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

A PROBLEM IN THREE'S.

If three little houses stood in a row,
with never a fence to divide;
And if each little house had three little maids
At play in the garden wide;
And if each little maid had three little cats
(Three times three times three);
And if each little cat had three little kits,
How many kits would there be?

And if each little maid had three little friends
With whom she loved to play;
And if each little friend had three little dolls
In dresses and ribbons gay;
And if friends and dolls and cats and kits
Were all invited to tea;
And none of them should send regrets,
How many guests would there be?
—Selected.

CARE OF FOOD IN THE HOME

(By A. Ethel Dunbrack.)

We as homemakers are beginning to realize that we must make a scientific study of everything which pertains to the food, clothing and shelter of our families. To see that the pangs of hunger are satisfied with any kind of food which has been prepared and cared for in a careless way, that our families have something to cover their backs and a roof over their heads,is not the sum-total of two modern homemakers duty.

A great deal of the homemakers time is spent in trying to keep clean, and dust has for centuries seemed to be her natural enemy against which she must wage war continually. Dust contains besides the inorganic or lifeless dust, which is mostly mineral matter, invisible, organic or living dust which contains bacteria, yeasts and moulds. Almost always the air is so filled with mould spores that it is unsafe to allow food to be exposed to the air for any length of time. Although these spores are very light they are heavier than air and after floating a while, they sink to the floor if the air in the room is quiet. In even the cleanest room bacteria, yeast and moulds may be found but they are more numerous in dirty places where food has been allowed to decay and dust accumulate. If sunlight, light, cleanliness, dryness, cold, and plenty of fresh air are allowed to enter the room the air becomes unfavorable for the growth of these.

It is against the growth of bacteria, yeasts and moulds, that we guard our food, and there are several methods of reservation. The method is by drying food. This is oftimes combined with smoking and salting. In this process the moisture which is conductive to bacterial growth is lessened. Food may be sealed from the air by canning, after thorough boiling A large quantity of foods which are produced abundantly during a short season are canned and this makes it possible to have a greater variety of food during all seasons.

In the care of the Ice Chest, one should remember that everything going going into the ice chest should be clean as possible. At least once a week the ice chest should be thoroughly cleaned. Remove the ice and wrap it in a newspaper to prevent it from melting rapidly, Remove everything else. Wash the shelves in hot sal-soda solution and rinse thoroughly with boiling water. Dry carefully with a clean cloth and if possible place in the direct sun's rays. Wash the inside of the ice chest in the same way, rinsing with scalding hot water and drying with a clean cloth. The drain pipe should be washed with hot sal-soda solution then rinsed with boiling water. If one uses a long stick with a cloth on the end of it occasionaly between the regular cleanings it will help towards keeping the drain pipe clean. Be sure the ice is clean before placing in the ice chest. Should anything be spilt in the ice chest it should be wiped up at once.

Unless one knows that the water from which the ice is formed is quite pure it is not safe to allow the food to come in direct contact with the ice or to use the same for drinking purposes. The paper which comes around our foods from the merchants should never be allowed to go into the ice chest because of the danger from dust and from handling. When meat is received its surface should be wiped with a cloth wrung out of hot water, and then scraped with a knife. The thin outer skin of lamb is best removed in order to avoid the disagreeable taste caused by contact with the hair of the animal. Cover the cut surface of all meats with wax paper, and lay on a clean plate before putting in the ice chest. Cooked food is best cooled before placing in the ice chest Butter should be kept in some tightly covered receptacle to prevent its taking up odors. If any food with a pronounced odor is kept in a glass jar or covered crock, there will be fewer odors in any ice chest. Milk is very susceptible to odors. Canned goods should be removed from the can as soon as opened. The milk bottles to be placed in an ice chest should be washed first. Here again there is great danger of contamination from handling.

In storing spices and dry groceries in the pantry it will be found that glass jars, tin cans and crocks are excellent receptacles for these. In using the same moisture and dust are excluded and the flavors last longer, the pantry shelves have a much more orderly appearance and waste from spilling is more easily avoided. Label everything clearly and place the things used most frequently in the handiest place. Have a place for everything and keep it in its place when not in use.

The pet animals of our household are a source of danger which some of us often overlook. One will prohibit the animal to use certain chairs or rooms because of the shedding of hairs and because they are supposed to be unclean, but one often overlooks the fact that we run a great risk in allowing the cat or dog to use the kitchen. We are not desirous of having our food contaminated, and every dog and cat no matter how clean they may be come in contact with filth and disease.

Keep the dish towels clean! Wash, boil and sun them frequently, Habits of cleanliness are needed everywhere and especially those of personal cleanliness. "Food and fingers are carriers of contagion." Make a study of washing the hands and keeping the nails scrupulously clean. Great care should also be exercised in coughing and sneezing especially where our food is being prepared.

We should be careful and clean, interested homemakers; study our surroundings; see how we can improve them, and so keep the health of the family perfect and its efficiency at the highest point.

HOW TO HAMMER A TACK WITHOUT SMASHING A THUMB.

When you have to drive a very small nail, a short tack for instance, it is often difficult to hold it till it has "taken root" from the first blow of the hammer. You are almost certain to start it crooked and you are lucky if you do not smash your finger. Here is the easiest way to avoid any such difficulty: Cut a bit of tin or card cut in it a small slot. Fold it in two. When ready to insert the nail, put it into the slot in the card or tin, which will hold it by its head. This gives you a sort of handle by means of which you can hold the nail just where you want it and perfectly upright while you hit it with the hammer. You can pull the holder away before the nail has gone all the way into the wood.

HOME-MADE GLUE.

Very few boys know how to make glue properly, so the following notes on the subject will be useful.

First of all break up the glue into small pieces, and soak it in cold water from twelve to twenty-four hours. Then put it into the glue pot, and melt it until it becomes like syrup. Use the glue immediately after it boils, for the hotter it is used, the firmer the joints will be.

When the job is finished, instead of putting the glue away as it is, add sufficient boiling water to make it watery. It can then be put away until it is needed again, when, as soon as the water in the outer vessel boils, the glue will be ready for use.

A little brickdust, sawdust or powdered chalk added to the glue will help to make it hold firmer.

THE FARM

SMALL FRUIT CULTURE.

There is such a distinct gain from planting the small fruits in the Fall that the practice ought to be general. You plant currants, gooseberries, raspberries, etc., now and you gather full crops next year. Small fruits are like bulbs indeed, which we always remember to plant in the Fall, for Spring results. Other nursery stock generally, may equally well be planted in either Spring or Fall, and the total reslt will be the same. But with small fruits you can gain just so much time because the roots can get thoroughly established before hard Winter arrives.

Once planted the small fruits demand but little care, mere an annual pruning and mulching will keep them in good health and productiveness.

Proper planting is important, however. Don't be content with simply putting the roots into the ground, but see to it that the ground itself is well fitted to the plants. A really good fruit border is such a source of pleasure that it's worth while making a good beginning, especially since its all so simple.

Small fruits are close rooters, do not carry any extensive root system, and can therefore be planted or transplanted with impuity; but although this makes our planting task much easier it likewise means that the plants must have good rich soil to revel in as they are not foragers.

I have always contended that it repays to properly trench a fruit border, because when once established the plants will remain for an indefinite period and without good rich soil they can only produce fruit of a mediocre quality. Trench the ground two feet deep, if possible, and add two good layers of well rotted manure during the trenching process. this is out of all reason, but while commercial growers are trying to produce berries for profit, our aim is quality.

Trenching is not such an expensive operation. I realize, of course, that digging in the sandy soil of Long Island is much easier than it is in a rough, stony location, but it is safe to say, on an average, that in one working day of nine hours, one man can trench two-hundred square feet two feet deep, at the same time adding the manure. If, however, you feel that this is too expensive, the next best thing is to dig the border one spade deep, adding one layer of manure to the soil. This will be but half the expense and it can only be expected to yield results in that ratio. The common method of spreading manure on the ground and then digging it in is a rather poor one, as the manure dries out and loses a good part of its value. And, furthermore, the manure does not always get covered with as much soil as it should. A better method is to always keep an open trench about one foot wide in front of you, putting the manure in the bottom of each succeeding trench as you work along; the manure being at the bottom serves as an attraction for the roots to grow downward, rather than sideways, which does not leave them so subject to droughts, Winter killing, etc. Plowing is often resorted to in preference to digging, but most gardens have either turf, boxwood or flower borders to embellish them, which makes plowing rather tedious and in some cases more expensive than digging because of the after repairs which it necessitates. When there is an abundance of room, however, and the ground can be deeply tilled, it gives good results. Personally, however, I prefer digging.

I always mulch my fruit borders in Fall. It helps to check Winter killing and prevents the soil from running down. I wouldn't thiink of planting anything in the Fall unless I fully intended to mulch it. Use about three inches of good manure on the beds and don't put it on until the ground is partially frozen. This tends to keep an even condition of the soil throughout the Winter.

The most popular of the small fruits is the raspberry. It is capable of giving better returns for the labor involved than any other fruit. There is a wide range in flavor and the different types mature at different dates too, which prolongs their season.

There are three distinct types of raspberry, the red, yellow and black. There is also a purple, usually classed as a very highly colored red.

For open field work plant raspberries about three feet apart, with four feet between the rows, if you are going to cultivate with a horse; but for garden work save space by working them on a trellies, in which case two and a half feet between the trellis and one and a half in the row will suffice. When planting, always put the canes about four inches deeper than they were at the nursery. This encourages deep rooting, and also encourages suckering, a condition generally avoided, but to be encouraged with all the cane fruits. After planting cut off the canes a few inches above the ground to enable strong canes springing up from the roots, which are capable of bearing first quality fruits.

I know of no better red raspberry than the Cuthbert, a variety by no means new, but a good strong, robust grower, not greatly troubled by drought or disease. The berries are of good size and color and ripen evenly, and the flavor is of the best. Sunscald, which is very troublesome to raspberries in general, is less noticeable in Cuthbert than in any other variety because of the thick leathery foliage. However, in rich, well prepared soil which encourages deep rooting, sunscald is never troublesome.

POULTRY

WE CAN GET EGGS IF WE TRY.

By T. A. Benson, Dominion Poultry Representative.

In these days of high prices for Winter eggs and the likelihood of prices going up, it is indeed an unwise poultryman or farmer who does not make a strong effort to have the hens laying in Winter. Of course, if we have been giving our birds the proper treatment since the day they were hatched and we have the breed most adapted to our conditions, requirements, and climate, so much the better, but let us at any rate make up our minds to do the best with what we have, It is late to start now, but not altogether too late.

The housing of the birds for the Winter is our first consideration,and of almost the greatest importance, and the first essentials are good ventilation, good light and dryness. The house should be as warm as possible consistent with perfect DRYNESS. So important is dryness that we must sacrifice warmth to obtain this dryness if necessary. Live dry air means healthful vigorous birds, able not only to produce, but to stand the strain of heavy production.

A damp, stagnant atmosphere, in the poultry house will result in weak unhealthy birds which will be a bill of expense just in the season when they should be making us the most money, The purer the air which the fowls breathe, the more heat is generated in their systems, and so long as the hens feathers remain perfectly dry they act as an almost perfect non conductor of heat, thus conserving to the body the heat which will be generated by breathing pure air and consuming proper food. Immediately, however, the hens feathers become damp they cease to properly protect the bird, the cold strikes to the skin, health is impaired and production is almost impossible. It is well known that a tightly closed poultry house quickly becomes exceedingly damp, owing to the facts that hens in breathing give off an exceeding large percentage of moisture, and that there is a lack of circulation in the tightly closed house. What is known as the cotton front house has been found to overcome this difficulty and for this Province of Prince Edward Island the cotton front and straw loft combination has been found excellent. The front of the house should be constructed of a combination of wood, glass and cheap factory cotton. The floor, sides and back of the house must be perfectly tight to avoid draughts, then there will be a continual gentle circulation of pure, live, dry, air, in the house which in itself will work wonders, and of course the birds will not freeze nearly so easily in such a house as in the tightly closed house.

Almost any poultry house on the farm could be adjusted to these conditions at exceedingly small cost by either cutting out spaces between or above the windows or taking out some of the top panes of glass, and using the cheap factory cotton above referred to.

The litter on the floor of the house should be a foot deep and all whole grain should be thrown into this to make the birds work. This whole grain should be fed in the afternoons and then a little more thrown down after dark so that the birds will scratch for it immediately they come off the roosts in the morning. The ground feed, or meal, should be fed dry in hoppers and a damp, just warm mash fed only twice or three times a week at noon,never in the morning or at night. A small quantity of boiled potato can be included in this damp mash, but heavy feeding of potatoes to hens is ruinous to winter egg production! The birds should have roots every day lust split, hard grit, shell and charcoal, pure water, and sour milk if possible, before them at all times.

This simple system will keep the birds employed at all times. It has proved a success in Prince Edward Island, give it a fair trial and get winter eggs.

The value of a hen should be guaged as much by the season in which she will lay eggs as by the number she will lay in a year m

A plan of a cotton front poultry house will be mailed free on application to

T. A. BENSON,
Dominion Poultry Representative,
Charlottetown.

FAVEROLLES GREAT TABLE FOWL.

There is no breed of fowls which has gained for itself more friends than the Faverolles since its introduction from France. It arose, as did the Sussex, from the needs of a district Crossing is always viewed with more favor by practical men who have a living to get than it is by scientists. Just as at one time the Sussex fatters preferred a composite mongrel with a large per centage of Rock and Brahma blood, so the French peasantry found that by varied crosses of Houdan, Brahma, and Dorking they were able to produce a hardy and quick growing table chicken, which left more profit than their pure breeds.

There are different strains showing widely divergent types, but I have always favored those on short legs, with low, deep bodies and great width, and have considered these qualities to be of far more importance to their utility than slight differences of feature. There is nothing particularly exaggerated in their points. The comb is single and neat, the beard and muffling full but short, and although ornamental yet not so large as to detract from usefulness, as is the crest of the Houdan. The breed has the fifth toe, which has so long been associated with best table qualities by writers of repute.

Personally, I do not think that the fifth toe matters, although we see it in such fine-fleshed birds as the Houdan and Dorking. The Sussex in which the fifth toe has been lost, has economic qualities of the highest order. The leg feathering of the breed is no drawback to usefulness, as long as it is kept in moderate proportions.

The "Standard" gives, "Body: thick, deep and broad," and that well expresses the point that is of most importance in the breed. It more resembles the Dorking in shape, and, as far as the cock is concerned in color, than any other breed, but it is as hardy as the Dorking is delicate, exemplifying the difference between a new and an old breed.

The salmon colored variety (this name is due to the color of the hen) has been the most popular. The ermine (of the same color as Light, Brahma, Columbian, Wyandotte, and Light Sussex) has not taken on so well There are a few blacks, but they are rarely seen. The salmon variety occasionally sports a white, and these have been bred until a white variety is formed. It is meeting with a fairly good demand at present, but will not, I think, ever take the high place of the parent variety.

The chief value of the breed consists in the use of the cock for crossing with any large hen for the production of table chickens. The cross between it and any of the Sussex gives, in my opinion, the most profitable chicken that we have today. But the same sire mated to Orpington or Rock hens, or even any large barndoor fowls, will give a satisfactory table chicken. I should not like to see the foot feathers bred entirely away, which could soon be done, as we get clean-legged specimens occasionally, because foot feathering over the body, and we find that protection most useful to the chickens in winter rearing.

Some speak very highly of the cross between this breed and the Indian Game. When this is taken it is advisable to use the game cock with Faverolles hens, as the Game hens are such poor layers. The resulting chicken, taken either way is full of flesh and growth and hardiness in winter I should prefer the Sussex or Orpington to the Game crosses. The size runs about 8 lb. to 9 lb. in the cock and 6 lb. to 7 lb. in the hen. For mid winter work I consider the Faverolles crosses easier to rear than any other, and when we consider that these crosses have an aptitude for carrying flesh and becoming ripe whilst young, we must see that this is a breed that should be made more use of.—George A. Palmer, in "Farmer and Stockbreeder."

REARING WINTER CHICKENS.

It is believed in many quarters that there will be a brisk demand for all kinds of poultry produce in the near future, and that next season, especially in the months of March and April, there will be a large demand for well-grown chickens at satisfactory prices. To meet this there should be hatched suitable chickens that will grow well, be able to withstand the climatic conditions during winter, and put on flesh at a rapid rate so that they will be ready for disposal just when the market is crying out for them.

It would be folly for poultry keepers to start this work unless they were well placed at the start. To begin with, a sound knowledge is absolutely necessary, but it must be coupled with good appliances and chickens from hardy stock birds. A large number of breeders find a certain amount of difficulty in hatching and rearing chickens during the natural months, but there is much more trouble, the risks are greatly increased, and much greater loss to face when chicken rearing is attempted in winter. O fcourse, all this extra work has its compensations. Nearly every poultry keeper in the land is aware that there is a brisk demand for table poultry during the spring months, but they fight shy of winter hatching It is just a case of going one better than one's neighbors, of making a determined effort that no stone shall be left unturned, so that if we embark on this chicken hatching business it shall be brought to a successful issue. A good start is half the battle.

When placing the eggs down it should be seen that they come from robust stock where there has not been the slightest sign of in-breeding. If there is any trace of a delicate constitution amongst the offspring the enterprise will end in failure. The ladies pure-bred birds are hardly suitable for winter hatching. We must have a cross between pure bred varieties and robust strains. The main thing is not to attempt overcrowding and above all to have a thorough knowledge of how to rear chickens by artificial methods. Those who imagine that they can rig up brooders at little expense, that chickens can be transferred to them, and that all will go well, will soon find out their mistake. We must have good appliances, foster mothers that can be kept to one or two degrees even in the severest weather, and so constructed that the lamp cannot be blown out on the wildest nights. Then if the temperature is kept fairly steady, and the feeding is carried out without waste, and, above all, absolute cleanliness noticed in every department, there cannot fail to be great encouragement.

If enthusiasm begins to wane, or if some of the chickens are crowded together to make room for the newly hatched ones, then begins the first signs of future trouble. In addition to good foster mothers, plently of large, well-lighted and roomy scratching sheds are essential. It would be foolish to place chickens, even when they are one month old, straight into the open. They should be able to run about on the earthen floors of scratching sheds with their feet dry, and still made to take sufficient exercise in scratching for the little grains of food to keep them in robust health, and to keep their appetite keen.

No doubt for successful winter chicken raising a fairly large amount of money must be spent in appliances and one must be determined to work seven days per week in all weathers. The small poultry keeper is often in a better position to do this work successfully than the large farmer, because he will not have too many irons in the fire and he will be able to give his individual attention to the work.

EVERYBODY CAN CANDLE EGGS.

To enable farmers and housewives to test eggs before a candle and tell accurately their condition before they are opened, the Department of Agriculture has just published a colored egg-candling chart. To give a true picture of the eggs, twelve impressions were necessary to produce this lithographed chart.

The chart shows the eggs in their natural size as they appear before a candle and also as they look when open in a glass saucer. The pictures include an absolutely fresh egg, slightly stale eggs, decidedly stale eggs, eggs with yolks sticking to the shell, eggs where the chicken has developed so far that blood has been formed, moldy eggs, addled eggs, and eggs with a green white.

Comparatively few housewives are aware that a green color in the white of eggs is due to the presence of billions and billions of a certain species of bacteria that make a green coloring matter. Eggs with this greenish tint, even though the yolk seems to be perfect, are not fit for food.

As long as the department's supply lasts, these charts will be furnished free upon application to the Editor and Chief Division Publications. Commercial shippers of eggs, however, should apply for Department Bulletin 51, a technical paper on testing by scientific methods not available to the average farmer. This bulletin includes the colored illustrations. This chart alone will be found to be not merely of great service to the housewife willing to test the eggs she is to serve to her own family, but also of commercial value to farmers, country merchants, or egg shippers who wish to buy and handle eggs as an accurate quality basis.

The great spoilage of eggs in this country is due to bad handling, and is quite unnecessary. Part of the remedy is to teach everybody, from the farmer to the consumer, how to tell the quality of an egg without breaking the shell. The country buyers, the middlemen and the housewife judge of the quality of the inside of a cucumber or an egg-plant or any other vegetable, by the appearance of the outside and the firmness of its texture. It is not possible to tell the quality of an egg by looking at the shell, though it is safe to say that the eggs with shiny shells are apt to be aged. A fresh egg looks as though it had been dusted with a very fine powder; the "bloam" as the egg men say. But in order to know what is inside the shell the egg must be held in front of a strong light—such as an electric bulb furnishes—which frames through a hole about 1¼ inches in diameter. The room must be dark. When the egg is held close against the hole, the bright light renders its contents visible, and the quality is indicated by the appearance of the yolk, the white and the air space of the blunt end. There are many egg "candles" on the market, but the housewife can easily make one for herself by cutting a hole in a small pasteboard box, which is slipped over an electric light bulg. If gas or an oil lamp is the source of light, a tin box or can should be used.

FLAT RATE FOR EGGS.

The course of the egg trade this past season, in-so-far-as the majority of egg producers are concerned, has been much the same as in other seasons,—much talk of the poor quality of the eggs and the great losses that ultimately must fall on the producer —and only talk. Some produce exchanges did make an effort to pay for shipments on the loss-off basis but they dealt largely with egg collectors and country merchants. These in their turn shifted the losses for rotten and stale eggs back on the producer without making any discrimination as to who was responsible for the poor quality of the shipments. The great majority of farmers all over Canada have been paid a flat rate for their eggs this year as in all other years.

There is not much incentive for a farmer to get out and hustle for high or quality eggs, collecting them twice a day, and delivering them twice a week, when he gets no more for his produce than the man who ships when the egg merchant happens to call, and collects indiscriminately from the laying house and the "found nests." It is becoming increasingly evident that egg producers must solve this problem for themselves. An increasing number are doing so through the medium of the cooperative egg circle. This past year more egg circles have been organized and more eggs shipped through them than in any previous year since the movement was started. In organizing such circles the producers can count on the opposition of the great majority of the country merchants and the bitter hospitality of the egg collectors. The big dealers themselves, who claim to be so concerned over the poor quality of the eggs marketed, have alternately tried to corner the output of egg circles or to kill the circles altogether; of course there are some notable exceptions to this rule.

But the organization of egg circles must continue just the same. We who produce the eggs are the only ones who are vitally interested in the inauguration of a system of payment that puts a premium on quality. And the egg circle enables us to accomplish this purpose.

FARM & DAIRY.
November 5, 1914.

POULTRY DOCTORING.

Poultry medicines are generally of a simple character, and are easily and cheaply obtainable, and as often as not easily prepared. Supposing one desires to take up his own medicine chest, he can do so after reading a reliable book on the ailments of poultry. A good work dealing with the subject will furnish recipes for the preparation of medicines suitable for the various ailments to which fowls are subject; or if one does not care to take up specific at home, the same can be bought from reliable specialists. But it may be argued that there is the risk of buying numerous specifics that may never be needed and my answer to such an argument is this: Supposing half a dozen bottles or packets of medicine of various kinds are bought and the poultry man only finds use for one of them, the other five will prove the most economical, for the simple reason that they have not been required. Poultry medicines are a safe investment, whether they may be required or not. If required, it may save many valuable birds by having them handy. If not required—well, all the better.

There is a right and a wrong way of administering medicines to sick fowls even as there is a right and a wrong way of doing most things. When a bird is seen to be ailing, the wrong way to doctor it is to visit the roosting-house at night and to dose it with some specific and then to leave it free to eat and drink afterwards with the rest of the flock. Let us suppose a bird is going light owing to some disarrangement of the digestive system, it stands to reason that the sufferer has not the ability to assimilate hard grain, and if given, such grain with the rest of its companions, so long will the medicine given to it prove ineffective. A proper dietary plays as important a part in the doctoring of sick fowls as the best of medicines.—Joseph Shakespeare.

A FREAK OF THE WIRELESS.

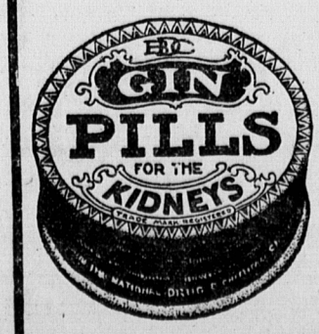
Wireless telegraphy works better on the Pacific than on the Atlantic and experts are trying to find an adequate explanation for the fact.

Feet and ankles so swollen, she could not walk up stairs

Every woman and every man, who suffers with Rheumatism—who has acute attacks of Rheumatism, Sciatica or Lumbago—whose Kidneys are weak and whose hands and feet become swollen and painful—should read carefully these two letters of Mrs. Salsbury about the magical effects of

Gin Pills FOR THE KIDNEYS

On February 14th, last, Mrs. J. A. Salsbury wrote about Gin Pills, "I can certainly say Gin Pills have done a lot of good for me. Some six years ago, I could not walk upstairs, my feet and ankles were so swollen, but I took three boxes of Gin Pills and the trouble has never returned. My mother, 82 years of age, is taking them and feels fine". Writing again on April 22nd., in reply to a request for permission to publish her letter, Mrs. Salsbury says, "You may do so, as I think it was Gin Pills that cured me, as I have not had the Rheumatism since and it is six years this spring since I was so bad".



Swollen hands and feet are a sure sign of Kidney Trouble. So is Mucus or brick dust deposits in the urine. So is incontinence or suppression of the urine. So is Gravel (or Stone in the Kidneys.) If the urine is hot and scalding, the Bladder is irritated or inflammed. In all these cases you need Gin Pills at once. Take them as Mrs. Salsbury did and cure yourself.

Gin Pills are sold in every part of Canada at 50c. a box, six for $2.50 —and every box is sold with our spot cash guarantee of satisfaction or money back. Sold in the United States under the name 'GINO' Pills.

National Drug & Chemical Co. of Canada, Limited, Toronto
252

REMINGTON UMC **REPEATING SHOTGUN**

THE "Good Old Standby"—the gun that users swear by against all comers.

Pick out some friend you know who uses one. Ask *him* about it. Let him show you the Solid Breech, Bottom Ejection—shells, smoke and gases go *down*, away from your face; three Safety Devices; simple Take-down, the Hammerless feature.

Then, when you are ready to buy it, go to the Remington-UMC dealer in your community—Sportsmen's Headquarters.

To keep your gun cleaned and lubricated *right*, use Rem Oil, the new powder solvent, rust preventative and gun lubricant.

Remington Arms-Union Metallic Cartridge Co.
Windsor, Ont., Canada