

## 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—  
Rise!

So sings the poet, Spenser, of  
Potterill. No danger of oversleeping  
on sunny morning in the good old sum-  
mer 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, kick-  
ing cows and dishwashing left at the  
post.

How can you keep a cool head, when  
your face is a fly pasture, your fore-  
head 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 every-  
where, slaps everybody on the back  
and puts his feet—all six of 'em—up  
on the table at once.

Agree before we'd even seen a bacil-  
lus, or would have known one if we  
met it in the street, we loved, cher-  
ished and protected the birds of our gar-  
den and orchard and woodland as our  
best friends.

### RELENTLESS ENEMIES.

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

The fly is a most undesirable immi-  
grant 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, pen-  
sioners on our bounty, absolutely de-  
pendent upon us for support, born in  
our filth, fed on our garbage, raised  
by hand, all we have to do is to with-  
draw our support, stop the issue of  
rations and the bottom drops complet-  
ely 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 cures, 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 hiber-  
nating 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  
waited up and laid down in concrete,  
rat proof, flea proof and lice proof,  
that hatching 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,  
milkings 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, heatproof, 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 sluiced 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 prac-  
tically 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 ma-  
nure 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 every-  
thing 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 vegeta-  
bles 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 nurs-  
eries. The only manure he really  
loves is horse manure, because it gives  
just the precise combination of food,  
moisture, warmth and air which his  
larvae need.

Cow manure, though rich, moist and  
warm enough is too wet for them to  
breathe to 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 sponge  
which is needed.

Poultry droppings have the same  
last 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 larvæ  
or maggots, then chrysalides, 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 mosquitoe  
neighbors who offer flies every induc-  
ement 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  
beastly 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.

### Wind-Puffs on Horse.

Wind-puffs on the legs of driving  
horses are not particularly serious ex-  
cept that they are a blemish. No se-  
vere treatment should be given, such  
as cutting open the enlargement, or  
blistering very severely. An applica-  
tion of equal parts of tincture of  
iodine and spirits of camphor can be  
used and will furnish plenty of blister-  
ing action. Bandages are also used  
by horsemen after the horses come in  
from the road.—H. H. H.

### Weather for Fishing.

"Never go fishing on a perfect day,"  
said an old fisherman, and my ob-  
servation has proven his advice sound.  
I have seen people spend a whole day  
fishing without even a nibble, hoping  
against hope that ere long fish will  
begin biting. Remember that fish can  
only be caught when hungry and mov-  
ing 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.

### 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 rootlets 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.

### Why Paint Cracks.

Whenever fine lines or cracks ap-  
pear in a newly-painted surface the  
fault is known as "checking," and  
may be due to the application of a  
second or third coat over one that has  
not been allowed to dry properly. The  
under coat does not get a chance to  
dry because another is applied too  
soon, and its film is yet soft. There  
is enough difference in degree of hard-  
ness of the two coats to produce rup-  
ture and the cracks result. Putting  
oil paints over asphalt or bituminous  
paints results in checking for the same  
reason.—E. H.

## NURSES

The Toronto Hospital for Incurables, in  
association with the Ontario Nurses' Association,  
New York City offers a three year course  
of training in nursing, having the  
required education, and diploma of nursing  
nurses. This Hospital has adopted the night-  
hour system. The pupils receive uniforms of  
the School, a monthly allowance and travelling  
expenses to and from New York. For further  
information apply to the Superintendent.

## Head Wraps for Dressed Birds.

When poultry is to be marketed  
dressed but unwrapped, 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 al-  
ways 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 diag-  
onal. The short edge is usually just  
under nine inches in length and the  
top or long edge measures about fif-  
teen inches.

Wrapping is usually done with the  
bird lying on a shelf so that its head  
hangs over the edge toward the oper-  
ator. 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 wrap-  
per 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 cone open end to the  
cone. Tuck these edges in so that they  
completely encase 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 com-  
ing 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.

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

## The Sunday School Lesson

MAY 31.

Peter at Lydda and Joppa, Acts 9: 32-43. Golden Text—  
And they went forth, and preached everywhere, the  
Lord working with them, and confirming the word with  
signs following.—Mark 16: 20.

ANSWERS TO FAITH AND PRAYER IN  
VARIOUS QUARTERS.

INTRODUCTION.—From following the  
early career of Saul of Tarsus, the  
historian now reverts to the other  
main thread of his narrative, namely,  
the achievements of Peter.

In the present lesson we have fur-  
ther reminders of the miraculous work-  
ings of faith and prayer in the apos-  
tolic community.

I. LYDDA. THE HEALING OF AENEAS,  
32-35.

V. 32. Peter's visit is to "all parts,"  
that is, to the scattered groups of  
Christians everywhere over the coun-  
try. The city of Lydda (Hebr. Lod),  
to which he here comes down, lies on  
the road from Jerusalem to Joppa,  
and is eleven miles distant from the  
latter city. It became famous in later  
annals as the reputed birthplace of  
the Christian martyr, St. George, and  
a fine Crusading church, now in ruins,  
marks the shrine. There is still a  
Christian population in the modern  
city, still known as Ludd.

The name "saints" here applied to  
the Christians denotes primarily "con-  
secrated," and is a favorite designa-  
tion. It implies that Christians be-  
long to God and Christ as a peculiar  
heritage, and live pure lives in a sin-  
ful world.

V. 33. At Lydda dwelt Aeneas, evi-  
dently a worthy man and an honored  
member of the Church, who for eight  
years had been confined to bed by a  
paralytic seizure. The loss sustained  
by the Church through the continued  
disablement of such a man, apart  
from other reasons, explain Peter's  
interest in his case, and the act which  
he is presently inspired to do. It may  
have been represented that the little  
community stood in sore need of his  
services.

V. 34. For whatever reason, Peter  
felt that it was the will of God in  
Christ to restore Aeneas. Standing by  
his bedside, he said to him: "Aeneas,  
Jesus Christ heals thee, arise." Nor  
was there any delay. Strength came  
to Aeneas through faith, and he arose.

V. 35. The incident produced a deep  
impression at Lydda, and in Sharon.  
The very fact of Aeneas being restor-  
ed through the power of religion was

itself a sermon on the grace of Christ,  
and led to conversions throughout the  
district.

II. JOPPA. THE RAISING OF DORCAS,  
36-43.

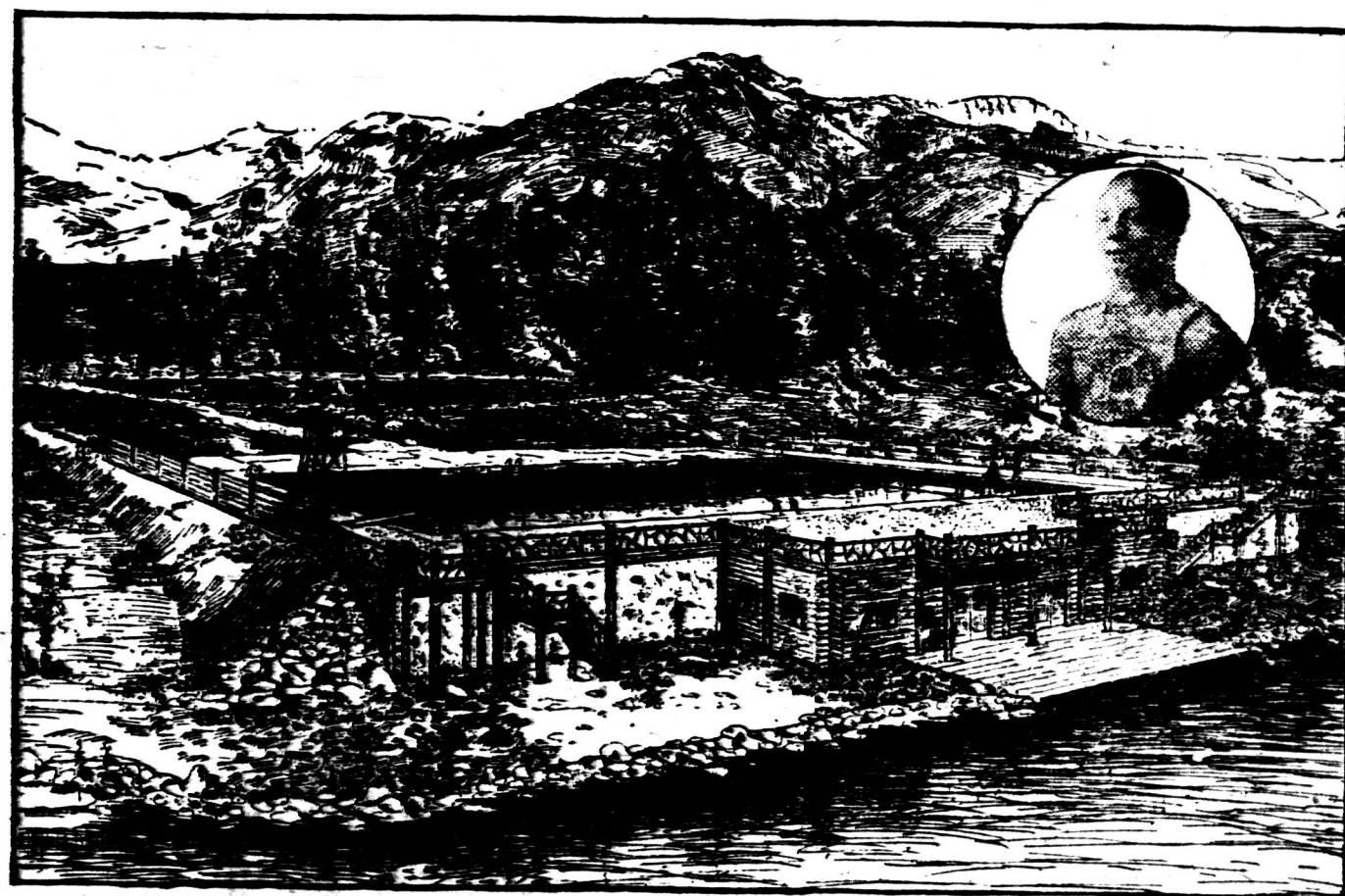
Vs. 36-37. Meantime, at the ancient  
city of Joppa on the coast, where also  
there was a little Christian commu-  
nity, a death had occurred which plun-  
ged the community in grief. It is those  
who take an active part in life who  
at death leave a grievous blank, and  
this was the case with Tabitha. A  
highly-esteemed Christian woman,  
known far and wide for her active  
benevolence and kindness to the poor,  
some attribute of beauty or tenderness  
had earned for her the Christian name  
of Dorcas (literally, gazelle). And now  
her sudden death left many  
with a sense of irreparable loss. The  
sharpness of separation was all the  
more poignant because of the gener-  
ally prevailing hope that the followers  
of Jesus would not die, but would live  
to see his return.

Vs. 38, 39. Peter, being summoned  
to come at once to Joppa, acts with-  
out a moment's hesitation. He is  
taken into the death-chamber where,  
in accordance with Jewish custom, the  
mourners—here the Christian widows  
in the community—are gathered in  
tears, and are pointing pathetically  
to the coats and garments which Dor-  
cas had been making for the poor.  
When she left them. Once again, Peter  
is made to feel how much the Chris-  
tian cause had to gain if this devoted  
woman could be summoned back to life.

V. 40. Like the Master in the house  
of Jairus, Peter asks the mourners  
to withdraw. He must be alone with  
God at this moment, and seeks his will  
by prayer. The answer comes in the  
serene assurance that God means to  
restore this dead saint to life, and he  
acts unhesitatingly. Turning to the  
body, he says "Tabitha, arise." And  
Tabitha opens her eyes, and sits up.

Vs. 41, 42. Imagine the joy of the  
assembled Christians as they receive  
Tabitha back among them. But what  
must have been the confidence in God  
which enabled the apostles not only to  
deal pitifully with the sick, but to  
apprehend in certain cases that God  
would even the return of the dead to  
life!

## SWIMMING POOL IN JASPER PARK



An open-air heated swimming pool  
will be an added attraction at Jasper  
Park Lodge, the summer mountain  
hotel of the Canadian National Rail-  
ways, this summer.

The pool is built of reinforced con-  
crete on concrete piers and is 190 feet  
long by 40 feet wide. Fifteen feet at  
the shallow end have been raised off a  
wading pool for children and this end

will vary in depth from one foot nine  
inches to two feet six inches. The  
rest of the pool will vary in depth from  
three to nine feet. At the deep end  
spring boards and a diving tower are  
provided. The most modern heating  
and filtering methods have been em-  
ployed and the water is drawn from a  
spring in the mountains behind the  
lodge.

The lighting features are unique. In  
addition to overhead lighting, electric  
bulbs have been concealed below the  
surface of the water and it is thought  
that the effect of this submarine illu-  
mination will be very striking.

Supervision of the pool will be un-  
der the direction of George O. Stafford,  
one of the best known swimmers and  
divers in Canada.



Rinso is the only soap  
you need on washday

## MAKE THE PUNISHMENT FIT THE OFFENSE

BY EDITH LOCHRIDGE REID.

"I am sorry you were late to break-  
fast, for this is the third morning you  
have disappointed us." Mother looked  
very soberly yet sincerely at Freder-  
ick as she said this.

To the lad this seemed to strike a  
new note, this idea of someone being  
disappointed because he wasn't on  
time. But Mother showed further  
wisdom by adding, "This evening you  
must go to bed fifteen minutes earlier  
than usual."

"Oh, I don't want to," broke in  
Frederick in an injured tone. "Why  
do I have to do that?"

"Because you were fifteen minutes  
late to breakfast," replied Mother  
calmly, "and it must be you need that  
much extra sleep."

Frederick showed no further signs  
of resentment. How could he? Mother  
was fair. Since he evidently didn't  
have time enough for sleep, the thing  
to do was to find some extra minutes  
where they could be spared.

Julia's mother was having a strug-  
gle getting her to wash her hands  
carefully. As her grandmother said,  
she gave them a "lick and a promise,"  
and left crayola marks and mud all  
over the towel. So one day when all  
the family had fresh bathroom linen,  
Julia found a square of black sateen  
hanging on her hook but no nice clean  
towel. "You get it black and dirty at  
once anyway," explained Mother, "so  
we might as well start out with some-  
thing that doesn't show the soil, for  
the rest of us dislike to look at those  
dingy marks on your white towel."

Needless to say, Julia felt the penalty  
appropriate, and reformed speedily.  
One must take care, however, to be  
really logical and to use judgment.  
Elaine became angry with "Baby  
Brother" and slapped him. "That's  
naughty!" exclaimed Mother, irritat-  
ed at the disturbance caused by the  
little daughter's act. Slapping Elaine  
on the very same spot where the little  
girl had hurt Brother, the mother ad-  
vised, "How do you like it?" But Elaine  
saw no fairness in this act because  
she had not committed the same fault  
for which she had slapped her brother,  
and she retorted impudently, "If it's  
naughty what makes you do it?"

In this case nothing was gained ex-  
cept growing indignation on both  
sides, the rebuke was not beneficial  
in results, nor did it contribute to  
proper character building.

A more understanding mother  
might have disciplined Elaine by de-  
priving her for the time, of some  
privilege which she generally enjoyed  
by virtue of being older and wiser  
than Brother.

Jimmy was careless and lost his  
new cap. "Well, when a boy loses his  
new cap he must wear his ragged

one," says Mother. Of course she was  
a little ashamed to have her son go  
down the street looking like a ragam-  
uffin, and he was a little chagrined  
himself, but this was the logical pun-  
ishment.

So with every offense it is always  
possible to find a punishment to fit,  
and scarcely ever does a child so pun-  
ished rebel—he feels it is a square  
deal.

### 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 rhu-  
barb, 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 in-  
gredients, 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 30 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 cup-  
ful of sugar, whites of two eggs. Beat  
the sugar and the juice until the syrup  
thickens, pour it over the well-beaten  
whites of the eggs, and beat the mix-  
ture until it is smooth and thick.  
Serve the sauce cold. Cherries, straw-  
berries, 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 pud-  
dings. 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 alter-  
nate layers, having a layer of crumbs  
on top. Sift cinnamon and nutmeg  
over the top, and then bake the pud-  
ding 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 rapid-  
ly 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 bak-  
ing gives rhubarb a rich red color.

### Cream Rhubarb Pie.

One cup finely chopped rhubarb, 1  
cup sugar, 1 tsp. cornstarch, 3 yolks  
of eggs (beaten lightly), 1 lemon (see  
grated rind).  
Mix cornstarch with one tbsp. of  
cold water smoothly, then pour in  
boiling water enough to fill cup. Stir  
this into the rhubarb. Add the yolks  
of eggs, beaten lightly; pour into  
rather deep pie tin lined with puff  
crust. Bake without top crust in a  
quick oven. When done cover with  
meringue made of the whipped whites  
and three tablespoons of sugar, brown  
slightly in oven; serve cold.—Mrs.  
J. D. N.

Plants raised in flats in the house  
are frequently lost by direct exposure  
to the wind, which bruises or breaks  
them. We use a discarded stock-  
watering tank two feet deep to set  
the boxes of plants in until the sun  
and outdoor air toughen them. The  
sides of the tank make an effective  
windbreak. A large box, or a deep  
board frame, will answer the purpose  
if a tank is not available.—Mrs. C. B.

Obesity in all ca-

disturbance of nut-

food of all kinds

enough exercise is

cannot burn the fat

products of combus-

side and water. The

a result, uses a m-

verts the excess of

the starchy foods,

it in the tissues,

food were taken at

quent intervals, a

given time and oppo-

the food by work,

materials essential

the rest and not be

drains to the ex-

ways an adjunct to

who love pleasure a

pleasure spoiled by

accumulate. In ma-

rices where, on ac-

and general languor

ble or no exercise is

common. Excessive

a mar to looks but

the comfort of

of life. These ma-

with the proper act-