

OF INTEREST TO FARMERS

WOMAN'S WORLD

FOR THE YOUNG FOLKS

AFTER A MARE FOALS

After a mare foals, she should be kept in a good, dry stall or lot and given the best of care for a few days. The first day or so she will not want much food. About the second day she may be given some nourishing, milk-producing food such as oats, bran, a little corn and good clover or alfalfa hay, along with plenty of pure water for drinking. From this time forward the main object in feeding the mare should be to supply an abundance of food adapted to milk production. For roughage, good clover or alfalfa will answer the most purposes, and bran are good. When the foal is dropped before the grass season, soon succulent food ought to be provided. As soon as grass season arrives nothing is better for the mare than fresh grass, although she should be given a fair proportion of dry food to supplement the grass and to milk the lactating mare. Care should always be exercised to feed the mother regularly, and to make changes in the ration gradually in order to avoid digestive trouble in the foal.

START EARLY IN LIFF TO EDUCATE THE COLT

One lesson which has not been given very much consideration by Agricultural Colleges, and similar institutions that deal with livestock interests, has been the thorough domestication of farm animals. But there is nothing in all the industry that will give animals a better training than the early training of all farm animals. No other medium in the management of farm live stock will leave better profits for the outlay. To be successful with live stock, on the mixed farm thorough domestication and training must stand as the first important duty, for if confidence in their caretaker, and contentment with their lot is absent among the horses, cattle, sheep or pigs on the farm, there will be an absence of thrift in the management, and losses will be likely to occur. Every youngster is born with the instincts of a wild animal, and the organisms are not entirely fitted to the conditions of a life of domestication around the farm. Each species, therefore, require somewhat different training to fit in with the new environment.

It goes without saying that the spirit, the will, the speed and the ability of the well bred horses is the result of the thorough domestication and training that the Arab gave the horse thousands of years before the Christian era. The docility and homing instinct of the sheep was given to the species long ago by the same race of people, who as shepherds "led" their flocks. "The sheep hear my voice and they follow me" is a biblical saying that throws a flood of light on the successful domestication of animals of remote times. It is the only way the Arab could make the best of the animal, and the only way the farmer can make the live stock industry worth while is to treat his animals humanely all the time; study their comfort in the varying climate, handle and train them in their nursery years, then the worries of the average stockman will cease to exist.

Training the Colt

Every young colt that arrives at the farm should be halter-broken during the first week of its existence. This has been the experience of all good horsemen since long ago. They have found firmness and kindness are two essentials in the work coupled with a complete absence of force that should only occupy a few moments each day. The colt will soon learn to love the halter, but care should be taken, and never handed a colt yet but what never when it heard him around the barn. It was always ready to leave its mother in the stall to get its daily 60 seconds' period of exercise at being led with the halter rope. Give the colt a short name, and always use it when speaking to it. Never strike it on the head, and be careful if ever striking it at all. It takes a long time to study the temperament of an animal to ascertain when punishment can be judiciously inflicted. At weaning time, the early training will stand it in good stead. It will look on you as its foster mother.

When the gasoline engine is going or the buzz saw in operation, quietly lead the colt out to convince it that nothing is amiss. Let it see the sights and accustom it to the smell of gasoline. Put a hand on it and reassure it that all is well and in order. Never push it from one side to the other. In the stall, but train it to stand to the

THE BEST MEDICINE FOR LITTLE ONES

Thousands of mothers state positively that Baby's Own Tablets are the best medicine they know of for little ones. Their experience has taught them that the Tablets always do just what is claimed for them and that they can be given with perfect safety to children of all ages. As concerning Mrs. Joseph Therrien, St. Gabriel, E. Brandon, Que., writes: "Baby's Own Tablets are the best medicine I know of for little ones. I thought I would lose my baby before trying them. Tablets but they soon made him healthy and happy and now I would not be without them." The Tablets are sold in 25 cents a box from The Dr. Williams' Medicine Co., Brockville, Ont.

THE OX WARBLE FLY

The adult of the ox warble is a fly about half an inch long, very hairy, and resembles a small black fly. The females in depositing their eggs on cattle worry and torment the animals and frequently cause them to stampede for shelter or water. The fly does not sting or bite, but the animals seem to have an instinctive dread of its approach, just as the horse has of the bot-fly.

INBREEDING

The poultryman is often in a quandary regarding inbreeding. He hears that all if the greatest strains of laying fowl have been produced by inbreeding. Others judge that he has every reason to trust, are just as strong in their condemnation of the practice. What, then, are the facts? Inbreeding may be defined as the mating of relatives and just as there are degrees of relationship, so there are degrees of inbreeding. Line breeding for instance, is so designated as to keep inbreeding at a minimum. At the Massachusetts Experiment Station all kinds of matings have been made to find a practical answer to the question, "Shall I inbreed?" The investigators conclude that the wisdom of the course can be decided in each individual case only by the merit of the progeny. Generally they conclude: "In our experience the very best results have come from outmatings, while the very poorest have come from close matings. It is clear, then, that very great care must be exercised when inbreeding, lest disaster befall the breeder unawares. Very careful and accurate pedigrees and other records must be kept. Further, the provisional conclusion appears justified that the very best results are most likely to be obtained by crossing two distinct lines, each of which is inbred and which is doing well. Very net results, at the end of the year, is a valuable addition of nitrogen to the farmer's field at practically no expense.

ONION GROWING

The easiest way to produce a good crop of large onions on a small area is to buy sets, which are small onion bulbs less than three-quarters of an inch in diameter, and plant them in rows at least fourteen inches apart and from two to three inches apart in the row. These small bulbs are placed in shallow furrows and covered lightly by hand, or a molder plan is to use seed in a greenhouse or hot bed in February or early in March and transplant the young plants directly to the field early in the spring spacing the plants the same as the sets. These methods are not suitable in hot weather, as the sets are not adapted to onion growing, owing to the difficulty of cultivation.

KILL WARBLE FLIES IN THE GRUB STAGE

The characteristic lumps or swellings which may be found under the skin on the backs of many cattle from January until April contain grubs. If these grubs are not removed, they will complete their growth, and will be found in the flesh of the animal during the Spring and Summer. The grubs weaken the cattle, cause them to fall off in flesh and milk, and decrease the value of the hide. The beef in the immediate vicinity of a grub becomes watery and of a greenish color, and is known as "licked" beef. The damage to the hides is placed at one-third their value and the loss of beef to each infested animal ranges from \$4.00 to \$6.00.

Removing Grubs.

The grubs may be pressed out through the opening at the top of the swelling. A sharp knife and a pair of tweezers will often facilitate the work of removing the grubs. Care should be taken to crush all the grubs removed, to prevent their further development, and to transform them into flies. It is advisable to examine the cattle for lumps or swellings on the back every two or three weeks during late Winter and early Spring to detect the pest. Various oils are often used. The lotion is either smeared over the infested region or applied to the mouth of the breathing hole of the grub. One or two applications will usually be sufficient. The objection to this method is that the wounds do not heal readily unless the grubs are removed.

Some have claimed that the arsenical and coal tar dips can be used in the case of large lumps, but this method is not recommended, as it cannot readily be treated by direct removal of the grubs. However, whether practical means of eradication can be made by the use of dips. Dips applied during the Spring and Summer will no doubt

Veterinary Column

Contributed by DR. K. W. MCKINNON, Veterinary Inspector.

ABORTION DISEASE OF CATTLE

Contagious abortion of cattle is a specific infection disease manifested by abortion, retention of the fetal membranes, inflammation of the uterus, caked udder and barrenness or sterility. The bull has been considered a carrier, but just to what extent he may be responsible for transmission of the disease is yet a question.

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Sour Cream Candy.

One cup sour cream, pinch of soda. Cook till it threads. Add one cup of nut meats; beat till creamy.

Apple Crisp.

Eight apples, sliced (about 1 quart), one teaspoonful cinnamon, half cupful water, one cupful sugar, three-quarter cupful flour, seven-tablespoonfuls butter.

A Crumb Catcher.

When grinding dry bread for bread crumbs, by fastening a bag over the nose of the chopper the crumbs will be prevented from scattering over the neighboring table and floor.

Cheese Potatoes.

One-half pound grated cheese, one pint milk, one tablespoon flour, one tablespoon butter, salt and pepper to taste, cook until thick. Dice the potatoes after cooking and pour this dressing over and bake one hour very slowly.

Drop Fried Cakes

One cup sugar, two eggs beaten, one cup sweet milk, two teaspoons baking powder, sifted with three cups flour. Drop from spoon into hot fat. Fry until brown; then roll in powdered sugar.

Onion Souffle.

Moisten one-half cup bread crumbs with two-thirds cup milk. Add one cup white sauce, one cup stewed onion, chopped fine three beaten egg yolks and whites beaten. Beat all ingredients together and bake in a buttered baking dish, three-fourths hour.

Pork Cake.

One pound salt pork chopped fine one pint sour milk, two pounds raisins, two pounds currants, three-fourths pound citron or two cups preserved or dried cherries, one tablespoon soda, one teaspoon of all kinds of spices; flour to make stiff batter.

A PIECE BAG.

Here is a sensible way of tagging the contents of a piece bag. On the outside of the bag fasten the largest procurable safety-pin. When dressmaking is over attach to this pin a sample of every remnant that goes into the bag. One can see at a glance just what the bag contains.

THE HEELS OF WHITE SHOES

Get the druggist to make a solution of orange shellac and alcohol, and with a small brush apply this carefully to the heels and soles of your white shoes whenever the latter are polished. It leaves a satiny finish and a ten cent bottle has lasted the writer considerably over a year.

Steamed Date Pudding.

Melt one-fourth cup butter, one cup molasses, one-half cup sweet milk, one egg, well beaten. Add one and one-half cups Graham flour, mix into flour. Add one teaspoon salt, one-teaspoon soda in one cup date (chopped). Put in buttered tin and steam.

Harvard Pudding.

This pudding has the advantage of being inexpensive as well as being toothsome and nutritious. Melt three tablespoonfuls of butter and two-thirds cupful of molasses, add one-half cupful of flour mixed and sifted with one-half teaspoonful of soda and one-fourth of a teaspoonful each of salt, clove, allspice and nutmeg; then add one-half pound of dates stoned and cut in pieces. Turn into a buttered mold, cover and let steam two and one-half hours. This is an economical dish.

Prune Pudding

Is an eggless cold dessert. Pick over and wash one-half pound of prunes, add two cupfuls of cold water, cover and let stand two hours, then cook in same water until soft. Remove stones from prunes, crack and add meat from stones to prunes. Then add one cupful of sugar, one-inch piece of stick cinnamon and enough boiling water to that in which the prunes were cooked to make one and one-third cupfuls. Bring to the boiling point and let boil ten minutes. Dilute one-third of a cupful of corn-starch with cold water until mixture will pour easily. Add prunes, cover and let stand gradually, while stirring constantly, to prune mixture. Remove stick cinnamon, turn into a pudding-dish and chill. Serve with sugar and cream.

THIS SPRING TAKE

Hood's Sarsaparilla - A Good Blood-Purifying Tonic Medicine

It is a medicine in which the people can and do have entire confidence as pure, clean, and safe. It is justified by the testimony of the gratifying results attending its use in a multitude of cases of scrofula, eczema or rheum, psoriasis, blood-poisoning, catarrh and rheumatism, and of loss of appetite, that tired feeling, and low or run-down condition come on in the spring.

Windows: Bon Ami rubbed on with a damp cloth, allowed to dry, then rubbed off with a clean, dry cloth.

Silver: Washed in an aluminum pan of boiling water to every quart of which one teaspoon of salt and one of carbonate of soda have been added, will require no polishing.

Plaster of Paris: Should be coated with thin starch. When dry, this may be brushed off, and any dirt will come away with it. A clean old tooth-brush dipped in dry starch will often clean the ornament without applying the water.

Rugs: White or light-colored rugs may be cleaned with warm bran mixed with fuller's earth. After shaking the rug, if of fur, comb the hairs, well shake the skin, rub the mixture into it, and leave it another day for a day or two. Shake well, comb again, then hang outside in the wind.

Nickel: Polish with chamois. If stained, use a little ammonia.

Oil Paintings: Remove dust with a soft brush, then clean with dry bread or art-gum. Dust finally with a silk rag.

Grates: Polish the bright parts after black-leading, then rub with sweet oil to prevent rust forming. Before shutting up a house, all steel-work and fire-irons should be cleaned, then coated with a paste of lime and water, put on as thick as possible and allowed to remain until the stove can be polished again.

Handles and Finger Plates on doors should be surrounded with a piece of cardboard before they are cleaned, to prevent marking the paint. If china, polish and always oil well. Clean finger plate carefully, and polish.

Ironwork: (galvanized or fancy wrought iron) can be cleaned with paraffin. Wrap a piece of flannel on the end of a thin stick and use for cleaning the fancy work.

Ivory: Lemon and salt will clean and whiten ivory handles, or ornaments.

Japanned Articles: Rub with a flannel dipped in vinegar or coal oil, then dry and polish with a little flour.

Kettles: Scrape away the black fur with a piece of wood. Remove fur from the inside with rain-water, which when boiled has a peculiar effect on the fur, dissolving it so that can be poured out of the kettle. Oyster shells can also be put into the water. A stone marble kept inside the kettle will prevent fur forming again.

Always wash the knives after cleaning, but do not immerse the handles, then polish both blades and handle and wrap in brown paper, never in flannel—if the knives are not required for immediate use.

Lacquer Work: Wash in hot water, without soap or soda, then polish when dry with a leather.

Lamp Chimneys and Wicks: Wash, then polish with soft paper and dry salt, which is supposed to prevent cracking. Vinegar and salt will remove obstinate marks. Burners should be boiled in soda water once a year, and new wicks used frequently if oil is to be burnt economically.

Leather: After cleaning with a rag dipped in a little coal oil, rub with a dry cloth, then cover with well beaten white of egg, which when dry gives a gloss to the leather.

Linoleum: If new, clean with coal oil. Worn linoleum or linoleum may be washed with soap and water, dried thoroughly then polished.

Non-slippery polish for worn linoleum can be made with gaul. Dis solve a few ounces in a saucupan of water, and while warm dip a flannel in and smear over the surface, then allow to dry.

Brewer's yeast is better than glue to make floor covering of this kind adhere to the boards or stones.

Marble: French chalk and benzine or lemon juice will remove grease, or any other marks on marble.

Fireplaces marked with smoke can be cleaned with powdered pumice stone, rubbed over the part before the paste recommended above is applied. It should be allowed to remain on for a day before wiping down, drying and polishing.

Never use soap on marble. Putty and olive oil will restore bread (stale bread can be used) polish to marble stained with rust or acid.

Matting (cocoanut). Wash in strong soda water, and hang up to dry in the open air.

Matting (straw)—Sweep well, then sprinkle with bran or Indian meal mixed with fuller's earth. Rub into the matting or use a stiff brush. Moisten the fuller's earth with benzine if any grease spots are to be removed. Well brush and shake.

Mildew—Unslaked lime, or powdered charcoal kept in damp places will prevent mildew, and keep the place dry. To remove it from material, use a preparation of lime, salt, starch and vinegar or lemon juice. Spread this over the marked fabric and leave in the sunshine if possible. Then wash. This method can be applied to unwashable articles covered in mildew.

To restore Varnish: Rub with boiled linseed oil, applied with a flannel.

Wire Screens: Brush to remove dust, then go over the wire both sides with coal oil to clean and preserve from rust.

Staining Floors: Clean and dry floors, rub with coarse sand paper; knock down all nails, stop cracks with putty or a pulp made of paper then use stain. If tin containing stain is kept in a pan of boiling water while being used, it aids the work and makes the liquid go further. In cleaning floor before staining, always scrub boards the way of the grain.

HE GOT THE JOB

The other day, we were in the office of a man who was going to hire a boy. Two boys were applying for a job. The employer called in a man who knew them both, and asked about them.

"Well," said the man who was asked, "young Nelson is a plodding sort of a kid. Nothing brilliant about him. Young Bacon is smart as a whip; keen as mustard. But I've noticed this about Nelson — if he says he'll do a thing, he does it. He never makes a promise that he doesn't carry out. I'm not so sure about Bacon."

"Tell Nelson the job is his," said the employer; "that's a quality worth a lot more than brilliancy. It's a quality everyone of you can have — as easy as falling off a log. — American Boy.

WHAT HE WOULD DO

The proprietor of a music store had to hire a boy and the specimen he secured was lamentably green; however he tried to be patient. Circumstances arose which made it necessary for the proprietor to be absent from the store for a couple of hours leaving the boy in charge, so he instructed the lad concerning certain musical instruments which were out of stock, as follows:— "If a customer should ask for a cornet, a flute, a clarinet, or a piccolo, we haven't any in stock until next week."

"Yes, sir, I understand," said the boy.

Then seeking to test the boy's knowledge of the lesser known instruments the proprietor went on:— "But suppose a customer should ask to see a lyre, what would you do?"

"Why, sir?" came the quick reply, "I would send for you at once."

LOVE FOR ANIMALS

From a leading editorial in the Times, of Beverly, Mass., we quote this paragraph:—

It is an excellent training for a boy to have charge of a pen of rabbits, a dog, or other pets, and be made responsible for their care and comfort. If he can learn to fulfill that obligation, he has taken one step toward assuming the responsibilities of manhood. The boy who has learned humanity towards animals, will be more thoughtful of the needs of human beings and better fitted to have control over them.

FIXING THE CHICKEN.

The back-piece of a chicken where the ribs are attached is usually considered the most undesirable because of the difficulty of separating the meat from the bones when eating it. When preparing it, break the ribs back where they are attached to the backbone, and you can peel them out without tearing the meat. Then fold the two sides around the backbone, fasten with a toothpick, and you have a piece that closely resembles the thigh.

Has Tried Them Has Faith in Them

ERNEST SMITH TALKS OF DODD'S KIDNEY PILLS

Quebec Man, Grateful for the Benefit He Has Received, Pays Tribute to Dodd's Kidney Pills.

Grand Pabos, West Que., April 30th (Special).—Mr. Ernest Smith, a highly respected resident here, is one of the many who have abiding faith in Dodd's Kidney Pills as a remedy for sick kidneys. "I suffered from kidneys," Mr. Smith says, "and I read that Dodd's Kidney Pills were good, so I tried them. They have helped me so much that I will continue to use them when my kidneys trouble me."

The kidneys require constant attention if good health is to be maintained, and serious disease would result. The kidneys perform a most important work in the human system. They strain all the impurities, all the seeds of disease, out of the blood. When they are weak and unable to do their work the system clogs and sickness is the inevitable result.

Ask your neighbors if Dodd's Kidney Pills are not the best remedy for weak, disordered or diseased kidneys.

Gray Hair Becomes Dark and Beautiful

TRY GRANDMOTHER'S OLD FAVORITE RECIPE OF SAGE TEA AND SULPHUR

Almost everyone knows that Sage Tea and Sulphur, properly compounded, brings back the natural color and lustre to the hair when faded, streaked or gray. Years ago the only way to get this mixture was to make it at home which is messy and troublesome.

Nowadays we simply ask at any drug store for "Wyeth's Sage and Sulphur Compound." You will get a large bottle of this old-time recipe improved by the addition of other ingredients, at very little cost. Everybody uses this preparation now, because no one can possibly tell that you darkened your hair, as it does it so naturally and evenly. You dampen a sponge or soft brush with it and draw this through your hair, taking one small strand at a time; by morning the gray hair disappears and after another application or two your hair becomes beautifully dark, thick and glossy and you look years younger.