

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.

THE SCHOOL AND THE HOME

THE FLOWER GARDEN.

Starting Early Vegetables.

Vegetables such as potatoes, peppers and eggplants that ordinarily require a longer warm season than we normally have should be started in hotbeds or inside somewhere during the first three weeks in March, in order to have them ready for transplanting to the field at the proper time.

The grass seed may then be sown over the bare spaces, or as many people prefer, spread a little over the whole area. The seed should then be rolled in.

Doing this work early is essential, as it requires moisture. Any light snow that we have from then on, will in no way injure the seed.

A good lawn mixture may be purchased, or the seed may be purchased separately and mixed. A good mixture is one part white clover to three parts of Kentucky bluegrass.

A SKIRT RACK.

Manv readers of the Guardian who are crowded for closet room will be glad to know of the skirt rack which holds eight skirts and may be attached to the inside of the closet door. This rack is an oblong frame, a little longer than half the length of the door, and a little narrower than the width of the door. In this frame are fastened eight rods. The lower edge of the frame is fastened to the door with hinges, and a cord is attached to the upper end of a pulley fastened near the top and centre of the door, thus making it easy to raise and lower the rack. The rack is dropped to a horizontal position, the skirts are folded and laid over the rods, and the rack is then pulled up against the door.

HINTS FOR HOUSEKEEPING.

Ants in the pantry: Spread a thin coating of lard over a plate and set it on shelf near their entrance. Stir it up and spread again the next day. Ants hills on the lawn: Get a four-ounce bottle of bisulphite carbon, bore holes in and about the hill pour the drops into each hole, and cover with earth.

MEAT LOAF.

Two pounds of lean beef, one-half pound of pork, one tablespoonful of chopped parsley, one-half cup of bread crumbs, one-half cup of strained tomato, two teaspoonfuls of salt, one-half teaspoonful of onion juice, and one-quarter teaspoonful of pepper. Grind the meat very fine. Add the other ingredients and press into a firm roll. Bake thirty minutes. Have a hot oven to sear the surface then cook more slowly. Baste with a liquid of one tablespoonful of butter and a half a cupful of hot water. Serve with tomato sauce.

CHEESE DISHES.

By The Housewife.

Now that meat is becoming both scarce and expensive the economical housewife will find that the use of cheese as a substitute will be economical. One pound of cheese is worth approximately two pounds of meat in food value and should be the country woman's standby. Any of the recipes below will be found delicious substitutes for meat.

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CHEESE SOUFFLE.

3 tablespoonfuls butter, 3 tablespoonfuls flour, 1 1/2 cup milk, 1/2 teaspoonful salt, 1 cupful grated cheese, 3 eggs, dash of cayenne pepper. Melt the butter, add the flour and gradually the hot milk. When thickened (in three or four minutes) remove from fire, add salt, cayenne and cheese. Beat the egg yolks and add to the mixture. Set aside to cool. When cold fold in the stiffly beaten whites of eggs very carefully, pour into greased baking dish and bake one-half hour in a moderate oven. Serve at once.

CHEESE ROLL.

2 cupfuls mashed potato, 1 teaspoonful salt, 1/2 pound grated Parmesan cheese, 1 tablespoonful parsley cut very fine, 2 egg yolks. Beat the egg yolks and add to the mashed potatoes. Add the salt, cheese and the parsley.

RICE AND CHEESE.

Stir in a pan over a low fire until the mixture binds together. Remove from the fire, shape in a roll like a meat loaf, brush with milk roll in fine bread crumbs, put in a greased pan and bake about twenty minutes or until smoking hot.

CHEESE WELSH RAREBIT.

One tablespoon of butter, one tablespoon of flour, one cup of milk, one package of cheese, one egg, white and yolk beaten separate, add small one-half teaspoon of mustard, one-fourth teaspoon of salt, pinch of pepper to the beaten yolk and stir in white salt. Mix in order given.

POTTED CHEESE.

One-half pound cheese, 3 tablespoonfuls butter, red pepper, powdered mace, made mustard, vinegar, Worcestershire sauce. Any scraps of good cheese may be used for potting; it is a good way of using up remnants. Remove rind, and either chop or grate the pieces, which will make the potting easier. Pound the cheese with the butter. If the cheese is very dry, it may be necessary to use more than three tablespoonfuls of butter. Sometimes olive oil is used instead of butter. Then season to taste and pound until a smooth paste is formed.

Pack this into small pots and cover with clarified butter.

CHEESE AND MACARONI.

Take one-half pound of cooked macaroni, add to it a little white pepper and from two to four ounces of grated cheese. Place in alternate layers in a greased bag, pour over enough milk to moisten. Slip in a hot oven for 10 minutes. Slip on to a hot plate and serve at once.

TO CLEAN SILVER.

Put four quart of boiling water in an agate pan and place on the stove. Put a small piece each of zinc and aluminum in the water. Use an old Mason fruit-jar cover and an old aluminum drinking-cup. Add two tablespoonfuls of salt and one tablespoonful of baking-soda. Put in the silver to be cleaned and let it remain from three to five minutes, or until it looks bright, then take it out and wash in hot, soapy water, and dry. Your silver will look like new.

This is especially good for engraving silver, as it cleans all the little places which a polish and a table-silver does not in any way injure the silver. This should not be used on plated ware.

SUCCESS WITH BEGONIAS.

Set the begonia in a box or pot filled with rich soil and sand mixed, putting gravel and charcoal at the bottom. Water freely to make nice thrifty plants. Keep in a warm, partially shady situation, on an east or north porch. Never let a begonia set out where beating rains can strike it, as the stalks and leaves are tender and easily broken and the plants do not thrive when not under shelter. In cold weather keep the plant in the house where as even temperature as possible can be had, where it will not get chilled or frozen.

I now have a begonia four years old called "President Carnot," seven feet high, that I have handled as above described. Carefully reset every spring in fresh soil. It is a remarkable strong growing variety, foliage very large, flowers beautiful coral red in large pendant panicles similar to Rubra, but very much larger.—Mrs. W. A. Owen.

CHEESE.

Cheese is the curd of milk, drained salted and pressed. Cheese made from unskimmed milk is about one-half fat, the fat globules being entangled in the curd. Skimmed milk cheese is sometimes "filled" by having lard or other cheap fat added to it. "Filled" cheese is greasy when warm, has little flavor, and does not keep well.

Food Value of Cheese.—Cheese, like eggs is a food containing much nourishment in small bulk—a concentrated food. It should be used more commonly than it is. Also it is a good substitute for meat, macaroni cooked with cheese being hearty enough to form the main dish of a meal. One pound of cheese contains as much nutriment as two pounds of meat. So as far as food value is concerned it is a much cheaper source of nutrition than meat. Unfortunately it is somewhat difficult of digestion, and for this reason should not be eaten by delicate persons or by young children. It is much more easily digested if grated or melted. For healthy people, particularly for men engaged in active work, it is one of the best of foods.

Cheese Relish.

1 1/2 cups cooked rice, 1/2 cup grated cheese, 1 cup white sauce, 1 cup buttered crumbs. Cook rice, add to white sauce, add cheese, place in buttered baking dish, cover with crumbs and brown. Two cups cooked cabbage may be used in place of the rice and makes a delicious salad.

Cheese Sauce on Toast.

2 tsp. butter, 2 tsp. flour, 1/4 tsp. salt, cayenne, 1 cup milk, 1/3 cup grated cheese. Melt the butter, add the flour until melted and serve on toast or wafers.

Hurrah! How's This Cincinnati authority says corn dry up and lift out with fingers.

Hospital records show that every time you cut a corn you invite lockjaw or blood poison, which is needless to say. A Cincinnati authority, who tells you that a quarter ounce of a drug called freezone can be obtained at little cost from the drug store but is sufficient to rid one's feet of every hard or soft corn or callus.

LEG SORE A huge sore—very deep—fall of foul discharge. Agony all day; no rest at night. Then—just a few drops of the gentle, cooling liquid, D. D. D. Irritation and pain gone. Sweet, refreshing sleep at night. In due time, complete cure. We guarantee D. D. D. E. A. Foster, Central Drugstore, Charlottetown.

FARM

Get Ready for Pruning

Some pruning has already been done, but the majority of the pruning will not be commenced until in February or March. Although there still seems to be plenty of time, it is a good idea to have the pruning tools ready and in good shape for clean, quick work when the proper time arrives.

Very few orchards, particularly apple orchards on general farms are found with really good pruning tools. Five dollars spent in purchasing a good set of tools would not only make the work easier and quicker, but would save many unnecessary cuts, bruises, and injuries to the parts of the tree which are not pruned off, and would, in many cases, be the means of securing for the orchard a more regular pruning in future, and would stir up in the owner's mind a healthy respect for the orchard.

Dehorning High Trees

One very frequently sees orchards which have been "dehorned" by their owners. Dehorning consists merely in cutting back the tall upright growing branches of trees, so as to lower the top and create greater convenience in spraying, pruning or other orchard operations. Some large trees can be safely dehorned to the extent of ten or even fifteen feet. This does not mean that one can start in at one side of a tree fifteen feet below the topmost twig, and cut off all the top on a level with that point.

There is every apparent reason why the dam should have a marked influence over the temperament of her offspring as well as the instinct to trot and the determination to stick to the gait for in almost all forms of animal life nerve force is controlled by the female. History shows that, in the human race, women of force, intellect and spirit have been the mothers of great men of the world, men who have accomplished much through their mentality, and if mental characteristics are transmitted, if the nervous organization of the female influences the offspring, surely anything that is no, merely physical may be controlled by the dam in the reproduction of horses intended for speed. A sluggish, phlegmatic mare rarely produces a foal lacking in these characteristics, while high strung mares have been the rule rather than the exception among the great matrons. The fact that so many trotters of note are from mares with some degree of speed would seem to indicate that capacity in this direction is most desirable, and it is probably true that few, if any, of the latter day champions have been produced from inferior mares.

Fertilizers for Strawberries, Early Potatoes, Corn and Clover.

To The Canadian Countryman:—"As an old subscriber I would like to ask advice re fertilizers. My crop is strawberries, early potatoes, corn, and clover. I have order of a quantity of basic slag. Will it be any benefit to the strawberry crop? When should I use it. On the vines that are bearing this present year, or on vines that will set for 1918 crop? Any directions for its use will be thankfully received. Also can you inform me where I could get a quantity of gypsum, or land plaster, we used to call it? Will basic slag burn foliage?"—T. V. Campbellford, Ont.

The fertilizers for the strawberry vines that are set for the 1918 crop should consist of 200 lbs. ground bone, 200 lbs. acid phosphate (or basic slag) per acre, and if the land is not in good condition, 100 lbs. of sulphate of ammonia per acre should be applied as well. These fertilizers should be applied in the spring before the crop is set. For the corn crop that will bear fruit this season 200 lbs. of ground bone, 200 lbs. of acid phosphate per acre (or basic slag) should be applied as early in the spring as possible, and about ten days later a top dressing of 100 lbs. per acre of nitrate of soda should be given. For the early potatoes a dressing of about 10 or 15 tons of barnyard manure per acre should be given, and about 400 lbs. of acid phosphate, and 100 lbs. per acre of sulphate of ammonia. When the potatoes are a few inches up a top dressing of 100 lbs. per acre of nitrate of soda should be given. Care must be taken in giving the top dressing of nitrate of soda, for if any of it comes in contact with the leaves of the plants it will burn them.

For corn for silage about 300 lbs. of basic slag and 100 lbs. of sulphate of ammonia per acre should be applied a few days before the crop is put in. A good dressing of manure should also be given. As a matter of fact if lots of manure is available and the land is in good condition, no artificial fertilizer will probably be required. For clover basic slag should be applied at the rate of about 300 lbs. per acre. Clover, like other leguminous plants, is able to gather its nitrogen from the air, and therefore does not require any manure or nitrogenous fertilizer. Basic slag, unlike nitrate of soda, will not burn the leaves.

AMONG THE HORSES

A new pacer of sensational speed recently brought out at the Sackville, N.B., ice races, is Baron Hartshorn, a son of Baron Duncan, dam by Kick-apoo. The Baron reeled off three heats in 1.06 1/2, 1.07 and 1.06 1/2—books good for the slow paces next summer.

A fast, well-gaited pacer mare possessed of natural speed is certainly more likely to produce a trotter when mated with a successful sire than a mare with little or no speed at the trot, and in all probability many of the best matrons of the future will either be pacers or by pacers sires.

Simpson Bros., of Amherst, have Bob Mac, 2.13 1/2, Arkola, 2.18 1/2, and Rexina, 2-year-old, full sister to Rex-light, 2.17 1/2, in their string for the coming season. Bob Mac is big and fleshy, and we may expect to see another cut in his record this coming season.

E. C. Lee, of Springfield, Mass., has sold the pacing stallion, Great Scott, 2.24 1/2, by Esperanto McKinney, to Charles Thrasher, of the same city. The horse is considered a good prospect for the slow classes this year, having paced several heats in 2.15 or better last season.

There will be a meeting soon of the Charlottetown Driving Club, in order to arrange classes for the June 3rd races, which have become so popular the past few years. The Club intends making some valuable suggestions to outside racing associations regarding classes, and entrance fees which it would like to be acted upon to the satisfaction of all concerned.

Horsemen and farmers in general regret the sudden calling of the late Hon. John Richards, owner of the Capt. Aubrey, 2.07 1/2, Mundy C., 2.09 1/2, Baron Kelvin, 2.07, great Clydesdale, winner, etc. Mr. Richards was founding what we think would soon become a regular standard bred stock farm, on the same lines as the larger breeding establishments of the United States—just what will be done with Capt. Aubrey, 2.07 1/2, and others in the string has not been announced, but it has been said he will be offered for sale at a future Old Glory sale.

There are quite a few horses for the coming classes that will be put on at the many island tracks during the summer and fall. For free-for-alls, there are, Helon R., 2.16 1/2, Hilda S., 2.16, Sister Patch, 2.18 1/2, Cornwal Hal, 2.13 1/2, Rexheart, 2.14, A. 2.18 trot would include, Orwell Belle, 2.18 1/2, The British Soldier, 2.19 1/2, a 2.11 class mixed, we may see, Princess, 2.22 1/2, Lillian Patchen, 2.20 1/2, Queen Catherine, 2.24 1/2, Miss Alcycene, 2.18 1/2, and several of the trotters named above. There could also be a big 2.30 trot with Cap Cresceus, Jellifoe, Kitchener, Baby George, Picton S., Dusty Miller, Queen Fashion, Union Prince and several others. Altogether horsemen may expect "some hoos" racing the coming summer.

HORSE NOTE.

New London is represented by an own son, and is therefore a half-brother to the famous Bingara, noted as being the premier young sire of stand ard performers. This horse is Casco A., that Hammond Kelly selected at the Old Glory sale last year, and was bought from him by Walter Found with a view to racing him the coming season, but unfortunately for horse breeding interests, Mr. Found accepted a business proposition in Nebraska, U. S. A., and sold him to his brother Harlan who is admittedly one of the best feeders and fitters in the country but does not care to campaign this winter, and the boys want to see him in action, so it is likely that he will have one of the best local "jocks" give him a brush on one of the club race days. On breeding and individuality this horse deserves the patronage of breeders and New London is favored by having a horse of this class in the community.—K.

POULTRY

country that salt is a poison to fowl, and that it should never be fed." This idea is not only common in the part of the country from which the correspondent writes, but in many other parts of the country as well. Salt fed in limited quantities is not only not injurious, but it is very beneficial. It stimulates the appetites and increases the flow of digestive juices. What farmer has not seen cattle that have been left too long without a supply of salt, devour it eagerly when offered it, and take so much as to cause severe scouring. An overdose of salt will affect fowl in just the same way and sometimes to such an extent as to prove fatal. However, that is no reason for not feeding it in limited quantities.

"Which is the most profitable fowl, the Barred Rock or the White Leghorn?" That is a very broad question, and any answer that could be given would need to be qualified. The Barred Rock is essentially a farmer's fowl, a bird that will produce a goodly supply of eggs at all times of the year, and at any age will give a tempting carcass for the table. The Leghorn, on the other hand, is primarily an "egg machine," a specialist's fowl. Each in its respective field is the superior of the other. So that it will depend altogether on the person keeping them, or the purpose for which they are kept, which would prove the most profitable.

PICKINGS FROM CORRESPONDENTS.

Is salt injurious to poultry? There is a popular belief in this part of the

country that salt is a poison to fowl, and that it should never be fed." This idea is not only common in the part of the country from which the correspondent writes, but in many other parts of the country as well. Salt fed in limited quantities is not only not injurious, but it is very beneficial. It stimulates the appetites and increases the flow of digestive juices. What farmer has not seen cattle that have been left too long without a supply of salt, devour it eagerly when offered it, and take so much as to cause severe scouring. An overdose of salt will affect fowl in just the same way and sometimes to such an extent as to prove fatal. However, that is no reason for not feeding it in limited quantities.

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POULTRY.

THE BIRTH OF A CHICKEN.

An infertile egg, or rather one with out a germ, is termed "clear." A fertile egg becomes "addled" or rotten when the germ dies before the chick is formed. Little perceptible in about a day after incubation begins. The first appearance of red blood is found on the yolk bag toward the close of the second day. The heart appears on the third day. The pupil of the eye can be distinguished on the fourth day. The lungs begin to form on the fifth day. The gall-bladder is first seen on the sixth day. The bill is noticeable on the seventh day. The brain, wings (hairs and legs are formed on the eighth day. The bones are shaped on the ninth day. The muscles of the wings are completely formed on the tenth day. The arteries begin to be distinct on the eleventh day. On the twelfth or thirteenth days, the membrane enveloping the white of the egg is examined very cautiously by opening the shell, it will present, Blumenbach says, without any artificial injection, one of the most splendid spectacles that occurs in the whole organic creation—the most simple, yet the most perfect substitute for the lungs. It exhibits a surface covered with countless blood vessels, venous and arterial, branching through its texture. The veins are of bright scarlet, carrying oxygenated blood to the chick, while the arteries, on the other hand, are of a deep crimson or livid red, bringing the carbonated blood from the body embryo.—The functions of the two are thus the reverse of those they perform after the chick respires.

On the fourteenth day, the feathers appear, well developed. Day after day then the growth goes on, and by the nineteenth day the embryo frequently utters a sound. On the twenty-first day, the shell breaks and the chick is born.

There used to be a belief that the chick was freed by the mother breaking the shell. The use of artificial methods for hatching has clearly proved that belief to be wrong. Present-day poultry science gives these facts in the development of the chick.

Twelve hours after incubation has begun, the lineaments of the head and body are discovered. Close observation has found the heart to beat by the close of the day. At the end of forty-eight hours, two vehicles of blood are distinguished, and pulsations of which are visible. At the fifth hour, an article of the heart appears. At the end of seventy hours, undistinguished wings, and on the head two bubbles for the brain, one

for the bill, and two others for the forepart and hindpart of the head. The liver appears toward the fifth day. At the end of one hundred and thirty-one hours, the first voluntary motion is observed. Seven hours later, the lungs and stomach become visible, or later without, the lungs and the intestines, the toms, and the upper jaw was seen at the end of the hundred and forty-two hours. The seventh day, the brain, which is slimy the one hundred and ninth hour, of incubation, the bill opens and the flesh appears in the breast. A few hours after that the sternum is seen, that is to say, the breast bone. At the end of two hundred and fifty-one hours, the ribs come out of the back, the bill is very visible, as well as the gall bladder. The bill becomes green at the end of two hundred and thirty-six hours. About four hours later the feathers begin to shoot out and the skull becomes gristly. The eyes appear at the two hundred and sixty-fourth hour; and at the two hundred and eighty-eighth hour the ribs are perfect. At the three hundred and thirty-first hour, the spicen draws near to the stomach, and the lungs to the chest. At the end of three hundred and fifty-five hours, the bill frequently opens and shuts, and at the end of four hundred and fifty-one hours, or the eighteenth day, the first cry of the chick is heard.

Thus, it is by so many different degrees that these creatures are brought into life. All these progressions are made by rule, and there is not one without sufficient reason. No part of its body could appear sooner or later without the whole embryo suffering, and each of its limbs appears at the proper moment.

How astonishing, says a noted English writer, that all the parts of an animal's body should be concealed within the egg, and require nothing but heat to unfold and quicken them into life—that the whole formation of the chick should be so constant and regular that at exactly the same hour all these changes will occur, in the generality of eggs, and that the moment it is hatched it is heavier than the eggs was before.—M. K. Boyer.

EIGHT EGG POINTS.

- 1. Grain (scratch food) and ground feed (mash). 2. Animal food, such as beef scrap or sour skim milk. 3. Grit and oyster shell. 4. Green food. 5. Clean, fresh water. 6. Liberal feeding. 7. Plenty of exercise. 8. Regular attention. Hens eat from five to eight pounds of food a month, or 60 to 80 pounds in a year. The daily food eaten by a hen is from three to four ounces. The daily ration for 100 hens is from 15 to 25 pounds. Hens drink about six pounds of milk a month. One hundred hens drink 2 1/2 gallons of milk daily. On limited range, a laying hen eats two pounds of grit and three pounds of oyster shell in a year.

Spent a Cent Raise the Chick One cent a chick is all it costs for three weeks' feeding with Pratt's Chick Food. A complete balanced ration, ensuring healthy, rapid growth and vigorous chicks. Sold on a Money Back Guarantee. 14 lb. bag, \$1.50. 5 1/2 lb. pkg., 50c. At your dealer's.

Write for FREE Baby Chick Pratt Food Co., of Canada, Limited, 104 Clarence St., Toronto, P-10

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Maritime fence is always slightly, always straight, and always efficient. It's bull-strength and hog-tight, because it is made to withstand far greater strains than any it is likely to endure. It gives you all that you can expect in a wire fence at a reasonable price.

Before you buy or even select your fencing, learn first what the Maritime has to offer in the way of REAL fence service. A postal brings our illustrated catalogue with full particulars. MARITIME WIRE FENCE NEW BRUNSWICK WIRE FENCE CO., LTD., MONCTON, N.B., CANADA F. J. Holman & Co, Selling Agents in Charlottetown