

THE MAGAZINE GUARDIAN For Parents, Teachers, Pupils, Dairymen, Farmers, Horem

TO THE FARMER

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 articles that will in any way help to advance Prince Edward Island interests.

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 that hour cannot appear until the following week.

THE SCHOOL AND THE HOME

THE KITCHEN

Some Recipes That Are Always Seasonable.

The Handy Rack—Always having trouble to find my paring-knives and potato-forks, my husband made me a rack from a piece of board with a cleat nailed across. The cleat has little blocks in under each end so that the knives may be easily slipped through. On the bottom he put small hooks, on which I can hang my strainers, pancake-turner and wires for bottom of kettles. It hangs back of my range on the wall, and I find it, while cooking, also saves a good many steps. The board is nine by twelve, and half an inch thick.

Marshmallow Pudding—Put one heaping tablespoonful of powdered gelatin in a saucpan, pour over it one cupful of sugar, the grated rind and juice of three large lemons, and stir over a gentle heat until dissolved strain and when cool mix with three well-beaten eggs. Pour part of the mixture into a wet small ring mold, enough to fill it, and the remainder into any small dish that will hold it. Set both in a cold place to harden. Turn out of the mold when set, chop the other part of the jelly in small bits, mix with some marshmallows cut in small pieces, and fill centre of form.

Apple Snow—Apple snow forms a showy sweet-dish, and may be made as follows: Ten or twelve tender apples prepared and cooked, flavored with a little lemon juice; when reduced to pulp, let them stand to cool for a little while. Meanwhile, beat up the whites of ten or twelve eggs to a stiff froth, and stir into apples, and also some sifted sugar, say a teaspoonful. Stir and part of the mixture begins to stiffen then heap into a glass dish, or serve in custard cups ornamented with spots of red-currant jelly. Thick cream should be ladled out to the snow.

Fruit-Cake—One cupful of butter one cupful of sugar, three-fourths cupful of molasses, three-fourths cupful of sweet milk, three and one-half cups of sifted flour, four eggs, one and one-half-teaspoonfuls of cream of tartar, one level teaspoonful of soda one pound of seeded raisins, one pound of currants, one teaspoonful, each, of grated nutmeg, cinnamon and cloves. Cream the butter and sugar, add spice and cream of tartar to the flour, dissolve the soda in the milk, then add the milk and flour to the creamed butter and sugar, after which break the eggs one at a time, beating the batter thoroughly after each egg; lastly, add the fruit which has been dredged with flour, and bake in a moderate oven.

Baked Sparerib with Oyster Dressing—Take one whole sparerib, back in pieces of size desired, but don't cut up. Make dressing of one small can of oysters, two eggs, use cracker or bread crumbs as preferred, one good-sized onion, salt and pepper to taste, and a little sage may be added if desired. Often I make the dressing without oysters, then I always use sage.

Home-made Hominy—Use common baking-soda, and take five or six large ears of white corn, and shell in the usual way. Put it in a good-sized granite tub and one-half table-spoonfuls of baking soda, and boil till the skin or hull will come off easily. Wash with the hands, rubbing well to remove all hulls. Wash through five or six waters, then put in a granite vessel, and cook till tender. If the water looks rather yellow, drain off and add a second water.

Amber Pie—Take the yolks of four eggs, one and one-half cupfuls of sugar, one cupful of buttermilk, one cupful of vinegar, one cupful of raisins, one table-spoonful of flour and butter, one table-spoonful of cinnamon and cloves. Use whites of eggs for frosting. This recipe if mixed according to above proportions will be sufficient to make two pies.

Preserves—Quinces—Peel, core and wash. Allow half a pound of granulated sugar and half a pint of water to one pound of quinces. Boil together slowly until the quinces are tender. Have the jars thoroughly heated, fill nearly to the top with the quinces, and overflow with the juice. Seal tightly.

IN THE KITCHEN

When cleaning knives damp them before rubbing on the boards; this

will produce a better polish and they will clean much quicker. To impart a delicate odor to linen, saturate a piece of cotton or blotting-paper with oil of lavender and place it among the various articles.

A little bag of sulphur suspended in a bird-cage is not only healthy for the bird, but keeps away the parasites with which some birds are infested. If wood worms are in old furniture rub constantly with turpentine. The polish made of turpentine and bees-wax is to be preferred to any other for this cure.

When boiling a haddock fasten the head to the tail, add only sufficient water to cover, and boil slowly till cooked. Haddock is hard and indigestible if boiled fast.

Oil of naphthalene in wood may be filled up, mixing sawdust with glue till it is the consistency of stiff paste. Press this compound into the holes, and it will become as hard as the wood itself.

When jars and jugs have been put away and smell musty, rinse them with lime water. This is particularly good for jugs resels used for milk, as there is no likelihood of their not being properly cleaned.

Coffee is a fairly good air purifier, and a little burnt on hot coals will purify a sick room and abolish bad smells. Many physicians think highly of the bracing effects of coffee taken before they visit cases of infectious diseases.

If sponges are to be kept in good condition they should not be allowed to lie in soapy water; the soap should be rinsed out of them at once after use. Whenever possible sponges should be hung up to air, and not left lying in a damp condition.

There is any difficulty in turning out a hot pudding, wrap a cloth round it that has been wrung out of cold water for a minute or two, and the pudding will slip out quite easily. For jellies and cold puddings let the cloth be wrung out in hot water.

A man's coat should be laid perfectly flat with the wrong side down. The sleeves should be spread out smoothly, and folded back to the elbow until each end of the sleeve is even with the collar. Fold the revers back and then double the coat over, folding it directly in the centre seam and smoothing it out carefully.

Curried Tomatoes with Rice—Four fresh tomatoes, sealed, quarter, lightly press out seeds. Slice in tender two onions, fine chopped, in two table-spoonfuls butter. Set saucpan in pan of water or on asbestos mat to keep onion from burning. Add a teaspoon curry powder, teaspoon turmeric a small bay leaf and half a pint water, stock, or coconut milk. When this reaches boiling point add tomatoes, cover saucpan, cook over moderate fire twenty minutes. Have ready one cup flaky boiled rice; heap dry in center of hot platter; put tomatoes in layers or loaf and frost with marshmallow frosting.

Marshmallow Frosting—One and one-half cups sugar, four teaspoonfuls water, twelve marshmallows, beaten whites of two eggs. Mix and cook in a double boiler until the marshmallow dissolves and the mixture thickens. Beat and spread on cake.

Sour Cream Cake—One cup sugar creamed with one heaping table-spoonful butter, two eggs, one teaspoon vanilla, one-half cup sweet milk, one-half cup sour cream. Stir one scant level teaspoon of soda into the sour cream and one rounding teaspoon of baking powder into two cups of flour. Beat either in layers or loaf and frost with marshmallow frosting.

Salmon and Green Peas—Drop a can of salmon into boiling water and thoroughly heat. Open the can, drain off the liquid, break up the salmon and spread on a hot platter. Have ready one can of peas or an equal amount of freshly cooked peas. Make a white sauce and heat the peas in it. Pour over the salmon and serve hot.

Cornmeal waffles with maple syrup are joys of the table. Beat the yolks of two eggs, add one quart of milk or milk or butter milk, enough cornmeal to make a batter a little thicker than that for pancakes. One teaspoonful of salt and one teaspoonful of baking soda dissolved in a little water. Beat the batter until light, and lastly add the stiffly whipped egg white.

There is an erroneous impression that water bubbling violently is hotter than water at the boiling point. As a matter of fact, the ebullition is caused by the escaping steam, which means lost heat. All water (except in a high elevation) reaches the boiling point at 212 degrees, and however fast or slow it may be boiling it remains at that temperature. To increase the heat, add sugar or salt or confine the steam by covering the pot.

WAYS OF SERVING POULTRY.

Just at this time there are many of you who find we must thin out our flock of poultry. Feed is going to be dear, and the sooner we can get down to the number we have planned to keep for the winter the better. For us a fowl is cheap, and indeed his is the time when prices are lowest, so that even those who keep no poultry and are following the general policy of retrenchment, may use it now.

There is nothing one tires of quite so quickly as poultry, as ways of cooking and seasoning are not varied, and the following recipes will be found helpful in lending variety.

Virginia Smothered Chicken.—Split a tender chicken down the back and lightly season with salt and pepper. Put into a roasting pan with a cupful of hot water and bake in a hot oven until tender. As soon as it begins to brown, make a paste of two table-spoonfuls each of butter and flour, spread over the chicken, then baste every ten minutes with the pan drippings until the chicken is a nice brown. Take out the chicken and keep hot. Place the pan over the fire and pour in a cupful of rich milk or thin cream, and stir until it boils up. Season to taste with salt and pepper, and pour over the chicken. Garnish your dish and serve.

Chicken Alabama.—This is a good

way to serve a fowl too tough for broiling or roasting. Draw the chicken and dress for roasting. Put it into the boiler or steamer, with enough boiling water to make one and a half pints when the chicken is tender. Put the neck, the feet, cleaned, skinned and cracked tips of wings and gizzard in the water to make stock. When the fowl is tender, take it out of the steamer and put it down into the broth or liquor underneath, seasoning this to taste with salt and pepper. Let it stand into the broth to absorb the cream and flavor until ready to prepare for dinner. Cut it up in pieces for frying. Put in a shallow dish half a cup of flour, seasoned with salt and pepper. Roll the pieces of chicken in this and fry a nice brown in good pork drippings or vegetable oil. Make a cream sauce or gravy, using the chicken stock and a few table-spoonfuls of good cream. When the chicken is arranged on a hot platter pour some of the gravy over it and serve piping hot, with more gravy, in a sauce boat.

THE FARM

FALL PLOWING.

Harvest has been early this year and many fields have been cleared in plenty of time to allow of considerable cultivation this Fall. With the average farmer the question arises: Will it pay to plow and cultivate as much land as possible this fall, and what particular crops are best suited to Spring plowing?

No general rule will apply to this whole country. Very much depends on local climate and soil conditions, and for specific rather than general treatment for these localities. This season affords a splendid opportunity to look back and benefit from past experience. If certain cultivation was beneficial in the past under much similar circumstances, this is the plan to follow; if not, figure out something better and try it. The farm is the greatest field on earth for practical research and investigation.

Speaking in broad terms, Fall plowing has been decidedly beneficial to wheat crops, whether it has been less so for oats and barley in a debatable question. The result has been that most farmers plan to plow as much as possible of the next year's wheat land in the Fall, caring but little whether the oat and barley land get more than a stroke of the disc in the Fall. Much of it never gets any cultivation. In general there are four great advantages to be derived from Fall plowing over Spring growing. The first is that a reservoir is made to the depth of the furrow, in which is gathered considerable moisture from the Spring rains and melting snow, part of which would otherwise drain off on the surface of the land or leak away beyond the reach of the roots of the plants. The second benefit is that insects are said to be destroyed when turned up in their pupa or chrysalis forms in direct contact with the frost. The third is that some seeds of weeds and grain are germinated, and these often grow high enough to produce Fall feed for stock. The fourth beneficial effect is that on the soil through pulverizing as the furrows are turned, and through having the surface fairly loosely exposed to the winter's frost.

PARASITES ON HOGS

The importance of keeping the animals free from external and internal parasites should not be overlooked. When the animals are bothered with lice they should be sprayed or sprinkled with a solution that will be sure to destroy the lice. Worms are a great curse to the swine-growing industry. There are few herds in which some, if not all, of the hogs are not affected more or less with worms. Usually where a few hogs are found to have worms it is a safe wager that they all have for the eggs of the worms passing out in the manure from the diseased hogs develop into larvae and are taken into the systems of other hogs as they root about in the yard or gather their food in the pasture.

The beginner in the hog business frequently does not recognize the presence of worms and wonders why his hogs seem so unhealthy when they have so much good feed. While plenty of good feed will go a long way towards keeping any hog in good condition, it is none the less true that a hog whose intestines are swarming with worms, that both irritate the lining tissues and at the same time consume food nutrients that the hog itself needs, is not going to gain very fast or be very thrifty.

Good worm remedies are on the market, but a very simple one is lice. This is an extremely concentrated product, and should be used with care. It should be thoroughly mixed with the slop so that each animal will get only his proportionate share. A heaping table-spoonful to a barrel of slop will clean out the worms and not injure the hogs. I have used it in this way with good results. It must not be given for a month or more when it may again be fed for a few days. This feeding at intervals will free the hogs of worms and keep them free of Coppers as another remedy frequently employed. A little of this mixed in the slop and fed for a few mornings in succession usually gives satisfactory results.—Indiana Farmer.

SORE MOUTH IN YOUNG PIGS

A subscriber writes: "I have been interested in the discussion in your columns on the subject of 'Black Teeth in Young Pigs.' Having had years of experience in raising hogs, both in the United States and Canada, I venture an opinion on this question.

"It has often appeared to me that any trouble in the mouths of young pigs can be easily diagnosed as the result of black teeth. In all my experience I have never known of these black teeth to do any injury to the

health of a pig. What I have seen however, and what has proven to be the source of very heavy losses in the United States, is a trouble commonly called contagious canker sore mouth in young pigs. We have always concluded that this trouble started from the young pigs fighting while sucking a slight scratch about the mouth being the source of the infection. This is very contagious and spreads among a litter very rapidly.

"Any common disinfectant will heal these sores in a few days. A common treatment is a mixture of one-third of a molar acid and two-thirds of fresh molar acid. Rub this around the lips and mouth of the young pigs and over the udder of the sow."

GRASS AMONG APPLES TREES.

Only Under Rare Conditions is it Beneficial.

Grass in an apple orchard is evidently a detriment, and it acts against the best interests of the trees in several ways. These ways have been so fully discussed in Bulletin No. 314 that it is only necessary to state them here. The growing grass lowers the water supply, since every plant uses and evaporates many more times its own weight of water. Under rare conditions this reduction of the water content of the soil might be an advantage to the trees, but in ordinary seasons, on soils neither very deep nor specially retentive of moisture, as in most New York orchards, the trees need all the rain that falls during the growing season, and the draft of the grass roots on the supply of water left near the surface by showers is robbery that affects both the crop of apples and the trees that bear them.

(2) With the water there goes into the ground a certain amount of plant food, which will become available to the tree roots only after a considerable time and some of it probably never. The use of fertilizers in certain portions of the Aucter orchard proved this factor of plant food of less consequence than that of water; yet the trees in the applications of nitrate of soda. Trees under tillage, on the other hand, seem to have enough and to spare of nitrogen, as well as all the other food elements they need.

(3) The growth of grass on a soil reduces its temperature. Whether water or the result of using hard salt, which contains a lot of foreign matter. In order to produce butter free from white specks of casein in the first place the cream must be ripened and contain 5 to 6 per cent. of acid at the time of churning. Practically all the caseous matter must be washed out of the butter, which is in the form of small grains, as it is impossible to wash butter properly if churned into a lump. If the butter is not brined care must be taken to distribute the salt thoroughly, and in all cases a good brand of dairy salt should be used.

After sprinkling I leave them in the enclosure for a few hours so they may rub against one another and get the liquid on thoroughly and uniformly. I sprinkle them whenever I find any affected with lice. Pick up a pig, look behind his ears and you can soon see if he is affected with lice.—W. G. Noland, in "Farm Life."

THE DAIRY

MOTTLED BUTTER.

When butter is full of white specks, or mottled, its value is considerably lessened. Some butter faults are very difficult to remedy, but when due care is given to the management of the cream, and the butter is made under scientific conditions, the production of mottled butter may be easily prevented. Mottles or white specks in butter are due to the presence of hardened particles of casein, but where the cream is properly ripened, and the butter is sufficiently washed in the churn while in the form of small grains, mottling seldom occurs. One cause of mottled butter is over-ripening the cream. If matured more than 8 per cent of acid is developed in the cream, some of the casein gets precipitated and hardened. In this state a certain amount of casein remains in the butter instead of passing off in the butter-milk and washing water, and thus the finished butter is full of white specks. Butter of this description is of an irregular color and has a very unattractive appearance. Insufficient washing of the butter grains generally results in mottled butter, unless this product is unsalted, which is often the case. When the cream is properly ripened, and mottling is due to the washing being at fault, it is the action of the salt and casein that causes the mottling. Hardly washed butter, which contains a high percentage of casein, will not be mottled unless salted, and unsalted butter will not be full of white specks if sufficient of the casein has been removed from it previous to salting. When the cream is unripened mottled butter is more likely to occur, as the removal of the casein from the butter is rendered more difficult. Where butter is dry-salted instead of brined the uneven distribution of salt is often responsible for the appearance of white specks in the butter. Sometimes, mottled butter is the result of using hard salt, which contains a lot of foreign matter. In order to produce butter free from white specks of casein in the first place the cream must be ripened and contain 5 to 6 per cent. of acid at the time of churning. Practically all the caseous matter must be washed out of the butter, which is in the form of small grains, as it is impossible to wash butter properly if churned into a lump. If the butter is not brined care must be taken to distribute the salt thoroughly, and in all cases a good brand of dairy salt should be used.

POULTRY

A WORD TO POULTRY KEEPER.

(By F. C. Elford, Dominion Poultry Husbandman.)

The indications are that new laid eggs will be as scarce this Winter as usual and if extra attention is not paid to getting the laying stock into condition and housed early, the supply of eggs may not be as plentiful even as they were last winter. Though the present is too late to begin to prepare for early Winter eggs, it is a good time to make the best of what we may have by getting everything ready before the cold weather comes. The beginning was made last Spring when the early pullets were hatched, for only the early pullets can be depended on to give eggs during November and December, the hens, as a rule, will not lay many eggs until the end of January or February, it is therefore from the well matured pullets that the high priced eggs may be expected and in order to get the most out of these, care must be taken as from now until laying time is a more critical time in the life of the pullet than most poultrymen imagine.

HOW TO GET READY.

1. Keep no stock that will be non-producing. Kill off the old hens that will not lay until the Spring. Market the immature pullets and all surplus cockerels as soon as they are ready. Give the rest of the pullets every opportunity to develop and get into laying condition before Winter sets in.

2. Put these pullets into their Winter quarters, early. The unnecessary handling or changing of pullets from one place to another just when they are about to begin to lay is disastrous and in some cases will retard laying for several weeks. Give the pullets every chance to get acquainted with their Winter quarters in plenty of time and feed liberally so that they will start to lay before the cold weather.

WHY NOT MORE CITY HENS?

Many town and city people could not only produce sufficient eggs to keep their table going but have enough eggs left over that would go a long way towards supplying the household with groceries, etc. There are comparatively few city lots where a small flock of poultry could not be kept and enough scraps find their way into the garbage can to provide a large proportion of the food. No male birds should be kept as they are both a nuisance and an expense which if done away with and the house kept clean and sanitary there is absolutely nothing about such a plant that could possibly annoy the neighbours. If any one in every one hundred city families would produce even enough eggs for their own table, it would reduce the number of those who only consume and add that many more to the list of producers.

CANADA IMPORTED EGGS LAST YEAR

During the fiscal year ending March 31st, 1914, over 11 million dozen eggs were imported into Canada. These came from Great Britain, Hong Kong, China, Japan, New Zealand, and United States. Surely Canadian poultry keepers can supply the demand this year. If all help in this matter there should be no lack of eggs and if care is exercised in the production these should be a good revenue to the producers and the consumer ought not to pay such exorbitant prices as sometimes have been asked in the time of scarcity.

BETTER HAVE THE COST LOW THAN THE SALE PRICE HIGH.

Owing to the high price of feed it may cost more this year than usual to produce new laid eggs but by careful management the average cost of one dozen eggs might be kept as low as usual. It is at the production end that producers should aim to economize and it is better to save at this end than to expect extreme prices. This is always the case and especially will it be so this Winter when everything the consumer has to buy will be dear and money to pay for it scarce. It will be a loyal act to study how cheaply the eggs can be produced rather than how much can be charged for them.

Prof. Edward Brown, the Veteran Poultryman of England, made a suggestion the other day to English breeders, which suggestion even from this distance sounds good. He thought that as so many poultry breeders in Great Britain had done business with Belgian poultrymen, who in all probability were killed, or who at least have had all their stock destroyed, that these English breeders, as soon as the smoke of battle had cleared away, might donate to their old customers and friends in Belgium, sufficient breeding stock to enable them to start up again. This suggestion of Prof. Brown is worthy of a British and though Canadian poultry breeders may not be able to do this, they can show their loyalty by producing as many new laid eggs as possible for this Winter and at the least possible cost. Strictly new laid eggs in the winter time are worth a good price and the man who can produce them deserves credit and extra remuneration but let us hope that this Winter, by better care and management we will have enough new laid eggs that we can supply the consumers at a price which is within the reach of those who must have them.

TO PRESERVE SIZE AND VIGOR.

When a start is made with any breed of fowls by purchasing a setting of eggs, the chickens should be well looked after and kept growing in order to secure strong pullets. The males should all be culled to a new flock of different blood purchased to mate with the pullets. No amateur should take the risk of breeding from brother and sister, as if not done with the greatest judgment it conduces to impaired vitality and other physical ills and may establish disease in the flock. Introduce fresh blood, and the right sort each year, and you will rejoice at the result.

If success is made in raising poultry, the unprofitable fowls must be disposed of. A few unprofitable hens will reduce the profit of the entire flock, do not keep them. Color of the egg shell is important in meeting the demands of the market, but it has no relation to the nourishment in the egg. The white shell egg is as nutritious as the brown shell, and is a far more common source of trouble during the rearing period. Weakness. This disorder is variously ascribed to inherent weakness through in-breeding, feeding on food not containing enough bone-forming material, and feeding on a forcing ration that causes the birds to outgrow their strength. It is a disease, however, that the cause is due to any of these. A good ration for youngsters so affected, is to give a mash of equal quality, not merely bonedust. The grain ration should consist of sound wheat. The usual allowance of green-stuff and grit, etc., should, of course, be continued. Rubbing the eggs with some stimulating liniment daily has a beneficial effect. Needless to say, such birds should be kept in dry quarters.

FEED WELL DURING THE MOULT.

It is a natural law for fowls to rest during the moulting period. Moulting starts at the end of the breeding season, and eight to ten weeks are required to complete it. It is a severe strain on the fowl's system, and many die during this time, thus it stands one in hand to give the birds the best attention during this trying period. Just because the egg basket isn't being filled is no reason why the fowls should not have an abundance of wholesome food at this time. They have done their duty well, and the owner should reciprocate. Beef scraps, wheat, oats, and plenty of greens will assist in carrying the flock through with a minimum of loss. Not all hens start to moult at the same time and those that get through the moult earliest are the ones that will make the early winter layers.

DISPOSING OF THE DEAD BIRDS.

The poultry plant which does not have some dead birds to dispose of from time to time has yet to be started. Just in connection with the disposal of such dead birds is one of the weakest points in poultry sanitation as too commonly practised. The number of poultry keepers who throw dead birds on the manure pile or out on a temporary unused field is much too large. This is a shortsighted and dangerous procedure. Anyone who condescends for a long time to dispose of his dead birds in such a way is tolerably sure, sooner or later, to be wiped out of business by an epidemic; with a thoroughness and dispatch which will leave him wondering what in the world has happened.

The most sanitary method of disposal of dead bodies is cremation. Wherever it is possible every dead bird should be burned just as soon as maybe after death has occurred. In many cases, however, a farmer or poultryman is not so situated as to be able to burn dead animals without too great expenditure of time and labor. In this event burial is about the only alternative, and here it is wise to dig the grave deep. Otherwise, through the aid of foxes, dogs, skunks or other creatures, the dead may "rise again" in a literal and most insidious manner.