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## HOUSEHOLD

### PICKELED CABBAGE

Chop cabbage fine, take en-  
ough for 1-2 gallon can, put in  
tablespoonful of salt, let stand  
over night, drain and add two  
tablespoonfuls of mustard seed,  
one pod of red pepper and horse-  
radish. Mix well, then put in  
can, press tightly; then pour over  
cabbage enough vinegar to  
cover, seal in glass self-sealers.

### CHOW-CHOW

Take six cucumbers just be-  
fore they ripen, peel and cut in  
strips and remove the seeds, four  
white onions, six good-sized  
heads of cabbage, chop all fine;  
let them stand in salt water over  
night. Then pour off the water  
and add vinegar and spices to  
suit taste.

### TOMATO PICKLES.

Slide thin 1 gallon green to-  
atoes, salt and let stand over  
night; next morning drain, chop  
1 gallon cabbage, grate one quart  
horseradish. Put tomatoes on in  
vinegar, boil until tender, pour  
over cabbage, let stand till cool,  
and drain. Mix horseradish, cel-  
ery, mustard seed and mixed  
spices: then boil vinegar and su-  
gar and pour over them.

### PICCALILLI

One peck green tomatoes, one  
dozen onions, six red peppers,  
one-half ounce ginger, one-quar-  
ter of an ounce of mace, one  
tablespoonful of black pepper,  
one box of mustard, 5 cents'  
worth of celery seed, one pound  
of brown sugar, slice onions,  
tomatoes, and peppers, put in a  
jar with salt, mix well, let stand  
24 hours; drain off and boil in  
vinegar (after adding the spices)  
until clear.

### MIXED PICKLES.

One-fourth peck green toma-  
atoes, twelve large pickles, three  
dozen small pickles, eight large  
onions, two heads cauliflower,  
one pint small green beans, one  
pint salt. Place in jar, let stand  
over night, rinse in cold water.  
Take equal parts vinegar and  
water, put in the ingredients,  
boil until tender (about ten min-  
utes), drain, put three quarts  
vinegar, one pound brown sugar,  
one-half pound mustard seed,  
5 cents' worth turmeric, one-  
fourth pound ground mustard,  
four tablespoonfuls black pepper,  
one ounce celery seed. Let  
come to a boil; put in jar and  
seal.

### TOMATO SWEET PICKLES.

Slice tomatoes, salt, and let  
stand over night; then drain well  
and place in a porcelain kettle  
and cover with vinegar; let come  
to boil, then lift out the slices  
with a fork and place in cans  
previously heated. Have a  
syrup ready. Two pints sugar,  
one of vinegar, with spices to  
taste; let boil till thick and pour  
over tomatoes, then seal.

### RIPE TOMATO PICKLES.

For seven pounds of tomatoes  
make a syrup of one quart of  
vinegar and four pounds of sugar

Scald, skin and drain the toma-  
atoes. Boil them in the syrup,  
adding a little stick cinnamon.  
Must boil a long time, or until  
quite thick, or they will not keep  
unless in airtight cans.

## Poultry Feed

### Experimental Farms Note

The question of feed for poultry  
is becoming serious. Corn is  
practically off the market, oats  
high in price, barley and buck-  
wheat very scarce as well as high.  
Wheat, the most popular poultry  
feed in Canada at any price, should  
not, under present conditions, be  
used for poultry if it is fit for mill-  
ing purposes, for the prospects are  
that this year's crop will leave the  
world's supply of wheat still short  
and it will be necessary to save all  
suitable wheat for human consump-  
tion. Poultrymen will therefore  
have to look for a substitute.



Before looking for other grain  
feeds, it might be advisable to sug-  
gest that more mash feeds be used  
in the ration. During the summer  
both the chicks and the layers  
could be fed a larger proportion of  
dry or moist mash and less grain  
than is usually advised. Mill feeds  
such as shorts and bran are easier  
to get and cheaper than the grain  
feeds, and when the birds are on  
range could be eaten in larger pro-  
portions.

For the grain part of the ration  
it might be necessary to use oats,  
barley, buckwheat etc. When  
these are procurable at reasonable  
prices. In many places these can-  
not be obtained; here the screen-  
ings from flour mills and elevators  
should be used.

There are considerable buck-  
wheat screenings procurable at a  
reasonable price at the prairie and  
Port Arthur elevators, which make  
good feed. At the middle eastern  
flour mills there are quantities of  
screenings taken from milling  
wheat that would form almost an  
ideal grain mixture and could be  
purchased at about the price of  
shorts. In fact, most of this class  
of feed is ground and mixed with  
the mill feeds and as a consequence  
is lost as a grain feed for poultry.

Such feeds make very suitable  
rations especially for growing  
chicks or for the summer feeding  
of laying stock and they are much  
more economical than wheat. In  
an experiment conducted at the  
Cap Rouge Experimental Station  
screenings at two-thirds the cost  
of good wheat produced eggs at  
less cost than did the wheat. Some  
of this feed may be fed whole and  
some ground for a mash.

Samples of feeds and prices in  
car lots have been submitted  
which, even with a reasonable  
commission could be retailed at a  
comparatively low price. Some

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of these samples are—Buckwheat  
screenings, \$25.00 per ton at  
Saskatoon, this is a cracked feed,  
96 per cent wild buckwheat and  
cracked wheat, 4 per cent weed  
seeds of various kinds. It is a  
good rearing feed and may be fed  
whole or ground. Another sample,  
was quoted at \$1.90 per cwt. f. o.  
b. Toronto; a sample of small wheat  
with a few oats and a trace of  
wild buckwheat, price \$2.00 per  
cwt.; two samples somewhat better  
at \$2.10, a good sample of burnt  
wheat at \$2.50 and a better sam-  
ple at \$2.90.

These are all satisfactory feeds  
and the prices quoted show that  
compared with wheat they are  
cheaper. They could be used as  
whole grain or as a mash feed.  
In some of them weed seeds will  
be found, and care must be taken  
to feed so these will not spread.  
Local flour mills in Ontario and  
Quebec submitted all the samples  
but the wild buckwheat screenings.  
No doubt, feed of this nature could  
be secured at any mill making

flour, and if poultrymen would ask  
for it, more of it would be avail-  
able.

For British Columbia and the  
Maritime Provinces, the buckwheat  
screenings seem the best available  
and a little co-operation might be  
the means of securing this feed in  
car lots.

Poultry that has been eating  
good wheat and corn may not at  
first take to the screenings but  
with a little time and patience they  
will eat it readily. A car load of  
it was received at the Experimen-  
tal Farm, Ottawa, at a cost of  
\$35.00 a ton. It has proven very  
satisfactory for growing chicks and  
for summer feeding of hens. It  
may not be ideal for litter feeding  
in the winter but for fattening and  
mashed feeds is most satisfactory.

### A Long Way to Tipperary

(Albany Journal.)

Three years ago the Germans were  
going to take Paris in three weeks.  
And now the German government is  
going to try to negotiate the seventh  
war loan.

## FOR SALE

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