

THE MAGAZINE GUARDIAN Teachers, Parents, Pupils, Farmers, Dairymen, Horsemen

TO THE FARMER

Contributors are asked to have their articles at this office early each week, as only a short emergency item can be handled as late as one p. m. Wednesday. All received after the hour cannot appear until the following week.

Farmers and others interested are invited to contribute to The Farm, The Dairy, The Turf, and Good Roads Departments of The Guardian either by question, correspondence or otherwise. Answers will be given by experts to all questions of general interest and space will be given to any article that will in any way help to advance Prince Edward Island in agriculture.

THE SCHOOL AND THE HOME

PROPER FOOD FOR YOUNG CHILDREN

Food for children between three and six years of age, says Miss Caroline L. Hunt, scientific assistant of the Office of Home Economics, should be chosen with reference to their bodily needs. A little child who is carefully fed in accordance with his bodily needs receives every day at least one food from each of the following groups:

- 1. Milk and dishes made chiefly of milk (most important of the group as regards children's diet); meat, fish, poultry, eggs and meat substitutes.
2. Bread and other cereal foods.
3. Butter and other wholesome fats.
4. Vegetables and fruits.
5. Simple sweets.

Milk is the natural food of babies and the most important food for young children. A quart of milk a day is a good allowance for a child. The greater part of this is usually given as a drink of served on cereals or in the form of bread and milk. Milk may also be served on fruits that are not very acid (baked apples or pears, berries, and others), in soups, gravies, custard, junket, and other puddings, and may be used in place of water in cooking cereals.

Good whole milk is desirable, but if a mother is obliged to choose between clean milk and rich milk, she had better take the clean milk. Beside that, of course, is clean whole milk which can not be obtained in a bottle, use clean, fresh skim milk than dirty or questionable whole milk. A quart of skim milk, even separate skim milk, contains about a third of a cupful of solid food, which is nearly all there was in the whole milk, except the butter fat. Compared with most other foods milk contains much more protein, iron, calcium, phosphorus and other green vegetables and egg yolks are, on the other hand, very rich in iron. This is one reason why combinations of egg yolks and milk and of vegetables and milk are mentioned so often as fit food for children.

Cereal foods of some sort are used by children practically all over the world. Bread is the commonest cereal food in this country, though cereal mushes are also very generally used. Well-baked bread and thoroughly cooked breakfast cereals are both good for children and with milk should make up a large part of the diet. Bread may take the place, to a certain extent, of cereal mushes or vice versa, but neither can take the place of milk, meat, fruits and vegetables.

Fat is an important part of the food of children. Butter, which consists of separated milk fat, and cream which is rich in milk fat, and also the other nourishment substances of milk, are both wholesome. Salads of various kinds may be given to children in small amounts. Bacon or salt pork, cut very thin and carefully cooked, may be given occasionally but thick pieces with much lean are not desirable.

LITTLE WORRIES IN THE HOME

These Bring the Wrinkles and Pallid Faces That Make Women Look Prematurely Old

Almost every woman at the head of a home meets daily many little worries in her household affairs. The cares of her little ones, the work about the house all contribute to these little worries. Most of them may be too small to notice an hour after work, but they constitute a constant strain that affects the blood and the nerves and make women look prematurely old. The effect of these little worries may be noticed in sickly, nervous headaches, fickle appetites, nervousness, after slight exertion, the coming of wrinkles which every woman dreads. To those thus afflicted Dr. Williams' Pink Pills offer a speedy cure; a restoration of color to the cheeks, brightness to the eyes, a hearty appetite and a sense of freedom from weariness. Among the thousands of Canadian women who have found new health and strength through these pills is Mrs. G. Strasser, Action, W. est. Ont., who says: "I am the mother of three children and after each birth I became terribly run down, and this, and this, always felt tired, and unable to do my household work. After the birth of my third child I seemed to be worse, and was very badly run down. I found the greatest benefit from the Pills and soon gained my old time strength. In after taking them I felt as well as in after taking them I could take pleasure in my girlhood, and could take pleasure in my work. I also used Baby's Own Tablets for my little ones and have found them a splendid medicine for childhood ailments."

Dr. Williams' Pink Pills are sold by all dealers in medicines, or you can procure them by mail at \$2.50 from a box or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville, Ont.

FRUIT BRANCH

There is not likely to be a particularly heavy crop of fruit in the Niagara Peninsula this year. Representatives of the Dominion Fruit Branch at Ottawa were through the district last week and have prepared the following report: Peaches are a fairly good crop along the Niagara River and in the section in and around St. Catharines, but at Grimsby, Winona and Stoney Creek the crop is lighter and will probably be further reduced by "leaf curl" which is extremely prevalent there. Pears, plums and cherries have set

for a good crop, and unless a heavy "drop" takes place within the next few weeks, the nearby markets will be well supplied with these fruits. Apples are almost a failure in Niagara, and reports from other sections of Ontario indicate a light crop generally in the province. Strawberries are light in the Clarkston and Ontario sections, but promise much better east of Hamilton to the Niagara River.

The help situation in Niagara is not serious as has been generally supposed. The orchards are being well cared for, and appear to be in excellent condition. Many girls have offered their services to assist in harvesting the crop, and the growers are not anticipating any serious difficulties in securing labour at that time. The season has been very much delayed by continued cold weather, and blossoms were about two weeks later than usual in coming out.

Speaking in a general way the Niagara fruit crop will not be above average, and the Ontario apple crop is certain to be light, and quite possibly of poor quality. The spring weather has been very favourable to the development of apple scab, and unless orchards have been well sprayed, the fruit will be seriously affected.

GOOD FOOD WHICH COSTS LITTLE

Strenuous times demand quick action, and in these days, when there is so much to do, we may not be able to spend as much time in the preparation of meals as we used to do. Here are recipes for some quick breads:—

BAKING POWDER BISCUITS

Two cupfuls flour, three table-spoonfuls baking powder, half table-spoonful salt, three table-spoonfuls fat, three-quarters to one cupful milk or milk. Sift dry ingredients, cut in the fat, add the milk gradually, mixing with a knife. The dough should be as soft as can be handled without sticking. Turn out on a lightly floured board, roll lightly three-quarters inch thick, cut and place in pan half an inch apart. Bake in hot oven twelve to fifteen minutes.

DROP BISCUIT

Add to ingredients of baking powder biscuit enough more milk or water to make a thick drop batter, about two table-spoonfuls; mix as directed for biscuit, drop by spoonfuls on a greased griddle or pan, small size. The more crust the more palatable these biscuits are. The mixture should not be soft enough to run. Bake in a hot oven ten to twelve minutes.

ONE-EGG MUFFINS

Two cupfuls flour, three table-spoonfuls baking powder, half table-spoonful salt, one table-spoonful sugar, one cup milk, one table-spoonful fat, one egg. Mix and sift dry ingredients, melt fat and add to egg. Add milk to egg and then add liquid to dry ingredients. Beat well, bake in greased muffin pans in a quick oven twenty-five to thirty minutes.

GRAHAM GEMS

One and one half cupfuls of graham flour, half cupful white flour, one table-spoonful baking powder, half table-spoonful salt, two table-spoonfuls sugar, one egg, one cupful milk. Mix and bake as muffins.

Thin Syrup

One and one half quarts of sugar and one quart of water. Heat to the boiling point. This may be used for sweetening fruit, and with those to which more sugar will be added in preparation for the table.

CORN BREAD

One cupful cornmeal, one cupful of flour, one table-spoonful sugar, one half table-spoonful salt, three table-spoonfuls milk.

fuls baking powder, one table-spoonful fat, one egg, one cupful milk. Mix and sift dry ingredients, melt butter and add to egg. Mix milk and egg. Beat this into dry ingredients, pour mixture into well greased tin and bake in a hot oven. Cut in squares and serve hot. Bake in gem tins if preferred. Cornmeal may be supplemented for a portion of the flour if desired, or the bread made entirely from cornmeal.

BOSTON BROWN BREAD

One cupful cornmeal one cupful flour, two cupfuls sour milk, three-quarters cupful molasses, one table-spoonful salt, three-quarters table-spoonful soda. Mix dry ingredients, mix sour milk and molasses, stir into the dry ingredients, beating thoroughly. Turn into well greased mold, cover tightly (a pound baking powder can will do) and steam two or three hours, depending on size of mold.

Remove cover and dry in oven fifteen minutes. Take from can, slice and serve hot. Raisins may be added to mixture if desired.

Medium Thin Syrup

Mix 1 1/2 quarts of sugar and one quart of water and boil two to three minutes or until solution begins to be syrupy. This gives a density suitable for high-grade fruits for table sauce.

Medium Thick Syrup

Mix 1 1/2 quarts of sugar and one quart of water and boil eight to ten minutes or until it piles up on the edge of a spoon when poured from it. This gives a syrup of concentration suitable for strawberries and other fruits, where a thick syrup is desired.

Thick Syrup

Mix 1 1/2 quarts of sugar and one quart of water and cook eight to ten minutes or until it forms a very soft ball. This gives a syrup of great density and may be used for preserves.

Windfall Apples—Sliced

Peel, core and slice apples. Scald in boiling water for two minutes. Plunge into cold water. Pack in glass cans and add one cup of hot thin syrup or boiling water to each quart, add just rubber and top on glass and partially seal. Sterilize 15 minutes in hot-water bath. Remove jars, tighten covers and invert to cool.

Berries, Cherries, etc.

Can fresh, sound berries the same day that they are picked. Remove hulls or stems if any. Place in strainer or colander and pour cold water over them to cleanse. Pack closely in jars without crushing. Pour hot syrup over to fill jar and partially seal. Sterilize 15 minutes in hot-water bath.

Peaches

Grade for size, ripeness and quality. They should be graded carefully, and only those that are just beginning to ripen should be used. They may be peeled with a knife if there is but a small quantity of peaches to be canned. Or, scald peaches one minute in boiling water. Plunge into cold water. Remove skin. Halve, pit and pack in glass jars. Fill with hot syrup. Add just rubber and top and partially seal. Sterilize 15 minutes in hot-water bath.

Strawberries

Can fresh, sound strawberries on the same day that they are picked. Remove hulls. Place in strainer or colander and cleanse by pouring water over berries. Pack closely in jars without crushing. Pour hot syrup over to fill jar and partially seal. Sterilize 15 minutes in hot-water bath.

Suggestions on Pie and Pie Crust Making

One woman states: "To prevent juice or filling from running out, trim the undercrust even with edge of plate, allow top crust to hang over half an inch after wetting the rim of the pie. Press closely together, then turn top part, lifting the dough from the bottom a little by little and tucking it under all the way around. Press down to the plate once more. This is little more work than simply pressing the wet edges together, but your fillings won't run out if you do it."

"When I was first married and getting along a friend told me to put the water into the pie crust when mixing it, as though it cost a dollar a drop. Too much water will make pie crust tough, no matter how much lard you have in it."

"Another friend told me that I should use a table-spoonful of lard to a cupful of flour, but if I went by guess I could tell when I had enough lard in by making a small ball of the lard and flour, and if I could toss it lightly from one hand to the other without breaking it it would be just right."

FARM

GROUND LIMESTONE.

Experimental Farming Note.

From results obtained at the Experimental Station, Kentville, N.S., it would appear that ground limestone is likely to play an important part in Nova Scotia agriculture, particularly in helping to produce soil conditions favourable to the clover plant.

It would appear that two tons of ground limestone per acre is a decidedly profitable investment as is shown by the tests given below. The fertilizer used on duplicate plots was a 4-8-16 (4 per cent nitrogen, 8 per cent phosphoric acid, 16 per cent potash) mixture applied at the rate of 500 pounds were lined once during the period at the rate of 200 pounds per acre in 1914 and the others were

not, the object being to find out the value of lime for subsequent crops. In 1914 the yield per acre of unlimed, fertilized oats was 67 bus. 8.2 lb.; limed and fertilized, 66 bus. 6 lb.; unfertilized and unlimed, 45 bus. 12 lb.

In 1915 the unlimed, fertilized clover yielded 4587.5 lb. per acre; limed and fertilized, 4760 lb.; unfertilized, 2405 lb.

For the 1916 crop, wheat, the yields were: unlimed and fertilized, 9.5 bus. per acre; limed and fertilized, 17 bus.; unfertilized and unlimed 8 bus.

In the spring of 1916 in order to determine the effect of additional fertilizer on the yield of unlimed and unlimed plots, the duplicate plots were fertilized at seeding time with 500 pounds per acre of 4-8 fertilizer (4 per cent nitrogen, 8 per cent phosphoric acid.)

The results in 1916 from these plots were: unlimed, fertilized 1914 and 1915, 15 bushels per acre; limed, fertilized 1914 and 1915, 23.75 bus. per acre.

Another experiment on a newly broken piece of land in a potato grove, and clover rotation gave equally striking results. The only application of fertilizer in the rotation was made in the spring of 1914. It being a very light one consisting of 140 pounds nitrate of soda, 300 pounds acid phosphate and 100 pounds nitrate of potash, per acre. On one series of plots, ground limestone at the rate of 4000 pounds per acre was applied in the spring of 1914. It would not be expected that there would be much of a crop of 1915 as the plant food had all been used by the potato and the grain crop previously.

The following yields were obtained from the 1914 crop, potatoes: unlimed, fertilized, 78 bus. 13 lb. per acre; limed, fertilized, 86 bus. 45 lb.

The yields for the 1915 crop, oats were: unlimed, fertilized, 31 bus. 24 lb.; limed, fertilized, 38 bus. 14 lb. per acre.

In 1916 the clover yields were; unlimed, fertilized, 675 lb. per acre; limed, fertilized, 1483 lb.

On one field of ten acres put down to clover in 1915 the clover was very much manured at the rate of 15 tons manure per acre for the corn the grain from 1 1/2 tons of ground limestone per acre indicated an increase of fifteen tons on the ten acres over check plots left on the area unlimed. The limed area yielded 5450 lb. per acre, and the unlimed, 2400 lb., a difference of 3050 lb. per acre in favour of liming, or 15 tons clover hay at \$10 per ton, \$150. The fifteen tons of ground limestone cost approximately \$6 per acre, or \$60, leaving \$90 or \$9 per acre in favour of the liming, and in addition a much better soil resulting from the increased clover growth.

PRACTICAL SUGGESTIONS IN HANDLING A FARM STOCK

(By James F. Meek.)

Years ago when poultry and eggs were considerably cheaper than they are today, not much revenue was secured from the farm flock, and as the care of the chicks and chickens developed upon the wife while the men folks worked afield, it was deemed no more than right that after the table was supplied the surplus should be sent from the farm to the city. Thus, it became known as the wife's "butter and egg money."

But times have changed—in fact in the poultry line, changed considerably. Prices for eggs and dressed poultry have doubled and tripled in the past twenty or thirty years, and the opportunity for the successful farmer along with the sale of the surplus butter. Thus, it became known as the wife's "butter and egg money."

But times have changed—in fact in the poultry line, changed considerably. Prices for eggs and dressed poultry have doubled and tripled in the past twenty or thirty years, and the opportunity for the successful farmer along with the sale of the surplus butter. Thus, it became known as the wife's "butter and egg money."

Just why the farmers do not take more interest in their poultry and give it the attention it deserves probably arises from a combination of causes. In the past a few hundred chickens were thrown to the chickens in the crowded barnyard, and what revenue was secured was considered "pure velvet." The annual cleaning of the old weather-beaten chicken-house was a nasty, dirty job. And then again it seemed a waste of valuable time to bother with the poultry.

But there is a way to do everything right and without drudgery. "You ought to keep at least a hundred hens, because that represents a possible investment of a hundred dollars for the birds, the cost of housing and feeding can be computed quickly, and if the venture proves successful, one would know exactly what outlay would be required if you wish to raise the flock to 200 or 300 birds in succeeding years. We shall deal with a flock of 100.

First, you must have a decent, respectable house for them to live in. Understand it doesn't have to be a palace, but it ought to be comfortable, airy, roomy and airy; water light on top, and straight on the east and west and north sides; open on the south side; a good, dry, substantial floor; whether of dirt, wood or cement; capable of draught ventilation and with provision for permitting plenty of sunlight. The building

SATISFIED MOTHERS

No other medicine gives as great satisfaction to mothers as does Baby's Own Tablets. These Tablets are equally good for the newborn babe or the growing child. They are absolutely free from injurious drugs and cannot possibly do harm—always safe. Concerning them, Mrs. J. W. Starnes, St. Pamphile, Mo., writes: "I have used Baby's Own Tablets and am well satisfied with them and would use no other medicine for my little ones." The Tablets are sold by medicine dealers or by mail at 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

should be high enough that any six-foot farmer or his lanky son can walk around without bumping his head on the rafters; roomy enough that he can walk through with a bucket of feed in one hand and a bucket of water in the other hand, and not bump his crazy brow or bark his shins; airy enough that the foul smelling odors are not allowed to accumulate and destroy his appetite for the next meal and with light and sunshine enough so that it will become a real pleasure and not a drudgery to attend the fowls. You see the point—the poultry house should be built for the grain through the litter. A good deal of labor can be saved by keeping a couple of barrels or boxes of ready mixed grain in the laying house so that at feeding time all one has to do is to dip out the required amount and scatter it about. The receptacles should be kept securely covered at all times.

Next, we need a dry mash feed-box. I believe I'll just tell you how I made mine, because it works splendidly. Get two 1-inch planed boards 12 inches wide and ten feet long, and with these for the top make a table having legs near each corner about 15 inches high, taking care to fit the boards close together. On top of this and in the center, construct a feed-box 6 feet long 10 inches wide and 12 inches deep. Construct the sides of lath or slats about two inches apart, beginning six inches from the bottom. The top may be either flat, or pitched at an angle of 45 degrees, one side of which should be hinged to allow for refilling. This box ought to hold enough feed for last of one hundred fowls a week, but be sure to see that there is always plenty of feed there. On either side of the table is room for a good sized pan to hold water, or milk if you have it, and they will be high enough from the floor so that the fowls will not scratch the feed into them. These pans should hold enough for only one day's supply for the above named number of fowls. Provision can be made in the feed box for separate compartments for grit, oyster shell and charcoal.

One can readily see that with conditions as outlined above that the labor of caring for a hundred fowls is very light. The operation would consist of feeding in the morning, and in the evening again, taking a look over the flock to see that everything is as it should be, and gathering the eggs. Once a week the feed boxes can be replenished so as to insure a week's supply of dry mash always on hand. The cleaning of a house of this character is really a simple matter, and need not be done oftener than every three months, or as often as the litter becomes foul and needs it. If the birds are allowed free range it is doubtful if the house would need cleaning under six months. First, empty all the nests and clean them thoroughly and then scrape all the old litter out, into barrels or boxes, or in one pile where it can be spread on the meadows, disinfect the house if you think it necessary, and refill with straw or whatever you use to at least a depth of eight inches when it has been settled. One can readily see that the labor problem has been reduced to a minimum, and aside from the cleaning which can be done in a couple of hours, amounts to probably ten to twenty minutes in a day, and is not a very dirty job.

These arrangements are practically all made for the convenience of the laborer, and by taking into consideration the convenience of the farmer, we have unconsciously made an ideal place for the flock. To be sure this means an outlay of a little money, not more than a dollar per hen, and considerably less if one does his own building. Surely a hen is worth anything that isn't worth a dollar, it is easily worth while to spend another dollar for her housing.

CURING HORSE THAT HALTER PULLS

Some horses develop the bad habit of pulling back when tied so that they break their halter ropes. This, and the habit of hanging back when being led can be overcome by the following device: Take a good rope, long enough to tie round the horse's body and then one as long as the user wishes. Use one that is strong enough so that the rope will not break if the first time it pulls back, as this is the time that will decide the cure. Tie the rope round the horse's body just back of the forelegs with a good knot that will not slip. Place the knot just up the rope with a little above the base of the neck and run the free end of the rope through the halter ring and having led with this arrangement for several days, the rope may be tied round the neck of the horse, and the free end run through the halter ring as before. Later, the horse may be led by the halter only.

With a little care and patience, the worst cases may be cured by the above method, although with this, as with all things, an ounce of prevention is worth more than a pound of cure. If one is careful with colts when teaching them to lead, and will use this method, they will always lead well. One should never tie a colt up to the neck or even by the halter, until he learns to lead up with the body tie, and then he will never pull back.

AN AVERAGE TEST

It is well known that the percentage of fat in milk varies considerably, and for various reasons; but if an average is to be struck for any cow, it must be on the known total weight of milk and fat. Then an owner can say (and not till then he can speak from actual knowledge) "this cow averaged a test of 3.3." The total cow averaged a test of 3.3. The total cow averaged a test of 3.3. The total cow averaged a test of 3.3.

GRAY HAIR

Dr. Tremain's Natural Hair Restorative, used as directed, is guaranteed to restore gray hair to its natural color or money refunded. Positively not a dye and non-injurious. Price \$1.00, post paid. Write Tremain Supply Co., Toronto, Ont. On sale in Charlottetown at Reddin Bros., Drug Store, Opposite Post Office.

Record forms for milk can be obtained free of charge on application to the Dairy Division, Ottawa. It will pay every dairyman to take up cow testing, keep his best cows an increase the total and average yield of the whole herd.

PRAISE FOR THE BLUE CROSS.

The average person pays scant consideration to the service that dumb animals are forced to render in the present great war. It is conscription for them in every case. The horse, dog, mule, camel, elephant and birds are pressed into the conflict to "do their bit," as the soldier is urged. Cruelty to animals is one of the blackest stains on the world's civilization. Next to war itself, the use of animals in war is about the meanest of human crimes. How much will the suffering and sacrifice of animals some day have to do in deterring men themselves from going to war? A soldier, returned from months of fighting on the western front, brings a little welcome news about what the Blue Cross is accomplishing for the wounded horses, the innocent, involuntary, but heroic victims of the war. He says in the Boston Herald:

"On, there's lots of things like that. Individual bits of real heroism, but you really ought to say something about the Blue Cross. It is as efficient as the Red Cross in every way. It takes care of the horses, you know. They have horse transports, and autos with mattresses for wounded horses. The animals get as much care as we fellows do. "They have horse hospitals every twenty miles or so along the lines. They even mend broken legs on horses now, with splints, and so on. "There are plenty of mules, too, which are even more valuable than horses, for they stand more."

POULTRY

COST OF RAISING LEGHORN PULLETS.

SUMMARY. 1. Based on four seasons' work and several thousand chicks hatched, it required 1.83 eggs set, for every Leghorn chick hatched. 2. The cost of hatching these eggs was \$.021 per chick, which when added to the cost of eggs increased the total cost of a chick when hatched to \$.021.

3. Based on the first twelve weeks of life, it took 5.69 pounds of grain and mash and 5.07 pounds of milk, costing \$1.434 to feed a Leghorn chick. 4. During the same time, it took 3.59 pounds of grain and mash and 3.41 pounds of milk, costing \$.984, to produce one pound of grain. 5. When figuring cost of feed, fuel, labor and litter, the whole cost of one pound of grain was \$1.54. 6. The average Leghorn pullet twenty-four weeks old and ready to lay, weighed 2.75 pounds. 7. The feed was by far the most expensive item in the cost of rearing chicks.

8. On the basis of 100 chicks hatched and a 17 per cent mortality, the per cent pullets and the per cent cockerels were 40.1 and 42.9 respectively. 9. The time of hatching greatly influenced the rate of growth of chicks, price of broilers, net cost of growing and weight of pullets at laying age. Early hatching paid best. 10. Early cockerels were sold at a profit. May-hatched broilers sold at a loss. 11. The gross average cost of a pullet was \$4.34. This less profits in cockerels, made the net cost \$.381. 12. Mortality varied and influenced the final cost. The average mortality of 999 chicks was 17 per cent. 13. For every pullet reared it required the setting of 4.57 eggs. 14. Cockerels grow more rapidly than pullets. A. G. Phillips, Purdue University, Ind.

Castor oil is a good remedy for the stunted chicks and it should be given in capsules. Pouring a spoonful of oil down the bird's throat may cause it to strangle. The use of lice paint continually in the poultry house is a good preventive measure. To reduce expenses one half, kerosene can be mixed with the lice paint. The paint gets in the feathers when the birds are on the roosts and it assists in preventing feather eating. When canker is chronic it goes through the system of a bird and the bird must be killed. Continual running at the nose may be a sign of canker and it does not pay to keep a bird that may contain others. Sparrows may carry chicken pox from one farm to another. Apoplexy comes from overfeeding and lack of exercise. Never doctor a chicken that is not sick and it is not necessary to use permanganate of potash in the drinking water if there are no colds in the flock.

MAKING POULTRY PAV.

Use the brains as well as the hands and use them constantly and success is assured. If you want early chicks, depend on a good bird, be placed on a well-matured cockerel. A "tried" cock is not a sure thing, but a "sure" early in the season as a cockerel. Hatch early! This does not mean that you are not to hatch late also, but hatch enough early chicks to give you all the stock you want to keep.

MISS JOLLO TOO

The Captain Aubrey colt is not the only youngster in the Sharon stable however. There is another speed product that appeals to the horsemen in that section. She is Miss Jolla, by Bingola, her grand sire being Hingen. Miss Jolla was secured at the Chicago Horse Sale two years ago and is owned by Lou Monahan, son of T. V. Monahan, proprietor and owner of Leila BIRTH, 2:13.4. She has been an eighth in 21 seconds hitched to a road cart and is one of the most handsome colts seen in that part of New Brunswick in recent years. Miss Jolla's dam is by Searchlight and her breeding on both sides is of the best. Right after Trainer Sharon secured her at Chicago for \$300 he was offered \$500 for her by one of the big horsemen in that country, but she is now three years old and will be raced this year.

EULOGY ON THE HORSE.

In an eloquent tribute to the horse written by the active friend of animals, George Foster Howell of Brooklyn, New York, and published in a recent issue of the Leader-Dispatch, Norfolk, Virginia, occur these pertinent paragraphs: "On the battlefield the horse faces the enemy as bravely as the most heroic soldier that ever carried a bayonet and when shot and shell tears and rend his powerful body he gives up his life

AMONG THE HORSES

Mr. Hammond Kelly the well-known horseman has bought from Mr. Clement Blanchard, Charlottetown, the very fast green pacer Belmont Miller. The price Mr. Blanchard paid would buy a good automobile. When selecting the eggs for an incubator choose only those that are normal in size, are neither very large or very small, or that have rough shells. There are numerous methods of turning, but one of the easiest is to use trays similar to those used in incubators and turn the eggs by gently shuffling them.

Many poor hatches are the results of poor judgment in handling the eggs before they were set. The sooner the eggs can be set, the better the results will be. In cold weather they should be gathered at frequent intervals, so as to prevent any danger from chilling. If they have to be kept for any length of time they should be kept in a cool, dry room, and should be turned occasionally. It is better to make a practice of turning them once a day; then there will be no danger that they will be neglected. There are numerous methods of turning, but one of the easiest is to use trays similar to those used in incubators and turn the eggs by gently shuffling them.

GRAY HAIR

Dr. Tremain's Natural Hair Restorative, used as directed, is guaranteed to restore gray hair to its natural color or money refunded. Positively not a dye and non-injurious. Price \$1.00, post paid. Write Tremain Supply Co., Toronto, Ont. On sale in Charlottetown at Reddin Bros., Drug Store, Opposite Post Office.

"over." The late hatched ones should be marketed and, by the way, if the cockerels are caponized, they will bring much better prices.

If you have been too generous with your feed and have visited your breeders, the next few weeks will give you cause for repentance.

Don't set hens in the laying pens, it is good neither for the layers or the "broodies." The setters are certain to be irritated by the layers, with the result that many eggs will be spoiled, and the example of the broodies will encourage the layers to go and do likewise.

An elaborate ration is not necessary. Excellent results are obtained by the use of skim milk and crushed oats, grit and oyster shell in a hopper constantly before the flock, and mixed grain fed in the litter morning and evening, with green food at noon.

Plenty of exercise and fresh air are necessary for health of the flock. Dark, dirty, unventilated poultry houses mean unhealthy fowl and poor fertility.

If you are buying hatching eggs don't expect a chick from every egg. If you get a good hatch write and tell the seller of your success; if you don't get a good hatch be sure that you are not to blame before blaming the man who supplied the eggs.

HATCHING EGGS.

When selecting the eggs for an incubator choose only those that are normal in size, are neither very large or very small, or that have rough shells. There are numerous methods of turning, but one of the easiest is to use trays similar to those used in incubators and turn the eggs by gently shuffling them.

Many poor hatches are the results of poor judgment in handling the eggs before they were set. The sooner the eggs can be set, the better the results will be. In cold weather they should be gathered at frequent intervals, so as to prevent any danger from chilling. If they have to be kept for any length of time they should be kept in a cool, dry room, and should be turned occasionally. It is better to make a practice of turning them once a day; then there will be no danger that they will be neglected.