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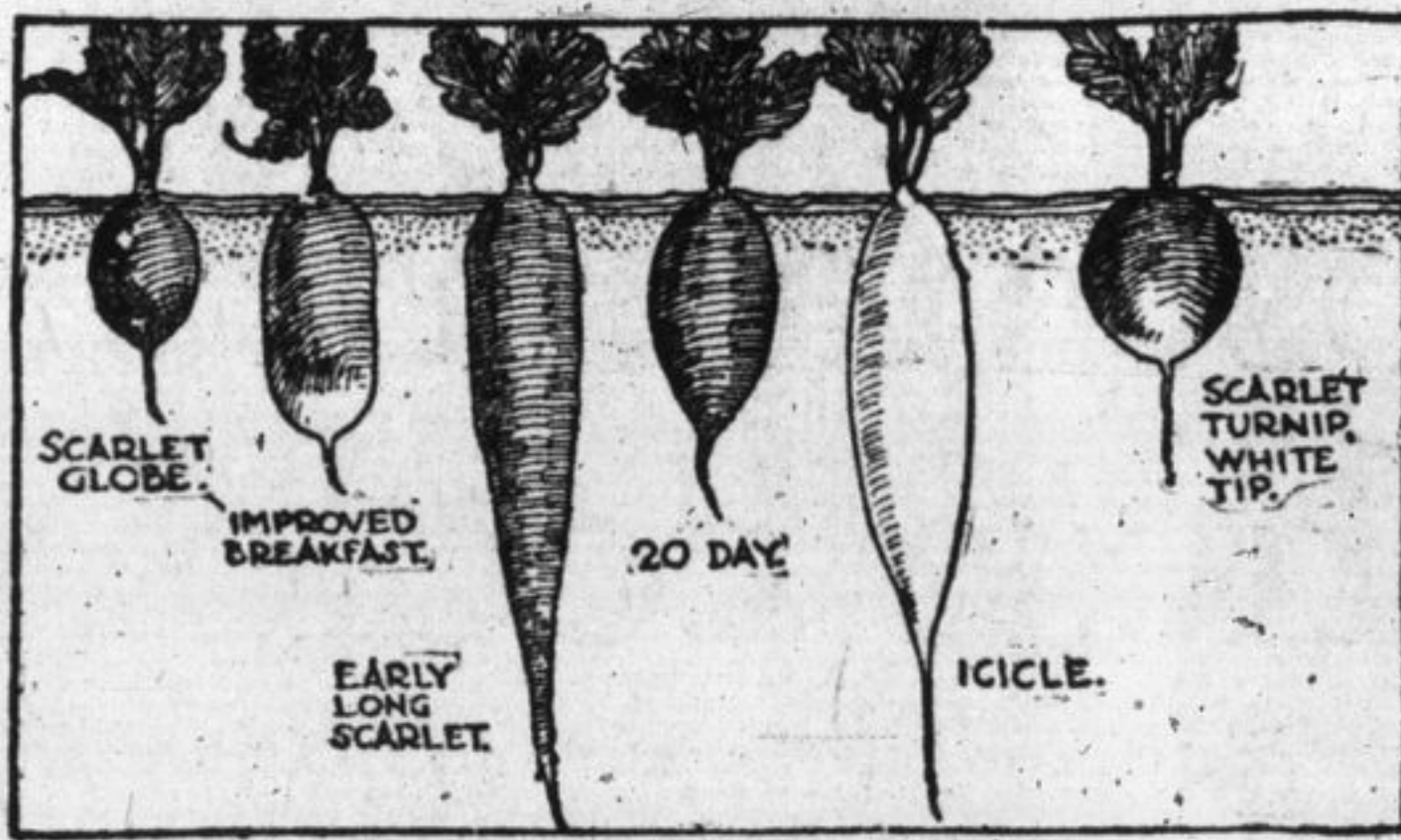
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The HOME GARDEN

What is Home without a Garden?



STANDARD TYPES OF RADISHES

The Piquant Radishes

Radishes are the standby of every vegetable garden. They will grow in almost any soil and with a minimum of care, but the proper soil and cultivation gives them the tender, snappy character which makes the radish a table delicacy.

There is not much choice in variety. While there are numerous names and each seedsman has some strain that he keeps bred up to a fine point of quality, there is slight difference among a lot of them. There are the small extra early round or oblong types, the long red and white types, the summer radishes and the winter radishes.

In fact almost any of the early radishes are good radishes. Their selection is merely a matter of taste and of selecting the earliest type and a succession to maintain a continuous supply during the spring months. The radish, like the lettuce, is an early spring vegetable. It is most palatable at that time and flourishes best during the cool spring days. It is one of the hardest vegetables and can be planted as soon as the ground can be worked.

It will stand considerable frost

and still flourish. The early radishes have now been developed so that they produce a crop for the table in 20 days in the finest strains. The decorative feature has been enhanced by white tips contrasting with the scarlet skin, solid coloring, and mottled varieties.

For the later crops, the long scarlets and the ever popular icicle, an all-white radish, are the best. Of the former there are the same variations in color and size as in the early type, all scarlet or scarlet and white. A check of the leading catalogues will show somewhere around fifty-odd varieties, early globe, early olive, and early long kinds. There is no great choice.

For summer radishes the White Stuttgart and White Vienna are standard types, big radishes that mature without becoming pithy and bitter during the warm weather. Winter radishes grow to great size and may be stored in the cellar for winter radishes. They are planted later than the spring radishes as are the summer varieties. The Black Spanish, the Japanese Sakurajima and the White Chinese are typical

What the Bacon Shows

THE four pictures shown here are cross sections taken from carcasses of hogs of differing types and qualities. This is the last test, the yardstick by which the final measurement is made, by the packing industry of a farmer's hogs. A few minutes spent upon the examination of the pictures will be a good investment for any producer. It will be noticed that only number one fulfills the meaning of the term used in hog grading—"select bacon." Number two is from a hog of non-bacon type, wrong, so to speak, from the very beginning for any trade or market. Numbers three and four are from hogs of right type and of good bacon formation but the animals had not been properly finished, one having been overdone and the other under-fattened.

No. 1—REALLY "SELECT BACON"



This cut, through back and belly, shows the nicely streaked, lean-end-fat bacon from a "select" hog. At the wide part of the back (at left of picture) the fat is 1 1/4 inch thick. From end to end the length is 1 1/2 inches.

No. 2—BACON FROM A LARD TYPE HOG.



This cut, taken from the same part of the carcass of a lard type as that above, shows a layer of fat far too thick. Note its thickness of 2 inches at the back (left of picture) and its undue ratio to the lean in the belly (right of picture).

No. 3—OVER-FATTENED BACON



This is a cross section from a hog of right type but one which had been kept too long on the farm and over-fattened. The effort of the farmer defeated itself, for the lowered price per pound more than made up for the added weight. The streak was good, but the whole side was spotted for the export "Wiltshire" trade by excessive fat.

No. 4—UNDER-FINISHED BACON



This cut was taken from a carcass of a hog that was of the right type but had been kept too long on the farm and had grown coarse without finish. Note the lumpy belly, despite the layer of lean. It would not "hold up."



What seems to be the trouble? The pelican at the Philadelphia Zoo was complaining of a sore jaw, so Mr. E. C. Emerson, curator, rendered his best service to alleviate the pain

and good varieties of this strain. The main thing to get good early radishes is good soil and early planting. It is also better to plant more thinly than the old-fashioned gardeners were accustomed to do. The seeds given room to develop produce roots of sufficient size for the table much more quickly than when too crowded.

Kingston Markets

Friday, April 4.

Fruit.	
Bananas, doz.	60
Grapes, Cal., lb.	35
Oranges, doz.	25 to 30
Lemons, doz.	30
Dried Fruits—	
Apricots, Cal., lb.	18
Prunes, Cal., lb.	15 to 20
Peaches, Evap., lb.	18

Garden Produce.	
Beets, lb.	5
Carrots, lb.	5
Celery, bunch.	5 to 10
Lettuce, head.	10
Lettuce, leaf.	5
Onions, Spanish, lb.	3 for 25
Onions, Yellow Denver, pk.	80
Potatoes, new, pk.	35
Potatoes, new bag.	\$1.90
Fresh vegetables—	
Cabbage, each.	10 to 15

Unclassified.	
Sugar, granulated, lb.	12
Sugar, yellow, lb.	11 1/2
Sugar, icing, lb.	15
Flour, standard, cwt.	\$3.75 to \$4
Rolling Oats, lb.	5
Honey, 5-lb. pail.	75
Honey, comb.	30
Maple Sugar, lb.	25

Fish.	
Cod, lb.	15
Pilets, lb.	20
Finnan Haddock, lb.	15
Haddock fresh, lb.	12 1/2
Halibut, fresh, lb.	30
Kippers, pair.	20 to 22
Perch, lb.	12 1/2
Pike, lb.	15
Salmon, lb.	30
Fresh:	
Trout, salmon, lb.	18 to 25
White Fish.	20

Dairy Produce.	
Butter, creamery, lb.	43 to 45
Butter, dairy, lb.	38 to 42
Cheese, new, lb.	24 to 30
Cheese, old, lb.	33
Eggs, new laid, doz.	25 to 30

Meats and Poultry	
Beef:	
Steak, porterhouse, lb.	30 to 35
Steak, round, lb.	20 to 25
Boiling cuts, lb.	10
Stewing cuts, lb.	8 to 11
Beef, western, cwt.	12 to 14
Beef, local, lb.	6 to 8
Pork:	
Loin, roasts, lb.	28
Shoulders, roasts, lb.	20 to 22
Hogs, live weight, cwt.	7 to 9
Chops, lb.	25 to 35
Hogs, dressed, cwt.	13 to 16
Bacon, breakfast.	28 to 32
Ham, smoked.	35
Lamb:	
Carcass, lb.	25 to 28
Fronts, lb.	23
Mutton, chops, lb.	20 to 25
Mutton, carcass.	15
Poultry	
Fowl, lb.	22 to 25
Chickens, lb.	20 to 35
Hay, Straw and Grains.	
Barley, bus.	75
Bran, ton.	\$30 to \$31
Buckwheat, bus.	\$1.10
Corn feed, car lots.	95
Corn feed, bus.	\$1.10
Hay, baled, ton.	\$12 to \$13
Hay, loose, ton.	\$10 to \$11
Oats, local, bus.	55
Shorts, ton.	\$32 to \$33
Wheat (local)	\$1.30 to \$1.30

TORONTO.	
Dressed Meats.	
Beef, headquarters.	\$7.00 to \$10.00
do. hindquarters.	13.00 17.00
Carcasses, choice.	12.00 13.50
Calves.	13.00 15.00
do. medium.	9.00 10.00
Heavy hogs.	7.00 10.00
Abattoir hogs.	11.00 12.00
Spring lambs, per lb.	0.23 0.25
Dairy.	
Butter to retail trade:	
Creamery, special.	0.33 1/2 0.34 1/2
do. No. 1.	0.33 0.33 1/2
do. No. 2.	0.31 0.32
Dairy.	0.33 0.34
Butter—Delivered—Toronto:	
Creamery, special.	0.33 0.34
do. No. 1.	0.32 0.33
do. No. 2.	0.30 0.31
Egg Market Review.	
Ottawa, April 4.—The market continues steady. Ontario country shippers report paying extras, 22 to 24c, firsts 20 to 22c, seconds 18c. Storing	

Every Baby Should Have a Savings Account

Small deposits made regularly will provide funds for education.



THE STANDARD BANK OF CANADA

Kingston Branch, J. F. Rowland, Manager



Two fair radio fans dance to the strains of music pouring out of this huge horn, which is claimed to be the world's largest loud speaker, while another girl operates the huge super-heterodyne set connected with it.

has not commenced extensively as of onds 15c. The North Battleford section reports: dealers quoting country points, extras 19c, firsts 17c, seconds 14c. Edmonton unchanged. Calgary dealers quoting country shippers delivered extras 18c, firsts 16c, seconds 14c. British Columbia steady, unchanged, paying country points, extras 24c, firsts 22c; jobbing, extras 26c, firsts 24c, seconds and pullets 22c. Live poultry steady and unchanged. Chicago spot weak, spot 20 3/4-14c, May storage packed 23 3/4-14c, May storage packed 22 3/4-14c, Decembers 26 1/4-14c. Trading is dull, speculators are doubtful as to the future, and are operating very cautiously. New York extra firsts 23c, firsts 22c, henery 33c.

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