

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 are 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.

THE CELLAR IN SPRINGTIME OR ANYTIME.

(Miss H. C. Macdonald.)

Many who read the following may not have the choosing of the site or the construction of their homes. They may purchase or rent a house and have to accept existing conditions. Then go, bravely to work to rearrange and sweeten and brighten up the place, to give the touches that transform the house with the home.

Begin at the cellar. Don't be content with half measures. Be more meticulous in cleaning your cellar than even your living room. If there is the slightest dampness or mustiness—do not rest until the drain is in working order. The windows open up and everything thoroughly cleaned. Let in wind and sunlight until every nook and corner is freshened. Brush down the walls and ceiling; get rid of mould cobwebs and dust. Whitewash the walls and ceiling using fresh quicklime. This will leave your cellar wholesome and without any lurking infection. Investigate and remove the cause of any odors. Twice a year is not too often to freshen and clean a cellar. Everything movable should be taken out of it; dairy, preserved fruit and other closets inspected and treated to a thorough scrubbing; in every bin, closet, or enclosed space set a dish of borax with several lumps of quicklime. Grains of dry coppers are strewn over it; slake the lime and the steam arising from it will take away all the bad odors.

Leave the cellar windows and doors open for a few hours after the sweetening process. The air should circulate all around, in the corners and along the sides of the wall, where it joins the floor. The borax is left in place until the next cleaning time arrives. Some charcoal tied in pieces of fish net acts as an excellent deodorizer. If there are certain spots on the wall which are hard to take plaster which has been mixed with powdered slaked lime enclose in piece of cheesecloth hang where wall is damp. Both lime and plaster are so thirsty that they absorb any moisture there is, and thereby prevent the formation of mold.

It is especially important that the air rising from the cellar should not be impure, because the children are the greatest sufferers from the damp, cold or vitiated air, as this is much more harmful at the height of three feet or under. The heating level of an adult. We have all observed that air is much colder at the feet than at the head, and that air that is only comfortably warm to us while standing on the floor, becomes suffocating if we try to breathe it at the height of three feet. This is because the air is heavier than warm air. Impure air, is also, heavier than pure air; hence all cold, damp, impure air is carried near the floor by its weight, and so the children especially babies who are allowed to sit and creep on the floor, are more exposed to the danger of damp, dirty collars than are grown-ups, who also, are changing from room to room frequently. The air of the cellars, the air of the house is a good thing to bear in mind.

Let us urge that vegetables be kept in a separate root cellar which may be in connection with the farm basement, or in a separate storeroom with deep earth walls, the roof only being above ground, and this wall covered to protect from frost. Your vegetables will keep much better in the latter way. This cool earth will keep them fresh and crisp and preserve their food value. In a cellar where there is a furnace, they are sure to lose these qualities. They decay much more rapidly, and the presence of the rotting material taints even when the greatest care is taken to keep them stored in the cellar especially turnips see that they are left a day or so out of doors after being cut before storing—this will remove considerable of the odor which to say the least is most offensive. This odor will cling to the clothing and will keep them from being stored in the house and although they may become so accustomed to it as to not notice it anyone coming near them can.

Those who have cellars go to work

and overhaul them thoroughly, and make them as nearly ideal as you can.

HINTS IN SEASON.

REMOVAL OF OLD WALL PAPER.—A good way to remove old wall paper is to use the following solution:—A thick pastry solution should be made by adding flour and a few spoons of salt into boiling water. After this is made add a few ounces acetic acid, which may be purchased at any drugstore. This pastry solution should be applied with a brush to the old wall paper in quantities. After a few minutes the old paper can be removed in great strips very easily and with little dust or dirt.

TO REMOVE VARNISH.—Ready-made varnishes runover can be bought at any paint shop, with directions for use. Or common washing soda can be used effectively. To each pint of hot water add enough soda to equal the size of a egg. Apply to the varnished surface while hot. After the varnish is thoroughly moistened with this let it stand a few minutes, when the varnish will be ready to remove by scraping and vigorous brushing, brushing with a strong bristled brush.

POLISH FOR LINOLEUM.—The polish given here makes a gloss on the linoleum without making it slippery. Mix one gill of methylated spirits with one ounce of shellac. When the shellac is dissolved apply to the linoleum with a bit of flannel. It dries during the process of rubbing on, and may be washed without injury to the polish.

LAYING MATTING.—When laying matting it is not always necessary to cut it in order to fit corners and alcoves. It may be better to do so in very small spaces, but often matting the matting is found to be better than cutting. Softening this, it can then be bent without breaking, and makes a neat substantial edge.

H. C. M.

DAIRY

COMPARATIVE KINDNESS.

When I was a boy, at home, it fell to my lot to do the milking. Across the road from us lived Dr. Crosby, who had a cow I had always admired, although she seemed to me a very quiet cow, which in every other respect was much inferior to the Crosby cow. I proposed an exchange. The doctor said he would make the exchange if my father was willing. I spoke to father and he said I had to do the milking, and if I wanted to chance it, to make the exchange.

I brought the Crosby cow over, tied her to the fence, took a long hitching strap, tied it around her near the front ankle, dropped it over her shoulder, put in a loop in the end and my foot in the loop. The first attempt she made to kick. I look up her feet so suddenly that she came down on her knees. The second time, I served her in the same way. About the third time I milked her. When I threw the strap over her shoulder, she got down on her knees and remained in that position until I finished. After that I did not even tie her up, but went to her as I would to any cow.

One morning, while milking, the doctor came up behind me and remarked on my getting her so quiet. She did not kick, but rap bellowing across the common, when she heard his voice, and left me sitting there with not as much milk as I would have had if she had not left so suddenly.

Some cows object to abuse as much as does a well-bred horse. It is seldom that kindness will not overcome acquired vicious habits in either one of them.—L. E. Clement, Missouri.

COW TESTING ASSOCIATIONS

Cow Testing Associations were organized in this Province some time ago, and there are now three in operation, one at Kensington; one at Craapud; and one at Dunstaffnage. They have had a beneficial influence on these sections of the country and every farmer within their territory should take advantage of them. The following on Cow Testing in the United States is taken from the Weekly News Letter of May 19:

One hundred and sixty-three cooperative cow-testing associations were in operation last year in the United States. This is considered to be a rapid growth when it is remembered that the first association in this country was organized in Fremont, Mich., in 1905, and that as late as 1908 only 6 associations had been formed. The test is becoming more popular, the number rose to 25, and it has been increasing rapidly ever since. America is never behind Europe, where there are at the present time between 2,500 and 3,000 such associations, the first having been started by Denmark in 1895.

The principle on which these associations work is both extremely simple and yet important. Year after year many farmers milk cows that do not pay for the feed they consume. In deed, the test of the annual production of a cow in this country is approximately 4,000 pounds of milk containing 100 pounds of butter fat. The best dairymen say there is no profit in such production, and of course there are vast numbers of cows that fall far below these figures. To make his best a success, therefore, the farmer must weed out the animals that are costing him money and keep those that are bringing it in to him.

This, however, is not so easy as it may seem. Experiments continually show that it is impossible for any man however experienced he may be, to estimate with any accuracy the yearly production of milk from any cow. Some animals start with a very good production and then drop to a very ordinary flow, while others give a fair may at the end of the year have given the farmer much more milk, but he will probably consider the former to be the profitable ones. As a matter of fact, a man can not guess within a quart how much milk there is in a

quart, and if he is selling the product of his herd on a butter-fat basis, he knows even less of the yield from each individual animal.

The main purpose of the cow-testing association is to enable its members to hire a tester to keep the records which in practice it is almost impossible for the farmer to keep for himself. The tester should arrive at the farm in time for the afternoon milking, weigh the milk given by each cow in the herd, and take a sample of it to test for butter fat. At feeding time he weighs the feed given each cow and estimates as well the amount of roughage. He also keeps a record of food given to dry cows as well as those in milk, for it is obvious that the total cost of feed for the year must be taken into consideration. The following morning the individual production of the herd is weighed again and if the ration is changed the feed also is weighed. Later in the day the Babcock test is used to determine the percentage of butter fat in each cow's milk. From these figures it is possible to estimate the amount of milk and butter fat given in a month by a cow set against it the amount of feed consumed.

association. This has been found to be about \$550 a year, including the salary of the tester, the cost of the acid for the Babcock test, and miscellaneous expenses. All expenses are usually borne by the members in proportion to the number of cows they own. Where the herds are large this may be \$1 a cow, but generally it is \$1.50 a year for each cow. To many farmers it may seem unnecessary to hire a man to do work which they themselves are perfectly capable of doing. The answer to this is that while the former unquestionably could do it, it is likely that during the pressure of other work he would slight his tests. As a matter of fact the number of dairymen who actually do keep records of their work for the whole year is insignificant; moreover, it is really cheaper to have it done by the tester than to do it one's self. Experience has made the tester rapid and accurate; he has at his finger's ends the strength of the acid he uses, the amount to charge for roughage and concentrates, and the analysis of all the common feeds. It would take the average farmer a long time to become familiar enough with all these

details to do the work as well as the tester does.

That cow-testing association actually does pay has been proved beyond all doubt. Since the first organization of this kind was formed, in 1905, 76 for one reason or another have been discontinued. On the other hand the records of those in operation show excellent financial results. There are seven herds that have remained continuously in the Michigan association ever since it was formed in 1905. In 1906 they included 65 cows and in 1913, 69 cows. In 1906 the average yield for each cow was 5,885 pounds of milk and 231.1 pounds of butter fat. In 1913 it was 6,123.4 of milk and 284.7 pounds of fat. In the meantime prices of both feed and dairy products had risen. The profit, however, to the dairymen in the association rose as well. For each cow it was in 1906, \$22.23 and in 1913 it was \$51.08, or in an increase of \$28.85. It certainly paid those dairymen, therefore, to employ a tester even if it cost them \$1.50 a year for each cow.

Not only do these records show which cows make or lose money for their owners, but they show to what extent each is profitable, the amount of feed given to each cow, and what kinds of feed at prevailing prices produce the most satisfactory financial results.

LAST UNTIL LATE FALL. In the meantime the timothy and clovers are growing to supplant the maturing barley and oats, and with the rape will furnish a well balanced ration until covered with snow. The economy of this plan is only realized when one finds, as I have found in every trial, that the next year it furnishes the best meadow or pasture on the farm.

I also found it paid big to divide this pasture into equal parts so as to pasture each alternately, at intervals of one or two weeks, and this can be done cheaply by stretching 28-inch woven wire, this will turn pigs, and with two barbed wires above will turn all kinds of stock.

Last year I supplemented such a hog pasture with Canada field peas on an adjoining lot, sowed as soon as the frost was out of the ground (which was plowed the previous fall) the hogs having free access to both lots after the bulk of the peas were ripe. This lot, enriched by pea vines and hog voidings, was plowed the latter part of July, rolled and harrowed twice, and the 3rd of August I sowed alfalfa thickly in a seed bed that suited the fastidious tastes and exclusiveness of this legume. Alfalfa regards every other plant as an intruder and weed, and hence the necessity for thick seeding in rich, well prepared ground.

DOUBLE SEEDING OF ALFALFA. In this case I used a hand seeder for sowing the alfalfa, going over the ground twice to get a more even distribution of the seed, using 12 pounds each time.

I covered it by going over the ground with a weeder, then crossing, and the thick even stand and luxuriant growth made last fall proves the extra seed and work a good investment.

A good yearly rotation to make cheap pork from spring pig? in six to seven months is as follows: A hog pasture as I have above described, a suitable sized patch of Canada peas which are best suited for northern sections; for southern sections soy beans and cow peas can be substituted, and a patch of sweet corn, an early and late variety separated by a hog fence when the early variety is ready to pasture, thus prolonging the feeding season and avoiding waste.

I am perfectly confident that those who try the above-mentioned plans of making hog pastures will be entirely pleased with the results.—W. H. Underwood in Farm Life.

THE MARKETS TORONTO, MAY 19TH.

Table with columns for Butter Market, Cheese Market, Egg Market, Grain Market, Cattle Market, Sheep Market, and Hog Market. Lists prices for various commodities over several weeks.

and mammoth clovers, but this spring shall include alfalfa. The more kinds of legumes suitable for early sowing the better.

I cover the seed with a weeder going crosswise. A light spike tooth harrow will answer also. When the rape is about six inches high, which will be in six or eight weeks, depending on the season and the time of sowing, the hogs may be turned in. The rape, barley and oats will furnish abundant pasture for about 25 shoats per acre.

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THE MARKETS

TORONTO, MAY 19TH.

Table with columns for Butter Market, Cheese Market, Egg Market, Grain Market, Cattle Market, Sheep Market, and Hog Market. Lists prices for various commodities over several weeks.

Table with columns for Top price at Local Boards, Egg Market, Grain Market, Cattle Market, Sheep Market, and Hog Market. Lists prices for various commodities.

Table with columns for Top price for beef cattle, Cattle Market, Sheep Market, and Hog Market. Lists prices for various commodities.

Table with columns for Top price for sheep, Cattle Market, Sheep Market, and Hog Market. Lists prices for various commodities.

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Table with columns for TORONTO, MAY 19. Lists prices for Hogs Off Cars, Cattle, Lambs, and Barley.

Table with columns for TORONTO, MAY 11. Lists prices for Butter, Eggs, and Cheese (large).

Table with columns for MONTREAL, MAY 19. Lists prices for Hogs Off Cars, Cattle, and Lambs.

Table with columns for MONTREAL, MAY 19. Lists prices for Butter, Eggs, and Cheese (large).

Table with columns for BUFFALO, MAY 19. Lists prices for Hogs Fed and Watered, Cattle, Lambs, and Barley.

Table with columns for NEW YORK, MAY 19. Lists prices for Butter, Eggs, and Cheese (large).

Table with columns for THE WOOL MARKET. Lists prices for various wool types.

It is the intention of the Department of Agriculture to carry on an experiment this year in Prince Edward Island in the marketing of wool on quality basis. The experiment will be carried out at Summerside, at intervals of one or two weeks, and this can be done cheaply by stretching 28-inch woven wire, this will turn pigs, and with two barbed wires above will turn all kinds of stock.

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

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

(3) Tags or drug locks should never be included with the fleeces, but always packed separate if wool is adhering to them.

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

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

(6) The wool should be absolutely dry at shearing and should never, subsequently, be permitted to become wet. Damp wool, in storage, will ultimately assume a yellowish color, which will prohibit its use in the manufacture of white yarn. Besides mildew, may attack it, which will impair the tensile strength of the fibre. Manufacturers greatly dislike and prefer not to purchase wet wool except at a considerable reduction.

(7) Tubwashing should not be practised. In tubwashing the various qualities of the fleece are so badly mixed as absolutely to prevent sorting, which comprises a separation or division of the fleece into lots containing fibre of reasonably uniform length and fineness. This operation is performed by the mill and each sort should be used for a different purpose in manufacture. Sorting is necessary by reason that a great disparity exists in the qualities of wool growing on the body. The finest wool is on the shoulder; the coarsest on the thighs; and the shortest on the neck.

To serve as a practical illustration, a medium fleece may be roughly differentiated into five classes or sorts; first, back, sides and brisket; second, neck; third, belly; fourth, thighs; and fifth, brokes, or short locks and tags.

THE FARM

IMPORTANCE OF FARM GARDENS

Fresh vegetables make up a very small part of the diet of many families on farms. It is impossible to estimate the value of the vegetables which may be grown in the home garden, but it is safe to say that a well-kept garden will yield a return many times as great as the return from an equal area devoted to general farm crops. There is a great satisfaction in having an abundant supply of fresh vegetables, where they can be secured at short notice. Vegetables and fruits furnish a large part of the salts required by the human system, so that they are valuable medicinally as well as for food. If more succulent food were available, less money would be spent in doctors' fees and for medicines.

Fresh vegetables from the home garden are not subjected to exposure in marketing, are not liable to insect attacks, and are of superior quality. (Continued on page fifteen)

Cricket Fidgets



Banish that "all full of Nerves" feeling with delicious STERLING GUM 5c Cricketing to-morrow?

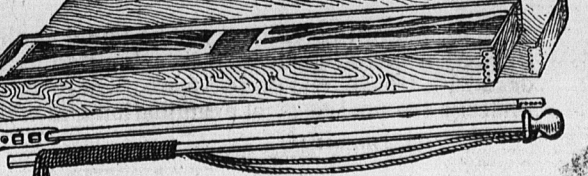


PASSING THEM OUT!!

Presented BY THE GUARDIAN

"A Flag for Every Home!" \$1.10

Or, for those who desire a Complete Outfit, the following has been prepared at slightly increased cost:



The Flag—full size, fast colors. A Rope Haulard for same. A Six Foot Jointed Flagstaff, with ornamental ball end. A Metal Staff Holder (which may be permanently screwed to the window sill—allowing the pole to be instantly inserted or removed at will).

We strongly recommend the Complete \$4 Outfit at \$1.48 as most desirable.

All enclosed in a box, in which the complete outfit may be permanently kept in compact space when not in use (size box, 24 inches square by 3 feet long).

BE READY FOR JUNE 3

PATRIOTIC CANADA THIS FLAG COUPON (Accompanied by the amount mentioned in the announcement as covering the cost of the distribution) Will, When Presented at the Office of the Charlottetown Guardian Entitle the reader of this paper presenting same to his or her choice of The Full-Size Flag, Alone; or The Complete \$4 Flag and Outfit MAIL ORDERS.—If complete outfit is wanted send the \$1.48 and 7c. additional for postage in 20 mile zone (or 15c. in other zones of Province); for greater distances ask your postmaster amount to include for 3 lbs.; if flag alone is desired, send the \$1.10 and 5c. additional postage in first zone (or 7c. any Canadian point).

sumed. This method, of course, does not produce scientific accuracy, but careful tests have shown that the results are within 2 per cent. of the cow's actual production. Another feature of the tester's work is to watch the prices of various feedings and then to work out for the farmer the most economical ration. This, together with the weighing and testing of the milk, will occupy him until it is time for him to leave in order to arrive at the next farm to test the afternoon milking. Thus the tester devotes one day a month to each member in the association and this limits the number of members to 25 or 28, the number of working days in a month, and defines within somewhat narrow limits the expenses of conducting the