THE MAGAZINE GUARDIAN

Teachers, Parents, Pupils, Farmers, Dairymen, Horsemen

TO THE FARMER

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.

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 article that will in any way help to advance Prince Edward Island interests.

THE SCHOOL AND THE HOME

SENSIBLE SCHOOL LUNCHEONS

Dishes Which School Childrren and Their Elders Like.

Simple Sponge Cakes.

Two eggs, one cupful of sugar, one cupful of flour, two teaspoonfuls of baking powder, one-half scant cupful of hot water, one-half teaspoonful orange extract.

Beat the eggs and cream with the sugar. Add the flour sifted with the baking-powder, the hot water and flavoring. Beat well and bake in buttered pans in a hot oven. Ice with plain icing, flavored with orange extract.

Scalloped Meat and Potatoes

One-half cupful of chopped cooked meat, two cupfuls of sliced cooked potatoes, one cupful of brown sauce, one tablespoonful of minced onion, one cupful of fine bread-crumbs, one teaspoonful of butter, salt and pepper to season.

Mix the meat with the onion, and salt and pepper to season. Place alternative layers of potatoes, meat, and sauce in a buttered baking-dish, until, all the ingredients are used up. Sprinkle the crums on top, dot with bits of the buter and bake half an hour in a hot oven.

Apple Fruit Cups

One egg, one third cupful of orange juice, three large red apples, one-half cupful of whipped cream, one teaspoonful of whipped cream, one teaspoonful of lemon juice, three tablespoonfuls of shrerred coconut, three tablespoonfuls of sugar, two pinches of salt.

Beat the egg, add orange and lemon juice, sugar coconut, and salt. Cook in a double boiler until thick, and chill, then fold in the whipped cream. Remove the centers of the apples, enough to form cups. Dice them, rejecting the cores, and mix with the fruit dressing. Refill the cups with the apple salad and serve on a bed of crisp lettuce-leaves if desired.

Pea Soup

Three-quarters of a cupful of green split peas, three-quarters cupful of diced carrots, one onion, one and one-half cupfuls of meat stock, one tablespoonful of rice, saltand pepper, one tablespoonful of butter.

Wash the peas, add the carrots, onion minced, and the stock. Cook until the vegetables are thick and tender. Add salt and pepper to taste, the butter, and dilute to the desired consistency with hot water. Serve with squares of buttered toast.

HARMFUL HABIT OF ANSWERING BACK

The habit of "answering back" is as reprehensible in grown people as in children, and should be suppressed by every person anxious to lead a peaceable and harmonious life.

The "scrappy" household, in which every member strives for the last word in the argument, is most anxious to maintain an independent course of action, is afraid lest he shall be imposed upon, is not a happy household, nor can it ever become such a one.

It is an odious place to visit, and the separate individuals that compose it always have a pleasanter atmosphere and time somewhere else; yet it is but seldom that any one will give up the habit, or a whole family reform and institute a new order of things. There is but one way to produce a lasting result and that is to "withhold your tongue" on each and every occasion when bitter or sharp words arise to the surface.

The old adage: "It takes two to make a quarrel," is invariably true; and while silence is an aggravating response to an irritating remark, its effect is inevitable. The temptation to repudiate an unjust accusation is strong; but if it is unjust, it will be regretted more than if a quarrel resulted in which both parties lost their temper.

She who will inwardly determine to "withhold her tongue," from ill-natured remarks, from unkinid suggestion, from bitter retort from nagging, will begin a revolution in her own home.

Do not wait for someone else to start the movement; have the joy in your own soul that you have planted seeds of happiness yourself. Do not be discouraged if your efforts are met not halfway. Go all the way if need be. "Seek peace and puruse it."—Christian Observer.

Chest Cold And Hoarseness Quickly Rubbed Away

"NERVILINE" GIVES SPEEDY RELIEF AND CURES OVER NIGHT

Got a cold?

Is your voice raspy—is your chest congested or sore?

If so, you are the very person that Nerviline will cure in a jiffy.

Nerviline is strong and penetrating. It sinks right into the tissues, takes out inflammation and soreness, destroys colds in a truly wonderful way. Rub Nerviline over the chest—rub on lots of it, and watch that tightness disappear. Nerviline won't blister, it sinks in too fast—doesn't simply stay on the surface like a thick, oily liniment would. If the throat is raspy and sore, rub it well outside with Nerviline, and use Nerviline as a gargle diluted with warm water. Just one or two treatments like this and your voice and throat will be quick normal again.

Just think of it—for forty years the largest used family medicine in this country—Nerviline must be good, must quickly relieve and cure a hundred ills that befall every family. Try it for earache, coughs, colds, sore chest hoarseness and muscular pains in every part of the body. Large family size bottle 50c; trial size 25c. at all dealers.

DO YOU KEEP A DIARY?

Have you a little book in which you set down each day what has happened during that day? Well, if you haven't you will find it very interesting and lasting entertainment. Go, as soon as possible, and buy a cheap, but strong blank book. Label it as your property and begin your story of yourself. Take two minutes of your time each evening and write down in ink anything that may have happened in the last twenty-four hours. If there is nothing worth writing, wait until the next evening, but don't give up the practice of making daily entries. Some boys and girls who keep diaries find it entertaining to record their thoughts and ideas in the book. You can make your chronicle a combined story of your doings and thoughts.

Nothing gives a man or woman more pleasure in after years than reading the pages of his or her own diary. But needn't wait until you are grown up in order to derive pleasure from the reading of your memoirs. You are all growing—both in mind and body—so that inside of a year you will have changed very considerably. For this reason it will prove most interesting, if, after twelve months, you turn back the leaves and see what your ideas were like when you were a year younger. You will undoubtedly find that you have improved both in expression and penmanshhip, and that your spelling mistakes have been fewer. There is nothing that teaches us to know ourselves so well as a diary. We read in its pages all our merits and shortcomings. If you have kept a diary record of yourself for the last five years, you will learn many things. In the first place you will see how your ideas have changed. You will see, also, how you have slowly grown in every way. From page to page you will be able to trace an improvement—and, if you fail to discover sufficient improvement, it will be a first-class warning to you that you had better wake up and hustle. A dairy should be for you what the sales book is to the merchants. It should show you where you stand.

A good diary preserves to its writer the happy moments of his life. In its pages are recorded the story of his hikes, his triumphs, his trips, his vacations. By reading these accounts, written when the author was in the best of spirits, we can often experience the joys of our lives all over again.

PRESERVE THE COLORED AUTUMN LEAVES

Have you ever tried to preserve the fleeting beauty of the autumn leaves to use to brighten up the house during the holiday season or on other days of a long break winter? They are the very embodiment of cheerfullness in all their brilliant shades of gold, crimson and brown.

Why not turn the expedition for leaves into an autumn picnic? Very few people realize how lovely the woods are at this time of year. October is the best month to gleam these, mer is the best month to glean these, its magic .Whenever it is possible to do so they should be gathered in large branches of clusters. Leaves may be waxed on the branches as well as separately if care is taken, and are much nicer and easier to arrange for house decoration than the single leaves.

There are different methods of preserving their beauty. Paraffin, beeswax and resin, all can be used with which to coat the leaves. If paraffin is used place a bit in the center of each leaf, and then run each over with a warm, but not hot iron. A hot iron will crisp the leaves and cause them to break readily. They may simply be given a paraffin bath if preferred—each leaf being dipped into the melted paraffin.

If beeswax is used run it over the warm iron and then press the leaf with it. If resin is used sprinkle each leaf with some of the powered resin, and press each one separately with a warm iron. The leaves should be placed on several thicknesses of paper before being pressed.

A trip to the woods will reveal many vines and trees the leaves of which are well worth preserving for decorations . Gay autumn leaves are within the reach of anyone who will take the trouble to go for them.

Their warmth and coloring can be made to serve as connecting links between flower seasons, especially for the housewife who doesn't possess the knack of making plants grow and bloom in winter .

TO MAKE AN KEEP SAUSAGE

Cover With Lard to Keep Them Fresh.

When the hogs are butchered I always superintend the trimming of the meat to make sausage, because the men folks are apt to be so tired of handling fresh meat that they want to do as little cutting as possible.

After trimming the hams, shoulders and sides as closely as I dare I cut off all the meat from the backbones and spare ribs that a sharp knife can find, then cut the meat from the jowls. Jowls are not fit to eat fresh, nor are they good when cured, but when cut in small pieces and added to the sausage meat, they increase the quantity of sausage and no one can tell the difference for this meat being added.

The trimmings are cut into small pieces, washed in warm water and ground. A few tough ligaments will be found in the ground meat, but I watch out for them and pile them in a pan to be fed to the hens, a little at a time.

When three or four pounds of sausage is ground I begin to add seasoning, as it is so much easier to season a small quantity at a time then to mix sesoning in a greater mass.

To get the correct sesoning I have to cook a small piece and taste it. Red pepper and sage raised in the home garden make better seasoning than the manufacturered articles, but where the home-raised product is not available, that bought from the grocer makes a good substitute. Add salt, black pepper, red pepper and sage according to taste and work in thoroughly with the hands,to get the seasoning uniformly mixed with the meat.

When all is ready, sew up sacks two or three inches wide from thin muslin (I use flour sacks to make them) and pack the sausage in. Hang up to drip over night. Some of this can be smoked, and some may be put away to keep fresh for Spring and Summer use.

To keep it fresh I put the sacks of sausage in a stove pan and let it become thoroughly hot. Then it is stored in a lard can and newly-made lard poured over it. The sausage will keep fresh as long as the lard covers it.—Mrs. D. H. Rust. in Farm Life.

MEANING OF THRIFT AND PRACTICE OF IT

It is a Positive Virtue and Consequently Different from Economy

"To be able to manage one's resources so that they yield the best results, is Thrift," exclaims Everywoman's World in an illuminating article in its October issue. Under the head "My Greatest Experience With Thrift," a series of letters from readers are published—readers in all sections of the Dominion with miscellaneous resources, aims and objects .

In an introducetion to these, the article continues:

"Thrift and Economy are not the same. Economy is a 'deposition to save or spare,' and 'freedom from extravagance or waste.' Economy is a negative virtue. It enjoins us not to spend, not to be extravagant nor wasteful. Thrift is more than that. It is positive, and is 'care and prudence in the management of one's resources,' and 'Thrift is the best means of thriving.'

"Our resources are money, time, strength, ability and all those other things, both tangible and intangible, which go to the making of the full stature of man and his life.

"A thrifty nation is a wealthy nation, wealthy in brain, brawn, and in the handling and development of all its resources, both human and natural."

Of the several letters from Canadian citizens on this subject, one brief epistle, brought right home, will be sufficient as an example of what others have done in the practice of thrift:

"I wanted hardwood floors downstairs, and not being able to buy them, I set about to improve the old ones. This I succeeded so well in doing, that my friends think I did lay down new floors.

"I made a thick flour paste—very thick—and filled it up with old newspapers torn into little bits, until it became a pulp, no paste being seen. Then I set the young people working with case knives. They filled in all the cracks and knot holes with the pulp, which dried as hard as flint. It took the stain as well as the wood. Now I have a lovely smooth floor, over which I have thrown a rug made from my worn out carpet.—Mrs. R. L. S."

The Canadian Government is going to no end of pains to inagurate a thorough Thrift campaign ,and such an insight into the experiences of Canadian house-keepers, as that above, is bound to have wide-spread effect.

SLEEPLESS NIGHTS OVERCOME BY SAFE METHOD

SUGGESTIONS GIVEN WHEREBY INSOMNIA CAN BE SAFELY AND QUICKLY CURED.

Worry, overwork, overstudy and indigestion cause insomnia.

Healthy, natural sleep can't be produced by drugs.

First, the blood circulation must be improved:

Congestion of blood in the head must be removed.

Irritation in the brain must be relieved.

It's because Ferrozone equalizes circulation, because it soothes the irritation, because it removes congestion, that it does cure insomnia.

For building blood and nerve, for instilling force and life into overworked organs, for establishing strength and vitality, where can you find anything so efficient as Ferrozone?

Remember, sleep is just as important as food.

You must sleep, or break down, but if you'll use Ferrozone and thereby remove the conditions which now keep you from sleep, you'll get well quickly.

Ferrozone is not a narcotic, not a dope; it is a health-giving tonicc that any child or delicate woman can use.

Absolutely safe is Ferrozone.

Take it for a month, take it for a year—no harm, but immeasurable good will result.

To sleep well, look well, feel well, to be free from depression, nervousness or blues—use Ferrozone. It's a food tonic, a healer to the weak and wretched, a boon to the sleepless—sold in 50c boxes, six for $2.50, at all dealers, or direct from The Catarrhozone Co., Kingston, Ont.

FOR DIARRHOEA

A Remedy That Can be Prepared at Home.

For slight bowel trouble such as children frequently are troubled with our grandmothers prescribed thickened milk. As a corrective of ordinary diarrhoea this remedy is to-day efficacious, is easily prepared and palatable. Take a pint or more or sweet milk and set it over the fire.While it is heating stir up some wheat flour with cold milk as for thickening for gravy, only the lumps need not be entirely removed. Use half a cupful or more, according to the quantity of milk. When the milk reaches the boiling point, drop in the flour mixture by sponfuls and let it cook for a few minutes, observing care that it does not burn on the bottom of the dish. Salt to taste and allow it to cool. To be eaten warm with or without sugar.

FARM

THE CREAMING ABILITY OF MILK

The percentage of fat does not entirely determine the creaming ability of milk according to the Iowa Agricultural College. A summary of the result of an investibation conducted by this institution follows:

1. Wide varities exist in the creaming ability of various lots of milk and accordingly in the cream equivalents of 1 per cent. fat.

The individuality of the animal is an important factor from the standpoint of the creaming ability of milk.

3. Factors, such as the stage of lactation of the animal and the breed, are of important from the standpoint of the creaming ability of milk.

4. The temperature at which milk is held influences very materially the depth of the cream layer thrown up, low temperatures giving deeper cream layers than high temperatures. For the development of a deep cream layer on milk, the milk should be held at as low a temperature as possible, although this temperature should be above the freezing point of milk.

5. At ice water temperature, in general, a deep cream layer is first formed and this gradually contracts as the milk-stands. At room temperature, in general, a shallow cream layer is first formed and this increases as the milk stands. Commonly a definite cream layer is evident at room temperature earlier than at ice water temperature.

6. With the milk from individual animals, low temperatures occasionally increases are observed. Continued creaming also decreases the distinction of the cream layer.

9. Agitation at ordinary temperatures does not seriously decrease the creaming ability of milk and occasionally there is a slight increase.

10. Clarification consistently causes a slight decrease in the c reaming ability of milk, but this decrease is too small to be of any practical importance.

11. Running milk through a separator and then mixing the cream and skim-milk commonly causes a slight decrease in the depth of the cream lay er developing on milk; the rate of the rising of the cream is also decreased Wide variations are, however, encountered in the effect of separation on milk.

21. Viscogen comonly increases the depth of the cream layer on milk and sometimes this increase is an enormous one; wide variations are, however, evident in the efect of a certain amount of viscogen. The use of viscogen to improve the creaming ability of milk can not be considered a legitimate method of increasing the depth of the cream layer.

13. The addition of egg white commonly causes a slight decrease in the depth of the cream layer.

14. A charge in temperature influences the depth of the cream layer on creamed milk. With bottles, a decrease in temperature increases the depth of the cream layer and an increase in temperature decreases it. With tubes, a decrease in temperature causes only a slight decrease which may be due simply to continued holding.

15. In general, efficient pasteurization decreases the cream layer of milk. This decrease need not be a srious one if the pasteurization is properly carried out and the milk is properly held after pasteurization.

16. Homogenized milk does not give a definite cream layer.

17. Wide variations in the effec tive.

CAN YOU TELL IRON FROM STEEL?

In many instances a farmer is at a loss to know whether a piece of metal is iron or steel, be it in a machine or in bar form.

There are numerous methods used to distinguish between these, of which the following are the four most common:

First: The method most commonly used is to tap the metal with another piece of metal or to drop it on a hard surface, a concrete floor will serve, and note the sound made. If the metal has a clear ring it is steel, if a every dull or dead sound it is iron.

Second: Examine the surface and corners of the piece in question. If the surface has a glass smoothness and the corners are sharp it is steel If the surface be rough and the corners somewhat rounded it is iron.

Third: Touch the metal to an emery wheel and observe very closely the sparks burst after leaving the wheel it is steel. In steel some of the sparks burst and tnen the particles burst again. In iron this never happens and but very few of the sparks burst.

Fourth: A final method, if the person is still in doubt, is to break the metal. If the fracture shows up fibrous with a dull appearance, it is iron. If the break is clean and the particles have a luster it is steel.—H. A. Schott, Colorado Agricultural College, Fort Collins, Colorado.

MEDICINE CHEST FOR THE LIVE STOCK.

A well-equipped medicine chest, skilfully used, often proves the salvation of valuable breeding and work animals. Charles M. Talmadge, proprietor of a stock farm at Newport, Washington, has such an arrangement. In addition he has provided a temperature chart for each sick animal. By so doing, a close record of the Berkshires, for which his farm is famous, is kept during sickness. It is a simple yet effective way of following the course of disease. There is a close parallelism between this chart and a milk record. The thermometer corresponds to the hanging scales and the temperature chart to the milk sheet.

On farms where livestock is the chief means of revenue the following list of drugs, disinfectants, worm powders, blisters and accessories should be on hand:—

1. Beechwood creisote and camphor for horses suffering from distemper and influenza.
2. Turpentine for bloat in cattle, colic in horses and worms in horses and hogs.
3. Pine tar for colt distemper
4. Epsom salts as a purgative for cows, sheep and hogs. It should not be given to the horse.
5. Raw linseed oil as a purgative for the horse.
6. Aloes as a horse purge and for dusting wounds. An animal will not bite a wound covered with aloes.
7. Boric acid and burnt alum as dusting powders and astringents.
8. Castor oil is a purge for foals, lambs, calves and pigs in constipation and diahhhea.
9. Blue vitrol as an antispetic astringent and deodorant.
10. Sweet spirits of niter to reduce fever—given in doses of a half to one ounce.
11. Carbolic acid as an anteseptic in washing wounds, abscesses and fistulas. It is best used in three to five per cent. solutions. It is also given hypodermically for aboration, in doses of ten cubic centimeters of a two per cent solution every ten days to two weeks.
12. Calomel given with santonin for killing worms in horses and hogs. From one to two grains of calomel and a half to two grains of santonin constitute a dose.
13. Blue ointment to free cattle from lice.
14. Corrosive sublimate— poison —probably the best and the cheapest antiseptic, used in solution of 1 to 1000 parts of water.
15. Potassium iodide for ringworm and for reducing sprains, copped hocks and elbows and bog spavins.
16. Glauber salts as a mild purge for cattle and horses.
17. Olive oil and vaseline for overcoming inflammation and irritative conditions.
18. Blister for ring-bone, spavins and splints: I part red iodide of mercury; 1 part Spanish fly; 8 parts vaseline.
19. Worm powder for horses; 3 ounces iron sulphate; 3 ounces nux vomica; 3 ounces American worm seed; 1 quart linseed oil; 3 ounces turpentine; 1 ounce aloes.
20. Thermometer with pear-shaped bulb and chain.
21. Trocar.
22. Cotton and bandage.

TO THOSE WHO MOURN.

At a moment when many of our readers in Canada and Great Britain are losing their beloved, and hundreds of our heroes are laying down their lives for their fatherland, it is a fine thing to realize that, though there may be cause for grief, there is none for despair.

It is far better to die in the service of King and Country than to live and become demoralized or even a failure. Whatever a man's past may have been he at all events must start well on the other side who gave his life for others, nor do I doubt but that he will receive a wondrous welcome from the Captain of his salvation who Himself led the way by dying on the cross.

Let every widow, every mother, every sweetheart remember that, though they weep, their tears become diamonds before they leave their cheek, for these are the jewels which adorn a crown worth more than all the coronets which have cost nothing or have been bought by the wearer.

Be Worthy or Our Dead.

Such deaths should ennoble every one connected with them, and should inspire the whole nation to follow in their train, in order henceforth to live worthily of these examples until called to join them in Paradise.

Strangely enough many of those with the worst beginning have made the best ending, and though I am well aware that character cannot be changed in a moment, on the other hand, I am wholly persuaded that the mercy of heaven will be especially shown to those who did much to blot out their past by a last act of supreme devotion.

Such sacrifice should go far to purify the Empire, to abolish drink and vice, and for ever to destroy all that lowers or drags down; while, on the contrary, the thoughts of our dear ones, now become our guardian angels, should act as flakes of snow which cover all the mire.

Certain it is that there is no remission without blood, and to these men who have paid the price we offer our humble thanks.

When We Meet Again.

One great benefit should at least accrue through their loss, namely, the extinction of all snobbery, all covetousness, and all selfpleasing, while the best tribute we can offer them is never to rest until, by the grace of Christ, with Whom they are, we achieve a glorious and permanent victory, both abroad and in our own hearts.

May those who weep for their dear ones, and have cause to fear as to their future, remember that the Judge before Whom they and the gentlest Saviour, Who, when the Court is opened and before the sentence is pronounced, will claim the prisoner for a friend, and will say, "This man was not only my brother, but through the manner of his death he was indeed a gentleman."

And now, Eyes Front! Hitch your wagon to the stars; drive ahead, and, for their sakes, be as great as they were to the very end, when we shall melt them, never to part again, in the presence of Perfect Love.

No Use to Treat Seed Corn for Smut.

There is no treatment of seed corn for smut. The spores which cause smut in corn live over from one year until the next in manure, soil, refuse, etc. In the Summer, under favorable conditions these spores which may have wintered in the soil or may have been hauled to the field in the manure, find lodgment on the tender parts of the corn plant, usually by the action of wind, and starrt to grow.

The source of the spore is not the seed corn, therefore treatment will do no good. The only method of eradication is to cut off the smutty stalks and burn them. This of course, is impractical—O. M. Allyn, Farm Crops Div., University of Illinois.

The Door To Health

Is Through the Rich, Red Blood Dr. Williams' Pink Pills Actually Make.

The blood is responsible for the health of the body. If it is good, disease cannot exist. If it is bad, the door is shut against good health, disease is bound to appear in one form or another. One person may be seized with rheumatism or sciatica, another with anaemia, indigestion, heart palpitation, headaches, or backaches unstrung nerves, or any of the many other forms of ailment that comes when the blood is weak and watery. There is just one certain, speedy cure—Dr. Williams' Pink Pills. They make new, rich, blood, and this good blood strengthens the whole system and brings good health and happiness Thousands owe their present good health, some, life itself, to the pills. Miss Devina Laliberti, St. Jerome, Que., says:—"Last year I seemed gradually to grow weak and run down. I did not sleep well had a poor appetite and grew pale and generally lanquid. I consulted a doctor who told me I was anaemic, and gave me a tonic. This I took faithfully for some time, but it did not help me, and I appeared to be growing worse, and finally I was hardly able to go about the house and almost wholly incapacitated for work While in this condition a friend asked me to try Dr. Williams' Pink Pills, and I got several boxes. It was not long after I began their use when I could see an improvement, which just manifested itself in an improved appetite, and better rest at night. From this on the improvement was rapid and I was not long in regaining perfect health. I think Dr. Williams' Pink Pills are a real blessing for all weak girls."

You can get these pills through any medicine dealer or by mail from The Dr. Williams' Medicine Co., rockville, Ont.

POULTRY

CANADA NEEDS MORE POULTRY, GREAT BRITAIN MORE EGGS

At no time in the history of the Dominion has the necessity for increased production of eggs and poultry been more apparent than at the present time. The demand is unprecedented. This is true whether for export or for home consumption. Consumers generally and even producers themselves are eating more and more eggs. The average per capita consumption of eggs in Canada this year will be greater than ever before.

The market for Canadian eggs and poultry is very firm. Prices to producers are extremely high, but even at these prices trade is increasingly active all over the country. The country is facing a shortage, not only of current receipts, but of Canadian storage stocks as well. So great has been the export demand that we shall be obliged to import to meet our own requirements. Increased production has never rested upon a more secure foundation.

That poultry on the farm are profitable needs no argument. Eggs now rank as a staple article in the products of the farm. Poultry flocks can be increased materially without much additional outlay for buildings and equipment, and the increased labor involved is not much as will bear heavily upon the time of those charged with the care of the stock. Some object to the present price of feed, but when it is considered that the selling price of the product is from forty to sixty per cent. higher than it was two years ago, the margin of profit is such as will compare favorably with that obtainable elsewhere on the farm.

Canadian egg producers have responded well to the call for increased production. The country as a whole which was importing eggs a few years ago, has, in the aggregate, produced more than sufficient for its own requirements this year and last. Between seven and eight million dozen Canadian eggs were exported to Great Britain last year, andas an indication of what is going forward this year, nearly one million dozen were shipped during the first week of October. Yet the supply on the British market is still short, and there is a demand for many millions more. Increased producaion, more and better poultry, should be the motto of every Canadian farm and homestead.

Canada has all the requisites for the production of a quantity far in excess of her own requirements, and with her favorable climatic conditions can, with proper care and attention, produce quality equal to the best in the world. Only the fringe of production possibilities has been touched up to the present. The Western Provinces with their volumes of cheap feed are the natural home for the Canadian hen. The bulk of the surplus at the present time comes from the provinces of Ontario and Prince Edward Island. Nova Scotia, New Brunswick and Quebec do not produce sufficient for their own requirements. They must do more; and there is now an opportunity for the Western Provinces of Manitoba, Saskatchewan, and Alberta to demonstrate to Canada and the Empire as a whole what they can do in this connection in this great hour of trade expansion. The first experimental shipments of eggs fsom Winnipeg to the British market are either now, or soon will be, on their way, and it is hoped that the increase in production in the Western Provinces in the ensuing year will be such as to warrant the opening of a big trade in this direction.

Eggs are scarce in Canada at the present time. Current prices are high, and a sharp decline immediately following the conclusion of the war is not anticipated. When prices advance gradually, as has been the case in staple food products, they decline slowly. It will take some years to re-establish the normal meat supply upon the markets of the world, and while prices of meats are high, people will continue to use increasingly large quantities of eggs. This condition will naturally be reflected in the matter of prices. This is the situation. Readers may draw their own conclusions.

GROWING INTEREST IN FINE FOWL.

G. R. Smith, author of poultry books, says of the growing interest in poultry:

"The call of the hen is abroad in the land. It is luring, persuasive and eloquent. Thousands are listening to it, and in most cases this 'call' is compelling, the realization often proves more pleasant than the anticipation.

"Multitudes are drawn toward the culture of fine fowls. They are fairly impatient to get at the business, but they are first asking a very sensible question, 'How shall I begin?' It is very important that this query should be well answered. A leap in the dark here will be bad for the leaper and bad for the work itself.

"In the first place one must have the real 'chicken fever.' There is not much doing without this. A zeal, whether 'according to knowledge' or not, is the first asset in the business. No man has the 'root of the matter' in him until he prefers to think more about chickens than anything else.

"There is a hundredfold more in the breeding of fine chicken than the uninitiated suspect. It is a nation-wide game. Yes, it is world-wide; for, before Europe was torn by the present cataclysm, international poultry conventions were being held. This world-wide movement will advance with increasing speed when the people again have peace. Meanwhile we must make the most of our opportunities.

"'Chicken fever' used to be laughed at as a weakness. Today it is applauded as an eminently worthy and timely zeal for an avocation that challenges the best there is in the biggest brains and the fattest purses. It is no child's play—it is a man's job."

"Every human likes a pet and this is the real secret of the poultryman's enthusiasm. There is a native love for every beautiful animal, although this love may lie dormant for years. Thousands of people know nothing about beautiful fowls, and therefore care nothing about them.

"Cultivate in your soul a worthy zeal for the peaceful bird that not only lays and pays, but fills the eye with beauty, and satisfies the mind. Study poultry books and magazines, the standard of perfection and the agricultural bulletins; note the pictures and descriptions of each breed of individuals, trios, pens and flocks, and from these select a breed that is best suited to your particular locality, ideas and purposes.

"From books and papers you get not only enthusiasm, but 'wisdom,' which is the principal thing. You'll find this especially true in poultry culture. It's not only the man who feels, but the man who knows, who will get more pleasure and most profit from the breeding of good fowls. Peruse the books and papers, therefore, as the lawyer and the doctor, the preacher and the professor daily search for latest findings of the foremost specialists in their respective line. You can't get too much theory if it is of the right brand before you begin."

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