

AGRICULTURE

When to Apply Fertilizer and Lime

FALL APPLICATION OF FERTILIZER GIVES BETTER RESULTS

Fertilizing pastures is becoming a common practice particularly in the Maritime Provinces. Recent pasture investigations at the Dominion Experimental Station, Fredericton, N. B., indicate that fertilizer applied in the early fall will, in the main, give better results than spring applications, although applications made during the last week of April have, in some instances, proved equally as good as in the early fall. Everything considered, early fall applications would seem to be the most desirable, if the fertilizer is available, states C. F. Bailey, Superintendent at Fredericton.

Twenty years' experience in pasture fertilization at the Fredericton Station has shown that it is much more difficult to have favorable conditions for applying fertilizer in the early spring. In cases where farmers have failed to make fall applications, an extra effort should be made to apply fertilizer to pastures as early in the spring as possible; otherwise, the later the fertilizer is applied, the less satisfactory are the results secured.

Investigations conducted at Fredericton indicate that the general use of lime for improving pastures is not to be recommended. The benefits from the use of lime are not likely to be apparent unless the soil is quite acid in character. A soil test may be secured by applying to the local Agricultural Representative. Whenever high soil acidity is indicated, a light application of approximately 800 pounds lime per acre should prove beneficial. Additional applications may be made from time to time, if and when thought necessary.

Where lime is being applied to pastures in the fall, more satisfactory results will be secured if the fertilizer is applied the following spring. It would seem advisable when using lime to apply it in the early fall and work it into the soil as well as possible by using a chain or spike-tooth harrow.

View Shared

"It is not good for a man to keep too much to himself," states a psychologist. The income-tax authorities are said to share this view.



AHHH...The Old Home Town Paper Looks Good!

Many of us have a son, a brother, a husband or a friend overseas at one of the army, navy or air force camps throughout the country. Chances are that he's lonesome for some news about the "goin' on" back home and there isn't a better way to let him in on them than by sending him a weekly copy of the Carleton Sentinel.

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Transplanting Should Be Done 'At a Certain Stage of Growth'

It has been said "There is a time to sow and a time to reap". There is also a time to transplant. Unless plants are transplanted at a certain stage of their growth the results are often the difference between success and failure.

The seed should be sown thinly so that the plants do not become too weak through crowding, whether sown under glass or in the open ground. When the seedlings show the second leaf they may be transplanted. It is better to err on the side of transplanting them a little small than to transplant them when over-large.

The compost for transplanting should be enriched with plenty of well-rotted manure. Manure from an old hothed is ideal for this purpose. Very little or no commercial fertilizer should be used, as the tiny roots will generally be injured, resulting in a set-back and sometimes in the death of the plants.

An old table knife is good for digging the plants out with. Use care so as not to break off too many roots, and expose the roots as little as possible during the transplanting.

Make the soil firm, as the roots

prefer this to loose soil. While the forefinger is often used for making the hole in which to set the plants, a dibble is much better. This should not have too sharp a point. Make the hole large enough for the plant; never at any time make the plant "fit the hole". Press the soil firm at the roots, being very careful not to bruise the stem of the plant. If you are inexperienced at transplanting, try to pull a few plants out by a leaf. If the leaf breaks, the plant is well transplanted; if the plant comes out easily, it is not well transplanted says James Gallagher, Head Gardener, Dominion Experimental Station, Kentville, N. S.

Water immediately after transplanting. Be sure to take the chill off the water, as very cold water applied at this stage is liable to check the growth, especially if the weather is dull and the temperature low. Too much water at this stage is also

Boosters Of Meal Time Morale Provided Variety In War Menus

Family appetites are apt to grow flincky as winter drags its weary way towards spring.

At this time of year, when variety in foods is at its lowest ebb, meals can easily become monotonous. There isn't a better time to introduce new recipes to the family than right now. A different dessert can do wonders for meal time morale; how about trying one of these for tomorrow's dinner? They are "war fare" but can hold their own with any of the old, peace time favourites. The recipes have been tested and tried in the kitchens of the Consumer Section of the Dominion Department of Agriculture.

Barley Pudding
1-3 cup barley (uncooked)
4 cups boiling water
1-3 teaspoon salt
2 eggs, separated
1 1-2 cups milk
1-4 cup sugar
1-2 teaspoon vanilla

Cook barley in rapidly boiling, salted water for 40 minutes or until tender and practically all the water has been absorbed. Mix beaten egg yolks, sugar and milk and add to the barley. Blend well. Cook, stirring constantly, in a double boiler until mixture coats a spoon—8-10 minutes. Remove from heat, add vanilla and fold in the stiffly beaten egg whites. Pour into serving dish and serve hot or cold. Serves 6.

Apple Dessert
6 small or medium sized apples
1 1-2 cups sauce (see below)
apple or other jelly
3 egg whites
2 tablespoons sugar

Core apples and prick skins. Bake in a casserole in a moderate oven, 350 degrees F, until tender. Pour sauce over and around apples. Top each apple with meringue made from the stiffly beaten egg whites and sugar. Garnish each apple with a spoonful of jelly and bake in a moderate oven, 350 degrees F, until meringue is delicately browned. Served hot or cold. Serves 6.

Sauce
2 tablespoons sugar
2 egg yolks
1 1-2 cups milk

1-2 teaspoon vanilla pinch salt
Mix sugar, salt and 1 cup milk. Heat in double boiler. Lightly beat egg yolks with remaining milk. Add slowly to hot milk stirring constantly. Cook about 8-10 minutes or until the mixture coats a spoon. Remove from heat, add flavoring and use as directed above.

Special Farina Pudding
2 tablespoons farina
1 quart milk
3 tablespoons sugar
2 teaspoons cinnamon
1-2 cup raisins, or chopped figs
1 tablespoon cornstarch
1-4 teaspoon salt

Mix farina, cornstarch, sugar and milk. Cook in a double boiler until thickened, 10 minutes or longer. Add cinnamon, salt and raisins (or figs). Turn into a casserole and bake 1 hour at 350 degrees F. Stir thoroughly two or three times during baking. Serve hot or cold with spiced milk or a light sauce. When hot, this is a moist pudding. Serves 6-7.

Caramel Pudding
1-2 cup brown sugar
1-3 cup boiling water
2 1-2 cups scalded milk
1-4 teaspoon salt
3-4 cup cold milk
4 tablespoons cornstarch
2 eggs, separated
2 tablespoons brown sugar (additional)

3-4 teaspoons vanilla
Melt 1-2 cup brown sugar in frying pan, stirring constantly until it turns a rich caramel shade. Slowly stir in the boiling water and simmer 3 minutes. Mix cornstarch, salt and cold milk and add slowly to hot milk. Stir until thick. Mix in caramel and cook in a double boiler 30 minutes. Add well beaten egg yolks mixed with 2 tablespoons brown sugar and cook 3 minutes longer. Remove from heat and add vanilla. Cool slightly and fold in the stiffly beaten whites. Pour into a mould. Chill and serve with top milk. Serves 6.

*The whole eggs may be beaten and added where it is directed to add the yolks. Adding the beaten whites separately gives a lighter pudding.

Make Plans Now For Seed Growing

LABOUR SHORTAGE MAKES IT DIFFICULT FOR SEED GROWERS

Seed growers, like all other farmers, may find it difficult to get along this year, not only because there will be less farm help but also because much of the labour available will be inexperienced.

In spite of labour difficulties, however, production must be carried on, and this means careful planning and more effective use of land and labour, urges the Canadian Seed Growers' Association.

In planning for the future there are several things which must be considered and acted upon:

Give some thought to the planning of the crop rotation so that the land used for seed production is included as a part of the farm program. There are too many seed growers who leave to chance the choice of the land for seed production.

Arrange the fields so that there will be the least possible chance of the hired man, or someone else, mixing the crops at seeding or harvesting time.

Decide upon the land available and choose the varieties which the land can accommodate without crowding. Two or three varieties in one field is wasteful of both land and labour. In addition, there is always some doubt about the seed from such a field being as represented.

Avoid planting around with varieties which are only in the experimental stage.

Some seed growers, to operate satisfactorily, must reduce the number of varieties they are using otherwise serious difficulties are ahead of them.

Dangerous, as there are so few roots that over-watered soil gets soured (or sodden) and not conducive to good growth.

Always water on a rising temperature, say before mid-day. This will give the plants a chance to go into the night temperature dry, and the

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CANADA NEEDS FATS & BONES FOR HIGH EXPLOSIVES

HERE IS A DAY TO DAY WAR JOB FOR YOU!

SAVE ALL YOUR WASTE FATS AND BONES

1 You can take your fat drippings, scrap fat and bones to your meat dealer. He will pay you the established price for the dripping and the scrap fat. If you wish, you can turn this money over to your local Voluntary Salvage Committee or Registered Local War Charity, or—

2 You can donate your fat dripping, scrap fat and bones to your local Voluntary Salvage Committee if they collect them in your community, or—

3 You can continue to place out your Fat and Bones for collection by your Street Cleaning Department where such a system is in effect.

Department of National War Services NATIONAL SALVAGE DIVISION

Must Cut Bacon Consumption If Little Pigs To Britain Go

If Canada is to reach the goal of its 1943 quota of bacon for the British ministry of food, more hogs will have to be diverted from the home market and turned into the proper channels for export trade. To place further restrictions on the slaughter of hogs for the home market, the Canadian bacon board, with the concurrence of the Wartime Prices and Trade Board recently issued a new order.

The order does not apply to farmers who slaughter hogs for use in their own households. Many operators

have been operating under license from the bacon board. They have been, and still are, restricted to killing only 50 per cent of their average weekly kill in 1940, for the home market.

Many of those who slaughtered hogs for sale during the past were not licensed by the bacon board, but received a slaughtering permit from the Wartime Prices board. Those who have been slaughtering only under the permit issued by the Wartime Prices board, will now be

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Use Certified Seed Get Best Potatoes

POOR SEED IS AWASTE OF TIME, LABOR AND FERTILIZER

Nobody can afford to waste time, labour, fertilizer and spray chemicals on mediocre seed these days. Good crops never result from hope and optimism; Nature does not work that way. With potatoes more than with any other crop it is necessary to be critical about the seed, for potatoes are subject to more diseases and breakdowns resulting in low yields than other farm crops, and yet with good seed and cultural practices few crops will give better returns or satisfaction than a fine stand of healthy potatoes, says John Tucker, Manager, Seed Potato Section, Special Products Board.

Critically examine the potatoes set aside for planting and frankly decide if they are representative of the crop desired. Like produces like and poor quality, mishapen, disease-ridden, mean looking seed can be expected to result in just that sort of a crop. Unfortunately, even potatoes of good appearance are not always desirable as seeds for some may have been produced on plants affected with virus diseases such as leaf roll and mosaic, which result in low yields. It is not good practice to save seed from any field which produced a poor crop.

If there is any doubt about the quality of the potatoes held for seed purposes, better sell them for table use and get certified seed, it is more profitable in the long run. See that the official tag with the word "Certified Seed" is on every bag, otherwise it may be table stock, possibly from fields rejected as unsuitable for seed. Never plant culls; from any source, profits are not made that way. The place for culls is in

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