

## HOW THE HIRED MEN HELPED ME

Their Co-operation Proved More Helpful Than Their Opposition.

When I came on the farm I was just about "as fresh as they make 'em," as the old saying is. I did not know but a very little about farming, although I had been brought up on a farm, but having been away in other business for fifteen or twenty years I found that while I had been napping, the farming business had been going on with great strides. I had great confidence in myself, however, and for a time prided myself on being able to be my own boss.

A time came when I realized that I was making some mistakes, and they were costly mistakes, too. I had some warnings of what was coming, from the neighbors, and sometimes my hired men had been good enough to try to put a flea in my ear. You know how it is, though. It takes several kicks in the shins to down pride.

But finally I had the sense to get my mind together and say something like this to them: "Now, men, you have helped me fine with your hands. I want you to help me a little bit more

with your brains. Some of you have been on the farm longer than I have, and know more about the business. From this time on I want you to speak right out and give me your advice and criticisms. I'll try to make them right and I hope you will be free and frank with me."

Well, they were a good bunch. I got some pretty good wallops at that first session. I came near firing back and upsetting my own kettle of fish, but I held on to myself the best I could and we went ahead together after that a great deal better. The men did not impose on me, as they might, when they saw that they had me down, but many times they have made suggestions that have been worth many dollars to me. I have made up my mind that farm owners sometimes lose out by not keeping shoulder to shoulder and heart to heart with their men. The farm is a little co-operative plant, or should be, and it needs the best efforts of all to make a success of it.—E. V.

### Rape for Pasture — Dwarf Essex Rape Most Desirable

The hot dry time during the summer is a trying season for the flock and whatever system of pasturage is followed some provision should be made for a supply of fresh pasture at this time. In most seasons the aftermath of the hay fields or the fresh spring seeding may be depended on to furnish this and if available will fit in very well. Rape has always been looked upon as an excellent pasture and a field coming on at this time will serve to maintain the flock in splendid condition over this critical period. It usually takes from six weeks to two months from time of sowing until the crop is ready for use. It should be sown on well-prepared, mellow soil and can be sown in drills the same as turnips at the rate of one and a half to two pounds of seed per acre and the rows cultivated the same as with a root crop. No thinning is necessary. It is frequently sown broadcast at the rate of four to five pounds to the acre and, provided the land is clean, will come along well. It will be necessary to exercise a little care and judgment when first putting the flock on fresh rape pasture to avoid bloating. The sheep should be turned on for a few hours during the middle of the day, when the leaves are dry. The following day they may be left a little longer and the time each day lengthened until at the end of a few days it will be safe to give them the full run. Better results will be obtained from this crop when the flock has a run of a grass field in conjunction with it rather than when forced to pasture on the rape alone.

### Spruce Gall Aphids.

Ornamental trees and spruce hedges often suffer severely from attacks of Spruce Gall aphids. These insects are probably the most destructive enemies of cultivated spruce in Eastern Canada. Their habits, and the methods of controlling them are described in a new bulletin on shade tree insects, issued by the Entomological Branch, and distributed free by the Publications Branch, Dept. of Agriculture, Ottawa. The injury is distinguished by conical galls formed on the ends of the twigs during early summer. The injured twigs usually die and the health of the tree is often seriously affected. When only a few trees are to be dealt with the galls can be removed by hand and destroyed before mid-summer. When the trees are quite large, the twigs may be sprayed thoroughly with a strong contact spray before the buds open in the spring.

### Buttermilk for Growing Chicks.

Chicks receiving buttermilk make consistently larger gains than those receiving no milk in an experiment conducted at the Central Experimental Farm. The chicks used were Barred Rocks and White Leghorns—all hatched on the same date. They were divided into two lots, receiving the same standard rations, one lot being given also buttermilk and water and the other water only. At the end of nine weeks the chicks receiving buttermilk averaged 17.2 ounces in weight, while those receiving only water averaged 16.1 ounces. The mortality among those which had no buttermilk was more than twice as heavy as among the others.

These measures confirm previous experiments and indicate that buttermilk is extremely valuable in feeding growing chicks, both from the standpoint of development and of vitality.

In laying out a drainage system, we first get a surveyor to go over the course and then determine the amount of the fall needed before we start the ditch. There are a number of ditching machines in most communities these days and the men who operate them are equipped with surveying apparatus, and can do the work in a few hours at no great cost, even if one does plan to dig the ditch by hand. Also we have lately found that the students in the agricultural department of our centralized school are taught to use these instruments, and we can arrange to have one of them do the surveying.—P. C. G.

### An Easier Method for Loading Hay.

It took me more than four years to learn that brains are a fair substitute for brawn, even in pitching hay. I adopted the use of the hay-loader and hay-fork about as soon as they became practical, but it was not till last summer that I learned that there is a more efficient way of using them. The first labor-saving stunt I learned was loading the hay on the wagon in sections. I let the hay pile up on the back of the wagon till the frame is about half-full. That gives me the advantage of pitching down in loading the front of the wagon. When the front is built up even with the back, I load the back again, and thus build in alternating sections until the load is finished.

In unloading with the fork I start with the last section and take the load off one section at a time. Using this method I can save from ten to twenty minutes in handling a load of hay.

Usually the last two or three cuttings of hay are short and grassy and have a tendency to slide from the fork. To overcome this difficulty I use two harpoon forks instead of one. I fasten the forks on a chain about as far apart as the wagon is wide, so that they can be set parallel to each other, far enough apart so that each fork takes half of the width of the wagon.

Each fork has its trip rope. The only difference in their manipulation is that two forks are set instead of one, and the chain is hooked to the pulley.

Here's another suggestion that saves time and is easy on the horses: Start loading at the far side of the field, so the load will be finished near the barn.—W.

### Influence of Feeding on the Quality of Eggs.

The way in which hens are fed has a marked influence on the quality of the eggs they lay. According to a statement by the Honorable W. R. Motherwell, Minister of Agriculture, the ideal egg comes from hens fed clean feed, kept in clean houses, on clean litter, and given clean water to drink. When the hens are properly cared for their eggs possess a pleasing flavor and have light-colored yolks and strong clear albumen, on the other hand, eggs from hens allowed to pick up their living in the barnyard and on the manure pile, and to drink barnyard water, have weak whites and highly colored yolks. Many producers find it hard to believe this, says Mr. Motherwell, and yet it explains why so many newly laid eggs fall into the lower grades, and why where grading is properly done there is such a strong demand for the higher grades. In fact, this influence of feed on the quality of eggs makes grading absolutely essential as it is the only means by which a miscellaneous product coming from many sources can be properly assorted. Producers must realize this fact before they can justify the demand the highest prices for their products.

### Seed Testing Laboratories.

The Seed Branch of the Dominion Dept. of Agriculture renders an important service in the maintenance of seed testing laboratories at Quebec, Ottawa, Toronto, Winnipeg and Calgary. These laboratories are also equipped for the analysis of unground feeding stuffs. The Minister of Agriculture in his annual report states that in the year ending March 31, 1925, over forty thousand samples of seed, feeding stuffs and fertilizers were handled by the laboratories. The seed samples are tested for purity and germination. The feeding stuffs and fertilizers are analyzed. Cases of misrepresentation of the composition of these commodities and the clever use of adulterants are exposed in this way. Honest and legitimate trade is protected against unsafe and inferior goods. Largely due to this work by the Seed Branch the quality of commercial feeding stuffs and fertilizers for sale in Canada is steadily improving.

Plant a barn for your grandson. Two acres of white pine set now will build him a fine one in 50 years.



THE JUMPER DRESS—SUPREME FOR SPORTS AND DAYTIME WEAR.

With the whole smart world in sports clothes, one's frocks may still have distinction of line as achieved in the little jumper, or two-piece costume featured here. The material is a pleasing design of the popular printed crepe combined with plain crepe. Scallop are a favorite adornment of new frocks, and are used on the turn-back collar, pocket flaps and lower edge of the overblouse. There are gathers at each shoulder, and long set-in sleeves. A very narrow belt gives the costume an entirely new and different smartness, and changes its silhouette into a bloused effect. Two wide box-plaits attract attention to the front of the skirt—the back being plain—and contribute desired fullness. The blouse, No. 1347, is in sizes 34, 36, 38, 40, 42 and 44 inches bust. Size 36 bust requires 2 1/4 yards 39-inch figured crepe. The skirt, No. 1341, is joined to a camisole top, and is in sizes 34, 36, 38, 40, 42 and 44 inches bust. Size 36 bust requires 1 1/2 yards 39-inch figured crepe; lining for camisole top 1 yard 36-inch material. Price 20 cents each pattern.

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 (coin preferred). Tap it carefully for each number, and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

### The "Guaranteed" Process for Eggs Stored in a Cellar.

The value of the "Guaranteed" process for storing eggs, which consists of dipping the eggs in a boiling solution of wax and oil, was demonstrated in an experiment where the eggs were kept in a cellar. Describing the experiment in his latest report the Dominion Poultry Husbandman states that the "Guaranteed" eggs were in a considerably better condition at the end of fifteen weeks than were the non-processed ones. When tested for flavor there was a marked difference in favor of the "Guaranteed" eggs. The non-processed eggs began to have a musty flavor after the tenth week, while the "Guaranteed" new laid eggs were quite palatable, boiled or poached, when taken out at the fifteenth week. It seems, therefore, certain that the process has a decidedly favorable effect on the keeping quality of eggs stored in an ordinary cellar.

### Egg-Laying Contests.

The Canadian National Egg-Laying Contests have now been in operation for six years. In a survey of the work in his latest report the Dominion Poultry Husbandman states that the average production in the last year was 172.5 eggs per hen as compared with 122.5 eggs in the 1919-20 contest. This striking improvement was in a large degree brought about by better selection of individual birds used in the contest, choosing pullets of proper age and development, advanced methods of breeding, and improved contest management. Production costs in the contests show that the average bird brings a net income of \$2.80, which is a fairly good profit.

Protecting the finish: When it is necessary to drive a nail or screw into a fine piece of furniture or woodwork it is a good plan to place a piece of heavy paper on it in order to protect the fine finish from being marred or injured should the hammer or screw-driver slip. The finish of an automobile fender or body should be protected in the same way when tightening a bolt or nut. In this instance a heavy piece of cloth or canvas will answer the purpose.—E. H.

## S.S. LESSON

June 28. Judah's Plea, Gen. 44: 18 to 46: 15. Golden Text—A broken and contrite heart, O God, thou wilt not despise.—Ps. 51: 17.

ANALYSIS.  
I. JUDAH'S INTERCESSION, 44:18-34.  
II. JOSEPH MAKES HIMSELF KNOWN, 45:1-15.

INTRODUCTION.—The intervening chapters, between our last lesson and this, tell of the imprisonment of two of Pharaoh's officers in the same prison with Joseph, and of his interpretation of their dreams, then of Pharaoh's dream two years later and Joseph's summons to interpret it, of his astonishing exaltation to high rank and power in Egypt, his preparation of stores of food for the years of famine, and the beginning of the famine. The story then turns to Jacob and his sons, who were also in the midst of famine conditions in Canaan. The brothers come down to Egypt to buy food, and are recognized by Joseph, but they do not recognize him. On their return journey they are much puzzled and alarmed at finding their money returned to them hidden in their sacks of corn. They are also disturbed by the fact that they have been taken for spies, and have been told that to prove their innocence, when they come again, they must bring their youngest brother, Benjamin, Joseph's full brother, with them. Some time later, pressed by hunger, they come again, bringing Benjamin. This time they bring a present of the products of their land for the ruler of Egypt, and a double supply of money. They are treated with unusual consideration, are entertained by Joseph at the noon-day meal, and sent on their homeward way.

I. JUDAH'S INTERCESSION, 44:18-34.

V. 18. Then Judah came near. The two previous verses show that Judah is convinced of Benjamin's guilt. Joseph's silver divining cup had been found in Benjamin's sack. He attempts no excuse, but admits that the Lord of Egypt, whose hospitality they have thus abused, has a right to hold them all as bondmen. Joseph insists upon keeping Benjamin only. Had the brothers been without natural feeling with regard to their aged father and Benjamin, his youngest and much loved son, they would have consented to this, glad to get off so easily. Judah, however, speaking both for himself and the others, shows genuine and very deep feeling. "In a speech of singular pathos and beauty, remarkable not less for grace and persuasive eloquence than for frankness and generosity, he makes a personal appeal on Benjamin's behalf, explaining how all had happened from the beginning, he entreats Joseph to have compassion on the feelings of an aged father, and to allow him to remain as bondman himself in his brother's stead." (Driver.)

V. 19. Even as Pharaoh. He regards Joseph as like the king in authority and dignity.

V. 20. Of his mother. Both Joseph and Benjamin were sons of Rachel. Judah assumes that Joseph is already dead, or in bondage somewhere and as good as dead.

V. 25. And our father said. See 43: 1-15.

V. 32. Thy servant became surety. See 43: 9. Judah feels the sacredness of the pledge which he gave, that he would bring Benjamin back in safety to his father.

II. JOSEPH MAKES HIMSELF KNOWN, 45:1-15.

V. 3. Doth my father yet live? Here, as in many other parts of the Pentateuch, there seems to be a combination of two ancient stories. The whole of chap. 44 is taken from one of these stories, the first part of chap. 45 from the other. This accounts for the question here, which does not take into account the fact that Judah, in the previous chapter, has spoken of his father as yet living.

V. 5. Be not grieved. The brothers are, no doubt, both dismayed and conscience-stricken. Joseph treats them with magnanimous and unreserved forgiveness. He declares that God had overruled what they had done for good. God sent me before you to preserve you (v. 7). Compare the story as told in Acts 7:9-14.

V. 8. A father to Pharaoh. The expression used means simply a counselor. Compare Isaiah 22:21. The king of Egypt here mentioned is generally believed to have been one of the so-called Hyksos, or Shepherd Kings, who ruled over Egypt at some period, not exactly determined, between 2,000 and 1,600 B.C. They were Semites, not native Egyptians, who invaded Egypt from the east. Their capital city was somewhere in the Delta, the northern part of the country. They may have recognized in the Hebrews a kindred race, and may have welcomed their coming and shown them peculiar favor on that account. The land of Goshen (v. 10), was in the north-eastern corner of Egypt, not far from the Asiatic boundary, where there is said to have been some of the best pasture land in Egypt.

### Polishing the Car.

We usually set about polishing the car with a handful of soft rags which do not cover much space.

A larger and more effective polisher which is used by one car owner is made up of soft rags as a padding, with layers of cloth as a surface and tacked over the edges of a white pine board, five inches by eight inches. On the back of this polisher is a simple wooden handle for convenience in rubbing the polisher evenly.

The surface is saturated lightly with the wax and the large surface covers considerably more area than do the hand rags and at the same time the surface is uniform and free of streaking. With the other advantages, this soft brush also results in saving time in the work.—G. A. L.

## WHICH VEGETABLES SHALL WE CAN?

BY FLORENCE TAFT EATON.

These of us who both plant and furnish the main supply of canned vegetables are much better canned than others; also that some, although they are excellent canned, do not pay a busy woman for the time she has to spend on them. Canned peas are delicious, but the plants take up too much space, and the peas require too long a time to pick and shell; also, the finished product is often very uncertain—especially to the amateur canner.

Tomatoes head the list of worthwhile vegetables to plant for canning. They are heavy all-season bearers, easy to pick and prepare, and it is hard to can too many of them. I always use the open-kettle method for tomatoes—I find it easier, quicker and surer. If one wants to can the tomatoes whole, however, for salad, pack small ones closely in large jars, fill up with salted stewed tomato, and use the cold-pack method. I like I.X.L. and Ponderosa varieties for canning.

String-beans come second, and one can use an almost unlimited number. Can these when small and tender; time spent in canning large ones is thrown away. It is better to cut the large ones in fine slivers and use fresh. Can only the tiny ones. Use the cold-pack method, and fill up some of the jars with boiling stewed tomato. I like Kentucky Wonders for canning, as well as for summer use. Can both the green and "wax" beans, as they are quite different.

Bush Limas furnish one of our very best canned products, and we always plant them very liberally, with canning in mind. Plant in double rows, three different plantings, and keep well picked. They are at their best when picked rather green, although all sizes are good.

Pole-Lima Beans (we like Early Leviathan) are excellent canned, but not so prolific as the bush Limas. Can your surplus, but do not plant for canning. Bush Limas are best for

furnishing the main supply of canned shall-beans.

Corn: If one has space, I advise canning corn. No vegetable is so benefited by a quick trip to the kettle, and in which tenderness and small size make so much difference—therefore, pick corn the morning it is canned, and do but a few jars at a time, as it shouldn't stand. Soak the rows down the middle, slice off the tips of the kernels, press out all the pulp and milk with back of knife, fill the jars, and use the cold-pack method. I mix some of this corn with boiling stewed and seasoned tomato, then pack, and it is delicious. A mixture of corn, Lima beans and stewed tomato makes an unexcelled product. We use Golden Bantam corn exclusively.

Beans are among the best of the canned vegetables. Select young, tender and small beans (size of small eggs) for large ones might as well be stored in sand. Cardinal Globe is the variety we use.

Summer Squash pays well if canned right. Cook, mash, press out for the table, then pack solidly while hot, and cold-pack. Giant Crookneck is good for the purpose.

Carrots are nice if the tiny things are canned. Large ones don't pay, as they are just as good stored in sand. Plant sparsely in a four-inch-wide row, and pull out the thinnings for summer use and to can. They are delicious served with cream sauce or buttered.

Asparagus is canned if we have a surplus, but does any garden yield too much? Canned asparagus is delicious, but expensive to buy. City folks buy fresh asparagus at the height of the season and can it as a luxury.

Spinach I never can; it takes too much to fill a jar. The better plan is to do a little Swiss chard for canned greens. Cook whole stalks and leaves slightly, chop coarsely, pack and sterilize. The white midribs are very good canned to use as asparagus. Chard is easily grown and easily prepared.

### The Beginnings of Beauty.

It is a duty for every woman, whether she is a little sixteen-year-old or a silver-haired girl in her eighties, to make herself as lovely and sweet as possible.

This does not mean that we shall keep our minds everlastingly upon the importance of being beautiful. It means that now is the time to care for the beautiful blond or black hair, so it will stay with us into our fifties or sixties. Just little commonsense methods of brushing every day, shampooing with shaved Castile soap and routing dandruff with hot olive oil or crude-oil scalp soaking. No one has ever learned a better aid for the blonde than lemon juice with the white of egg, rubbed into the hair before shampooing and the last rinse water including the juice of half a lemon.

Then there is the skin, especially the face, to prepare for years of beauty.

First, it must be clean, and then if powder is used it should go over cream. Soap left on the face is bad; it irritates the skin and hardens it. Always rinse the face, and occasionally rub it with ice after hot water has been used. Be sure to select a pure cream. Remove it from the face with bits of cotton or soft clean cloths—never paper! Don't rub the skin hard; treat it gently.

Don't be afraid to walk, to swim, to dance, to play tennis, to skate, to slide down hill in winter. A healthy body makes happiness, and happiness expresses itself beautifully in the face. Train yourself not to eat too much candy, rich pastries, cake and fried foods. Those little pimples on the forehead and chin are red lights of danger.

Keep your eye on your teeth, remembering to clean them regularly, now and then rubbing them with a piece of lemon or orange as a bleach, in conjunction with good pastes.

Learn the value of wet bran or oatmeal as a softener for the hands. Wear gloves to do dirty work.

Wear your hair whatever way suits you best.

Then think of beauty as belonging to all the years as well as now, and build toward that, laying a foundation for it in a fine skin, a straight back, a bright expression and an understanding smile to live with the lovely hair and eyes and lips you see in the mirror now.



In Her Head, of Course. She—"Who's the lady with the beautiful eyes?" He—"Beautiful eyes? Where?" She—"In her head, of course."

A recent invention enables rubber to be electroplated on metal objects.

### Eyes of a Horse.

Big, full, prominent eyes of a dark rich hazel color are desired in all types of horses. Eyes that are blue in color are considered weak eyes, because such color is associated with eye unsoundness. In buying horses or in judging horses, the examination of the eyes is a first consideration.

This is because blindness seriously depreciates value on the open market and in the show ring constitutes a disqualification. Therefore, eyes that are characterized by clearness, deep coloration and intensity of reflection are preferred.

Wall eyes, sometimes called glass eyes, are those in which the iris is of a pearly white color, wholly destitute of pigment. Such eyes are objectionable on the basis of looks, but nevertheless are functional and are not considered as disqualifications. Horses with glass eyes have won championships in the best shows of the country. Therefore, showing precedents in the case of glass-eyed horses teaches that they may be placed anywhere in the line-up, even in the championship niche, if the competition warrants such a rating. Glass eyes are quite common in the case of Clydesdales; therefore, such eyes in other breeds are sometimes referred to as Clydesdale eyes.

The bovine eye is one characterized by excessive convexity. Its bugging tendency has resulted in the name popy-eyed. It is objectionable because it depreciates looks and predisposes to myopia or near-sightedness. Hence, horses equipped with bovine eyes are quite commonly given to shy. They are unable to see objects until so close to them that a scare results.

Pig-eyed is the name applied to a horse's eye if the eye is small, narrow and squinty. Such eyes are commonly found in horses with coarse heads and of slow, phlegmatic, sluggish disposition. They depreciate looks and are particularly objectionable in stallions standing for service.

### Staking Tomato Plants.

Staking tomatoes is a good practice in the field as well as in the garden. It permits freer air and light circulation, easier and more thorough spraying, and more convenient cultivation. In a bulletin on tomato diseases distributed by the Publications Branch, Dept. of Agriculture, Ottawa, it is pointed out that staked tomatoes are much freer from disease and produce an earlier crop than unstaked ones. Staking is especially recommended where diseases, such as anthracnose, black spot, leaf mould, etc., are troublesome. The plants may be tied up as soon as set out, attaching them loosely to allow for growing. As they increase in height, additional ties are made. A soft tying material, such as raffia should be used. The tying must be watched throughout the season and if any plants tend to fall over they should be straightened up and properly secured. It is important also, as the season advances, to pinch out the side shoots as they appear at the axils of the leaves along the main stem. Care needs to be taken when pruning not to remove the fruit shoots which come out between the leaves instead of at their axils as do the side shoots.

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