

## IT'S NOW A REAL POWER FARMER

But My Conversion Was a Slow Process

BY JIM'S FATHER

I've always believed that there was nothing like good husbandry for farm power, and I still believe that there will always be a place for some good husbandry on a farm. I hope I never will live to see the time when horses are gone.

But, I'll admit this much: I've changed my ideas somewhat on the subject of farm power, and while I am still a great lover of good horses, I've come to believe that there's nothing that will carry a man through the pinches and the rush seasons of farming, like a tractor.

It all came about the year after Jim came back from the agricultural college. He'd been up there studying a lot of economics and farm management and farm engineering and, every summer when he was home on his vacation, he'd keep harping away on this tractor idea.

At first I just laughed at him. He acted like a kid who, having seen a new toy, wanted one like it. But after a while I saw that he was in earnest, so I tried to argue him out of the idea.

Many an evening we would sit and argue the subject for a couple of hours. He'd tell me about fellows who were getting rid of their horses and using tractors together, and I'd try to show him that I could do more work for less money in a year than the fellow with the tractor. We had some hot arguments every once in a while, and I remember one night I got mad and told Jim that if he couldn't teach him anything better at the college than to come home and try to upset the whole system of farming that I'd been following for years, he could just stay home from school next year.

Well, Jim didn't stay home, of course. He went right back and finished his course, and his mother and I went up to see him graduate. We went up a couple of days before commencement, and Jim took us all over the place. He took me down to the machinery building and kept me there for about half a day, showing me all the different tractors and tractor tools that they had down there. He'd explain all about the carburetors and disk clutches and draw-bar horsepower and such stuff, until I got dizzy. I wanted to get over to the barns and see some of the fine horses that they had at the college.

One morning he took me into the farm management department office and showed me a lot of charts and surveys that these fellows had made, showing labor, income, horse hours, man hours, and a lot of stuff that made neither head nor tail.

I did have a good talk with one young fellow there, though. He was a young instructor who had started out three years before the experiment with a crop of corn, which was motorized from start to finish. He carried his experiment over three years and struck an average. He plowed the ground, worked it down, planted it, cultivated it, and husked it by machinery, pulled by a tractor.

This fellow had some interesting figures on the average cost of doing the work with horses and with a tractor. And he showed me, in cold dollars and cents, that the work was done for less money, in less than one-third of the time, with the tractor than with horses.

That set me thinking some, but I didn't let on to Jim that I'd been the least bit impressed by the speech this fellow had made. Law, he'd have started in on me then, and there, and I'd come down to the doings to forget my troubles rather than to engage in more arguments on the tractor question with that kid.

But when we got back home, and Jim got his trunk unpacked, the whole thing started over again. He had bulletins from Ottawa, and clippings from a dozen or more farm papers, and advertising folders from all of the tractor factories in the country. You'd have thought he was a tractor salesman. I've had these birds work on me at a fair, but I swear I never had a fellow put up the talk that Jim put up to me. Any tractor factory could afford to hire Jim and pay him \$5,000 a year to go out and sell tractors, if he talked as long and as hard as he did to me.

He had charts of our own farm that he'd made up in his spare time at school, showing a plan of operation. He had put the hog pasture in with the clover meadow, and had moved the cow pasture all over to the timber. Instead of having a dozen fields, as I'd always had, Jim's plan called for only three or four.

"What the deuce are you going to do with all the barbed wire you're going to tear down?" I yelled.

"Use the most of it to fence in the timber," was his comeback.

He showed me how we could sell two teams and buy six extra cows and some more brood sows.

"Well and good," I said, "but who's going to milk the extra cows?"

"We'll get a milking machine. I know just the kind we want, too," he said.

"Holy mackerel," I said, "you're not even going to stop with tearing up my whole farm and getting a tractor on the place. Now you're talking milking machine. Where's this going to end?"

He never seemed to pay any attention to me, and when I asked him

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## S.S. LESSON

January 24, Second and Third Lessons  
Matthew, John 4: 1-14; Luke 9: 1-17  
When you finish your lesson, read the words of salvation—Rom. 10: 9.

### ANALYSIS

I. INTRODUCTION, 1-6.  
II. THE DIALOGUE, 7-20.

INTRODUCTION.—This chapter gives us a striking example of good faith. It is the story of the rescue of a lost soul. The bitter opposition of the Pharisees at Jerusalem impelled Jesus to turn northward, and he passed through Samaria. This prominence of the place in John should be compared with Matt. 10: 5, where the Samaritans were not to have the gospel; also with Luke 9: 51-55; 10: 33-37; 17: 16, which shows how little love was lost between these two people. John intentionally introduces this narrative at an early stage of the gospel in order to reveal the true attitude of the nation of the Jews. He is an universal Savior.

I. INTRODUCTION, 1-6.

Place. There was a plentiful supply of running water near Sychar or Askar and the fact that the woman took all the trouble to draw from the deep well may be explained by religious associations with their father Jacob, who probably dug this well in order to be independent of the hostile tribes of the district, Gen. 33: 19.

Time. Some writers think that the Jewish reckoning from 6 a.m. to 6 p.m. is not a common one. It is followed here, which would mean that Jesus was there from 6 a.m. to 6 p.m. The latter is said to suit the circumstances better. See ch. 1: 39; 4: 62; 19: 14.

V. 6. Sat thus on the well. Worried by the long and dusty journey, Jesus throws Himself down as He was. The human aspect of Jesus is prominent in John 11: 35; 19: 28.

II. THE DIALOGUE, 7-20.

This instructive conversation consists of seven sayings by Jesus and six by the woman.

V. 7. Jesus saith... Give me to drink. It is a most natural request rising out of a common need.

V. 9. Then saith the woman. O writer thinks that it is banter on the woman's part, but it is more probably astonishment. She would know by his clothing and accent that he was a Jew and that Rabbis never condescended to discuss their teaching with women of her nation.

V. 10. Jesus answered. Jesus forgets His own thirst in His desire to help this woman. If this is the greatest discovery, if only she could recognize Jesus as the gift of God (John 8: 12), then the greatest blessing was possible for her. How often we do not know!

V. 11, 12. Well is deep. She is confused and, like Nicodemus, becomes painfully literal.

Vs. 13, 14. A well of water springing up. Jesus carries on the thought of v. 10. The woman had been seeking satisfaction at false springs and had found out that these fountains had dried up, and any hope that she might obtain an enrichment of new life had vanished. Jesus starts these answers. He is to be a continuous spring of fresh life and love.

V. 15. Neither cometh hither to draw. The real woman speaks here. She has often rebelled against the tedious work of drawing and carrying water. She does not comprehend this strange man, but she now asks him for that which he had asked her.

V. 16. Call thy husband. She had implied in her request that others were dependent on her service and Jesus makes this connection with her thought to awaken her conscience. Confession must precede the full acceptance of Christ.

V. 17. I have no husband. There was no joy in her home life. There is no marriage in her broken and divorced life. This was a great decision. He was no defender of divorce.

Vs. 19, 20. Our fathers worshipped. Some suppose that the woman wished to divert the conversation from an uncomfortable theme, but probably she is more serious. If this man is really a prophet he will be able to settle the long-standing dispute between Jews and Samaritans. Where should God be worshipped? The Samaritan said, in Gerizim; the Jew in Jerusalem. He felt it was the burning question of religion.

Vs. 21-24. The true worshippers. Jesus gives to this ignorant woman one of the sublimest of all messages. He makes no concession to her position and proclaims that Israel has the divine revelation. "Salvation is of the Jews." But he lifts up her thought to a time when the old controversy will pass away in the light of the perfect truth. Christ has come and has brought a new revelation of the Father, who is a Spirit. "The real basis, both of universal religion and of unity, is the sense that an individual soul can deal directly with God."

V. 25. Messias cometh. She seems unable to follow him, but falls back on the thought that the future will make things clear. Jews and Samaritans expected the Messias.

V. 26. I am He. To this distracted and confused woman Jesus makes this stupendous revelation. He has awakened the sense of deep discontent with her old life, and started a new longing for God; now he tells her that all these longings are to be realized by faith in Him. He begins by asking for a drink of water and ends by revealing Himself as the water of life.

The calves could not be put on a full ration of skim-milk until they are at least a month old.

Feathers saved and old women money earned, and it pays well to keep the different notes separate.



CHARMINGLY SIMPLE

Whether for service or occasional wear, this child's bloomer frock has the appeal of simplicity. The raglan sleeves set into the neck are an attractive feature, while the fullest in the front and back is arranged in two rows of fine shirring. The frock opens far enough down the front to slip on over the head easily, and the round collar is finished with a demure little bow. Quaint pockets adorn the front. The bloomers are in two pieces, gathered into a straight band at the knee and finished with an elastic casing at the waist. The original of this model was developed in brown velvet, with the lower section of the sleeves, collar and pockets of tan crepe de chine. No. 1263 is in sizes 2, 4 and 6 years. Size 4 years requires 1 1/2 yards for the dress, and 1 yard 3/4 inch for the bloomers. Price 20 cents.

Our Fashion Book, illustrating the newest and most practical styles, will be of interest to every home dressmaker. Price of the book 10 cents the copy.

### HOW TO ORDER PATTERNS

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (not preferred); wrap it carefully for each number, and attach your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

### Warm Water for Layers

Laying hens must have an abundant supply of fresh, pure water, and during very cold weather it is impossible to keep this before them without freezing, unless some effort is made to keep the water warm.

If you have only a few birds, a vacuum water fountain so constructed that warm water is put in it in the morning and lasts all day, gives good results. There are also on the market several types of heated fountains, equipped with a small kerosene lamp placed below the water container. A low wick is kept burning continually under the fountain.

Many ways are available of heating the water electrically, by using a hot point immersed in the water or by a carbon bulb suspended partly in the water. There are also a number of small kerosene stoves which can be placed under the ordinary water pan or water.

Choose the heating method that best meets your individual needs, but remember that ice in the water pan means a loss in egg yield, which is occasioned by compelling the birds to drink ice water or compelling them to go without water at all when it is frozen.

### Marketing Poultry Co-Operatively

Experience leaves no room for doubt that co-operative marketing, based on really sound principles and loyalty, is the very best method. It is pointed out in a bulletin on co-operation and marketing poultry products, issued by the Dominion Live Stock Branch, that the co-operative method presents great opportunities in the marketing of live poultry. The greatest success has been achieved by those who have assembled ordinarily well-fed poultry, taken off the run, and shipped them in specially constructed cars, provided by the railway companies, to distant selected markets when the home markets were gutted. This has resulted in satisfactory returns being secured in spite of poor home markets. Last year some fifty cars of live poultry were shipped co-operatively in the various provinces and, in addition, about twenty cars were shipped locally in the Prairie Provinces. In the case of one car shipped from the Canadian West to New York, a report was made of the gain of 1,000 lbs. during transit. This wholesale shipping resulted in a great majority of the old stock being cleaned up, and was an influence in making a much finer poultry market in the fall.

The bulletin, which may be obtained free from the Publications Branch, Dept. of Agriculture, Ottawa, describes in detail how to organize and conduct these co-operative associations for the marketing of poultry.

Interest for Birds.

The New England Bird Club has purchased a number of islands as sanctuaries for shore birds.

Church Built on Farthing.

Nothing collected over a period of children years have been paid for the building of a church, schoolhouse and vicarage in Chesham, London.

## GRIDDLE CAKES THAT THE MEN FOLKS LIKE

BY NEIL R. NICHOLS

Sheddards and pancakes have an affinity for each other in my home. Whenever I ask my family what they want for breakfast on a cold, wintry day, the reply is pancakes topped with melting butter and maple syrup, sausage and coffee. I always add fruit to the list.

I used to think there were only two kinds of pancakes—those made from wheat flour with either sour or sweet milk. Likewise I believed one was completely out of luck when the supply of maple syrup was exhausted. Necessity has taught me that there are many varieties of griddle cakes and that syrups may be manufactured in the kitchen.

Pancakes are relished in cold weather as a dinner dessert at my house. When spread with a luscious fruit butter or jam, rolled neatly and sprinkled with powdered sugar, they are delicious.

When I make pancakes I pour the batter on a hot aluminum griddle from a pitcher. The aluminum griddle, like those of soapstone, need not be greased. If the cakes have a tendency to stick I scour the griddle surface when it is washed, and rub it with the cut surface of a raw potato.

If grease is used on griddles I find it best to apply only enough to prevent the food from adhering. Griddle cakes are to be baked, not fried. The surplus fat causes smoke and spreads the batter over the iron.

Among the collections of foods which I cook on my griddle are the following combinations, all of which have been tested in the kitchen. I am also passing on a few recipes for syrups.

### HEARD CRUMB PANCAKES

Three cups sweet milk, 2 1/2 tablespoons fat, 3 cups bread crumbs, 1 cup flour, 1 teaspoon salt, 4 teaspoons baking powder, 8 tablespoons sugar, 2 eggs.

Scald the milk and add the crumbs. Let stand a few minutes and then beat to a paste. Add the salt, sugar, beaten eggs and melted fat. Sift in flour and baking powder, beat thoroughly and bake.

### UTILITY CAKES

One cup milk, 1 egg (beaten) 1 teaspoon baking powder, 1/2 teaspoon salt, 1 teaspoon sugar, 1 1/2 cups flour.

Sift milk and eggs into dry ingredients. To this batter add one cup cooked and chopped meat, vegetable or fruit. Brown on a hot griddle and serve with syrup.

### SCOTTISH CAKES

When kneading bread dough pinch off a few biscuits and let rise thirty minutes. Then roll to about one-fourth inch in thickness and bake these biscuits on a hot, slightly greased griddle. Brown on both sides. Split open, and butter generously. Toasted muffins are especially good. The cold biscuits are also good and toasted.

### ENGLISH MUFFINS

When kneading bread dough pinch off a few biscuits and let rise thirty minutes. Then roll to about one-fourth inch in thickness and bake these biscuits on a hot, slightly greased griddle. Brown on both sides. Split open, and butter generously. Toasted muffins are especially good. The cold biscuits are also good and toasted.

Harry Wood was really a very fine boy—bright and handsome—but he had one great fault: he was terribly quarrelsome. At home he was forever disputing with his brothers and sisters, and at school he was constantly getting into squabbles, which not infrequently came to blows, with his school fellows.

For these he had always one and the same excuse to offer—"They began it first"—an excuse which he had learned was very likely to be accepted at home.

His father had endeavored, from his babyhood, to teach him never to provoke a quarrel, but always to defend himself when attacked, and Harry learned the last half of the lesson far more easily than the first.

To do him justice, he was no coward, so far as physical courage went, and never hesitated to pitch into a boy twice his size, if he thought himself affronted.

This was bad for his temper, inasmuch as the big boys at school used to amuse themselves by teasing him, just to see him get into a rage.

One day his mother took him with her to the city to spend the day, and after getting through with her shopping, went to call on a wealthy relative who lived in great style.

The house had a beautiful garden back of it, full of rare flowers and statuary, and after lunch Harry was given permission to play in the garden.

There were no children in the family, and his mother thought him quite safe out of her sight.

But, alas! the ladies, talking quietly in the sitting room upstairs, heard a fearful crash, followed by scream after scream of pain and rage from Harry.

"Harry!" said his mother.

It was all she could say, she was so much dismayed at the sight, and Harry stopped screaming to sob.

"He began it first!"

"Who? When? What do you mean?"

"Who began it?" asked everybody.

"The other boy!" answered Harry; but, looking around, behold—there was no boy there but himself!

Doubtless the children have guessed what had happened.

The back parlor opened, through a large bay window, into the garden, and Harry, after stooping around for some time, had gone in to look at the beautiful roses.

The large mirror let into the wall, and reaching from floor to ceiling, did

One cup buckwheat flour, 1 table-spoon shortening, 1 tablespoon sugar, 1/2 teaspoon salt, 1 cup cold water, 2 teaspoons baking powder, 1/4 cup milk. Sift dry ingredients together, add the melted shortening, water and milk. Bake immediately on a hot griddle.

One cup hot rice, 1 egg, 1 table-spoon melted fat, 2 teaspoons baking powder, 1 cup milk, 1/2 teaspoon salt, 1 cup flour.

Mix together rice, fat, milk and beaten egg. Sift salt, baking powder and flour together and add to the rice mixture. Bake at once.

One cup flour, 1 cup sour milk, 1/2 teaspoon salt, 1/2 teaspoon soda, 1 egg, 1 tablespoon butter.

Mix the flour, salt and soda, add the sour milk, melted butter and beaten egg. Pour onto a hot griddle and cook until puffed, full of bubbles and thoroughly cooked on the edges. Turn and cook on the other side. Serve immediately.

Use one cup of sweet milk and one teaspoon of baking powder instead of the sour milk and the soda in the Sour Milk Pancakes.

To the batter for Sour Milk or Sweet Milk Pancakes add one banana, cut in thin slices. Bake on a hot griddle.

To the batter for Sour Milk or Sweet Milk Pancakes add three-fourths cup canned corn. Bake immediately.

Sift one cup flour into a bowl and add one-third cup milk, one and one-fourth teaspoons baking powder and beat into this one egg and one tablespoon sugar. Drop by tablespoons on a hot griddle. Serve with jam, honey or syrup.

When kneading bread dough pinch off a few biscuits and let rise thirty minutes. Then roll to about one-fourth inch in thickness and bake these biscuits on a hot, slightly greased griddle. Brown on both sides. Split open, and butter generously. Toasted muffins are especially good. The cold biscuits are also good and toasted.

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