

GOOD BOOKS, RESERVOIR OF EXPERIENCE

The Printed Page is the Most Important Among the Farmer's Tools.

BY ARCHER P. WHALLON.

It is now hardly necessary to argue the advantages of having a technical library on the farm. The doctor, the lawyer, the engineer and the man of affairs, all find a technical working library a necessary part of their equipment.

By hard work and economy, plus perhaps a certain natural business shrewdness, a farmer may get along fairly well without the advice of the literature of his craft, but it will be almost a miracle if he gets very far from the ideas, methods, and standards of living of his grandfather.

Book and papers are but the preserved experience of others—both fortunate and otherwise—and the ability to take advantage of this experience is one of the important qualities that make for the avoidance of loss and the attainment of success. To be entirely without the faculty of profiting by others' experience would place man on the same level as the beasts of the field; and he who only profits by the observation of his personal acquaintances, accepts an entirely unnecessary limitation to his practical knowledge for the technical book and the trade journal give him access to the best experience in the world.

The farmer's library need be neither extensive nor expensive, but it should be built with a plan and of course, it should grow. Better a few good books, well read and understood, than many bought for the beauty of their covers. It will do to begin with a single volume of agricultural science costing but little, if any, more than a dollar.

The newer text-books of agriculture, as used in the grade and high schools, are not so bad to give a foundation knowledge of agricultural principles—but they are in some respects too elementary for mature experienced farmers. Still, it is better to begin at the bottom—to take up an elementary book—than it is to begin with one too advanced, one that pre-supposes some elementary knowledge of the subject, and in which there are unexplained technical terms.

School and college text-books are just as good for the private student as they are in the class-room, and they are in every way to be preferred to the old type of "stock books," farmers' guides, and receipt books that were commonly sold by ubiquitous book peddlers about a decade ago.

Every branch of farming is covered. Where economy of first cost is not a consideration, the more expensive several-volume works of the encyclopedia order may well be the foundation of the farm library. There are several of these, encyclopedias of agriculture, of horticulture, and the like, that cover about everything under the scope of their title. I think, though, that most farmers will find the smaller separate works treating of the different branches of farming, more convenient and serviceable.

There is scarcely an aspect of the farming business that some writer

has not covered. There are books of elementary and advanced agriculture, books on live stock, soils, fertilizers, weather, drainage, farm machinery, threshing, book-keeping and finance, farm planning, farm buildings, forestry, insect pests, and plant diseases. All the different branches of live stock breeding are covered: veterinary science, dairying, cattle, horses, sheep, hogs, goats, poultry, game breeding, and bee-keeping—down to dogs, cats, cage birds, and gold fish. Many of the more important breeds of live stock, and even of poultry, are favored with separate volumes, as well as the different farm crops; grain, hay and forage, wheat, corn, alfalfa, beans, cotton, sugar beets, potatoes, onions, everything—to mushrooms and commercial books on such lesser farm subjects as violet growing. You can even get landscape gardening, culinary herbs, bumblebees, fruit harvesting, maple sugar making, broom corn, flax, hops, hemp, peas, fish culture, paths and driveways, fumigation methods, co-operative finance, "Transportation and the Ascent of Sap in Plants," muck crops, farm law, animal intelligence, "Modern Pig-sticking," and the manufacture of vinegar, etc.

BEGIN WITH ELEMENTARY BOOKS. As the farmer's business is the turning of the minerals of the soil into plants and animals—the natural sciences—chemistry and biology, in all their ramifications, geology, physiology, botany, zoology, entomology, are in their practical applications, agricultural sciences. Elementary text-books of these sciences are very desirable, especially that treat of their science in its practical relation to the farm, the chemistry of soils, dairy chemistry, plant breeding, Mendelism, and stock breeding, and similar important topics.

In the selection of works of this kind there are some mistakes to avoid. Don't be afraid of beginning with elementary books—but don't think that the shortest book is necessarily the easiest reading—quite the contrary—a work may be so condensed in its treatment that it is altogether too much of a compilation of tables, rules, and formulae. Such a book is dull and uninteresting, especially to the beginner, and makes excessive demands of the memory. For the general reader, a generous amount of interesting narrative is desirable—and it is valuable in the associative aid it gives the memory.

On the other hand, avoid the "popular" natural histories and "nature study" books. Too many of them are lacking in real scientific substance, and are filled up with silly sentiment and exaggeration—the kind of stuff that Roosevelt so aptly termed "nature faking."

One more caution. The farmer who merely aims at a general outline knowledge of these sciences, should not get laboratory guides—not unless he is in a position to carry out the experiments.

"More's the shame to ye!" and Jane took a look at the money for the physics and gave her a good whipping. "Ye ought to have!"

But a whipping would have been a light punishment compared to the bitter repentance Carrie felt as she crept home.

Her mother saw her afar off and ran to meet her at the door.

"Where is the medicine? Where is Jane? What have you been doing?" Carrie burst into tears.

"Oh, mother, I didn't think! I saw some monkeys—"

"But where is the medicine?" "Jane will bring it—I stopped to see the monkeys."

"Carrie, how could you? And your poor little brother is so sick! I told you what the doctor said. Even if the baby lives, how can I trust you again? And if he dies—"

She broke down then, and Carrie crept upstairs to her room to sob out her sorrow alone.

When the medicine came, the poor little boy was in convulsions and could hardly be forced to take it.

Mrs. Jones had her hands too full to spare a moment for Carrie, besides, she thought, rightly that the child was having a lesson which she would never forget.

Mr. Jones came home, and was sent at once for the doctor, and both of them had to be told of Carrie's criminal thoughtlessness.

All night long the baby was very, very ill, and it was morning before the doctor could tell them that perhaps it might get well.

Then the mother, tired as she was, went to find Carrie, and tell her that there was some hope.

It was many days before the baby was well again, but he did recover at last.

As might have been expected, Carrie never forgot that fearful afternoon and evening. She did not learn to be thoughtful all at once, but she did set herself patiently and prayerfully to conquer her great fault and succeeded so well that it was not long before no one ever heard her offer the old excuse, "I didn't think."

Fine Flavored Cream.

In Bulletin No. 57 of the Dominion Dept. of Agriculture, Mr. W. F. Jones, Chief of the Division of Dairy Manufactures, gives the conditions that are necessary to produce fine flavored cream. First in importance is absolute cleanliness in which is included clean and pure water and food. Any dirtiness or impurity in either affects the cream. Cows should have free access to salt at all times. Cleanliness of the animals is not only imperative but also that of the milkers and of the utensils used. Galvanized pails, says Mr. Jones, are difficult to keep clean and bad flavors have been traced to their use. All utensils should be sterilized. Dairy tinware should be rinsed in lukewarm water, then washed in hot water containing a little washing soda, using a brush (not a cloth) on both the inside and outside.

S.S. LESSON

February 7—Jesus Heals and Saves a Blind Man, John 9: 1-41. Golden Text—I am the light of the world; he that followeth me shall not walk in the darkness, but shall have the light of life.—John 8: 12.

ANALYSIS.

I. THE SIGN, 1-7.

II. THE DISCUSSION, 8-41.

1. INTRODUCTION.—Again we have an example of the symbolism of John's Gospel. The miracle of the blind man restored to sight becomes the symbol of Jesus as the Light of the World, ch. 8: 12. This happened probably during the first day of the Feast of Tabernacles, when the temple was brilliantly illuminated, so that a bright gleam was cast over all the houses of the city. This incident also reveals the nature of Christian evidence. Light is its own proof. So is Jesus his own evidence. No testimony can surpass that of the blind man who says, "Once I was blind, now I see."

I. THE SIGN, 1-7.

V. 1. A blind man, who was possibly seated near the entrance to the temple, begged alms.

V. 2. Who did sit? The disciples gave voice to the current opinion of the cause of sickness. The Jews in their attempt to account for the baffling fact of sickness and suffering had traced everything to sin, and so the disciples wonder who was the sinner in this instance. Was it the man himself or his parents?

Vs. 3-5. Works of God. Jesus does not give an explanation of this problem of suffering, but he rejects their interpretation, and instead of indulging in speculations, he bids them see service. The need of the blind man becomes an appeal to him to show forth the work of God, whose nature it is to help, whose compassions fail not. There are many things we have to do whose meaning and purpose we cannot understand.

Vs. 6, 7. Mode of cure. Jesus' procedure varied. In four cases of healing the blind he was content with a mere touch, Matt. 9: 29; 20: 34. Here in Mark 8: 28 he uses means.

Saliva was supposed to have healing qualities. He intends to arouse the attention of the blind man and awaken him to go to the pool of Siloam, which with its significance "sent" represents Jesus as the "sent of God."

V. 7. He went. . . and came. Obeyance is wonderfully rewarded. The glory of a world thus far shut out

Following, scald thoroughly with boiling water and place the ingredients where they will drain and dry, preferably exposed to the sunshine. Use a new piece of cheesecloth for straining after each milking or wash the used cloth thoroughly, boil and dry quickly. The new type, our authority says, consisting of a combination of wire mesh and absorbent cotton strainers, lessens the danger of poor flavor.



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from his eyes now breaks upon his view. He can see.

II. THE DISCUSSION, 8-41.

The effect produced by this miracle, and there is such a wealth of detail that we may suppose that one of the chief informants was the blind man himself who is describing things which he remembers so well.

I. THE SURPRISE OF THE PEOPLE, vs. 8-9.

His former acquaintances with difficulty credit the fact and try to explain it away by saying that it must be some one else very much like him.

When the blind man asserts it again they express eagerness to get a description of him who wrought the cure. All that they can discover is that the wonder-worker in called Jesus.

2. THE ANGER OF THE PHARISEES, vs. 13-34.

Note again the progress of both faith and unbelief, for while the man is led to the complete acceptance of Christ as a Saviour the Pharisees are driven further on in the path of hatred and opposition. They attempt to prove that Jesus is a bad man because he used saliva and clay as a means of healing on the Sabbath which was contrary to the traditional law. They urge him to denounce Jesus, and when he refuses they proceed to drive him out of the synagogue. Thus the gracious acts of Jesus meet with the hatred of blind prejudice.

3. THE FEAR OF THE PARENTS, vs. 13-23.

The father and mother are so much afraid of offending these religious leaders of the people that they dare not acknowledge openly that their son has received the wonderful cure. They are anxious to save their own reputation.

4. THE JOY OF THE BLIND MAN, v. 27.

He is evidently worthy of the miracle wrought on him by Jesus. He maintains his position against the leaders with great ability and fearlessness and when Jesus summons him to a full surrender of faith he joyfully accepts Christ as his Lord and Master. He knows the one who can thus give impart the more spiritual gift which he so much needs.

The chapter just sets forth Jesus as "The Light of the World." He comes to the darkened heart and gives us new joy and life. He removes the scales from the eyes of the mind and as in Mark 8: 28 he uses means.

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I USED TO HATE TO PACK LUNCHES

But Now I Use Lunch Foods for Many Meals Served at Home.

BY NELL B. NICHOLS.

My pet aversion when I started housekeeping was putting up lunches.

I used to say that I'd rather prepare three meals than pack one picnic basket or lunch box. After spending considerable time scheming to avoid this duty, I decided I was on the wrong track. I came to the conclusion that lunches would have to be made ready so long as picnics are held, children go to school, men carry meals while working away from home, parties are held, and Sunday-evening suppers are served.

Most homemakers think of it—I know I did—as a collection of foods to be eaten away from home. I have found that the same dishes garnished and served attractively can be used for refreshments at social gatherings or at home. They have solved my Sunday supper problem. While cooking the dinner, I prepare the evening meal. When supper time comes we eat the food on the porch, in the house, or in the yard, depending on the weather; and by using paper plates and cups and wooden spoons, there is no cooking or dishwashing Sunday evenings.

I also use the same foods for sultry summer evenings when I am especially weary, and it helps out at any time of the year when the homemaker spends the afternoon in town. It is a comfort to return home knowing the supper is ready. I leave a luncheon for those at home whenever I wish to spend the day visiting or working away from the kitchen.

ENJOY THE CHANGE.

And how does the family like it? My answer, if the way the food is eaten is any proof, is that everyone enjoys the change. It is my contention that a delicious picnic luncheon, accompanied by hot coffee or an iced beverage awakens as much enthusiasm as an indoor meal.

The sandwich is the foundation of these "lunch-meals." I never cease to marvel at this creation. It is so adaptable. It can be hearty enough to be the main part of a meal, or it can be a light accompaniment to a salad. Sandwiches can be warm or cold. Of course, the warm ones must be toasted just before they are served, and for this reason I use them more in the winter.

Sandwich-making is not difficult, but I have a few rules that I follow to obtain best results. I use bread which is at least a day old. Then I always cream the butter; that is, work it in a mixing bowl with a spoon as one does in cake-baking. It spreads smoothly and evenly and is not melted when this is done.

As to the sandwich filling, I like to have it made into a paste. It does this by grinding the food and then mixing it with salad dressing, cream, a savory sauce, or some other liquid. These fillings stay "put."

I always wrap each sandwich in oiled paper if they are to be eaten away from home. This keeps them so much fresher. When I am preparing sandwiches for use at home, I pack them in a tall stone jar and cover this with a clean dish towel wrung very dry from warm water and folded neatly. The cloth, of course, must not touch the sandwiches. When it dries out, I moisten it again. Sandwiches prepared in this way stay moist several hours.

I use many different fillings in sandwich-making. But I also obtain variety by using different kinds of breads, such as bran, whole wheat, and graham flours and raisin, nut and brown bread.

BEVERAGE IS IMPORTANT.

Next to the sandwich in importance is the beverage. A bottle of milk should be in every child's lunch box. Hot coffee in cool weather is much appreciated by most grown-ups, as is an iced drink on a hot day. When several persons have to be prepared for, a vacuum pail or jug is fine because it holds more than a bottle, but I find that my vacuum bottle is mighty useful. It is cared for with ease, the main precaution being to leave the lid off when it is not in use. Occasionally I boil the cork in a little soda water to keep it sweet and odorless.

I always include some kind of a relish in the lunch. Among the foods which serve this purpose are tiny radishes, pickles of all kinds, olives, and small ripe tomatoes. If the sandwiches are savory, I sometimes omit the relish, although I have noticed that it is one feature which is always enjoyed.

Fruit is essential. I find apples, oranges, peaches, or any fresh fruit especially good, but when these are not available canned varieties are used.

Then there is the matter of the dessert. Many of us have a sweet tooth to be satisfied. Cookies, cup cakes, individual pies, and crackers, wrapped in twists of oiled paper, are excellent. I prefer cup cakes to the piece of cake because they do not crumble easily. A favorite in our home is the old-fashioned fried pie served with a slice of cheese. Another interesting combination is doughnuts and cheese.

As to the salad, I am undecided. Its inclusion is a matter of personal preference. It may not be needed if the supply of sandwiches and fruit is abundant, but, then again, it frequently is the dish that gives zest to the meal. If a salad is used, it should be

made from materials that do not wilt or become juicy while standing. Among the ones I find satisfactory are potato, egg, chicken, and salmon salads.

Some of the recipes I use in preparing foods for lunches are these:

SALMON SANDWICHES.

One cup flaked salmon, 1/4 cup salad dressing, 2 teps. chopped pickles. Mix the ingredients together, using canned salmon, and spread between thin slices of buttered bread.

RAISIN SANDWICHES.

Chop raisins and nut meats together, using one-half as many nuts as raisins. Moisten with cream, and spread between buttered slices of whole wheat, graham, or white bread.

DATE SANDWICHES.

Substitute chopped dates for the raisins in Raisin Sandwiches.

QUICK BRAIN BREAD.

One cup bran, 3 teps. molasses, 2 1/4 teps. baking powder, 1 cup milk, 1 egg, 1 tsp. salt, 1 1/4 cups flour, 1/4 cup raisins. Sift the flour, salt, and baking powder together. Add the bran, and mix thoroughly. Beat the egg, add the molasses and milk. Combine the two mixtures, and stir in the floured raisins. Bake forty-five minutes in a moderate oven.

BROWN BREAD.

One cup cornmeal, 1 cup flour, 2 cups sour milk, 1 cup graham flour, 1/4 cup molasses, 1 tsp. salt, 1 1/4 teps. soda. Mix the dry ingredients thoroughly. Pour the milk into the molasses and stir in the dry ingredients, beating thoroughly. Pour into an oiled mold, cover tightly, and steam from two to three hours, depending on the size of the mold. Remove cover, and dry in the oven fifteen minutes.

PLAIN SANDWICHES.

Spread thin slices of bran or Boston brown bread with butter and put together in sandwich form.

NUT SANDWICHES.

Spread thin buttered slices of bran or Boston brown bread with butter, and sprinkle generously with nut meats before putting together in sandwiches. If a sweetness is desired, mix jelly with the nuts.

CHEESE SANDWICHES.

Spread thin buttered slices of any brown or graham bread with cream or cottage cheese, and sprinkle with chopped olives or nut meats.

COTTAGE CHEESE SANDWICHES.

Moisten one cup of cottage cheese with 1/4 cup milk, add two tablespoons of chili sauce, and add two tablespoons of minced olives. If a savory sandwich is not desired, use cream instead of the chili sauce, and nut meats instead of the olives. Spread on buttered slices of bread.

CHICKEN SANDWICHES.

Force cooked chicken through a food grinder, season, if it is not already seasoned, and moisten with salad dressing. The addition of three tablespoons of chopped celery to every two cups of chicken improves the flavor.

SWEET SANDWICHES.

Spread thin slices of sponge cake with chocolate cake icing and put together in sandwich form.

CUP CAKES FILLED.

One-quarter cup butter, 1/4 cup sugar, 2 egg whites, 1/4 teaspoon vanilla, 1/4 cup milk, 1-2 cups flour, 2 teaspoons baking powder.

Cream the butter, add the sugar, milk, flour, and baking powder sifted together, and the vanilla. Fold in the stiffly beaten egg whites. Bake in muffin tins. This makes a dozen good-sized cakes, or sixteen small ones.

When the little cakes are cool, cut off their tops and scoop out a part of the centre. Fill with Brown Sugar Filling, readjust the covers, and wrap in squares of oiled paper, twisting these together at the top.

TRIED PIES.

Roll baking-powder biscuit dough one-eighth inch thick, and cut with a round cutter. On one-half of these circles place a little sweetened apple sauce. Use the other circles for covers, dampening the edges and pressing them together tightly. Then this little pie is fried in deep fat, just like doughnuts, until brown on both sides. I like to bake the apple sauce before using it in this way until it becomes thick and takes on a rich, red color.

LEMON SYRUP.

One cup water, 2 1/4 cups sugar, 6 lemons, rind of 2 lemons. Boil the sugar and water and the grated lemon rind together five minutes. Cool, and add the juice of the lemons. Pour in a bottle and set in a cool place, or ice and pour into a vacuum bottle. Use two or three tablespoons of this syrup to a glass of cold water to make lemonade.

EGG SANDWICHES.

Chop five hard-cooked eggs with one small green onion and one-half green pepper. Mix with one cupful of chopped and cooked ham, one tablespoonful of catsup, and one-half teaspoonful of salt. If the mixture does not stay together, add just enough salad dressing to bind it together. Spread between buttered slices of bread.

BACON SANDWICHES.

Sprinkle slices of buttered white or rye bread with grated cheese, and top with slices of crispy-browned bacon. If eaten in the home, these are excellent when toasted.

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