

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

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

Contributions for this department should be addressed to President Teacher's Association, Guardian's School and Home, P. O. Box 188 Charlottetown.

WOMEN'S INSTITUTES

Queries and Contributions for this department should be addressed to Mrs. A. E. Dunbrack, P. O. Box 123 Charlottetown.

INSTITUTE NOTES

The Harrington-Winslow Institute is taking up the question of co-operative buying of food stuffs by the wholesale.

Two new members enrolled at the April meeting of the St. Peter's Bay Institute.

The Secretary of the Kingsboro-Red Point Institute reports the painting of the school and the supplying of drinking fountains and sanitary cups and window shades at the school through the efforts of the Institute.

The following extract is from the Report of the May meeting of the Meadowbank Institute "would like to hope for a 'Rest Room' in Charlottetown where the members might rest on shopping days, while waiting for parcels." (It might be mentioned that the supervisor of the Institutes approached the Board of Trade in this matter some time ago and it is under consideration.)

The correspondent who asked for formulas for whitewash for Interior and Exterior use may find the following information of value, which is taken from U. S. Farmers' Bulletin 474:

WHITEWASH

Whitewash is the cheapest of all paints for most purposes it is the best. Lime, which is the basis of whitewash, makes a very sanitary coating, and is probably the preferred material for the interior of stables and other buildings.

ORDINARY WHITEWASH This is made by slaking about ten lbs of quicklime with 2 gallons of water. The lime is placed in a pail and water poured over it, after which the pail is covered with an old piece of carpet cloth and allowed to stand for about an hour. With an insufficient amount of water, the lime is "scorched" and not all converted into hydrate; on the other hand, too much water retards the slaking by lowering the heat.

SCORCHED LIME is generally lumpy and transparent, hence the use of proper amount of water for slaking and an after addition of water to bring it to a brush consistency.

FACTORY WHITEWASH (Interiors). For walls, ceilings, posts, etc. (1) Sixty-two pounds (1 Bushel) quicklime, slake with 15 gallons of water. Keep barrel covered until steam begins to rise. Stir occasionally to prevent scorching.

(2) Two and one-half pounds of rye flour, beat up in a half gallon cold water, then add two gallons of boiling water.

(3) Two and one-half pounds of common rock salt, dissolve in 2 1/2 gallons hot water.

Mix (2) and (3), then pour into one and stir until all is well mixed. This is the whitewash that is used in the large implement factories and recommended by the insurance companies.

WATERPROOF WHITEWASH (Exteriors) For buildings, fences, etc. (1) Sixty-two pounds (1 bushel) quicklime, slake with 12 gallons hot water.

(2) Two lbs. common table salt, dissolve in 2 gallons of boiling water.

(3) Two gallons skimmed milk. Pour (2) into (1) then add the milk (3) and mix thoroughly.

NOTE: Alum added to lime whitewash prevents it rubbing off. An ounce to the gallon is sufficient.

Flour paste answers the same purpose, but needs zinc sulphate as a preservative.

Molasses renders the lime more soluble and causes it to penetrate the wood or plaster surface; a pint of molasses to 5 gallons of whitewash is sufficient.

mulae containing none of these ingredients. Whitewash is applied with a broad brush and is spread lightly over the surface, no attempt being made to brush it as is the case with an oil paint.

How can you prevent black lead flying while polishing the stove?—L. M. S.

Ans.—Add a little molasses to the black lead before applying.

Q.—How can wall paper be cleaned? Mrs. L. W. Bay Fortune.

Ans.—Make a very stiff dough of flour and water to which is added a few drops of ammonia. As dough becomes soiled fold edge to center, until it is necessary to take a fresh piece. Rub dough over wall.

Q.—I often notice iron rust spots on my white clothes. I know for a fact that they are not caused by actual contact with any rusty article. Can you tell me the reason for this?—Institute Member.

Ans.—Apparently you have been using a Prussian Blue, and possibly have not thoroughly rinsed all the soap from the clothes. Prussian Blue in combination with the alkali in soap forms an iron precipitate which will settle on the clothes and cause iron rust.

Q.—What would you put with winter garments when storing them during the summer to prevent moths? Miss K. W. Pownall.

Ans.—Have clothes well aired and when packing place between folds paper, gasoline, or camphor.

WAYS TO MAKE PIN MONEY.

The woman and girl in the country is too often prone to think that "pin money" making is only for her city sisters. But this is not the case. Given a nearby village or town, or even a fairly well settled country-side, a woman can make money in a dozen ways of making money to every single way open to the city woman. In fact there are few neighborhoods where the farm wife or daughter may not add a little to her income if she has time and will look about her, taking stock of the wants of her neighbors, or the needs of her nearest market.

Everyone can do some one thing a little better than most folks. Do you know your specialty? It may not be baking cake, or raising onions, or strawberry, or babies, but whatever it is, if you joy in the doing of it, that is usually the thing that will bring you your pin money.

Here are some things which other women have done, the reading of which may be a reminder to someone who has not yet discovered her specialty.

Of course there are always chickens and eggs, if you can make the hens lay and bees, if you are not afraid of stings, but these things require more time and attention than is at the disposal of the average pin money maker.

PIN MONEY OUT OF THE GARDEN.

Twenty-five cents invested in sage plants, which were planted in a corner of a sunny flower garden, netted their owner a tidy sum the first summer, and more for several succeeding summers. They were kept free from weeds, the leaves picked and dried carefully and put into paper bags. These found ready sale at the village store. If this woman had had eggs or butter customers, she could have gotten a retail price for the sage as well.

Peppers are easier to raise than tomatoes and yield quite as abundantly. They are a little difficult to start from seed, requiring bottom heat, but when started, they have few insect pests, if any. On sandy soil last season, the writer had single plants which bore two dozen large peppers. At picking time they find a ready sale at a good price.

A little woman, who loves flowers, and who lives twenty miles from a florist, earns many a penny by furnishing flowers for country weddings and funerals. She has made a specialty of white blossoms, and always has a supply in her garden from May until frost, so her neighbors come to her when in need.

Another woman raises pansy plants starting the seed in a tiny cold frame in August and selling the plants about Decoration Day, packed in strawberry boxes with the soil, ready to plant.

Aster plants, and the blossoms, wild ferns, dahlia, (blossom and tubers), are just as marketable as pansies.

PIN MONEY VIA THE KITCHEN.

A young girl living near a small village where picnics and Grange outings are plentiful, earns enough to pay for her clothes, making candy for special holidays—Christmas, Easter, July Fourth, etc.—as well as for parties and picnics. When any occasion brings together a crowd of young people, she has created a good demand for her delicious sweets. On special days the proprietor of the general store has sold them for her on a small commission, but at picnics and other outdoor affairs, she is usually to be found with a suit case in the back of her buggy and her acquaintances seek her out, since she has won a reputation as a candy maker.

Our grocer sells delicious cottage cheese, rich, yellow balls wrapped in waxed paper which some enterprising woman brings him twice a week. On other days he has baked beans in tin earthen jars. We pay five cents for a jar and get a rebate when we return it empty. Home-made cookies, and little meat pies bring some other woman a pretty penny. Why not jellies, candied fruit, home-made bread, etc?

A girl, ten miles from a lemon, is noted for her fruit juices, grape, cherry, raspberry, anything which the home orchard offers, bottled and sterilized, ready to drink straight, or diluted with ice water. Another girl washes lace curtains for all the neighbors.

A girl who lives on the main travel-

led road to the county seat, and has a big airy room at her disposal and a shady yard, with the help of a sister, takes care of babies, whose mothers want to shop on Saturdays. They leave the child on their way in, and call for it on their way home. A number of tiny hammocks, a few toys, with the aforementioned room and yard, are all the equipment required for this Saturday Shoppers' Nursery.

Many women and girls are deterred from earning money in the home by a false pride, but if the thing which you have to sell is a little better than other people have to offer; if it is the thing in which you excel, you may well be proud to offer it, and it will usually be found that people are ready and eager to buy, especially if it is something which many people need and want.—Successful Farming.

IN THE KITCHEN.

Cucumber rind cut into thin slips and put about where ants abound will invariably drive them away.

Before using a new saucepan fill it with water with a lump of soda and some potato peelings and let it boil for some hours. Then wash out thoroughly and all danger from poisoning from the tinned lining will be gone.

An egg that has been too lightly boiled may be put into the sauce pan again, even after the top has been taken off, if an ordinary pin be dropped into it in a conspicuous place, when it will be found that none of the egg has been lost. Care should be taken to remove the pin.

When baking small cakes or buns, flour the tins instead of greasing them. The cakes will not stick to the tins, and will bake quite as well.

When plates and dishes have to be warmed in the oven, if a newspaper is placed underneath, it will break the heat and prevent the plates from cracking.

Frost bitten vegetables should be soaked in cold water for one hour before boiling. A piece of saltpetre should be added to the water in which they are cooked.

When making a fruit pie do not put the sugar on the top under the crust, but mix it with the fruit below, otherwise it makes the crust heavy and is more liable to boil out.

BAKING AND CARE OF BREAD

That many housekeepers fail in the baking of their bread and in the care after baking is the observations of Miss Oberlin of the Colorado State Agricultural College. Slack-baked bread is unwholesome and indigestible on account of the uncooked starch and the living yeast plants. Not less than forty-five minutes should be allowed for baking even a small loaf.

If the oven is too hot, the outside of the loaf will harden quickly and the gas in the centre will lift up the crust, leaving large holes beneath it. This will cause the top crust to break off when the loaf is cut.

To test the oven, place one teaspoon of flour on a pie pan in the oven. If it turns a golden brown in five minutes the temperature is right. No test, however, can be a substitute for experience.

Allow the bread to circulate around the loaf while cooling. Do not wrap hot bread in clothes, for two reasons; it is likely to taste of the cloth, and the steam shut up in the loaf makes it damp and likely to mold. When perfectly cold, bread may be stored in stone jars or tin boxes that have been thoroughly scalded and aired. Loaves may be wrapped in clean paper, or slipped into paper bags, but it is better not to wrap even cold bread in cloth. Never put a fresh baking into a receptacle with stale bread.

PASTEURIZE MILK AT HOME

Though the housewife is doubtless always careful of the family milk supply, yet with the coming of the warmer days she probably quickens her diligence in this matter. If there is the least question as to the cleanliness and healthfulness of the milk supply, and a better supply cannot be obtained, it can be pasteurized at home with little trouble.

Milk may be pasteurized in the bottles in which it is purchased, says a correspondence study course in home economics offered by the University of Wisconsin Extension Division. Wash the mouth and outside of the bottles well; if the corks are removed use sterilized cotton stoppers. Place the bottles in a kettle or pail with a false perforated bottom, thus allowing free circulation of water. Fill the pail with water to the level of the milk, heat to 14 degrees Fahrenheit, and keep at that temperature for a half hour, or at 167 degrees Fahrenheit for 15 minutes. Then cool quickly to 50 degrees F. or less. Keep cool.

Pasteurizing retards the souring of milk and cream, does not change the flavor, and though it does insure the destruction of all germs, most of them are doubtless killed.

SHEEP

THE SHEEP INDUSTRY

The sheep industry of Prince Edward Island has been growing in importance year by year. The Department of Agriculture has been giving demonstrations in proper methods of dipping and the Federal Department have been placing Pure Bred rams in many sections of the country. Last summer Mr. Jennings of Philadelphia spent about three weeks in this Province visiting the leading growers of wool explaining the different grades, and showing them how the sheep should be shorn and the wool rolled up. This enables the manufacturer to get the most possible out of the wool with the least trouble. The war has added a further incentive to wool growers throughout the British Dominion to make the best of their sheep. Not only is the flesh required for food but an abundance of wool is needed to make the uniforms and the clothing necessary for winter campaigning. Only the best parts of the fleeces are suitable for this purpose and if long

wool and short wool fleeces are mixed together and if they have been tumbled and if the individual fleeces torn apart there is not much chance of separating out the good parts of the fleece but all must go for the coarser work, such as carpets, etc., etc. To give an illustration, the shoulder of the sheep is covered with the finest of the fleece; the thighs with the coarsest and on the belly the wool is very short. To serve as a practical illustration a medium fleece may be divided into five classes or sorts, (a) back, sides and brisket, (b) neck, (c) belly, (d) thighs, (e) legs. Wool well prepared, cleaned and honestly graded will this year find a ready market at a very high price. The following directions are given in pamphlet No. 2 issued by the Live Stock Branch.

DIRECTIONS FOR CARING FOR SHEEP IN ORDER TO PRODUCE A GOOD QUALITY AND CONDITION OF WOOL.

(1) Feed sheep well and regularly. Sheep poorly fed will possess a harsh fleece and will shed frequently with a feeble or weak fibre. This does not constitute desirable wool for sale. Where sheep are starved for a period, the effects will be shown in the wool by a weak section which will break readily and, consequently, cannot be used satisfactorily for combing or worsted purposes.

(2) Every effort should be taken to keep wool free from chaff, hay and burrs. This can be avoided by using proper feed racks and care in preventing hay or straw dropping upon the sheep during feeding.

(3) If sheep are scouring, if possible keep the wool well clipped behind, so as to prevent the formation of heavy dung locks.

(4) Endeavor to eliminate in breeding operations black sheep from the flock. Mate only sheep possessing pure wool. Black wool is sold in the reject class.

(5) In marking sheep, never use oil paint or tar, which are insoluble and will not scour from the wool.

(6) Sheep should be dipped in some reliable material twice a year, in the fall before entering winter quarters and in the spring after shearing.

DIRECTIONS FOR PREPARING AND PACKING WOOL.

(1) Shearing should be done on a clean board floor, never on the dirt, and the fleeces should be kept as compact as possible.

(2) Fleeces should be tied with paper twine, never binder or sisal twine. Turn in the sides of the fleece and roll compactly from tail to neck with the bright or clipped surface outward.

(3) The wool should be packed in very closely woven jute, hemp or paper-lined sacks.

(4) Tags, dung locks or stained pieces should never be included with the fleeces, but always packed separately if wool is adhering to them.

(5) All black or gray fleeces should be packed by themselves.

(6) Lamb fleeces, possessing unusual quality and length, may well be kept apart from the others and offered for sale as a distinct class.

(7) The wool should be absolutely dry at shearing and should never, subsequently, be permitted to become wet.

(8) Tubwashing should not be practiced. If washing is followed at all, let it be done on the sheep's back, and at the time of shearing keep the washed separate from the unwashed.

THE MARKETS

THIS WEEK'S MARKET TOPS

TORONTO, May 5.—Hogs, off cars, \$9.20; Cattle, \$8.25; Lambs, \$10.50; Barley, 80c. Butter, 31c. Eggs, 20c. Cheese, 22c. MONTREAL, May 5.—Off cars, \$9.50, \$8.50; 31 1/2c; 25c; 16 1/2c. BUFFALO, May 5.—Fed and Watered \$8.05; \$8.25; \$10.15; 82c. NEW YORK, May 5.—32c., 24c., 17 1/2c.

TOP QUOTATIONS THIS WEEK AND COMPARISONS WITH PREVIOUS YEARS.

TORONTO, May 5th. Butter Market. Farmers' Creamery Separator Prints. This week28 31 Last week29 32 Two weeks ago20 33 Same week 191422 1-2 23 191322 24 191220 21

Local Cheese Boards. Top price at Local Boards. This week17 3-16 Same week 191412 1-2 191311 1-2 191212 7-8 191111 11-16

Egg Market. New Laid. This week20 20 Last week20 20 Two weeks ago20 20 Same week 191421 21 191322 22 191222 24 191118 18

Grain Market. Wheat. Oats. This week1.40 85c Last week1.40 65 Two weeks ago1.45 66 Same week 19141.00 45 191392 40 19121.05 52 191184 41

Cattle Market. Top price for beef cattle. This week\$.825 Last week7.85 Two weeks ago8.40 Same week 19147.35 19137.75 19127.00 9.00 19116.15

Last week8.25 Two weeks ago7.85 Same week 19148.40 19137.35 19127.75 19116.15

Sheep Market. Sheep. Lambs.

This week\$.800 \$10.00 Last week8.00 11.00 Two weeks ago8.00 11.00 Same week 19149.50 9.50 19137.25 9.50 19127.00 9.00 19116.25 6.75

Hog Market. Top price off cars.

This week\$.920 8.90 Last week8.90 9.25 Two weeks ago9.15 9.15 Same week 19149.20 191310.00 19129.00 19116.30

MARKETS. TORONTO, MAY 6TH.

Butter, Eggs and Cheese—

Eggs\$.23 to \$.25 Butter, creamery37 35 Butter, dairy35 35 Cheese, new22 20 Cheese, old24 20

Poultry—Dressed Weight—

Fowl, lb17 20 Turkeys20 25 Spring Chickens49 40 Turkeys28 35

Poultry—Live Weight—

Ducks15 18 Turkeys17 20 Chickens16 17 Hens14 16

Vegetables—

Celery, bunch98 10 Potatoes, bag65 75 Cabbage, doz50 1.00 Carrots, peck29 30 Parsnips, peck29 30 Beets, peck20 30 Turnips, bag45 50

Fruits—

Apples, Greenings, bbl3.00 4.00 Apples, Baldwin, bbl3.00 4.00 Apples, Spies, bbl4.00 6.00

Hay and Straw—

Straw, loose10.00 11.00 Straw, bundled16.00 17.00 Hay, No. 120.00 21.00 Hay, No. 216.00 18.00 Hay, cattle13.00 15.00

POULTRY IDENTIFICATION OF WILD ZILANTS, WEEDS AND FUNGUS DISEASES.

Send fresh specimens, if possible, including those parts of the plant below ground, lower and upper leaves, flowers, and fruits, or as many of these as possible. Enclose them in a strong box with a little damp blotting paper.

Dried specimens may be sent if they are pressed flat between sheets of blotting paper and changed frequently until dry. Enclose them in folds of newspaper and these between sheets of cardboard.

Number the specimens and keep a similarly numbered set for yourself. Send fungus diseases packed dry in a stout box. Wrap soft or juicy parts in cotton wool or paper before packing. Potatoes are best sent in a small cloth bag. Send all the stages of the disease that are observed.

Enclose your name and address on a slip inside the package, and address it to "The Dominion Botanist, Central Experimental Farm, Ottawa."

Letters and packages so addressed, if under twelve ounces, are carried free, and more than one such package may be sent.

BEEES.

Spring Management.—Bring the colonies out of the cellar as soon as the snow is off the ground, and place them where they will be sheltered from cold winds. Contract the entrances. Extra covering during early spring is advantageous. Guard against robbing, and as soon as weather permits, examine each colony seeing if it has sufficient stores and enough bees to hold together. See also if there are eggs and if these develop into worker-brood, which indicates the presence of a fertile

Seized With Paralysis Could Not Walk

MOST EXTRAORDINARY CURE EFFECTED BY THE USE OF DR. CHASE'S NERVE FOOD

To have the nervous system paralyzed to be unable to walk and scarcely able to talk, and then to be completely cured, is not a usual experience, but Mr. Hyatt tells in this letter what he passed through. Doctors told him his case was hopeless, and when they gave up he turned to Dr. Chase's Nerve Food and obtained complete cure.

Mr. Avery Hyatt, blacksmith, St. Anns, Lincoln Co., Ont., writes:—"I am a blacksmith by trade, and ten years ago became afflicted with paralysis. I could not walk or read or write, and could talk with difficulty, so that it was a hard matter to understand anything I would say. Being only a young man, I was nearly discouraged. Two doctors told me it was brought on by overwork, and that my case was hopeless."

"One day I heard about Dr. Chase's Nerve Food, and advised me to try it. I bought 12-boxes and when the fifth was used I saw that I was getting better. By the time the 12 boxes were used I was cured. I am well and strong and working every day, thanks to Dr. Chase's Nerve Food.

This statement is certified to by Mr. Elman J. Hudgkins, J. P. No ailment is more dreaded than paralysis. And yet how few people realize that paralysis of the nerves is only the natural result of neglected nervous troubles.

At first you do not sleep well, have nervous headaches or indigestion, find yourself easily irritated and annoyed, can hear noises which in good health you would never notice. You do not consider yourself sick, and yet you lack the usual energy and vigor and feel out of sorts.

Restore the nerves by using Dr. Chase's Nerve Food, 50c. a box, 6 for \$2.50. At dealers, or Edmondson, Bates & Co., Limited, Toronto.

THE CAUSE OF SMUT

The smuts and rusts of grain are fungus diseases; that is, they are caused by minute colorless plants, called fungi, which have the power of manufacturing their own food and have become thieves and parasites, stealing their food from other plants and in so doing injuring them in various ways, thus causing what are known as fungus diseases. The bodies of the fungi which cause smut and rusts of grain consist of fine, delicate threads or tubes (hyphae) which are so exceedingly small that they can only be seen with the aid of a microscope. These live between the cells of the grain plants and obtain their nourishment from them. Some of these fungus threads (hyphae) become changed and produce reproductive structures termed spores, which serve the same purpose as the seed of flowering plants, viz: dispersal and reproduction.

The spores of the smut producing fungi are usually formed in the ears or heads of the grain. The fungus threads (mycelium) attack the flowers when they begin to develop and feed upon the food being stored in the forming seeds. When this is exhausted, the fungus threads divide up into thousands of little spores. These compact black smut masses so familiar to every farmer. The spores are exceedingly small; some idea of their size may be had by considering the fact that one smutted wheat grain contains between two and three million of them.

The spores of the smut fungi are scattered by the wind, or by the threshing and handling of the grain in the case of some of the smuts. Each spore, if placed under proper conditions, is capable of producing its kind and finally causing again the smut or rust peculiar to the parent fungus.

LOOSE SMUT OF OATS. This is the commonest and most troublesome grain smut in Ontario. It destroys the kernel, the hull and the chaff, changing them to a dark brown powder resembling soot, so that the whole head becomes a mass of smut. These smut masses, which are composed of millions of spores, are blown away by the wind, leaving only the naked branches of the inflorescence.

LIFE HISTORY.—The spores are scattered by the wind about the time the oats are in flower. They are blown to healthy heads of oats, and lodge on the grain, probably getting inside the hull onto the kernel when the oats are in flower; here they remain dormant until the grain is sown. The disease is thus carried over the winter as spores on the grain. In the spring when the seed is sown and germinates, the same conditions, viz: warmth and moisture, which cause the seed to germinate, also cause the spores to germinate. When they germinate, delicate fungus threads are produced which penetrate the very young seedling plants. This is the only time when infection can take place. The fungus threads live inside the tissues of the oat plant, following the growing point up the stem, and when the heads form, enter the young developing grains and floral structures, feeding upon the foods being stored in the ovaries. These fungus threads, which are very abundant, finally divide up into numerous spores, converting the grains and chaff into a mass of smut.

TREATMENT.—Oat smut can be

(Continued on page eleven)

Put Any Weight on a Maritime Fence and it stands the test. Man or beast can't break it down. Maritime Fence never sags or gets out of shape. Made from extra heavy imported hard drawn steel wire, thicker, stronger and galvanized so it is peel-proof. It is the last word in strength and durability. The staying quality of Maritime fence is in the simple lock with the bull dog grip. It never lets go—never lets the fence get crooked. Maritime Fence is always slightly; always straight—always best. The quality of material and construction makes it best. Don't buy fence until we have put our catalog and price list into your hands, postpaid, by mail. Costs you nothing to find out all you want to know about wire fence. Get your pen now and write on a postal "Send the catalog." 9 New Brunswick Wire Fence Co., Limited, Moncton, New Brunswick.