

# SQUAB CULTURE AS A SIDE-LINE

**BY MICHAEL K. BOYER.**  
Squab-raising—not only as an exclusive business, but also as a combination with the growing of poultry for market—is not such a bad idea. In no way does the sale of squabs interfere with the sale of broilers, as has been feared. While the poultryman is giving his attention to the care of the broilers, the parent pigeons take care of their young. The addition of one or more lofts to a poultry plant will entail in labor just about as much as the addition of that many more pens of fowls.

The pigeon-loft need not be an expensive affair. Even an old building can be converted into a comfortable house. The main point is to build or arrange the place so it will be free from dampness and drafts, be rat-proof, and have plenty of room for the number of birds kept. Fifty pairs of birds will be comfortable in a loft 10 x 12 feet, eight feet high in front and six feet in the rear. A six-light, 10x12-inch window should be placed in the south side. It is well to line the entire building with heavy paper.

The outside runner "fly" should be the width and height of the building, and extend about 24 feet south. This is built of two-inch wire netting tacked onto cedar posts, using 2x4-inch pine scantling for the framework. Around each side and end of the fly, about six feet from the ground, a six-inch board is placed for the birds to roost upon and bathe in the sun. The nests in the loft are built on the east and west sides, allowing two nests for every pair of mated birds.

### FEEDING MIXTURE.

Pigeons pair, and it is important that none but mated pairs be allowed. One unmated male in a pen of pigeons is sure to cause trouble.

Two eggs are laid, at intervals of from 26 to 36 hours, and during the incubation the male bird shares the labor of covering the eggs. As a general thing the hen will sit on the eggs from about 4 o'clock in the afternoon to about 10 o'clock the next morning, when the cock relieves her, remaining faithfully on the eggs until the hen is ready to go on them again. About

### Double Rotations.

It is frequently desirable, remarks Messrs. E. S. Hopkins and W. C. Hopner, of the Field Husbandry Division of the Dominion Experimental Farms in Bulletin No. 72 of the Dept. of Agriculture, Ottawa, to use two rotations on the same farm.

On the fields near to the buildings a rotation of corn, roots, grain and clover may be used which includes intertilled crops, while on the more remote fields or on heavy or wet lands another rotation is employed that uses only grain and pasture, or grain, hay and pasture. The first rotation, that in the proximity of the buildings, provides the corn or roots while the second, that further off, is mainly devoted to pasture. Manure can be applied to the corn or roots at the rate of twelve tons to the acre, any surplus manure going to the second year crop in the other rotation. Eight acres of corn at 10 tons to the acre would give sufficient corn to feed 20 cows 40 pounds per day for 200 days. If there were some additional rough pasture available and it were considered desirable to reduce the acreage the first rotation, near the buildings, could be arranged into a four-year rotation of corn, grain, clover and timothy which would give the exact acreage of corn necessary for this amount of stock.

The Bulletin, it might be observed, which costs nothing to obtain by applying to the Publications Branch, Ottawa, goes very fully into the subject of rotations in its 57 pages.

Poultry netting should be applied by first running the top wire straight and taught, from one corner post to the other. Then draw the bottom wire tight, but draw it down tight to the ground all the way along. There is enough "give" to this fencing that you can make the bottom wire conform to uneven ground, yet keep the top wire straight. Brace the corner posts well and crosscut the portion below ground to prevent rotting.

17 or 18 days are required for incubation. The young, for the first five or six days, are fed upon pigeon milk—a soft substance made in the crop of the parent birds, and which they eject into the mouth of the squabs. After the young are about a week old, the parents gradually change the diet to one of regular grain, which they continue until the squabs are about a month old. After that they are gradually weaned, forced out of the nest by the parent birds, and made to shift for themselves.

On some of the largest plants, the breeding pigeons are fed a mixture composed of wheat, two parts; sifted cracked corn, two parts; kafir corn, two parts; peas, two parts; bird millet, one part (every other day); and fine charcoal, two parts (once a week). In winter, four parts of corn are used to two parts wheat.

### MARKETABLE SQUABS.

Feeding in summer is done twice daily—about 7 a.m. and 4 p.m. In winter the morning feeding is a half-hour later and the afternoon feeding an hour earlier. A loft of 50 pairs will consume about four quarts at a feeding. All feeding is done indoors, the grain being placed in troughs instead of on the floor. It takes about four weeks to grow a squab properly for market. A marketable squab must be well feathered, and the abdomen must be hard and firm. The rule is to get the squab just before it is ready to leave the nest, as the exercise it will take after getting on the floor is sure to remove a great deal of fat, and the benefit of the forced feeding received while on the nest is lost.

Generally, there is a special killing-day, and on such days, early in the morning, the attendant goes about looking at each nest. All squabs of a marketable size are caught, crated and carried to the killing-room. This is done before the feeding hour, so that the crops of the birds are empty. If squabs are shipped with full crops, the carcasses are apt to turn to either a dark or green color. A sharp-pointed knife is used in killing the squabs.

**Poultry Winter Pointers.**  
A good deal of investigational winter work with poultry has been carried on under Superintendent Langeleur at the Cap Rouge, Que., Dominion Experimental Station. Some points gathered from his annual report for last year are as follows:  
A comparison of houses of the same shape but of different widths has shown that the range of temperature increases as the width decreases, so that the temperature is more equable in a house 16 feet wide than it is in one 12 feet wide. Early pullets produce winter eggs at a less cost than late hatched pullets, yearling hens or old hens. When pullets that had led in egg production were kept over as yearlings they were beaten by pullets.  
In a test of egg preservatives water-glass and lime water alone showed decided merit, the latter in particular. The beneficial effect of roots on the digestion tract must not be lost sight of, but they can be replaced by dry clover leaves fed in shallow boxes or troughs, when the ration is such that the flock retains its health and is not constipated.  
Care should be taken that not more than a third of the scratch feed is oats, as they are liable to contain too large a proportion of fibrous material.  
Two methods were used in two winters to prevent frozen combs—cotton fronds dropped between combs and combs and wattles painted with collodion. While results proved that these methods were twice as effective as no protection, it is premature to draw final conclusions.  
In a dearth of water snow can be used as drink for the fowls, although water is preferable.

An abdominal pouch of great size indicates great age in geese. Geese live to an old age, and females are reliable and productive breeders for many years, but ganders of the domestic varieties are usually unreliable after from seven to nine years.

# S.S. LESSON

January 9. The Standard of Christian Living. Luke 6: 22-23. Golden Text—Be ye therefore perfect, even as your Father which is in heaven is perfect.—Matt. 5: 48.

### ANALYSIS.

LOVE, THE ONE SUPREMACY PRINCIPLE OF THE CHRISTIAN LIFE. TRANSCENDS ALL BARRIERS, GOVERNS ALL RELATIONS, INCLUDES ALL DUTIES.

**INTRODUCTION.**—The lesson for today is selected from the discourse of Jesus which is commonly known as the Sermon on the Mount. The purpose is to set forth the ideal of life which alone corresponds with the will of God. The motive of this life is love carried to the point at which it begins to resemble the love of God himself. All the petty rules and prohibitions which men customarily regulate even their most benevolent actions are swept aside, and active benevolence toward all men, without distinction of character, class, or merit, is demanded. This is Christ's standard for the conduct of his followers transcends not only all ordinary morality, but even the highest ideals of the greatest human philosophers. The only sufficient ideal is the passionate love of God himself.

Vs. 27, 28. Love, the principle of the Christian life, is first and most significantly to be shown towards enemies. Ordinary morality recognizes the duty of loyalty and love to friends, but Christianity goes beyond this, for it requires the rearing of hostility with kindness, of hatred with benevolence, of imprecations with blessings, of bitter insults with prayers for the offender's good. Jesus refuses to recognize that in this matter any element of prudence or caution is necessary. It may be courageous to resist. It is much more courageous to try the method of love. This duty holds quite apart from the consideration that love disarms the evil to which it is opposed.

V. 29. The first instance taken is the case where personal insult is offered in a particularly humiliating form. The natural instinct when a blow is struck at the face is to retaliate with blow for blow, or to resort to the duel. The follower of Christ is not to adopt this method, but to restrain himself even to the extent of exposing himself to a second affront. The second instance is where the enemy goes to law with the unoffending party and tries to obtain a verdict against him. Such abuse of justice was not uncommon in Oriental society, but here, again, rather than resort to retaliation the Christian should surrender the very coat upon his back. It might seem as if such self-denial would undermine the foundations of social order and justice, but it is not so. The Christian way of "good for evil" is not only right in the abstract, but in practice leads ultimately to the disarming and overcoming of evil.

V. 30. But love means not only the refusal to retaliate and the willingness to suffer wrong. It implies a will to give and to give without calculation. Ordinary benevolence is hampered by inadequate faith in men and by too prudent a reckoning of obligations and rewards. The follower of Christ should think of life wholly in terms of giving.

Vs. 31-34. Now comes the supreme principle to which to govern all: "Do to others all that you would have them do to you." Other teachers like Hillel taught this principle in the negative form: "Refrain from doing to others what you would not wish them to do to you." Christ inaugurated a revolution when he gave the principle its positive form. He started his followers on the task of thinking out negatively the means of blessing and helping mankind. Above all, he bade men put themselves in the place of other men. So long as we are self-centred and self-regarding, we have not even begun to live like Christ.

Vs. 35, 36. So Jesus returns to the main principle of doing good even to enemies. And this is to be done not in blind obedience to a principle, but with absolute confidence in the results. No man is to be despaired of. The very worst may be redeemed. Moreover, such benevolence brings the Christian into line with the methods and operations of the heavenly Father. God is ever kind to the unthankful and the evil. And men enter on their true status as sons of God only when they practice God's own ungrudgingness. Notice in what terms Jesus defines the chief end of man. It is that we should become "sons of God," that is that we should wear the likeness of the heavenly Father, and be the objects of his love.

V. 37, 38. Further applications. The Christian is not to be censorious like the Pharisee. He is not to judge or

# I PLAN MY WORK TO SAVE MYSELF WORK

**BY NELL B. NICHOLS.**

If housewifery experts could manufacture perfect-working schedules, every housewife would order ready-made plans. But schedules can't be made that way. Every woman must work out her own; no one else can do it for her. Duties vary according to the size of the family, the house, and the family pocketbook.

One other characteristic peculiar to household schedules is the ease with which they can be upset by unexpected events. It may be weeping clouds, whooping cough, company, or a hundred and one other happenings that mean making constant changes as the day and the week moves along. But even a poor program of work is better than none. I know that you who work by schedule will agree with me on this.

I am proud of my schedule, but it's sure no one ever had another like it. It meets my needs, but I doubt if it would be of great help to many women, except in a general way.

The first step is to make an inventory of the duties that must have attention. These should be written down. Next in order is the adjusting of these tasks into the hours and minutes of the day, week and month. It requires juggling, planning and experimenting. Sometimes the puzzle will not work out. There are too many tasks and not enough minutes. I have found that one never gets any place rebelling against matters that cannot be altered. It is best to find a plan that will bring good results with the set of conditions one faces, not with those she thinks ought to exist.

Every woman has to decide for herself what duties are to be slighted. In my house the sheets and tea towels which have been dried outdoors are folded without being ironed. The time thus saved is used to advantage in preparing the meals more carefully. A few tasks like this can always be eliminated without the surrender of real value.

Short cuts in working that are made with new methods and up-to-date household equipment appear to stretch the hours. I found one day that I wasted twenty minutes a week filling salt and pepper shakers, vinegar cruets, syrup dishes, bottles and other containers without using a small funnel.

Cooking always has a place on the household schedule. The time given to it depends on the size of the family and other variable factors. I find that cooking in large quantities conserves both strength and time. Acquiring skill in the preparation of a few foundation dishes also helps. Innumerable good cakes may be made from one or two batters if a generous variety of ingredients is used.

Canning is another problem of housekeeping. I never try to fill all the jars on my shelf at once. Every month has its offering to make. Canning is an all-round-the-year job in my kitchen. In the winter I make marmalades and jellies from dried fruits, citrus fruits, cranberries, canned fruit juices and liquid pectin. Winter apples and pears are made into sauce or are baked and canned. Sometimes they are pickled. If the squash, pumpkins and carrots show signs of spoilage in the cave, I can them. It is more satisfactory than trying to do this when the harvest season is on in the autumn.

Cleaning is another consideration for housekeepers. Just as preventive medicine is gaining in popularity so is preventive cleaning. Floors, woodwork and walls are finished to repel dirt. If the pores in wood are filled with wax, paint or varnish, the soil is left out.

Mats are used on porches to keep much soil from being tracked into the house.

Methods of cleaning vary. Some women prefer to have one day of intensive cleaning every week. Other homemakers find it easier to clean one or two rooms every day. Wall brushes, floor mops, non-electric and electric vacuum cleaners, carpet sweepers, long-handled dustpans and chemically treated dustcloths are aiding in shortening the length of time needed for cleaning.

Laundering cannot be eliminated from many households. Before buy-

ing fabrics and garments it pays to consider the ease with which they will launder. Clean clothes, protectors and hangers for clothes reduce laundry work. I find the use of a power washing machine, a self-heating iron, a properly padded hanging board and a sleeve board beneficial.

A sketch of my household schedule follows:

- Monday: Tidy house, get clothes ready for washing, mend tears, remove stains, bake and cook so that little time need be given to meals the next day.
- Tuesday: Wash, routine work, scrub porches.
- Wednesday: Iron, routine work.
- Thursday: Bake, clean bedrooms, sometimes go to market or stay at home and sew.
- Friday: Clean living and dining rooms, other routine work.
- Saturday: Prepare food and house for Sunday, clean kitchen and bathroom thoroughly, go shopping.

### A Handful of Pie Tricks.

Nearly all housewives make excellent pie crusts sometimes. Do you know that it is a very simple matter to make good pie crust every time? Measure your ingredients, using half as much lard as you do flour, rubbing the lard in well, adding the pinch of salt, and mixing with enough water to make a soft dough. Both lard and water should be as cold as possible. By measuring, you will never have tough crust.

When making a two-crust pie, try moistening the top with sweet milk before sprinkling with sugar. The pie will brown prettier, and the taste will be improved.

Apricot juice make a delicious mock lemon pie. Make the pie just as usual, substituting apricot juice for lemon juice.

When using fresh berries for fruit pies, try rolling the berries in flour, before adding the sugar. This prevents the berries from running over, but does not give the pie that pesty taste that careless sifting in of flour often does. When making pies from canned fruit, mix the flour with the sugar instead of sifting it on top. The melted butter is also added to the sugar and flour, and this mixture is put in the bottom crust before the fruit is added.

When making a very juicy pie, try winding a piece of damp white cloth around the edge of the completed pie before putting in the oven. This keeps the juices in the pie and may be easily removed when done.

If you like a shallow pie, one quart of fruit will make two pies, but if you like them thick, make the first one as usual, draining off most of the juice. Then take the small amount of fruit remaining, together with the juice, and with addition of a little cornstarch, sugar and butter, you have filling for another pie. This mixture should, however, be cooked before putting into the crust.

### A New Bulletin on Fertilizers.

"Soils and Fertilizers and the Maintenance of Soil Fertility by the Use of Manures, Green Manures and Fertilizers in Ontario" is the title of a bulletin issued by the Dept. of Chemistry, O.A.C., and available now. Persons desiring a copy may obtain one by sending a post card to Dept. of Agriculture, Parliament Buildings, Toronto.

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I add a teaspoon of vanilla to a cranberry pie made in the old-fashioned way with two crusts. To make it, cut in halves one cup of cranberries, add one-half cup of raisins also cut in halves, one cup of sugar, one tablespoon of flour, one teaspoon of vanilla and one cup of water.—Mrs. J. E. H.

# MUTT AND JEFF—By Bud Fisher.



# The Boys Hardly Know Where They're At.