OF INTEREST TO THE FARMERS

PUTTING UP THE FRUITS IN SEASON

The following recipes have been tested and are reliable for preserving and canning seasonable fruits. Ways of spicin, fruit, making jam, and vinegar are also given:

Raspberry Preserves.

Select the largest berries, and use equal weights of berries and sugar, lay the fruit in deep dishes and sprinkle half the sugar over them in fine powder; shake the dish so that the sugar may touch the under part of the fruit. The next day make a syrup with the remainder of the sugar and juice drawn from the berries carefully, and let them simmer nearly an hour. Put them carefully in glass jars, and fill up with the sirup. There will be more than enough to fill the jars, but after standing over night the jars will hold more.

Pickled Raspberries.

Prepare a sirup of 2 pints of vinegar, 4 lbs. sugar, and 1-2 oz each of cinnamon and clover; bring it to a boil, put in 10 lbs. berries, simmer for 1-4 hour, and put into jars.

Canning Currants.

Use 3-4 lb. sugar to 1 lb. fruit; let the fruit stand 2 or 3 hours covered with the sugar in the preserving kettle; then bring slowly to the boiling point, fill into jars and seal. Raspberries are nice put up with currant juice; allow 1 cup currant juice and 1 cup sugar to each quart of raspberries add the juice and sugar to the berries, bring to the boil, and put in jars. Red raspberries and red currants are very nice canned together half and half.

Red Currant Jam.

Pick over the currants carefully, and allow 3-4 lb. sugar to each pound fruit; let them simmer in the boiler until soft; then set aside until next morning, and cook them gently in a porcelain kettle 25 minutes. Then put into glasses.

Red Currant Jelly.

Choose good, ripe currants; pick them over, but do not stem them; wash, drain and mash them in a porcelain kettle; it will darken the jelly to heat them now; use a wooden masher; drain over night in a jelly bag, but do not squeeze it. Use 1 pint sugar to 1 pint juice; boil and finish as directed for other jellies. After putting in the hot sugar, let it boil till it thickens when exposed to the air on the spoon (which will be in 3 to 5 minutes), and then put it into the glasses immediately.

Strawberry Ambrosia.

This delicious beverage, which is as delectable to the eye as to the palate, is prepared by removing the milk from a large, fresh cocoanut and placing it where it will become very cold. Press through a sieve a quart of strawberries, reserving a few of the largest for decorative purposes). Add to these a small cup of sugar, confectioner's, and place directly on the ice.

At serving time add to the fruit the merest pinch of baking soda, one cup of stiffly whipped cream, the cocoanut milk, and sufficient iced milk to form three pints of liquid. Serve in a high glass pitcher in which has been placed a cup of shaved ice and pour into small spiral glasses, barnishing with large luscious strawberries.

Custard Desserts.

Given a smooth rich custard as a basis numbers of delicious and attractive desserts are possible. Nuts of any kind but especially blanched almonds, ground fine, then added to the custard, and the mixture frozen is all it promises to be in the way of a palatable delight. To serve heap high in sherbet glasses and garnish with English walnut meats.

Another custard variation is the following: Dip macaroons into dissolved gelatine that has been strained; then let them become slightly congealed. Put together to form a cup standing together in a pretty fruit saucer. Stand on ice until thoroughly set, then fill each cup with custard and garnish with whipped cream or chocolate meringue.

Any of the succulent fruits may be cut small and added to the custard, provided the latter is quite cold before the fruit is stirred in; otherwise there is danager of curdling. Fruit custard is a most acceptable change. A garnish of whipped cream is always a pleasing touch to any custard dish, also stiffly beaten egg whites.

Cocoanut Timbales.

In a double boiler cook together two cups of milk, three tablespoonfuls of corn starch, and sugar to taste. When smooth and thick remove from the fire add the stiffly whipped whites of two eggs and one cup of grated cocoanut, pour into timbale boulds. Garnish with bright dots of jelly and blanched almonds, and serve with either carmel or chocolate sauce. Served in this way cocoanut is especially delicious.

Almond Souffle.

Make a soft custard using the yolks of two eggs, 1½ cups of milk, 2 tablespoons of sugar. Into this stir 1 cup of chopped dates and one tablespoon of finely cut almonds. Drop a spoonful of this mixture in the bottom of buttered ramekins, heap them with stiffly beaten egg whites that have been sweetened and flavored with almond extract, decorate with whole blanched almonds and candied violets puffed and browned, serve immediately with whippped cream.

Sponge Cake Tansformations.

Spongecake fresh or stale, is always stock in trade to the housewife of resourceful mind. Serve with a mask of custard, rich friut sauce or whipped cream it is transformed from an uninteresting slice of cake into a culinery joy.

Another sponge cake transformation, not so familiar but most certainly worthy of a more intimate acquaintance, is wrought as follows: Cut thin horizontal slices of the cake, then spread fruit or with preserves. Pile the slices one on top of the other, layer cake fashion, and cover the whole with a kind of white icing which, though it hardens on the surface, is soft in consistency underneath. Cut into square and eat with a fork.

Rhubarb Lemonade.

Cut into large pieces a bunch of rhubarb, and after covering with three pints of cold water cook for twenty minutes. Add in order mentioned: one pound granulated sugar, ½ shredded pineapple, one thinly sliced lime, ½ glass orange juice, and one cup maraschino cherries. Stir the fruit puree until the sugar is entirely dissolved and when cold pour in one pint of Vinchy water. Serve from a high tankard into stemmed goblets with long handled spoons so that the fruit may be eaten.

WHITEWASH FOR THE HEN-HOUSE.

When everything else around the farm is being cleaned and put in shape for the summer, a coat of whitewash will add greatly to the appearance and sanitation of the interior of the poultry house. It is the cheapest of all paints and may be used on the exterior of the building, too, if desired.

Whitewash is made by slacking about ten pounds of quicklime in a pail with two gallons of water, covering the pail with cloth or burlap and allowing it to slake for one hour. Water is then added to bring the whitewash to a consistency which may be applied readily.

A waterproof whitewash for exterior surfaces may be made as follows: (1) Slake one bushel of quicklime in twelve gallons of hot water; (2) dissolve two pounds of common salt and one pound of sulphate of zinc in two gallons of boiling water; pour (2) into (1), then add two gallons of skim milk and mix thoroughly. Whitewash is spread lightly over the surface with a broad brush.

LATE CHICKENS NEED GOOD CARE.

Like everything else this spring, the hatching of chickens is three or four weeks late, and in order to have the required number of chicks, hatching must be continued later than usual. This later or delayed hatching necessarily means that the chicks will have to get first class care and feed if they are to develop and mature before cold weather comes in the fall.

May and the first half of June is not too late to hatch chickens, according to Professor Herner, of the M. A. C. Poultry Department, providing the chicks get proper attention. Care and feed have just as much to do with growth and development of chicks as date of hatching, and it is quite possible to take what are called late chickens and make out of them really good winter layers.

These late chickens should be given a variety of feed. Cracked wheat, wheat screenings, pin head or graunlated oatmeal, combined or fed separately, make excellent hard grain feed for them. In addition, chickens should be fed all they can eat of some dry mash. Fine oat chop and shorts make a good mash and should be available for chicks from the time they are a day or two old till they are full grown. Buttermilk or skim milk and a good range of green grass will also help the chickens to grow.

HOW TO FIGHT POULTRY VERMIN

On the advent of warm weather it pays to begin warfare against lice and mites among poultry, otherwise they will get a flying start toward multiplying. If, during the first few warm, bright days the hen house is given a thorough sweeping and cleaning and some disinfectant like a good coal tar preparation used, it will remain sweet and clean for a month or more providing the droppings are removed daily and plenty of fresh air can get through the house.

It is between the nest boxes and the walls of the poultry house, under the roots and various other cracks all over the poultry house that the mites and lice do their breeding. These places must be especially watched, and frequently drenched with coal oil or liquid lice killer.

I have seen hens sitting on a nest, either to lay or to hatch, where the mites were so thick that they covered the eggs like so much coarse dust. No wonder sitting hens desert their nests under such conditions, and laying hens prefer to drop their eggs on the floor rather than sit in the infested nests.

It pays to clean out all the nests every month, and scatter air-slaked lime in the bottom of them, as well as spray the box with a good disinfectant or lice killer. Roosts and dropping boards should also receive careful attention.

R. S.

DEPENDABLE HENS FOR BREEDING

Eggs from the poorest layers are generally used for hatching on the farms. Hens though not particularly good layers will lay in the spring and early summer, and the eggs from these are the ones likely to be taken for hatching.

No hen is a really good layer unless she lays during the winter. In the nature of things a hen must lay in winter in order to produce eggs enough in a year to take even moderately high rank. If the poultry owner would take the precaution to mark the hens which lay in winter so they could be selected to produce the eggs used in hatching in the spring a great improvement in laying ability would take place at once no matter what kinds of hens were being kept. There are good layers among the veriest scrub hens. One of the best layers we ever owned was a nondescript hen, one of a half-dozen picked up in market and selected because their breeding was so mixed that no idea could be had by looking at them how many different varieties were represented in their blood lines. The hens were selected, to be trapnested in order to prove a theory which this particular hen emphatically negatived. Anyone who gets on familiar terms with his hens, an easy thing to do in winter, will be able to determine which hens are laying during the cold months. We put an extra leg brand on such hens, noting the number in a book. This gives us a line on the winter layers, the ones we want to breed from.

Under ordinary farm practice these hens go unmaked. As they have been laying through the winter they go broody earlier than the others that have loafed during the winter, and as early chicks are always desired these best layers are used as sitters and the eggs put under them are those produced by the hens that did not lay until hatching time in the spring. Thus eggs from the poorest layers are used for hatching and the laying ability of the flock is impaired instead of being augmented. The result of this method is that the average annual egg production o the hens of this country is seve dozen instead of twelve whic ought to be the average and would be if the eggs from winter layers were used for hatching. Sttin the hens that go broody early i the spring is unprofitable. The, should be broken up and when they begin laying again their eggs used for the spring crop of chicks.

MILLER PURVIS.

DAIRY CATTLE
Dairy Bulls in Terms of Milk

"A few poor cows may do little permanent harm to a dairy herd but a poor sire will do untold damage. One thousand pounds of milk per year is a conservative estimate of the improvement of the daughter's production to credit of a good sire."—Prof. W. J. Frazer, University of Illinois.

Results of Selection

"There is no healthy cow so poor but that she will raise productive offspring if mated with the right kind of sire, and there is no cow so good but that it is possible to improve upon her greatness by mating her with a properly chosen bull."—Dairy Farmer.

NEW JERSEY HOLSTEINS FOR BRAZIL

A recent visitor among the Holstein herds in New Jersey was Guilserne Echenique of Brazil, who purchased two very nice young bulls through the agency of Jacob Todd, Jr., secretary of the New Jersey State Association. One bull was from the herd of Fred A. Quick, of Salt Springs, N. J., and the other S. S. Hastings' herd of Neshanic Station.

COST OF PRODUCING BUTTER

It is stated that when the British food ministry investigated the cost of butter production, using nine selected farms for the purpose, they found that it cost a little over 98 cents to make a pound of butter. It probably does not cost that much to make butter in this country, for if it did we should not be buying it for 78 cents a pound—that is, if producers were aware of the cost. Without doubt, however, it costs much more than is generally supposed and dairymen ought to take immediate measures to determine exactly what their product does cost them and to spread the information abroad. Consumers should apply for butter what it costs to produce, plus a reasonable profit, and if they could be sure they were paying this only there would be less dissatisfaction with present high prices.

THE VALUE OF LIME STONE ON EASTERN SOILS.

(Experimental Farms Note.)

Few crops thrive well on acid soils. Especially is this true of clover, which is one of the most important crops considered, both from the standpoint of food value and as an improver of soil fertility. Hence, if we expect to increase the yield and at the same time improve fertility, we must first study our soils and be reasonably sure that they have been treated in such a manner as will facilitate a maximum growth. Examinations show that the soil of many comparatively large areas in Eastern Canada is acid.

To determine the most economical and effective method for the correction of this soil acidity an experiment was started at the Experimental Farm, Nappan, N. S., using ground limestone at different rates per acre. This soil has been tested and found to be distinctly acid.

The field used for this test was cleared during the fall of 1915 and spring of 1916. The land was ploughed and given an even dressing of barnyard manure at the rate of twelve tons per acre. In the spring of 1917 the thirteen-acre field was divided into acre lots.

The first five plots received an application of ground limestone ranging from one to five tons per acre, respectively. Plot six was left as a check, while plots seven to eleven inclusive were duplicates of one and five, and plots twelve and thirteen were checks.

All plots were sown to grain the spring of 1917 and seeded down with the ten pounds of red clover, ten pounds of timothy and two pounds alsike. In 1918 it was in clover and in 1919 timothy.

Calculating the returns from the average of two plots, over a period of three years, charging the ground limestone at $4.80 per ton, grain, straw and hay at 75c per bushel, $6.00 and $12.00 per ton, respectively, the following results were obtained.

Where one ton was used the loss over the coast of limestone was 38c per acre. Two tons gave a profit of $3.56 per acre. Three tons gave a profit of $2.71 per acre, four a loss of $2.86 per acre and five gave a profit of $1.69 per acre.

The returns from the first three acre plots are about as one would expect to see, but numbers four and five are just the reverse. This can be accounted for by plots eleven and twelve being more fertile than any other plots in the field, consequently, the yields were heavier.

The first six acre plots were very uniform in fertility throughout and in comparing results obtained from these plots each year for three consecutive years, the beneficial effect of the ground limestone was most marked, especially between the limed and unlimed plots.

Very little difference in yield was noted between the plots where three, four and five tons of lime had been applied. One of the most outstanding differences between the limed and unlimed plots was the amount of clover in evidence. On the former the first year it was two-thirds clover and the balance good timothy, while on the latter there was not much more than one-half of it good timothy. The balance brown-top and no clover. The average yield for two years on the limed area was 4602 pounds of hay and on the unlimed area 3180 pounds per acre, a difference of 1422 pounds per acre in favour of the limed area.

Similar results were obtained from the grain and straw, for example on the limed area the average yield for the five plots was 19.4 bushels grain, 2336 pounds of straw, on the unlimed area it was 3.4 bushels of grain and 530 pounds of straw in favour of the limed area.

There is satisfactory evdience from these results that from two to two and one-half tons of ground limestone could be advantageously used on soils showing marked acidity and that the stronger the acidity shown by a soil the greater the need of liming.

Without sufficient facilities for taking care of implements, vehicles, machinery and other equipment, there may be such a loss that the owner cannot maintain the fertility of his soil.

APPLE AND PEAR BLIGHT.

(Experimental Farms Note.)

Blight of apple and pear is a specific and contagious disease. Some varieties of pears are more susceptible to this disease than are others. Theare are three places on the tree where blight commonly occurs, the blossoms, twigs and larger limbs or trunk. The names blossom-blight, twig-blight and body-blight or canker are commonly used but it should be remembered that these are different manifestations of the disease. The bacteria which cause blight to grow as parasites in the inner bark tissue and kill it. The individual bacteria are too small to be seen by the unaided eye. Nevertheless they are present by millions. They live over the winter at the edge of the cankers on the limbs and trunk. When warm weather comes in the spring they multiply to the extent that they ooze out in small drops near the edge of the canker. It is at this point that the new season's destruction begins.

Bees and other insects are attracted by the ooze and after their bodies have become smeared with it they carry the bacteria from place to place. In this way bees deposit bacteria in the blossoms that they visit and a few days later the blossoms wilt and turn black. In a similiar manner other insects in their roaming, inoculate a few bacteria into the bark here and there and twig blight results. All this could be avoided by the grower of apples and pears if the cankers from which the ooze comes were eradicated during the winter. The cankers are irregular and slightly sunken areas of bark usually separated from healthy bark by a definite crack. By cutting into the canker it will be found that the bark is dry and brown. To remove the canker make a spindle-shaped cut with a sharp pointed knife, always keeping the outline of the cut at least a half outside the edge of the canker. After this outline cut has been made just deep enough to cut through to the wood, the bark is peeled off. Adhering shreds of bark should be removed and the wood scraped. It is advisable to wash the wound with corrosive sublimate solution (one tablet to a pint of water) which should be carried in a glass bottle and applied with a sponge. Although canker eradication is very important there are other sources of infection in the spring which need attention. Bably infected trees should be cut down and burned. Wild crab apple trees and hawthorns are often blighted and they should be removed from the vicinity of the orchard. Care should be taken also that any twigs which were blighted the past season are removed. They are evident during the winter by the fact that the dead leaves cling to them. All suckers or water sprouts should be removed several times during the season. The operations outlined above must be carried out thoroughly if benefit is to be gained from them. They all serve to reduce the chances of infection the next spring if they are finished before any warm wether occurs. During the spring and early summer the grower should make careful inspections two or three time a week walking down each row. All blighted blossoms should be removed by breaking off the spur. Blighted twigs should be broken or cut off several inches below the evident blackening. If cut with a tool the end of the twig should be swabbed with corrosive sublimate. All these control measures demand care and time but they result inreducing the blight to a minimum.

REMARKABLE RACING.

By . H. Gocher.

Wet weather and the accident which will place Thomas W. Murphy on the rtired list for five or six weeks put a damper on the second Cleveland meeting. Under favorable conditions it would have proved one of the most remarkable light harness race meetings on record. Twenty-six of the thirty-two heats trotted were finished below 2.10, the fastest being 2.03½. It was made by Peter Manning.

It was understood that Murphy intended to hold the Azoff gelding over until 1921. He changed his plans, however, after Alta Donovan was injured at Columbus. In the race at Cleveland, Peter Manning showed that he is one of the fastest trotters in training. His three miles in 2.04¾ 2.03½, 2.08 also shows that if Peter Manning retains his present form, he will duplicate the sweep which R.T.C., made in 1911. Walter Cox will rive him in his engagements until Murphy is able to take up the reins and it looks now as if he will be seen in front in the Massachusetts Purse at Readville, the Charter Oak Purse at Hartford, and the Empire City Purse at Syracuse.

In addition to winning at Cleveland with Peter Manning, Murphy also landed the Champion Stallion Stake with Daystar in 2.06¾ before he was injured in the race in which he was driving Red Russell.

McDonald drove two winners on the openeing day at Cleveland. He started off with Lady Wilgo in 2.09¼ and followed with Rifle Grenade in the three year old pace. Frisco June, a half brother to Peter June got a heat from him in 2.06¾ but the Belwin gelding gathered in the honors with two miles in 2.06¼. McDonald also won with Harvest Tide in 2.06¼ and finished second to Belgic with Baroness Cochato in 2.08¼.

After an absence of two weeks, Valentine appeared at the pay window with two winners. Walnut Frisco showed in front on the first day when he defeated Miss Perfection and Golden Spier. He was followed by Peter Coley. The latter trotted in 2.04¾ and defeated a large field which included Peter June, Millie Irwin and Ima Jay. Valentie also appeared again behind his good horse Red Lancelot and finished second to Juno in 2.02¾.

Harry Stokes won two races at Cleveland with Frank Little and Uhlan Brook. The last named is by Justice Brook out of a sister to the champion trotter Uhlan, 1.58. Ben whitehead also won two with Belgic and Van. H. while Edman scored again with his clever two year old trotter Favonian in 2.10½. The other winners during the week were Arion McKinney, Lillian S., with which Thornton defeated Symbol S. Forrest in 2.04½, Hal Mahoe and Princess Mary.

Notwithstanding his accident, Murphy still leads with eighteen winning mounts on the first loop of the Circuit. McDonald is now in second place with fifteeen and Edman third with twelve. By adding two during the Cleveland meeting Valentine has eleven to his credit, while Geers remains in fifth place with eight.

Rain marred one of the three days racing at Goshen, N. Y. On the opening day, Harry J.S. won from Labe Riddle in 2.08¼ and Margaret Dillon added another victory to her list. She paced a third heat in 2.05¾ after losing a second to Wellington in 2.04¼. The latter is by Bonnington, 2.04¾ out of Sweet Marie, 2.02. In the fast pace, Directum J. won from Edward P., Adioo Guy Belle Alcantara and Direct C. Burnett in 2.05¾.

Lived On Light Diet Ten Years

ST. JOHN WOMAN, NOW ABLE TO EAT ANYTHING SHE WANTS—IS OVERJOYED BY RECOVERY

"Ten years is a long time to live on bread and light diet. That's what I had to do but Tanlac has put an end to my troubes and I am once more enjoying just splendid health." The above statement was made recently by Mrs. Emma Antouick, of 48 Clarence Street, St. John, N. B. Mrs. Antouick has a wide circle of friends in Halifax, also, where she resided before coming to St. John.

"I guess I suffered from every disagreeable symptom that anyone can have with a miserable case of stomach trouble. My stomach hurt so bad I could hardly bear for my clothes to even touch me and I had pains and cramps that nearly drew me double. Gas would form and press up all round my heart and there was such a tight feeling across my chest I could scarcely breathe. I had awful pains in the regions of my heart and at times just felt that I couldn't stand them any longer. "My appetite was extremely poor and I had to be very careful about every bite I ate. "I had frequent spells of biliousness and quite often, for several days at a time, could not retain a thing on my stomach. My back also hurt terribly and it was impossible for me to walk upstairs and when I tried to get up out of a chair the pain was almost unbearable. I was as nervous as a witch and if someone even spoke to me unexpectedly I would just tremble and shake. I had sick, nervous headaches that nearly drove me hysterical and many times I had such awful attacks of dizziness that I fell right down in my tracks. Sleep was almost out of the question; why, lots of nights I heard the clock strike every hour. My feet even became effected and often when I got up they were so swollen that I could not get my shoes on. During the day I often broke down completely and had to go to bed. This is what I had to go through with all these years and I was the most discouraged and despondent person you ever saw

"But, thank goodness those days of suffering are over now, and the credit for it all belongs to Tanlac. I am simply overjoyed for my stomach is in such splendid condition that it never gives me the least bit of trouble. The gas has stopped forming and my breathing is free and easy. My appetite is just fine and everything I eat agrees with me. My back doesn't hurt me at all and those headaches and dizzy spells have all disappeared. My nerves are as steady as can be and the swelling has practically gone from my feet. I enjoy sound, restful sleep now and feel so much better and stronger that I can do my housework with ease. Tanlac has brought me health and happiness and as long as I live I will feel grateful for the wonderful good it has done us."

Tanlac is sold in Charlottetown by Reddin Bros., in Montague by H. J. Mabon, J. P. White, Murray River, H. M. Chisholm, North Tryon, R. H. Cameron & Co., Crapaud, and H. P. Coohon, Murray Harbor.

For horses that gnaw wood a remedy is to keep all wooden corners within reach smeared with crdue oil.

Comb Sage Tea In Faded Or Gray Hair

IF MIXED WITH SULPHUR IT DARKENS SO NATURALLY NOBODY CAN TELL

Grandmother kept her hair beautifully darkened, glossy and attractive with a brew of Sage Tea and Sulphur. Whenever her hair took on that dull faded or streaked appearance, this simple mixture was applied with wonderful effect. By asking 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. All ready to use at very little cost. This simple mixture can be depended upon to restore natural color and beauty to the hair.

A well-known downtown druggist says everybody uses Wyeth's Sage and Sulphur Compound now because it darkens so naturally and evenly that nobody can tell it has been applied—it's so easy to use, too. You simply dampen a comb or soft brush and draw it through your hair, taking one small strand at a time. By morning the gray hair disappears; after another application or two, it is restored to its natural color and looks glossy soft and beautiful.

London the Home of Kellogg's
TOASTED CORN FLAKES

IF you would be sure of the sweetest, freshest, most toothsomely toasted corn flakes, always identify our big corn flakes factory at London, Ontario, with the package your are purchasing.

The package is plainly marked "Made in Canada" and "London, Ontario," and you will never be disappointed if you ask your grocer to give you the **London-made Kellogg's.**

Our constantly mounting production of corn flakes, first offered 14 years ago, and eaten every year with increasing appreciation, shows that no deception, no imitating of package, no "cheaper" no "try 'em," no "just as good" variety can overcome the consistent reputation of the original corn flakes.

Our duty to the consumer is to provide a constant reminder of the marks on the package that identify the original—"Made in Canada" and "London, Ontario" (printed in red across the face of the package).