

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 article 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

To make Florida orange marmalade icing, mix one fourth cup of marmalade with one cup of granulated sugar, and moisten with sufficient boiling water to make a teaspoonful of the syrup will form a soft ball when dropped into cold water. Remove from the stove, and beat till it is creamy, then spread on the cake. In making any cake icing always add a pinch of salt.

COCOANUT KISSES

Beat whites of two eggs stiff, add three drops vinegar, seven teaspoons granulated sugar, half cup shredded cocoanut, one teaspoon vanilla; drop half teaspoon mixture on buttered paper about one inch apart and bake a light brown in a moderate oven.

GOLDEN NUGGETS

Beat yolks of two eggs lightly, add six level teaspoons granulated sugar, six heaping teaspoons chopped walnuts, half teaspoon vanilla; drop on paper about one inch apart and bake in a moderate oven.

VANILLA STRIPS

To a quarter pound almonds ground through grinder (or a quarter pound almond paste) add one pound granulated sugar and whites of two eggs beaten stiff, one tablespoon vanilla; put powdered sugar on bread board and knead mixture like bread dough; roll out very thin, then cut into strips about one inch wide; bake in a half an inch wide; bake in a moderate oven.

ALMOND DIAMONDS

Beat whites of four eggs stiff, add yolks and beat again; then add four yolks each of finely cut almonds and citron, half ounce each of cinnamon and cloves; add flour enough to make soft dough, roll out thin and cut into diamond shapes about one inch long and wide; bake slowly. Do not use any baking powder.

PEPPER NUTS

To half pound of sugar add half a pound of flour, scant teaspoon of baking powder, two eggs, one teaspoon each of cinnamon and cloves, a little nutmeg and a quarter cup of citron chopped fine; work with fingers, roll into little balls using about one teaspoon of mixture; drop on greased, floured pans and bake next morning; frost if preferred with confectioner's powdered sugar, moistened with water and varnish to a thin paste. Do not boil frosting.

BACHELOR BUTTONS

Rub four ounces of butter into five ounces of sugar and ten ounces of flour; add yolks of two eggs (or one whole egg) to a teaspoon water and lemon or vanilla flavoring and half a cup cocoanut or a quarter chopped walnuts; mix with hands, roll up about a teaspoon of mixture into a ball, roll in granulated sugar and bake in a moderate oven on floured pans.—San Francisco Call.

SOME GOOD PICKLES

Pickled Onions

Choose the small silver-skinned variety. Peel and put overnight in a brine that will float an egg. In the morning drain. Put over the fire to boil enough vinegar to cover the onions and about 1 teaspoon each of allspice and cloves to each quart of onions. Fill the onions into jars, adding a few small red peppers, then pour over them the scalding hot vinegar and seal up. A teaspoon of sugar added to each quart of onions will improve these for many. Some prefer to cook the onions until tender before placing them in the jars. Either way will make good pickles.

Green Tomato Pickle

Slice without peeling one gallon green tomatoes, and peel and slice one quart onions. Arrange the layers in a crock, placing salt between each layer, using about one cup salt for this amount of tomatoes. Pour over one quart water and let stand until morning, then drain of the water in

the morning. Place in a saucepan or kettle one quart vinegar, one cup water, two cups sugar, one teaspoon each ground mustard and pepper, half teaspoon each allspice and cloves—or one tablespoon mixed spice can be used—the spices tied up in a little bag and boiled in the vinegar. Place the tomatoes in this and boil until tender, then fill into jars.

Sweet Cucumber Pickles

Take half peck small cucumbers—they should be about two inches long and as uniform in size as possible. Pour over enough brine to cover them, using about one cup salt to one gallon water. Let stand overnight. In the morning place in a bottle three plats vinegar, one pint water, one and a half pounds granulated sugar, a quarter cup cinnamon broken into pieces, one tablespoon cloves, a few tiny red peppers, and one teaspoon may-er, if preferred, mixed spice, can be used—whatever kind is used, tie up in little cheese cloth bags. Drain the cucumbers, and wash in two or three waters to freshen them up, some, then place them in the vinegar mixture, after it has boiled long enough to get the spices extracted—about 20 minutes. Just bring to the boil again, after the cucumbers have been put in, and then take out the cucumbers with a skimmer and pack into jars. Boil the vinegar up again and pour over the pickles in the jars and seal up.

Sweet Pear Pickles

Small pears should be pickled whole while the large ones should be halved and cored, and all should be peeled. Use to each 5 pounds pears two pounds sugar, one teaspoon each cloves, cinnamon and allspice, and one tablespoon ginger root. If you wish these a little stronger with vinegar use one quart vinegar and one pint water. When the syrup has come to the boiling point, put the fruit in the simmer slowly until tender, then fill carefully into jars, pour the hot syrup over them and seal.

Pickled Muskmelons

Take ripe muskmelons, cut off the rind and remove the seeds and cut into uniform pieces. For every five pounds melon use one quart vinegar, one pint water, three pounds sugar, one tablespoon each cloves and cinnamon, and one half teaspoon allspice. When the syrup has come to the boiling point, place the fruit in the syrup when it has come to a boil, and boil until clear and tender. Remove from the syrup with a strainer or silver fork and place in jars. Boil the syrup a few minutes longer, and pour over the pickles. Seal up.

DIFFERENT WAYS OF SERVING OYSTERS.

OYSTER POTPIE.

Put one pint oysters, with cup of water, into saucepan. Put on stove and heat slowly, adding one tablespoon of butter, one tablespoon of lemon juice, salt, and cayenne. Thicken with a little flour and allow to cook six minutes, stirring gently. Have ready light biscuit dough, cut into small squares, drop them in and boil until they are cooked through. If preferred, this dish may be baked in the oven, with a top crust.

OYSTER PIE.

Take one pint oysters. Line a baking dish with paste and put in the oysters, together with a small lump of butter and a teaspoonful of finely chopped bacon. Season with salt and pepper, put on a top crust, and bake three fourths of an hour.

YANKEE OYSTER PIE.

Put one pint oysters, with their liquor, into a deep baking dish; add one-half tablespoonfuls but, stir, and heat enough to melt butter. Stir in one tablespoonful corn-starch dissolved in one half cup of cold water, salt and pepper to season, and a dash of cayenne, also a teaspoonful of lemon juice. Have ready a rather rich biscuit dough. Put in half inch thick slices of oysters, and lay on the top of oysters. Bake until crust is done and lightly browned.

OYSTER AND CHICKEN PIE.

Parboil a chicken, cut up into small pieces, and place in a deep baking dish. Over this place one pint oysters. Add two hard boiled eggs cut into small pieces, a tablespoonful of butter, some celery chopped fine, salt, and cayenne. Moisten with flour and a gill of milk, put a puff paste on top, and bake about 40 minutes in a moderate oven.

OYSTER DUMPLINGS.

Take a pint of oysters and put over them some lemon juice, salt and pepper, then put the dish aside in some cool place while you make the pastry. Roll nice puff paste very thin and cut in squares, with a pastry wheel, at least four inches square. Brush them over with a beaten egg (both yolk and white). Place upon each square three or four oysters and put a small piece of butter over them. Bring the four corners of the paste together and fasten with wooden tooth-picks. Bake brown in a biscuit pan. Remove picks before serving.

OYSTER SHORT CAKE.

Make a good shortcake dough, using two cupfuls sifted flour, two heaping teaspoons baking powder, one half teaspoon salt, two tablespoons butter, one well-beaten egg, and one half cup milk. Spread on greased biscuit tin and bake in hot oven. Split and spread with butter. For the filling: Scald one quart oysters in their liquor, strain broth and return one cupful of it to saucepan. Mix together with two tablespoons flour and one tablespoonful butter, stir into boiling liquor, and season to taste with salt, pepper, and celery salt. Let this just come to boiling point, then add three table-spoonfuls cream and the oysters. Stir

a moment until well heated, then fill into shortcake and serve at once.

OYSTER PATES.

Take one quart, oysters and chop fine. Make one half pint rich drawn butter seasoned with salt and cayenne. Stir in the oysters and allow to boil five minutes. Pour into pastry shapes baked in pate pans, put in the oven and cook two minutes. Serve immediately.

HOW TO KEEP WELL.

By Chas. G. Percival, M. D.

(Enquiries on health subjects may be directed to Dr. Percival, of this paper, and will be answered in these columns. He will not give medical advice.)

GRAPE JUICE AS A BEVERAGE.

It is a deplorable fact that the average individual always believes that the more expensive an article the more valuable it becomes. In the matter of food and drink the opposite condition really prevails in many instances; pure water is unquestionably the best drink under nearly all circumstances. Next to the water, however, in value for drinking purposes are the various unfermented fruit juices. These could be supplied very cheaply, but usually they are extremely difficult to secure. Take cider, for instance, about the easiest and cheapest fruit juice to manufacture, and one will ordinarily have to go to considerable trouble in order to secure this healthful drink and if you dare to ask for it where expensive drinks are served, the tone and manner of those in charge will quickly indicate that they consider it a "cheap" drink, and do not keep it. It is a cheap drink, but that does not prevent it being the best. Unfermented apple juice is one of the most beneficial drinks. In many cases it has been known to remedy very serious ailments. It is almost a certain means of arousing a torpid liver to activity, and if one's stomach does not furnish a sufficient supply of acids to properly digest food, it is of special advantage. It is well, however, to remember that what is good for older people on the market at the present time is usually a mixture of water and acids. Those drinks are of course deleterious in their influence. Be sure that you secure good cider. It is a drink that can be specially recommended. Grape Juice is also especially valuable, and is really as much of a food as a drink when pure and properly bottled to prevent fermentation. The nourishing qualities it contains are almost equal to milk. It is especially valuable to weak stomachs and for invalids, but anyone can be benefited by using grape juice when a fruit juice of some kind is necessary. If would be well to note, however, that one cannot drink grape juice as freely as water, even though our friend Wm. J. Bryan did much to bring it before the public.

FOOD VALUE OF VEGETABLES.

Tomatoes contain iron and assist to rouse torpid liver. Lettuce has a soothing, quieting effect upon the nerves and is a remedy for insomnia. Celery is an acknowledged nerve tonic. Onions are also a tonic for the nerves. Potatoes should be eschewed by those who "have a horror for starchy food." Spinach has medicinal properties equal to the most indigo of all blue pills ever made. Parsnips, it is contended by scientists, possess almost the virtues claimed for sarsaparilla. Asparagus is efficacious in kidney ailments. Cucumbers contain an acid that is helpful in some cases of dyspepsia, but beware of them if not fresh. Cabbage in Holland is regarded as something of a blood purifier. Parsley will assist good digestion like cheese and nuts. Pumpkins are an ingredient in a certain patent medicine that is guaranteed to cure a variety of ailments that flesh is heir to, but the world is increasing in inhabitants who do not believe all they hear. Rhubarb, celery, lemons, sour oranges and all other tart fruits are especially beneficial to those suffering from rheumatic troubles. Onions, celery and turmeric relieve nervous disorders, onions being accounted the best nerve known. Digestion is promoted by the use of onions, tomatoes, olives, garlic and peanuts. Elderberries are considered beneficial to those suffering from dropsy. Spinach and onions relieve gravel. Carrots are good for asthmatic patients. Turnips, onions and salt relieve scurvy. And there is scarcely anything better than lemons to break a cold, to relieve feverish thirst, biliousness, lax fevers, liver troubles and rheumatism.

FOR THE NURSERY TABLE.

Blackberry mull would be a surprise for the nursery supper table. Stew and mash a quart of berries with a little water. Stir into this a small cup of farina and a pinch of salt. Cook for an hour in a double boiler and put into wet moulds to harden. Turn out into individual dishes and serve with a little thin cream. Another delightful dish that can be prepared in the morning and eaten at night is blackberry and apple fool. To make it take one pint each of the berries and nice juicy apples. Peel, core, and slice the latter, then put them with the berries into a saucepan with a quarter cup of water and one cup of sugar. Cook gently until the fruit is tender, then rub through a sieve, and stir into the fruit pulp one pint of thick sweetened custard. Pour into a glass dish, the one it will be served in. When ready to serve, whip cream to a stiff froth, sweeten and flavor. Heap in mounds over the fool. Serve very cold.

Raspberries cream is the queen of dairy desserts. Soak half a box of gelatin in cold water to cover for half an hour. Stand over boiling water until dissolved. Add half a cup of sugar and one pint of strained raspberry juice. Stir until thickened over cracked ice, then add one pint of whipped cream and mix thoroughly. Pour into a mold and set away to harden.

THE MARKETS

TORONTO, SEPT. 20.

TORONTO.

Hogs Off Cars \$10.00
Cattle 7.85
Lamb 8.75
Barley

TORONTO.

Butter 27 1/2
Eggs 28c
Cheese (large) 14 1/2c

MONTREAL.

Cattle Off Cars \$7.90
Hogs Off Cars \$7.90
Cattle 8.25
Lamb 7.75

MONTREAL.

Butter 29c
Eggs 30c
Cheese (large) 15c

BUFFALO.

Hogs Fed and Watered \$8.50
Cattle 9.35
Lamb 9.10

NEW YORK.

Butter 27c
Eggs 35c
Cheese (large) 14 1/2c

Cheese Market.

Top price at Local Boards.
This week 14 13-16
Last week 13 1/2
Two weeks ago 13 1/2
Same week 1914 15 13-16
1913 13 1/2
1912 13 5-16
1911 15

Butter Market.

Farmers' Creamery Separator. Pints.
This week 25 27 1/2
Last week 25 27
Two weeks ago 25 26
Same week 1914 26 27 1/2
1913 24 25
1912 25 26
1911 24 25

Egg Market.

New-Laid
This week 28
Last week 25
Two weeks ago 25
Same week 1914 23
1913 28
1912 26
1911 23

Grain Market.

Fall
This week 96 58
Last week 1.05 58
Two weeks ago 1.25 60
Same week 1914 1.25 60
1913 1.00 45
1912 88 50
1911 88 50

Cattle Market.

Top Cattle
This week \$7.85
Last week 8.00
Two weeks ago 8.65
Same week 1914 9.10
1913 7.90
1912 7.00
1911 6.50

Sheep Market.

Sheep. Lamb.
This week \$6.50 87.75
Last week 6.75 88.75
Two weeks ago 6.50 9.25
Same week 1914 6.50 8.25
1913 4.75 6.50
1912 4.50 6.75
1911 4.25 6.75

Hog Market.

Top Price Off Cars
This week \$10.00
Last week 9.00
Two weeks ago 9.65
Same week 1914 9.75
1913 10.00
1912 10.50
1911 7.00

POULTRY

AN ECONOMICAL WAY OF CARING FOR CHICKENS.

Regarding the chicken coop, my experience has taught me that a very warm and expensive coop is not necessary for utility. Single boards well battened on the outside and tar paper on the inside is sufficient, a dry ground floor, and instead of a tight ceiling merely strips or poles, and a layer of straw about a foot thick on top. On ordinary days open the door, or windows, but so as to avoid drafts. It is a mistake to think we must make summer conditions in our coops to have hens lay. Hens will lay if kept in an open shed, if other conditions are correct. Of course, if kept very cold it takes more feed. Don't crowd them, and keep no more than about 50 in a flock. Give them a mixture of bran and middlings in the form of a stiff dough in the morning. Give them plenty of litter to scratch in, and keep them busy by making them work for every kernel during the day, such as wheat, buckwheat, millet or anything that they like, and that does not fill them up, either on the cob or scattered in deep litter covered in short pieces. If L. W. will follow my instructions as briefly stated, he will find eggs within eight or ten days. I tried meat scraps and found them all right, but if the meat scraps were absolutely necessary to make hens lay, and everybody who kept chickens wanted to use them, I fear we would be up against it. I do not use them, and yet my hens lay. Crushed oyster shells should be supplied. Another

mistake is the idea that a fat hen won't lay. My experience is that a hen in poor condition will not lay. Plenty of feed, exercise, light and fresh air keeps them in a healthy condition.—L. V. Soldan, Michigan Farmer.

EVERY POULTRY KEEPER SHOULD STRIVE FOR AN INCREASE

The profit possible per fowl is mainly dependent upon the caretaker. It is up to him to care for the fowls in his charge so as to reap best results. He must apply his intelligence to the study of details that are essential in egg production. The hen is a machine nicely built and properly adjusted and the caretaker must become familiar with this egg machine in order to secure the greatest profit.

The variety kept has very little to do with the possible profits. A flock of Cochins may be made to yield greater returns than a like number of Leghorns per capita. True it is that some varieties are better egg producers than others, but it is also true that some varieties are better meat producers than others, and bring a very handsome price after they are through their usefulness as layers. No particular breed seems to hold the monopoly. What one man fails with another makes good work, and vice versa. It's the caretaker, together. Some men could take the best strains in the world and make a miserable failure with them; some farm women have been known to equal world's records with scrubs. So we find that there is no variety without some redeeming feature that can be so managed as to bring returns. But believe in blood in all things, particularly in poultry. It tells the story in the long run.

There are opportunities for profit in all branches of poultry keeping—eggs, meat and fancy work, but the latter profit secured in any one of these undertakings may be doubled, or tripled by the skill and intelligence of the caretaker.

The ordinary profit of \$1 per hen seems to satisfy many poultry keepers. This is wrong for no one should be satisfied with any line of work, but constantly striving for better and higher results and larger profits, which naturally follow. Two or three dollars per fowl is a possible profit, and it being attained on many farms.

But the secret lies in the human factor. All nature of water, and fully the rules and principles that govern poultry culture. Let us strive to increase the profit in our flocks, and thus each year set up a new standard for the succeeding year. By thought, perseverance and persistence great things may be accomplished with the poultry.—Michigan Farmer.

THE FARM

ONION HARVEST.

Onions are ready to harvest when the majority of the tops have fallen and the ends have started to dry. Owing to the excessive amount of moisture which has fallen this summer the onions are liable to continue growing later this year than usual. Too late growth is undesirable and if the tops do not begin to go down naturally late in August or early in September they should be crushed down by rolling a barrel or light roller over the field with the rows. This will check growth and cause the onions to ripen.

When the area planted to onions is large every facility must be had for handling the crop, as it is desirable to get the bulbs under cover as soon as possible after they have reached the harvesting stage. If the weather remains unsettled only a few of the onions should be pulled at a time, preventing exposing the pulled bulbs to rain. In harvesting the work of gathering is hastened by running a wheel hoe with the scraper teeth inverted beneath the bulbs to loosen them. This will admit of the onions being gathered with the tops intact and without injuring the skin.

In harvesting the crop six or eight rows should be pulled at a time and the onions thrown into a narrow window. If the weather is warm and bright, white bulbs may be left for two or three days if the bulbs are colored. During uncertain weather or where space is available the bulbs should be dried under cover where they can have the needed shade. When cover drying is practiced the crop may be placed in baskets as soon as pulled and transported to the barn floor or other suitable place to be spread out thinly to dry. The drying causes the tops and bulbs to lose some of the moisture and the dirt to dry, insuring clean onions for storing.

Whenever possible the curing of the bulbs under cover should be practised, for such onions generally bring the best price in the market. This also prevents the rain from splattering mud over the onions and spoiling their bright appearance. After the tops have dried either in the field or under cover, topping is in order. The tops should be cut off half an inch above the apex of the bulb, either with a pair of stout shears or a sharp knife. In this work be careful to make the cut smooth and not tear or otherwise mutilate the skin. While onions appear hard and solid, they are easily bruised and must be very carefully handled or the appearance and keeping qualities will be impaired.

When the tops dry naturally they can be removed before the bulbs are gathered, but this is impossible when the tops remain in a green condition until late in the season. This year, however, the tops are not likely to go down of their own accord, and topping before harvesting will be impossible in most cases. Whether the onions are to be sold immediately or stored they should be graded at harvest time. After the tops have been removed pass the bulbs over a slat-bottomed table. The slats in the bottom should be wide enough to allow the little onions to fall through and the large bulbs to pass along into the boxes or bags at the end of the sorter. Grading onions is important. It is

AMONG THE HORSES

Trampfast, 2.12 1/4, is one of the best of the younger sires.

Branham 3Baughman, 2.04 1/4, has been turned over to Frank Fox.

Worthy Prince is beginning to loom up as the best in sight for the 1916 campaign.

The Eel, 2.02 1/4, has a place in the list of 2.10 sires by virtue of the 2.09 1/4 of Eel Direct.

More than 100 trotters have won heats in 2.15 or faster over the half mile tracks this year. Arkola and Bob Mac were the "class" of the races here on the opening day of the fall fair.

Mayor Todd and Helen R. have it in them to go miles in 2.15 or a shade faster if forced to do so.

Grand Rapids with its 2.06 1/4 is pretty sure to have the honor of the fastest meeting of the year.

The five heat race won by Don Denmore at Des Moines, Ia., averaged 2.07 1/4, the record for a half mile track.

George Gano, 1.02, who recently reduced his record under saddle to 2.10 1/4, is expected to be even better before the season is over.

Lucky Baldwin won the 2.15 trot at St. Stephen the other day, in three straight, his best time being 2.19 1/4 made in the second heat.

Margaret Druen, 2.04 1/2, does not get a very easy week, but the star of the Cox stable gets all there is to be had when she turns out for the word.

Spriegan, 2.08 1/4, winner of the \$20,000 trot at San Francisco in June, topped a summary in Hamline, Minn. the other day, stepping two heats in 2.08 1/4.

The veteran, Afton L., 2.13 1/4, is still winning races, his owner, Dr. Fraser, of New Glasgow, N. S., driving him to victory in a race at Pictou the other day.

The two Canadian pacers, Billy Brino, 2.08 1/4, and Eel Direct, 2.09 1/4, locked horns the other day at Toledo Ohio, the first-named winning after a four heat scrap.

A monument will mark the grave of Nancy Hanks, which is in the plot at the Madden Farm, where Major Delmar, Hamburg Belle and other noted turf performers are buried.

Irving Pottle, whose stable won so many races down in Maine, is not a professional trainer in the sense that he gets his livelihood handling horses. He is one of Portland's successful business men and gives about five months to training just for the love of racing.

Arkola, the handsome bay stallion, which got away with the 2.40 trot stake so handsomely on the opening day of the big fair here, has been sold to A. S. Etter, of Amherst, and brought \$1,000. Arkola carries a mark of 2.18 1/2, but it is freely predicted that in fast company he can go the route in 2.15. He is by Aquit.

Napoleon Direct got away with the 2.03 pace at Syracuse last week after it had gone four heats. He took the first, second and fourth heats, the third going to Earl J. The winner crossed the mile in the second heat in 2.02. Lee Axworthy won the 2.08 pace the same day, taking two out of the three heats raced. His best time was 2.05 1/4.

William, the world's champion five year old pacing stallion, created a sensation at the Grand Circuit meeting at Syracuse last week by pacing a mile in 1.59 1/2, breaking the world's record to wagon by nearly two seconds. The former record was 2.01 1/4 held by Little Boy. William was driven by his owner C. K. G. Billings, of New York City. The track and weather conditions were ideal.

Two world's records for trotting on half mile race courses were broken in trials against time at the Kentucky State Fair at Louisville last week. The mark of 2.18 1/4 for a two year old trotting colt was lowered more than five seconds to 2.13 1/4 by Suldine, a bay colt by Worthy McKinney-Carletta. The colt was driven by H. D. Moody, of Lebanon, Ky., his owner. The other record to fall was that of 2.25 for a yearling when Moody's Verberna Ansel went the distance in 2.26.

The thirtieth renewal of the Charter Oak Stake, the feature of the Grand Circuit meeting at Hartford each year, this time for 2.08 trotters and a purse of \$5,000, one half the amount of previous years, was the tamest race in the history of this class of the trotting turf this year. Peter Scott, Murphy's bay stallion was an easy first in straight heats, having no contenders in the small field of four horses that started the race. Of twelve horses eligible, eight were scratched, among them Lee Axworthy.

A very thrifty old lady is Gipsy Mar-grove, 2.09 1/4, for not only is she out earning a living and putting away a competency for a rainy day, but two of her sons are also building up bank accounts. There was never another case like this of Gipsy and her family, and perhaps never again will be. At five years of age she took a record of 2.11 1/2 over a half mile track; her eldest son, Hedgewood Lad, by Hedgewood Boy 1.01, has scored in the same time over a half mile track, and her three year old offspring, Gypwood, took a record recently of 2.08 1/4 in his winning race at Davenport. She herself has taken a new mark this year of 2.09 1/4.

THE TURF

FEEDING AN ORPHAN FOAL.

Occasionally one has the misfortune to lose a mare that has a young foal and has to bring the foal up by hands on cow's milk. It should be remembered in a case of this kind that mare's milk is normally sweeter than cow's milk, but as only about half the amount of fat and other solids that is found in the average cow's milk, consequently it is usual to add sugar to diluted cow's milk for feeding orphan foals. A method of feeding is suggested by J. H. S. Johnson, of Breeders' Gazette, which is about as follows: Use an old teapot for feeding, with the thumb of an old kid glove, having a few holes punched in it, fastened over the spout. For a very young foal, feed not more than a cupful of milk five times a day. A desertspoonful of sugar to a pint of milk is about the right proportion. Add two or three table-spoonfuls of lime water added to this ration will correct acidity in the stomach. The milk should be perfectly sweet, the utensil should be kept clean, and the milk should be fed at normal body temperature. It should be obtained from a somewhat high position, so that the foal does not get high in butter fat. The milk may be diluted with warm water or skim milk. After it is two months old, the foal will do very well on skim milk alone, to which may be added a table-spoonful of linseed meal. The foal should have comfortable quarters, pasture and fresh water. As soon as it is willing to eat, it should have a grain mixture put in front of it, a little at a time, consisting of possibly one part of wheat bran to one part crushed oats, corn chop or crushed barley. A little alfalfa hay will also be of benefit, especially if the colt does not have much pasture.