deal more organization work.

A brief survey of the operation of the Manitoba poultry pool shows that from a small start five years ago, the membership of the Co-operative Marketing Association has grown from 715 members in 1922 until, by the time the 1926 operations are completed, the membership will be over 6,000.

From the first of April to the end of June this year the five pools have handled 75 cars of eggs that were received from approximately 1,400 shippers. The value of the egg product for five pools for the three months of April, May and June amounted to \$249,000.

The poultry pool as yet controls only a part of the trade in poultry products. The movement is new and only a limited number of districts are served. The policy of expansion has been to develop old territory to its highest efficiency and then to add new districts only after thorough organization.

Keeping the Pulllets at Home.

Much annoyance is often caused to the poultryman, especially where he keeps the light Mediterranean breeds, by their flight over the fences and escaping from their inclosures or yards. This is especially aggravating if their escape causes them to be a nuisance to neighbors or if by getting their freedom from the yards or ranges they do damage to growing vegetable crops, flowers, and so forth. There is absolutely no excuse for pulllets of any breed flying over their fences, for it is a simple process to clip the wing of each pulllet when placed in their winter quarters. This is done by taking a sharp pair of scissors and cutting off the outer flight feathers on the outer half of the wing when the wing is spread open, cutting the quills from about half an inch from where they enter into the flesh of the wing. Cutting them at this distance will absolutely prevent bleeding; and if the outer flight feathers of one wing are clipped, it will so unbalance the birds when they attempt flight that they will not be able to navigate in the air sufficiently to fly over a five-foot fence. Clipping the wings in this way not only keeps the birds at home but makes them much more gentle and peaceful. It has the further advantage of discouraging them from flight, which does not allow them to develop the flying habit. One clipping of the wing as outlined will last until the birds molt the following summer and fall, at which time it is rarely necessary to clip them again, for on account of the fact that they have not developed the habit of flight they bear confinement with little uneasiness and with little effort to escape. The building of an expensive fence is not necessary even with such birds as Leghorns, because when the wings are properly clipped a five-foot fence will turn them.

Fall Feeding for Dairy Cows.

My father has always told me that August and September are the hardest months in which to maintain production in cows. The figures that I have from two extended sources show that this is true. On certain institution farms a large number of cows are milked and they are bred so that about the same number of cows drop their calves each month. Yet it seems impossible to keep the milk production uniform through the year. There is a decided slump during the summer and early fall months. The cows then recover as the late fall comes on and they go into winter quarters. It seems to take about two months, October and November, to get the cows going at a good gait again.

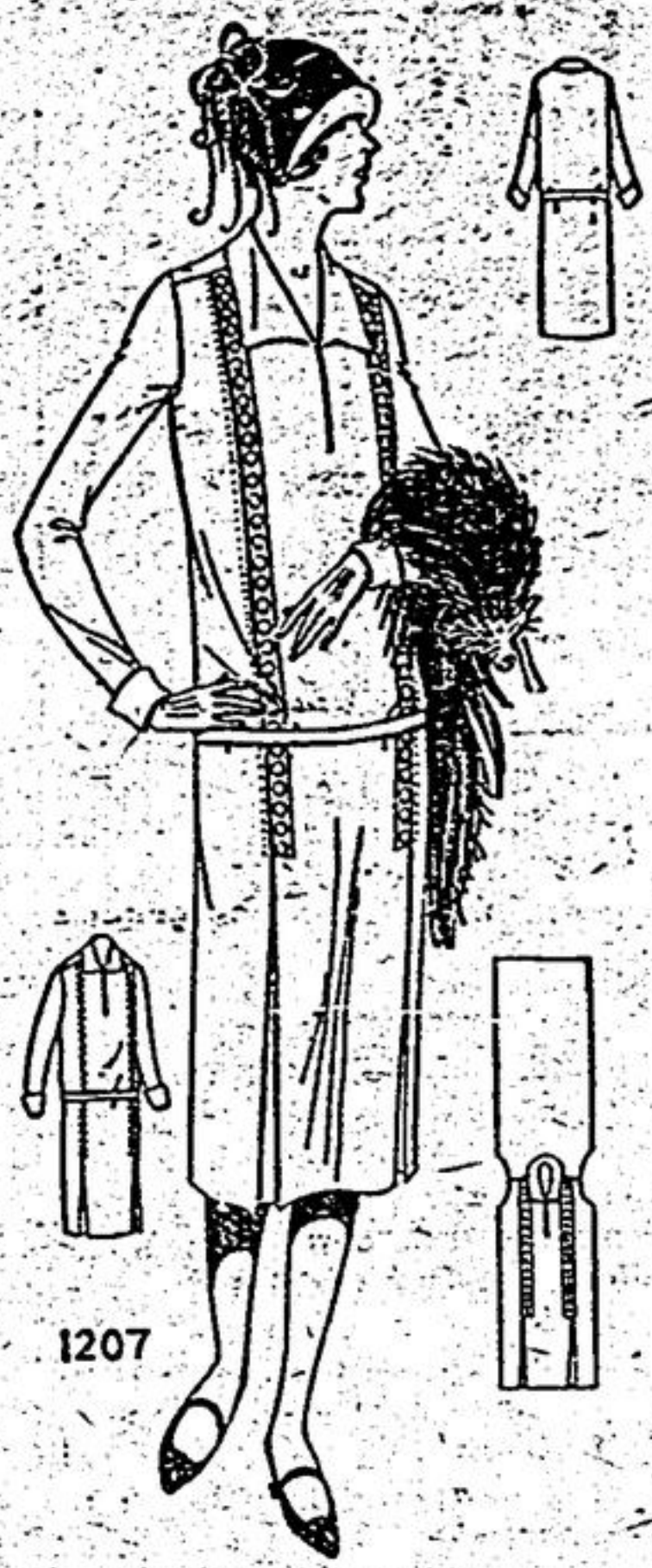
The figures from the Dairymen's League records of the milk delivered at plants daily throughout the year show the same thing. The production drops rapidly from June on, until it is lowest in November. In this case the figures are influenced more by the greater number of spring-freshening cows, but the trend during the summer is down just the same.

The period when the best price for milk prevails generally is during November, December and January. Therefore, good feeding is advisable during September if the cows are to go into the barn in good flesh and give a good account in the winter.

I think we do not realize how little there is in pastures in September and how much like poor hay that little is. September pastures can easily be supplemented with green corn and second-growth legumes. A good grain mixture should also be fed. I suggest the following as an example: Three hundred pounds of wheat bran, 200 pounds of corn meal or hominy, 300 pounds of green feed and 200 pounds of linseed or cottonseed oil meal.—E. S. S.

Nearly every business that blows up has been founded by a booster and conducted by booster methods. A good business institution gets all the boosting it needs from the men who built it up, and from citizens envious of its success.

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TO CRATE FATTEN.

- (1) Choose cockers of quick growing, early feathering, rapid maturing strains. These, if select, vigorous stock, will fatten readily.
- (2) Starve birds for 12 hours before beginning the fattening ration.
- (3) Feed at regular intervals, and start light, gradually increasing, taking four or five days to bring the birds to full feed. Remove surplus feed after each feeding and keep the feed trough clean.
- (4) Feed for 10 to 14 days, and be careful not to overfeed; allow the birds 20 minutes and then take any remaining feed away. Three feeds each day, give best results.
- (5) Starve 12 hours before killing. Sell direct to city customers. Do not ship alive.

RATIONS FOR CRATE FEEDING.

- (1) Mash mixture containing 60 pounds of ground corn; 40 pounds flour middlings with either skim milk or buttermilk to such a consistency that it will pour readily from the pail into the trough.
- (2) Ground corn, wheat middlings, sifted ground oats, equal parts of each by weight. Mixed to a thin batter with skim or buttermilk.
- (3) Ground corn 2 parts, wheat middlings 2 parts, sifted ground oats 1 part. Mixed with skim or buttermilk. Using 1 pound of the grain mixture to 2 pounds of milk.

No. 3 is being used at the O. A. C. Poultry Department.

A Cow I Didn't Buy.

I bid from \$175 to \$191 on dollar bids and let the other fellow have a registered Jersey the first year I farmed for myself. She gave 22 pounds a day after fresh ten months. I knew the cow, as I'd tested where she stayed. But I got cold feet at \$191 and quit. She dropped a heifer calf in three months that was sold three months later for \$75. Quitting at \$191 was one of my biggest cow mistakes.—E. R.

Coal oil makes a good substitute for silver polish. Dip a soft cloth into the kerosene and rub over the silver. The odor of the oil can be removed with soap and hot water.

S.S. LESSON

September 19. Obedience to Law (Temperance Lesson). Lev. Ch. 26. Golden Text—Do not drink wines nor strong drink, thou, nor thy sons with thee.—Lev. 10: 9.

ANALYSIS.

- I. LAWS REGARDING IMAGE WORSHIP AND SABBATH-KEEPING, 1-2.
- II. PROMISES AND WARNINGS, 3-39.
- III. FORGIVENESS FOR THOSE WHO REPENT, 40-46.

INTRODUCTION—The book of Leviticus is made up almost entirely of laws, most of them governing the practices and institutions of religion, but some also having to do with ordinary social and family relations. The book is clearly in two parts (1) chs. 1 to 16, and 27, and (2) chs. 17-26. The second part seems to have been originally an independent code of laws beginning like the code in Exodus 20:22-23, and like that in Deuteronomy, chs. 12 to 28, with the place and proper order of the sanctuary, and ending also like them with exhortations to obedience and with promises and warnings (compare Exod. ch. 23:20-33; Lev., ch. 26, and Deut., chs. 27-28). The central idea of this collection of laws is holiness, so that it has been called by some modern scholars the Holiness Code, or Law of Holiness. See, for example, ch. 19:2; ch. 20:7, 26; etc. The source and supreme example of holiness is Jehovah himself, and the law requires that the people shall be like him, holy as he is holy, belonging to him and separate from all others, bearing his mark, and acknowledging no other God.

I. LAWS REGARDING IMAGE WORSHIP AND SABBATH-KEEPING, 1-2.

vs. 1, 2. *No idols or graven image.* With the use of images as representations of deity went very low conceptions of the character of God, and, consequently, low moral ideals and customs. Both law and prophecy set themselves against idolatry and image-worship of every kind. See Exod. 20:4-5; Deut. 5:8-9; Jer. 10:1-16.

With equal emphasis, the law enjoins respect for the holy day and the holy place, the Sabbath and the sanctuary.

II. PROMISES AND WARNINGS, 3-39.

With this and the following passage should be compared Exod. 23:20-33, and Deut. 28. The language and thought are closely similar to passages in the prophecies of Jeremiah and Ezekiel, and it is possible that this Law of Holiness took its final form in the period of those prophets, toward the end of the kingdom of Judah.

"If ye walk in my statutes, and keep my commandments, and do them. Vs. 1-13 contain the promised blessings of obedience, fruitful seasons and abundant harvests, peace and security both from enemies and wild beasts. Jehovah will get his dwelling place among them and will look upon them with favor and not with abhorrence. He will renew his ancient covenant with them and he promises: 'I will work among you, and will be your God, and ye shall be my people.' The deliverance from Egypt is recalled, and how Jehovah had 'broken the bands' of their yoke of bondage, and made them 'go upright' as free men. This became the guarantee and assurance of deliverance in every subsequent time of trouble.

Verse 10 should be rendered, as Moffat: 'You shall eat what has been stored for long, you shall have to clear out the old to make room for new supplies.'

"But if ye will not hearken." The penalties of disobedience are set forth at great length. In vs. 14-20 they are plague and consuming sickness, and defeat at the hands of their enemies, and unfruitfulness of the land, and these are to be increased if they continue disobedient to the laws of their God (v. 21). The purpose of these dreadful calamities is to bring the people to repentance and to reformation of life (18, 23, 27). They were fulfilled to the letter in the downfall of the kingdom of Israel and the dispersion and captivity of her people in 722 B.C. (see 2 Kgs., ch. 17), in the invasion of Judah by the armies of Sennacherib and the carrying off of a multitude of captives in the reign of Hezekiah (2 Kings, ch. 18:13), and, worst of all, in the fall of Jerusalem and deportation of many captives to Babylon in 597 and 586 (2 Kgs., ch. 25 and 26).

III. FORGIVENESS FOR THOSE WHO REPENT, 40-46.

"If they shall confess." There is some hope of better things for those who acknowledge and confess the wrong which they and their fathers have done. If they are 'humbled,' and they then accept of the punishment of their iniquity, then the Lord will remember his ancient covenant with his people, and will forgive and restore. The Lord "will not cast them away," nor "destroy them utterly." (compare Deut. 4:31 and 2 Kgs. 13:23).

The fact should be frankly recognized, in the discussion of this lesson, that such promises and such threatenings as this chapter contains are not always immediately fulfilled. The law-abiding citizen does not always prosper in material things. His conscientious observance of the law may stand in the way of his material advantage. He may lose rather than gain in worldly wealth by doing what is right. This fact is clearly present to the minds of some Old Testament writers (Jer. 15:18; Ps. 73; Malachi 3:14-15) and sometimes constituted a serious and perplexing problem of faith, as in the book of Job. In the long run, however, it is undoubtedly true that the community or the nation which establishes and steadfastly maintains just laws will prosper both in material things and in the higher wealth of character which a one makes a people great.

Legislation cannot make a poorly managed farm pay dividends, and it cannot make the inefficient farmer a competitor with his more able neighbor across the road.

TEMPTING SCHOOL LUNCHES

BY LELIA MUNSSELL

How to make the school lunch so attractive that the child will eat it in spite of the temptation to play is the mother's problem. With breakfast to get, children to dress and lunches to prepare, the house mother finds the morning rush exhausting.

I have got around the rush by making every possible preparation at night. Lunch baskets are cleaned and aired, paraffin paper and dishes placed ready. The children themselves are taught to attend to this.

Shall you use basket or bucket? Basket always. A tightly closed receptacle causes the flavors of the food to interchange, making everything more or less unattractive. For desserts use glass can with screw top lids. Paraffin paper is cheap. And do have pretty paper napkins.

Sandwiches are the foundation of a school lunch. Don't always use white bread. I have several special breads. Recipes for two of them are given here.

BAKED BROWN BREAD.

Two cups of Graham flour, 2 tablespoonfuls of brown sugar, 1 teaspoonful of salt, 1 cupful of molasses, 1 cupful of sour milk, 1 teaspoonful of soda dissolved in milk, 1 cupful of raisins.

Mix in order given. Bake one hour in a slow oven.

NUT BREAD.

One cup of white flour, 1 cup of Graham sifted with 1/2 cup of sugar and 1/2 teaspoon of salt, 2 teaspoonfuls of baking powder, 1 cup of sweet milk, 1 small egg, 1/2 cup of nuts cut fine.

Mix and let rise in a warm place twenty minutes. Bake in moderate oven.

There are so many nutritious and appetizing fillings. These are some we like:

Salmon. Rub salmon file, add a few chopped pickles as appetizer, and mix to consistency to spread with melted butter.

Olive and cheese. Chop the olives fine, crumble the cheese or grate it and mix with melted butter.

Egg. Cook the eggs hard, chop fine, mix with butter or mayonnaise.

Fruit. Chop or grind fine raisins,

Canned Fruit.

On a day when Winter walks somberly through the street, His gray cloak brushing the walls and windows, I go down into the cellar with lighted candle.

To choose a can of preserves for the evening meal— And suddenly I am in the midst of summer.

Strawberry, raspberry, plum and peach. Blackberry, gooseberry, blueberry, quince. Crabapple, rhubarb and the pale gold of citron.

Catch the candle flame in their dark and sugary depths; Throwing back sunlight and bird song and bee song.

The iridescent flicker of insect wings, Red moons lying low in the meadows, Old gardens, old orchards, old farms, And the tinkle of bells from the upland.

As I pick up a sealer of raspberries And blow off the dust, I can see the tall canes dripping scarlet drops.

Through the green leaf shadows, And a scent of muskrose, mignonette and marigold. Seems to pervade the cellar.

Summer sings softly in the canned fruit. Throughout the coldest days of winter. —Lloyd Roberts.

We Feed Our Cows Roots.

Our cow herd is small, so we built a concrete root cellar to store winter feed. The arch was constructed by the use of some old concrete bridge forms which a neighbor happened to have, and they made an ideal fit for a cellar 9x12 feet. At the time we were building a barn and it was a simple matter to make provision for the root cellar. We just left an opening on the bank side of the concrete wall and there was an ideal place for a cellar. The arch was the most difficult part to construct, but by using a strong mixture of cement, with strong wire reinforcing curved over the top, the arch was strong, durable and waterproof. We placed a large sewer pipe in the middle of the arch, as an opening for dropping cow beets, and we also placed a smaller pipe in the arch about four feet from this for a ventilator.

The root cellar has been an ideal storage place for beets, as well as small quantities of any kind of root crop. To prevent bruising, when dropping the beets from above, sacks of straw are placed below on the concrete floor. The cellar has water connections to a cistern and well and the water entering the barn is controlled by a valve in this place.

This plan of having a root cellar instead of a silo to furnish succulent feed during the fall and winter for a small herd of six cows has saved our buying expensive machinery and has served its purpose, for our cream cheques average between \$50 and \$70 a month from the middle of September to the first of June.—W. F. K.

dates, prunes, figs and nuts, and moisten with the juice of an orange or lemon. In the winter this may be made in quantities.

Meat. Grind cold meat, mix with mayonnaise, a little piccalilli or melted butter.

I always use plenty of butter in sandwiches. There is nothing better for growing children. For further variety I often make a ribbon sandwich, using the same number of slices of white and brown bread, perhaps different kinds of brown bread. Butter all the bread and alternate the white and brown, using different fillings that will blend. Then cut down as you would a layer cake and wrap.

Some of the things we like are Graham cracker sandwiches, put together with boiled chocolate filling or plain white filling with nuts or raisins, chocolate fudge, milk chocolate, fruit gelatin, rice pudding with cream, blanc mange with nuts and raisins. Stuffed figs are good from every point of view. Simply remove the stems and fill with nuts, raisins or chocolate.

Another thing we like is so unusual that I will give directions for making it.

RUSSIAN SALAD.

Soak a half box of gelatin in a half pint of cold water half an hour. Add a pint of boiling water, the juice of two lemons, a teaspoonful of salt and a dash of red pepper. Let cool, but not congeal. Dip a pan in cold water and arrange layers of cold cooked vegetables—peas, diced potatoes and carrots, shredded cabbage, chopped cooked eggs, cold meat and nuts.

On the top put a layer of sardines, then pour the cool jelly over these and let harden. A slice of this, with a little mayonnaise and some sandwiches, makes an excellent appetizing meal.

Of course there is the schoolhouse pump for the children to drink from, but most of them will gulp down the food dry and maybe hastily swallow a little water on their way out to play. So I send along a drink of some kind. Sometimes it is hot chocolate in a vacuum bottle, sometimes milk, sometimes fruit juices.

Three Good Pickle Recipes.

BEST-EVER PICKLES.

Take 300 medium-sized pickles, wash carefully and dry. Sprinkle with two-thirds cup salt, cover with boiling water and let stand overnight. Remove from brine and wipe dry. Put the pickles in a crock and cover with one-half gallon vinegar, four tablespoons mustard, four tablespoons salt, four tablespoons sugar, one-half cup mixed spices. Mix the vinegar and other ingredients well and pour over the pickles. Cover and set away in a cool place. Weigh out three pounds sugar and each morning stir in one-half cup until all sugar has been used. These pickles will never wither or become white and pithy.

DILL PICKLES.

Select enough medium-sized cucumbers three to four inches long to fill six or seven quart jars. Wash. Fill each jar with cucumbers and a head of dill. Mix one quart vinegar, three quarts of water and one cup salt. Heat to boiling point and pour into jars until full and cucumbers are covered. Seal while hot.

PICKLE RELISH.

One quart lima beans, 1 quart corn, 1 quart small onions, 1 pint green beans, 12 small cucumbers, 2 bunches celery, 1 pint carrots, 1 small head cabbage, 1 small head cauliflower, 6 green tomatoes, 10 sweet peppers. Cut fine and add one-half gallon of diluted vinegar, two cups brown sugar, two heaping tablespoons of salt, two tablespoons ground mustard, one teaspoon tumeric. Boil for a half-hour and seal in fruit jars.

Replant Daffodils and Get Better Bloom.

If you have any daffodils or narcissuses that have been growing in one place for several years, and have ceased to flower satisfactorily, dig them up now, separate the bulbs and replant.

The clumps should be lifted out of the ground carefully with a spading fork and pulled apart with the fingers. If the new roots have started much they can be trimmed back to an inch or two in length before replanting. Put in new ground and place several bulbs, or clumps of large bulbs, with small bulbs attached, in a place. Don't be afraid to spread them around generously or to "naturalize" them under trees, or by a stream or pool if you have one. They require no attention and are beautiful anywhere. —F. R.



Might Produce That Result: "What makes his voice so husky?" "Drinking corn."