

EFFICIENT FARMING

WINTER EGGS.

What are the factors of poultry management which have made possible the production of fall and winter eggs? They can all be grouped under two main heads: 1. Breeding. 2. Feeding.

These are two very big factors, and they cannot be separated. Either one alone will not suffice. The best-bred pullet improperly fed will loaf all winter, and of course the best kind of feed will not make the poor-bred bird lay. The saying goes, "You can't get blood out of a turnip."

Breeding poultry for winter eggs is principally a matter of breeding them for early maturity, or breeding birds which will mature and lay in six months instead of ten or twelve months, as is natural; also breeding birds which have the power of functioning these reproductive organs for a long period instead of for just a short time in the spring or breeding season.

This factor of breeding has long been established in most of our present-day strains of poultry, especially in the light breeds (Leghorns, Anconas, etc.), and our general-purpose breeds (Plymouth Rocks, Wyandottes, etc.). Of course, these are still being improved each year by breeding, but the main has been established so that for the general run of poultry keepers it comes down to a point of feeding.

The following rations and method of feeding will be found very efficient for fall and winter eggs. About a month before it is expected they should start laying, or just about the time they throw their growing molt, their ration should be changed. They should be taken from a ration of a high fibre and protein content which they have been growing and developing on, and given a more fattening feed as follows:

Parts by Weight.

Wheat middlings 100 lbs.
Wheat 200 lbs.
Cornmeal 200 lbs.
Olive meal 50 lbs.
Ground oats (heavy) 100 lbs.
Meat scrap (high grade) 100 lbs.

This should be fed dry, in self-feeders or hoppers, and left before them at all times.

Scratch Feed—Parts by Weight.

Corn 800 lbs.
Wheat 100 lbs.
Oats, barley, buckwheat, or kafir corn 100 lbs.

This may be varied in ingredients, provided corn makes up from 50 to 60 per cent. of the weight.

The amount of this scratch feed should be increased until they are getting from 10 to 12 pounds per day per 100 birds. If they leave the oats or barley, cut down on these grains in the mixture.

Following this system of feeding will prevent the birds coming in to laying when they are too thin and have no reserve, and will round them up in good shape with a reserve for winter work. About a month of this feeding should condition them, and then they should be put on a laying ration, as follows:

Mash Feed.

Wheat bran 100 lbs.
Wheat middlings 100 lbs.
Ground oats (heavy) 100 lbs.
Cornmeal 100 lbs.
Meat scrap (high grade) 100 lbs.

Scratch Feed.

Corn 100 lbs.
Wheat 100 lbs.
Oats, barley, buckwheat, or kafir corn 100 lbs.

Scratch feed should be cut down to 8 to 10 pounds per 100 birds per day: one-fourth of this amount fed in the morning, one-fourth at noon, and one-half at night, or one-third in the morning and two-thirds at night.

The Hog as a Harvest Hand.

In the busy fall days, with a multitude of things requiring attention, the farmer often has a willing laborer confined in enforced idleness. A laborer so willing that if he can be put at the work he is adapted to doing, he will pay for the privilege of doing it. I refer to the hog. As a sower of seed or cultivator of crops he is a failure, even as a plow he is not a success. I have seen him engaged as a hunter, roving over sun-burned sod pastures and barren woodlots seeking for a chance morsel here or there. He gets little aside from exercise and age, neither have a market value.

The hog must be employed as a harvest hand. He specializes along that line and is an adept at it. But to be truly profitable, he must be provided with a succession of profitable employment.

The first work that may be provided is to harvest a crop of artichokes and parsnips, that were grown the previous year. The large artichoke is usually planted and treated exactly as potatoes are except that the artichoke grows so vigorously that the weed problem is a very simple one. In a short time the tops completely shade the ground. We find often a half-peck of tubers at the base of each clump.

Some who do not know, confuse the cultivated artichoke with the noxious weed known as the wild artichoke, and fear it may become a weed, but we have to maintain a well-fenced plot in order to provide seed, as each year the hogs eat up clean all they have access to.

Another plant that is fit for early spring, not only for man but for swine, is the parsnip. Its cultivation is understood by all gardeners.

When these spring roots have been harvested, there should be a field of clover or rape ready to keep the hog profitably employed. A mixture of alfalfa, June, Mammoth and sweet clover or a little alfalfa mixed in does not come amiss. The clover should keep them busy until July, as during May and June clover is at its prime. Now if there is a plot of oats and peas adjoining the clover during July, harvesting will begin in earnest and every day's work will show a big profit.

Of course, after the middle of September the corn must claim the attention of the farm force and the swine must not be left out of the corn harvest. They are adepts at it. Plant a piece especially for them with soybeans in it. Hogging down crops is no slovenly method, it is the height of efficiency, as repeated experiments have shown that it pays. It gets the young stock into vigorous growth early in the fall and finishes off the older hogs in time for the early market. Hogging down corn is a combination of the excellent self-feeder, together with a self-harvester.

In closing, I will speak of root crops for hogs. They enjoy and thrive on them. Carrots, artichokes, parsnips, mangels and beets are excellent for the purpose. The ordinary objection to the raising of roots for stock feed in Canada has been the cost of labor necessary for their production. Much of this labor cost is the harvesting of the crops. The cost of raising them is not great. We cannot profitably maintain the pig in idleness and allow him to burn his energy in fruitless wandering over barren pastures, nor can we afford to simply maintain him on costly grain, nor gather and serve his food when he can, with great success, harvest his own crops.

Let us try out the hog on a portion of our corn crop this year, and then prepare to keep him busy when we make out our crop plan for the coming year. Rape is good, a mixture of sweet clover, alfalfa clover, June clover or alfalfa is better. Peas and clover will be excellent for August. While corn and root crops will be available from September until the ground freezes.

The Dairy

The season for cold nights will be here all too soon, in this northern climate. While it is true that keeping the cows inside means more labor in cleaning the stable, and more difficulty in keeping the cows clean, the extra fertilizing material collected in this way will probably pay for the extra labor. If this does not, the extra supply of milk received by keeping cows in a comfortable stable at times when the temperature drops below freezing point, or close above it, may do so.

Experience shows that cold has a very marked effect in lessening the milking for some time, when the natural tendency is for a cow to dry up, and during which time every means should be taken to keep her milking. Cows should milk at least ten months of the year. Leaving cows outside during cold nights, after they have been milking for six or eight months makes a greater tendency for those cows to go dry.

Where cows are kept inside, the stable should be cleaned regularly and some absorbent material like sawdust, shavings, chaff or cut-straw, should be scattered along the passages, on the platform, and in the gutter. This helps very much in cleaning the stable, and in keeping cows clean.

Another advantage of stabling on frosty nights, is that it prevents cows eating frozen feed, which is generally injurious to milk cows. They may be kept in the stable or yard after the pasture thaws, and in this way, animals are protected against digestive troubles and conditions are more favorable for maintaining the health and milk-flow of the animals.

When dairies are, canals are frost-bitten, cut off the tops, leaving about six inches of the stems. Remove the roots in a sunny, well-ventilated place, and dry, well-ventilated place, and keep on shelves. Keep the water level.

Hens With Records.

The wisdom that established a Record of Performance for dairy cattle has found an echo in the establishment of something similar for poultry under official supervision. The Record of Performance for poultry relates to the development of egg-laying strains which will bring greater profit to the poultry-keeper. The first report, recently issued, gives details of performance of trapped birds for the period extending from September 1, 1919, to November 28, 1920.

The regulations governing the tests were framed by the National Poultry Association and authorized by the Dominion Minister of Agriculture. The record period extends over 59 consecutive weeks and calls for the laying of at least 150 eggs. Any Canadian breeder may enter. Certificates are issued for birds filling the primary requirements, and "advanced" certificates for birds laying within the prescribed period at least 225 eggs. In the first year of operation entries were received from sixty-seven breeders for a total of 4,436 birds, of which 761 qualified, including 80 for advanced certificates. British Columbia stands at the head with 1,625 entries and 381 qualifications, and Ontario second with 1,086 entries and 219 qualifications. Quebec had 869 entries and 7 qualifications; Manitoba 203 entries and 55 qualifications; Prince Edward Island, 246 entries and 46 qualifications; Saskatchewan, 120 entries and 41 qualifications, and New Brunswick 180 entries and 11 qualifications. Nova Scotia had 2 qualifications out of 83 entries and Alberta no qualifications out of 24 entries. Single comb White Leghorns made the best showing in British Columbia, Manitoba and Ontario. White Wyandottes also showed up well in Ontario. Applications for entry for 1921-22 have to be with the Poultry Division of the Live Stock Branch, Ottawa, by November 30.

Our Sanitary Chemical Closet.

Last winter we decided it was time we adopted one more of the conveniences (we now consider it a necessity) of our modern times and accordingly purchased a chemical closet.

We face the coming winter with a far greater feeling of preparedness and satisfaction than we ever did before.

We searched for a long time before we found just the closet that appealed to us. There are many on the market now, some quite inexpensive, others more costly. We finally decided on one. It is substantially built, is finished in white with a dark mahogany seat and it certainly lends to the attractiveness of the bathroom.

We find that the chemical closet is perfectly sanitary. The exposure entailed by an outdoor closet during winter is no small factor considered from a hygienic point of view.

The very best of closets cost but a comparatively small sum, and no farm home should be without one, if running water is out of the question. If there is no place in the home for one, do as we did—procure some wall-board, do a little sawing and nailing, and a small room can soon be made. We find that the cost for chemicals is trifling.

The pine tree is believed to attain an age of 500 to 700 years.

Storing Bulbs and Roots.

Before freezing weather we take our tuberous begonias, of which we are very fond, and place the plants, with about one-half of the tops left on, in a shed where they are safe from frost but still get plenty of sun and air. As soon as the tops dry they are removed, and the bulbs packed away in shoe boxes filled with clean, dry sawdust, until we are ready to start them the next spring. Tuberous begonias are very tender, and we very carefully get them up before the first hard frost.

Cannas and dahlias are taken up just after the tops have been blackened by the first frost. The tops are cut off several inches above the ground and the roots carefully dug so as not to bruise them. Each clump is labeled so that we will know what they are in the spring. After drying a few days in the sun, they are placed in slatted crates so that the air has free access to them, and then stored in the vegetable cellar. We have found that dahlias will not stand quite as low a temperature as potatoes, but they keep all right where the temperature does not go below 34 degrees.

Gladioli are very much harder. We often have not taken these up until after the first flurry of snow. In digging them we are careful to secure all the little bulbets, or cornels, which have formed around the old bulbs. To save these, the old bulb, with the cluster of little bulbets, is lifted, and put in a screen with a fine mesh bottom, made for the purpose, which will let the dirt sift through while retaining the little bulbets. Each variety is labeled and put separately into strawberry boxes until thoroughly dry, and after that in paper bags until the next spring.

Dairy Products Values.

The production of creamery butter in Canada increased three-fold in the first twenty years of the century and more than doubled in price. Figures given in the Monthly Bulletin of Agricultural Statistics, issued at Ottawa, show that in Canada in the year 1900 the creamery butter produced was 36,068,739 lbs., valued at \$7,240,972, or a little over 20 cents per pound, while the quantity produced in 1920 was 110,030,390 lbs., valued at \$62,306,794, or 56 1/2 cents per pound. The total production in 1919 was 103,899,707 lbs., valued at \$56,371,985, or rather more than 54 1/2 cents per pound. The cheese made in factories in 1900 amounted to 220,833,269 lbs., valued at \$22,221,430, or a trifle more than 10 cents per pound. In 1920 the amount made was 145,921,008, valued at \$39,087,937, or at about the same price per pound as last year. The total value of all dairy products in Canada in 1920 was \$144,483,188, as compared with \$135,196,602 in 1919, being an increase in value of last year of \$9,286,586. The capital invested in dairy factories in 1920 amounted to \$32,767,317, the number of employees to 11,211, and the wages to \$3,776,676. In 1919 the capital invested was \$28,368,026, the employees 10,716, and the wages \$7,629,997.

As long as we live in the hearts we leave behind, we will never die.—Campbell.

The Sunday School Lesson

SEPTEMBER 18

Abstinence for the Sake of Others. 1 Cor. 10: 23-33; 3: 16, 17. Golden Text—1 Cor. 10: 31.

Connecting Links—Paul went on from Athens to Corinth. Some years later, writing from Ephesus to the Christian community in Corinth, he recalls his first coming to that city: "I was with you," he said, "in weakness and in fear, and in much trembling." He had travelled far in strange lands; he had been driven by persecution from place to place; he had parted company with his travelling companions and had gone on alone. It may be that he was discouraged by the small success of his preaching in Athens. At any rate he determined to attempt to make more philosophical discourses, for he saw that the best of the city, and the best of the best, were not interested in anything among you save Jesus Christ, and Him crucified." But, after a while Timothy came from Thessalonica, bringing good news from the church there, and Paul was comforted and encouraged.

The city of Corinth presented grave and difficult problems. It was a busy commercial city, a sea-port on the Greek Isthmus, having six or seven hundred thousand of a population. It gathered into itself much of the best and of the worst of the ancient world. Unfortunately that worst was very bad indeed, and Corinth became notorious for its vices. "To accuse a man of behaving like a Corinthian was to accuse him of leading a low, shameful, and immoral life." It is probable that, outside the Jewish colony, there was very little religion. And yet it is not to this city that Paul makes one of his finest and most effective appeals for unity, chastity and temperance.

10: 23-33. "All things are lawful." No doubt Paul means all things clean, wholesome, and useful. But of such things, things which in themselves are not wrong or harmful, and which he might freely do, there are some which he will not do. They "are not expedient" and for the sake of others that he should not. The doing of something which might be to him quite innocent and harmless, or which would give him real pleasure, would cause harm to others, or would not be the best employment of his own time. "All things edify not." The man who regards life seriously, who has high ideals and ambitions in life, will seek not merely to avoid what is unlawful or harmful, but to know and do what is positively good, what will edify, or build in character and efficiency, and in the ability to render service to others. Paul recognizes not only the law of commandments and prohibitions, but also the higher spiritual law of choice and self-control. Above all he would place the law of love, the earnest desire and purpose to help others. "Let no man seek his own, but each his neighbor's good." (Rev. 19: 9.)

"The earth is the Lord's." (see Psalm 24). Paul applies what he has said above to a case of conscience which had arisen in the Corinthian Church. The question was whether or not a Christian man might eat without offence meat which had been slaughtered in sacrifice in the idol temples, or drink wine which had been offered there. Such meat and wine were offered for sale in the markets or served at public banquets. A man might presumably buy or use them without knowing their history. Paul counsels first the free use of them. "Eat, asking no question." For the earth and all its produce is God's, and nothing is in itself unclean.

But if a question is raised, and your neighbor be offended or hurt, by what you have done, Paul counsels abstinence.

once. For the Christian law of love requires that we sacrifice even our own good, our pleasure or gain, for the sake of others. "My liberty" to do or not to do is judged by my own conscience. But in this case I curtail my liberty for the sake of another man's conscience. Paul reasons also that, in this same case, if he partakes of food which has been offered in heathen sacrifice, he may be judged. Although the food is good, and he has given thanks to God for it, yet there are those, Christian or heathen, who will regard his eating of it as a compromise with idolatry. His good will be "evil spoken of." See Romans 14:16, and the whole argument in chapter 14. The highest Christian law is that of love towards one's fellow-men, and to glorify God. "Do all," Paul says, "to the glory of God." "Give none offence," or, as in the revised version, "give no occasion of stumbling." He declares that he has made this the law of his own life. "Not," he says, "seeking mine own profit, but the profit of the many, that they may be saved." Paul is the unselfish, high-minded Christian gentleman.

The generous and kindly teaching of Paul, who follows the example and spirit of Christ, may well be applied to certain well-known forms of amusement and social indulgence of our own day. The argument of liberty is often an argument of rank and brutal selfishness. It means "I have a right to do what I please, to indulge in what I regard as good. It is nothing to me whether another man's conscience is hurt by it or not." Is it not better to say with Paul: "It is good not to eat flesh, nor to drink wine, nor to do anything whereby thy brother stumbleth" (Rom. 14: 21).

3: 16-17. "The temple of God." Paul is speaking here of the Christian community or church. He has been exhorting to unity, to the banishment of strife, and to the putting away of anything and everything which might disrupt or defile the pure life of Christian fellowship. He has laid the foundation; they are the builders of this house, this temple of God. He would have them build into its walls only what is fine and pure and strong. In the midst of the community, which is His temple, God dwells. His presence makes all sacred. The welfare of the community is dear to Him, and those who promote that welfare serve Him. Those who bring in strife and uncleanness, defile the common life and bring to pass their own destruction. What then of the saloon, the gambler's den, the pure and strong? What of the home poisoned by drunkenness, or the drug habit? What of the selfish greed which fattens on the misery of others, or indulges itself in boundless luxury, while others starve and freeze and die? True temperance is self-control, guided by love, and possession of a sincere desire to promote the common good.

Application. To abstain from some things for the sake of others is a Christian obligation. It would seem as if there had been some in the Corinthian Church at Corinth, who had insisted upon their rights. Of such, Paul must have been thinking when he wrote: "love seeketh not her own." Now if Paul had written: "Love seeketh not that which belongs to others," we would easily have understood his position; but he goes further and insists that love is willing to give up—to deny itself—to abstain for the sake of others. Depend upon it, the man who is continually saying, "I'll have my rights" is not possessed by the spirit of Jesus Christ.

Eliminating the Corn Borer.

As a result of the scouting work for the European corn borer carried on by the Dominion Department of Agriculture it has been found that this insect has spread into new territory this year. On account of the danger of carrying the pest into uninfested districts a ministerial order was passed on August 26, 1921, prohibiting the removal of corn including sweet corn and seed corn on the cob, corn stalks, etc., from the following townships in the Province of Ontario: Charlotteville, Houghton, Middleton, Townsend, Walsingham north, Walsingham south, Windham, Woodhouse in the County of Norfolk, Cayuga north, Dunn, Rainham and Walpole in the County of Haldimand, and Raleigh and Romney in the County of Kent.

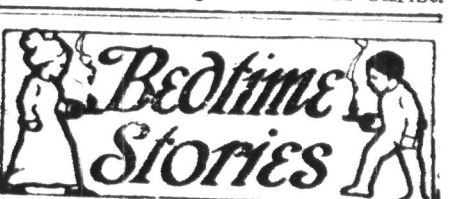
The order is supplementary to the Order-in-council which was passed on May 18, 1921. All persons desiring detailed information concerning this quarantine should apply to the Department of Agriculture, Ottawa.

Giraffes are found only in Central and South Africa, chiefly in desert regions.

Store your vegetables right. Send to your experiment station or your county representative for a free bulletin on storage of vegetables.

All refuse of crops that are through fruiting should be burned as soon as dry enough. Cabbage stumps, cucumbers, melons, tomatoes and the like should not be left to decay.

Green tomatoes on the vines can be ripened slowly indoors for later use. Before they are injured by frost the vines should be pulled up by the roots, but they must be handled with care to avoid breaking the stems or the fruit stalks. Lay the plants on paper spread upon the floor of an unheated attic room. If an attic room is not available, the plants can be kept in the cellar. Bring the larger ones in a warmer place to mature first. All the good-sized tomatoes will be ready for use by the middle of October.



The Rainbow.

The rainbow came after the raining was done, And I'm glad, for perhaps the bright colors might run. If the rainbow came first, Oh, it's strange how the weather And rainbows arrange things so kindly together!

The Mermaids' Ball.

The other night beneath the sea The mermaids held a ball, On fishes' tails waltzed gracefully Within a sea-green hall.

From emerald "ukes" the sea-lion's stroke Coaxed songs, while "rum, tum, tum" Were heard from where the breakers broke, Beating their big bass drums.

Round about and in and out Danced crabs with nippers locked Helter-skelter they put to rout The fish the tumult shook.

The bulgy, bear-eyed, blundering fish Went scudding to and fro, Swirling the water swish on swish, Not knowing where to go.

A hermit-crab popped up his head From out a nautilus's shell. The clams went clamping off to bed In a sweet, sea-weedy dell.

King Neptune sat upon his throne Of Jasper decked with laurel, Beating time with a white walrusbone Upon some pink sea-coral.

The mad and merry revels sped. Old Triton blew his horn. The mermaids drifted off to bed All weary and forlorn.

If you want to know what a dream is, go to borrow one.

Dr. Middleton's Toronto

A few days from a mother as follows: "I had a rash you kindly tell for it." This answer by let Public Health with. In the should be answer sicker. He is and determine rash may be. It is caused by, but it is advice on the es due to b measles and i that have to b

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