

# Farm Notes

## The Use of the Swather

The most noteworthy development of recent years in western agriculture is the use of the swather. The report of the Superintendent of the Swift Current Experiment Station explains its use and points out that the principal object of the swather is to estimate a portion of the waiting period between binder harvesting and combine harvesting and thus avoid the possibilities of loss due to unfavorable weather. The crop is cut and laid in swaths, each of which contains the straw and heads of a strip 16 to 24 feet wide, depending on the cutting mechanism. The cutting mechanism may be either the combine knife and a table or one or more headers. Swathing can be done at the time binder harvesting commences. If the weather is favorable the swaths can be threshed four to six days later. Threshing is performed by means of the combine equipped with a special pickup device.

When crops are slow to ripen to the degree where the combine can be safely used, or where ripening is uneven, the swather is an undoubted advantage. A crop that contains a quantity of green weeds, and where it is impossible to get all the crop without cutting a portion of the green weeds, could be better harvested by the swather than by the straight combine. When harvested by the straight combine the broken portions of weed stems, green seeds and pulp from the plants may cause tough or damp grain. The green plants have an opportunity to dry in the swath and therefore cause no further trouble, as the most of them would then be light enough to separate from the grain, but would cause no trouble even if separation did not take place. A crop in which sawfly damage is likely to be serious could be swathed before the damage reached dangerous proportions. In areas where frost is common the swather could be used to advantage, thus extending the area where combines can be used.

The two apparent disadvantages of the swather are first that the two operations of swathing and threshing are more expensive than straight combining, although not nearly so expensive as binder and separator harvesting, and secondly that in the case of swaths lying out during a prolonged period of warm, wet weather there would likely be a serious loss by sprouting.

Copies of this report may be had on application to the Publications Branch, Department of Agriculture, Ottawa.

## Storing Canned Products

A cool, dark, dry place is ideal for the storage of canned products. Heat favors the growth of bacteria; light causes fading; while dampness further the growth of moulds and may even cause rust on the metal fastenings of jars.

Do not allow canned goods to lie about under uncertain conditions. Wash the jars and label neatly with name of product and date when canned. If dark storage is not available wrap all jars in paper to exclude the light. If a damp atmosphere is positively unavoidable examine the rubbers on the jars from time to time, as mould may attack them, making possible the admission of air and bacteria to the contents of the jar.

A container for canned goods should be of a size to suit the needs of the household; not so large that its contents cannot be consumed shortly after opening, or deterioration and spoilage will occur.

It is a wise precaution to boil canned vegetable products for a few minutes after they are removed from the jar. This does not imply that they must be eaten hot. When the vegetables are required for salads, etc., they may be set aside after boiling and chilled before use. These and other phases of canning fruit and vegetables in the home are described in Bulletin No. 77 "Preserving Fruits and Vegetables in the Home," obtained from the Publications Branch, Department of Agriculture, Ottawa.

## The Food Value of Ice-Cream

One of the important factors in the increased use of ice-cream has been the wide publicity given to recent findings of nutritional authorities regarding the food value of dairy products as a whole. The results of these investigations undoubtedly have brought about a change in the viewpoint of the consuming public, with the result that ice-cream is considered no longer as a luxury, but a very desirable and healthful food. Thus, it is accorded a regular place in the dietary of public dining rooms, restaurants, hospitals, and many homes.

Bulletin No. 102—"The Manufacture of Ice-Cream" may be had on application to the Publications Branch, Department of Agriculture, Ottawa. All the different phases of manufacture are fully explained.

Ice-cream is a true dairy product which contains the four essential food substances naturally found in milk, namely, fat, proteins, carbohydrates, and mineral matter, and in addition supplies the important protective and auxiliary food substances known as vitamins. Milk fat is one of our very best foods, containing, as it does the very valuable "Fat Soluble A" vitamin. Milk proteins are of the highest quality and contain the

important "Water Soluble B" vitamins and small quantities of "Water Soluble C" vitamins. The carbohydrates in ice-cream are plentifully supplied by the milk sugar and added cane sugar, while mineral salts, especially calcium, are found in adequate quantities for normal growth and health.

Average commercial ice-cream contains between 24 and 40 per cent of total solids of the very best quality as regards digestibility and energy-producing value, and compares favorably with any other food in this respect.

In addition to being a highly nutritive food, ice-cream is a delicious confection that is relished by nearly all people and makes a handy ready-to-serve dessert for the busy housewife.

## The Yak in Canada

Interesting experiments have been conducted at Buffalo Park, Walkerville, with the yak (bos grunniens) the ox of the plateau of Tibet.

Under Experimental Farm direction excellent specimens of crosses between the yak and the buffalo have been secured, also crosses between the yak and domestic cattle.

What may the future development in this breeding work toward the retention or elimination of yak blood will be largely determined by progress in breeding work. However, the work to date has afforded a most interesting study of considerable value in animal breeding, and it is quite possible that in future years there may be developed a herd containing largely the domestic blood of the improved beef breeds, but with an infusion of bison and yak blood sufficient to give that hardness, ability to withstand storms, ability to forage in winter, and the general thrift and vigor, which may be of some commercial value to the colder and northern sections of Western Canada where the beef industry will for all time be one of the important phases of agriculture.—Issued by the Director of Publicity, Dom. Dept. of Agriculture, Ottawa.

## Disaster Would Follow Project

### Scientists Find Red Sea is Higher Than Mediterranean

Paris—After twenty-seven centuries of study, scientists have definitely concluded that any effort to convert the Suez Canal into a water-level river between the Mediterranean and the Red Sea would result in the disastrous inundation of a large part of Egypt, Greece, Italy, France, and Spain, upset the level of all the oceans, and have a consequent interference with tides and weather conditions.

M. Jean Brunhes, professor at the College of France and a member of the Institute of France, has announced that long study has now definitely established the fact that the Red Sea is nine and a half inches higher than the level of the Mediterranean. Any attempt to link the two directly would cause the emptying of a vast amount of the Indian Ocean into the Mediterranean, sending those waters over its banks.

"Seven centuries before Christ, Herodotus wrote in his book, 'Necros or Nechao started to dig a canal across the desert to link the Red Sea and the Mediterranean,'" Professor Brunhes said.

"Sarius, King of the Persians, continued the project but abandoned his work when he discovered that if he pierced the Isthmus, all of Egypt would be swamped, for the Red Sea was at a higher level than much of the land of Egypt."

"More recently, Napoleon became intrigued by the subject and when he led his army into Egypt he assigned his best engineers to study the problem. They reported back that the Red Sea was thirty feet higher than the Mediterranean and Napoleon believed them."

## No Chance for Witches Now in Town of Salem

Salem has at last lived down her witch. The day when persons suspected of practicing witchcraft were burned to death is now so far submerged in the mists of legend that its shadow never obtrudes upon the up-and-coming prosperity of the modern Massachusetts town. Belief in witchcraft connotes ignorance; and that ignorance has been effectively banished from the scene must be at once evident to any traveler who rides into Salem railroad station. For the first thing that attracts the eye is a sign, prominently placed, which reads: "Information—Chamber of Commerce," with a firm painted hand pointing the way.

## Duties

It is not by books alone, or chiefly, that one becomes in all points a man. Study to do faithfully every duty that comes in your way.

Stand to your post; silently devour the chagrin of life; love justice; control self; swear not from truth or right; be a man of rectitude, decision, conscientiousness, one that fears and obeys God, and exercises benevolence to all; and in all this you shall possess true manliness.—Bulwer.

A Prime Minister's real constituency is the whole country.—Stanley.

## Royalty Remembers Our Naval Hero



KING GEORGE ON THE DECK OF THE VICTORY

His Majesty standing near the spot where Lord Nelson died. A tablet aboard, describing the battle of Trafalgar in 1805, was unveiled by the sovereign.

## Tasty Recipes

### Cheese Souffle

Cut 1 lb. cheddar or stilton cheese in slices; fill a baking dish with cheese and crackers. In alternate layers, cover with one pint milk whipped with yolks of 2 eggs, and 1/2 cup melted butter. Season with salt and cayenne pepper and bake to light brown.

### Potato and Celery Soup

Boil 4 large potatoes, 1 large onion cut small, 1 cup finely chopped celery in sufficient salted water to cover well. When well cooked mash in the water and add 3 tablespoons butter blended with 2 tablespoons flour, 2 1/2 cups milk, salt and pepper to taste. Strain and serve with salt wafers, toast strips or brown bread.

### Gingerbread

Sift together 2 1/2 cups flour, 2 teaspoons soda, 1/2 teaspoon salt, 2 teaspoons ginger. Beat 1 egg, add 1/2 cup molasses, 1/2 cup brown sugar, 1/2 cup sour milk or buttermilk, 4 tablespoons melted shortening; mix and add slowly to dry ingredients. Beat until smooth. Pour into a greased and floured pan and bake 20 minutes. Have oven hot for first 10 minutes and reduce the heat to finish. Delicious eaten with cream cheese.

### Boiled Cod, Mackerel or Halibut

Put into boiling, salted water to which a dessertspoon of vinegar has been added and cook 40 minutes. Serve with white sauce to which 3 tablespoons capers and one hard-boiled egg chopped fine. Dust the fish with finely minced parsley, pour the hot sauce over and serve at once. Spinach, cauliflower or chard should be served with this.

### Almond Biscuits

Mix 1/2 lb. of flour with 1 1/2 oz. of castor sugar, crumble in 2 oz. of butter, and add half a teaspoonful of baking powder. Separate the white from the yolk of an egg, add a few drops of milk to the yolk, also a little almond flavoring, and make into a firm paste. Roll out thinly, cut into rounds, brush with white of egg, and sprinkle with 1/2 little sugar and a few chopped almonds previously blanched. The biscuits may be cut into fingers instead of rounds.

### Oeufs de Calais

Boil 6 eggs hard. Split them, take out the yolks, and smash them with a fork. Chop the whites roughly. Measure the whites, and take the same bulk of cold cooked ham or tongue, chopped in about the same style. The meat must contain no fat at all. Make 1/2 pt. good thick white sauce, well seasoned with salt and pepper. Stir in the yolks of the eggs, and, when they are well mixed, add the whites and the meat, and stand the pan at the side of the fire, where it may simmer, but not boil, for 5 min. Meanwhile, fry enough small squares of the white of bread to cover the bottom of your dish. Arrange them. Heap the egg mixture on them, and serve very hot.

Salt fish, well cooked, and broken into neat little pieces, often take the place of ham or tongue.

### Banbury Cakes

Make flaky pastry a little richer than usual with 1/2 lb. of flour, 2 oz. of butter, a pinch of salt, a teaspoonful of lemon juice, and a very little cold water. Roll out three and a half times, finally into a square, and cut into rounds the size of a teacup. Put 2 oz. of washed currants into a bowl with a grate of lemon, a grate of nutmeg, 1 oz. of sugar, 1/2 oz. of lemon or citron peel finely chopped, 1/2 oz. of ruffia biscuits crushed into crumbs, and 1/2 oz. of melted butter. Put a little mixture on each round of pastry, yet the edges and fold over into a turn-over. Turn up on end, roll out a little and make three slits on top. Brush with egg, sprinkle with sugar, and bake in rather a quick oven for ten minutes. Allow to cool on a wire tray.

### Wings

Let us be like a bird, one instant lighted, Upon a twig that swings; He feels it yield—but stings on unafrighted, Knowing he bath his wings.

Talking of weather predictions, one sure sign that the temperature is going to drop is when a husband says, "Now, dearie, are you going to talk or are you going to bid."

## Selecting the Feeder Steer

(Experimental Farming Note.)

In a very few weeks it will be necessary to purchase the steers that are to be finished for the spring market. The selection of profitable feeders is much more difficult in the Eastern Provinces than in the Western Provinces, due to the fact that a very high percentage of the Eastern steers show evidence of considerable dairy cattle breeding. However, there are many of these steers, even with some dairy blood, that will make very profitable feeders and they are the ones that should be selected for the winter feeding work. The remainder should go to the block as they come from the pastures. Select only such steers as will conform more closely to the real beef-type, that is, straight, low-set, deep, blocky individuals, with a quite temperamental. It is that real dairy type of steer, with a nervous temperament, that one wants to avoid in the feed lot. For example, out of twenty-five steers fed at the Nappan Experimental Farm during 1927-28, six of the steers were of the latter type and their average gain in 125 days was only 161 pounds, against 246 pounds as an average for seven steers that were fairly typical beef steers, with some dairy blood mixed in. The former were worth 1 1/2 to 2 cents less on the market in March, besides making 85 pounds less gain. The dairy-type steers never made profitable gains, nor did they look finished at their best.

To feed a bunch of good, thrifty beef steers is a profitable side line, besides being an economical method of marketing cheap roughage grown on the farm, such as hay and roots. In reading the annual report issued from the Experimental Farm, Nappan, it may be noted that a good average market price has been charged for all feeds consumed and, furthermore, that a good average profit over feed cost has been realized over a period of years, in the finishing of a bunch of beef steers. After all, this is the most businesslike method of farming, and the adoption of such a policy will be found a profitable one. There will be more manure available for top-dressing; consequently, less money going out for fertilizer, all of which helps to swell the income from the farm. The main point to bear in mind is the selection of good feeders of the right type, steers that will make reasonably good use of the feeds consumed.

## Package From Sky Surprises Ranger

### Flier Drops Candy, Magazines, Papers in Ranier Park

Tacoma, Wash.—Like manna from the sky was a package of candy, magazines and newspapers dropped from an airplane at the feet of a lonely outlook stationed in the Ranier National Forest 4200 feet above sea level.

Bob Gullies, a forest ranger, has the duty of detecting and reporting fires in a portion of this park. Hemmed in by the Deschutes and Little Nisqually and Tilton Rivers, he sees only occasional forest rangers who bring him necessary supplies.

The package, dropped from the passing plane, contained a note from a friend who wrote that the airman had offered to carry anything else that the outlook wanted. The name of the flier was not given.

### Luck

"You're in luck!" How often we hear that! Well, there is such a thing as luck, things do break our way; but luck is too tricky to trust. Earnest thought, strong concentration, and hard work are very good substitutes for luck, and are far more stable.

Speaking of long-distance title holders, Mussolini knows how to hold the grand organ swell on that straight-up pronoun.

## Reminiscent of Days When Knighthood Was in Flower



MOUNTED POLICE, WITH LANCES, REHEARSING CHARGE FOR HORSE SHOW  
Lt.-Col. G. E. Lennie, deputy-assistant commissioner of the London Metropolitan police, holds a practice for the Amber court horse show.

## Sunday School Lesson

September 16. Lesson XII.—Paul Writes to His Friend's in Corinth. —1 Cor. 1: 10-13: 5-11: 21-23. Golden Text—Behold, how good and how pleasant it is for brethren to dwell together in unity!—Psalm 133: 1.

### ANALYSIS

I. THE DANGER OF DIVISION, 1:10-13.  
II. UNITY WITH VARIETY, 3:5-11.  
III. THE HERITAGE OF CHRISTIANS, 21-23.

INTRODUCTION—This letter is one of the four great evangelical Epistles of Paul and was written during the visit of the apostle to Ephesus in A.D. 58. It was caused by the serious fault and abuses which had broken out among the converts at Corinth.

I. THE DANGER OF DIVISIONS, 1:10-13.  
V. 10. One of the unfavorable qualities of the Greek character was inability to work together with others. Each Greek city considered only its own interest and was unable to join with other cities, even in times when threatened by a common foe. These same tendencies reappear in the church.

V. 11. It was some member of the household of those who had informed Paul of the sad outbreak of quarreling in Corinth.

V. 12. Four distinct parties existed among these people, each of them appealing to some great man as their leader. Some claimed to have Paul as their guide. The next clique pretended to follow Apollon, who was a polished Alexandrian scholar familiar with the teachings of Greek philosophy and who was possessed with that wonderful gift of eloquence. The third party chose as their champion Cephas or Peter. The fourth party seems to have claimed that they alone were true to the gospel and they said that all other parties did not possess the real grace of God.

V. 13. We must not conclude that the differences in these parties extended to those whose names they adopted. There was no such division between Paul and Apollon and Peter, who worked together in harmony. This fact is clear from the indignation with which Paul denounces these sad disorders. He knew perfectly well that such party spirit would prove to be the death blow to all Christian life and progress. Christianity is essentially a unity. Party strife contradicts the teaching of Jesus.

II. UNITY WITH VARIETY, 3:5-11.

V. 5. Paul's remedy for this factious tendency is to show how all human workmen are mere instruments in the hands of God who originates and controls all things. God is like a husbandman who has many different laborers and who entrusts some special task to each of these.

V. 6. Paul's task is that of planting new churches in different parts of the Gentile world. Apollon came after and did the watering or cultivation. Each is necessary. Each party may have its own special work, may make its own peculiar contribution; but there need not be any strife or bitter criticism.

V. 7. The entire power rests ultimately with God, who alone can give the increase.

V. 8. Paul carries on the image of labor to the subject of reward for work done; and shows that differences in function will not interfere with the fit return coming to each of those who faithfully use his gift.

V. 10. Paul changes the simile and represents the church as a building, where he had the duty of laying the foundation, and it now rests with others to see that the right kind of structure is placed on this foundation.

The following verses give a vivid picture of the different material which may be used for this work. Three of these are perishable, other three are imperishable, and ere long the fire will come to test them. Each Corinthian Christian should see to it that his work may stand the test. Why, therefore, waste precious time in this partisan conflict? Let each one build faithfully his own part and leave the rest to God.

III. THE HERITAGE OF CHRISTIANS, 21-23.

V. 21. Instead of boasting about their own leaders and criticizing the leaders of the other parties, let them rather remember how great and manifold are the opportunities which await them.

V. 22. All the good things in this world are sent by a loving Father in heaven. All that life contains is open to them, and even death itself will not destroy their heritage. Christ has overcome the power of death. The freedom and privilege of the Christians are amazing. But all depends upon accepting Christ.



He: I think you're the sweetest girl on the beach.  
She: Why thank? Why not in vestigate?

The earth was split off from the sun as a ball of fire of high temperature about 1,800,000,000 years ago.—Dr. Nernst, University of Berlin.