Great Saving of Farm Labor Effected By Really Practical Modern Methods

Valuable Hints for the Business Farmer Who Desires to Conserve the Labor

With a 28-inch horse-drawn plow, one man accomplishes from 70 to 80 per cent more than with a single-bottom plow. One man with a 28-inch plow drawn by a tractor covers from 30 to 35 per cent more ground in a day than does a man using six horses on a horse-drawn plow of the same size. A three-bottom plow drawn by a suitable tractor enables one man to accomplish from 60 to 70 per cent more than does the two-bottom blow drawn by six horses.

These facts were brought out by about 600 replies to any inquiry addressed to farmers in central Illinois by the Office of Farm Management, United States Department of Agriculture. Under conditions where the use of a two-row corn cultivator is practicable, this machine enables one man to cover nearly twice as much ground per day as with a one-row cultivator. In the section represented by replies received by the department, three horses are most commonly used on the two-row cultivator and the addition of a fourth horse apparently increases but little the amount of ground covered per day.

Such of these farmers as use corn binders have found the use of this machine increases the efficiency of man labor 50 per cent on the average, over that achieved when cutting and shocking by hand. Eighty bushels, the report shows, is an average day's work for one man when husking corn from the standing stalk by hand.

With respect to the value of a hayloader, they learned that the use of this implement reduces about 25 per cent the time required to put on a load of hay, while the amount of labor required for unloading into the mow is only a little more than half as great where a hayfork is used as when the work is done by hand.

France Will Take No More Chances

Bars Possible Enemies From Getting Foothold

By the provisions of a bill introduced in the French parliament by the government foreigners are absolutely barred from the hotel and restaurant business in France. The fact that many foreign hotels and restaurant owners were enemy agents during the war led to this step.

The bill also forbids participation by aliens in the customs transit or commission agency trade, information bureaus, employment agencies, munition factories, chemical works affecting national defense and the quarrying industries.

With Reservations

Jeanette always expects something when her father comes home. One day just as he entered she said: "What have you got today, daddy?" He gave her a package of gum and said: "That is for you and brother." She gratefully nodded her head and said: "Oh, thank you. "I'll divide with brother, but I'll be the guard keeper."

Mutton 's the meat with the most nourishment.

Water Glass is Best Egg Preservative

Egg production is not uniform. It never will be uniform, unless perchance the seasons undergo a miracle and winter weather is eliminated, and unless the nature of the fowl is radically altered. Half of the yearly supply of eggs is produced in three months—from the middle of March until the middle of June. Spring is the natural period for laying. Anything that resembles a fowl lays at this time.

Spring is the season for overproduction, in that more eggs are laid than we manage to consume. During the remainder of the year production is slight; in the fall and winter months it is almost nil, except for the specialty poultry plants, where the hens are cajoled by more or less artificial means into making a fair showing Such plants, however, do not represent one tenth of the poultry industry, but impressively large collectively.

The consumption of eggs is virtually uniform through out the year. And the only thing that makes this possible is the fact that we are far sighted enough to store the surplus production against the time when there is an underproduction. The same holds true of most foodstuffs—cereals, vegetables, fruit and the like Except for the storage of food we would have a very slim diet for six months of each year.

Preserving Eggs is Simple Task

Preserving eggs is not so well known as canning and preserving fruits and vegetables. though it is just as reliable and a lot simpler. It is unfortunate, perhaps, that it has not been given more prominence, because just as much of a saving can be made by preserving eggs as was ever made by canning fruits and vegetables.

Strictly speaking, the whole idea of preserving eggs consists of precautions, because the actual task is as simple as placing pickles in a vat of brine. It is nothing more than that, anyway, only a different preserving liquid is substituted for the brine.

The precautions consists of providing clean containers for the eggs, storing these containers in a clean fairly cool place, such as a cellar, and most important of all, to see that the eggs are strictly fresh to start. No difficulty attaches to he latter requirements if the eggs are produced by the home flock.

In order to fully appreciate the need of these precautions a little should be known of the structure of an egg and its susceptibility to the deterioration. When an egg is laid it is comparatively free from any bacteria of life which might cause decomposition. But, like milk, the egg is an excellent medium for bacterial growth . It spoils quickly under certain circumstances, such as dampness and dirt.

Water Glass Solution is Best

Of the numerous experiments conducted by agricultural colleges, chemists and others with the view to determinating which method of preserving eggs give the best results, the water glass treatment stands at the top, and is to be recommended for all-around use.

Water glass, or soluable glass, technically known as sodium silicate or potassium silicate, comes in two forms —a thick, sirup-like liquid of about the consistency of molasses ,and as a powder. Both forms are sold by leading druggists, though the liquid material is probably the most popular. It is not expensive if bought direct from the manufacturers. Proberly diluted, a gallon of water glass should make sufficient solution to cover and store between 60 and 70 dozen eggs.

Dissolve one quart liquid water glass in ten parts water. If the powder is used, a slightly smaller quantity of the chemical may be employed. Only pure water should be used, and if there is any question as to its purity the water should be boiled for about 20 minutes. Allow it to cool before adding the water glass. Stir the mixture thoroughly, and when the glass is entirely dissolved the solution is ready for use. The water glass is heavier than water and will go to the bottom unless thoroughly dissolved and mixed.

Almost any sort of a container will do for packing the eggs, though large, earthenware cracks which have a glazed surface, such as buttered crocks, are preferable. Crockery, glass or wooden containers are better than metal receptacles.

How the Eggs are Packed

If the eggs are carefully placed in the vessel on end and stood close together, more eggs can be stored in a given container and less solution is required to cover them. This is not essential, however, and sometimes as in the case with most backyard and farm flocks, it will not be possible to store the eggs in such large quantities.

The eggs can be added a few at a time, as they are gathered each day, fresh from the nests. Simply place the eggs in the solution and see that they are covered by the liquid to a depth of two inches. If the solution evaporates, add more; the eggs must be covered by the water glass as long as they are in storage. A good plan is to cover the containers with lids to prevent evaporation and keep out dust. If tight fitting covers are not available, secure a layer of tough paper on top of the vessel.

Store the containers in a cool, well-ventilated, clean cellar. Examine the containers about once a month to see that the eggs are submerged. Do not attempt to keep the eggs indefinitely; no method of preservation will do this The eggs should be consumed within nine months.

Remove the eggs from the solution as they are desired. Do not keep the eggs out of preservative for any considerable time before they are to be used—a week is all right.

When preserved eggs are to be boiled, stick a needle through the shell at the large end to prevent the shell from breaking.

Do not replace the eggs in the solution once they have been removed. To do so may influence the other eggs.

Be Sure of Fresh Eggs

Strictly fresh eggs are necessary to assure success. Use infertile eggs whenever possible. Test the eggs the candling process if there is any question as to their quality.

Scrub and scald the containers to insure cleanliness. Dirty eggs or eggs which have been washed should not be preserved. Remember, one defective egg may render the entire lot unfit for food.

Do not use any preserving solution more than once. Make a fresh lot each year.

Vegetables for Home Gardens

Besides lettuce there are a number of vegetables for use as salads or cooked greens that may be grown easily by the home gardener. Corn salad, garden cress and endive are probably the best known of these additional salad plants.

Corn salad also is known as lamb's lettuce or fetticus. Sow the seed at this time, in drills about 18 inches apart, and cultivate the same as for lettuce. The leaves are used in their natural green state, or they may be blanched by covering the plants with anything that will exclude the light.

Corn salad is used as a salad in place of lettuce, or mixed with lettuce or water cress. Because the flavor of corn salad is quite mild, it is thought to be improved by serving it with some other green or pronounced flavor.

There are two forms of cress—water cress, which is grown in small streams, preferably spring-fed brooks or ditches, and upland cress, sometimes called peppergress which is grown seed down in drills. When used in salads cress imparts an agreeable pungent flavor.

Endive Takes Place of Lettuce

Endive, a relative of chicory, is not so widely grown as it should be, inasmuch as it can be made to take the place of lettuce and similar crops when those latter salad greens are out of season. Sow the seed rather thinly in drills about 18 inches apart, and when the plants are well established thin to 8 inches.

Endive makes a spreading growth before it is ready to be blanched, therefore it requires plenty of room. Water and cultivate thoroughly to stimulate leaf development. If the rows are ridged so that the lower leaves are kept clear of the soil there is less likelihood of decay during periods of wet weather.

The bitter, disagreeable taste sometimes present in endive is usually the result of poor blanching. When the leaves are about eight inches long draw and tie them loosely together. so the heart will blanch. But be careful to do this work when the leaves are dry or decay will follow. Invert pots over the plants or cover them with paper caps, as is sometimes done with celery. Ridging the rows with boards is another method of blanching.

For winter use lift the plants before frost with a generous ball of earth adhering to the roots and transplant to a cellar or cold frame where they are blanched during the winter the same as outdoor plants.

Chinese Cabbage is Delicious

Chinese or celery cabbage, also listed by seedmen as Pte-Tsai, which is a form of its chinese name, was first grown in this country by the Chinese gardeners in California. It makes a compact head of erect, stemless leaves, which if properly blanched are delicious and tender, being used as a salad or cooked like cabbage. Sow the seeds half an inch deep in well prepared drills about 18 inches apart, thinning out the seedlings so that they stand at least 12 inches apart in the drills.

It is difficult to get Chinese cabbage to head in the spring because the plants tend to run to seed. August is the best time to sow the seed; the plants make a very rapid growth, and while they need a well-drained soil, they must not be allowed to suffer from lack of moisture.

Collards are extensively grown in the South for greens because they withstand heat better than cabbage or kale. They do not form a true head; the growth is more of a loose rosette of leaves; which when blanched are very tender and of delicate flavor. The plants often attain a height of 30 inches. The culture is the same as for cabbage.

Chard, or Swiss chard, belongs to the beet family, only it is grown for its foliage rather than the root. It is planted about the same time and given the same cultivation as ordinary beets, except that chard must be allowed more space because of its larger foliage. The leaves are cooked and served in much the same manner as spinach. The fat leaf stems are also used in about the same way as asparagus.

Only a few plants are required for the home garden, because crop after crop of the leaves can be removed without injuring the plant. This is a marked advantage over spinach, which furnishes but one crop.

Kale is Improved by Frost

Kale, or borehole, is another plant of profuse foliage, having the flavor of cabbage, and used as such. It is sown and cultimated the same as cabbage, or it may be sown broadcast. The crop is very hardy and attains a big growth. Frost improves the flavor of kale. It will live through the winter in the open ground in localities where freezing is not too severe.

Chives are small onion-like plants, having flat, hollow leaves, which are cut and used for flavoring soups and sauces. The chive rarely forms seed, and is propogated by bulbs. A bed of two or three square feet is ample for the home garden. The leaves may be cut freely and are soon replaced by others.

Mustard is another useful green, frequently served in connection with cress. It is grown in the same way as upland cress, and as the plants require but a short time to reach the proper stage for use, frequent sowings should be made.

The Furrow

News and Views About the Farm

A half-acre garden, which is a plot about 200 feet long by 100 feet, will yield more vegetables than the average family can consume during the growing period of the crops, and provide enough of a surplus for winter storage and preserving. The same plot is large enough to graw quite a variety of small fruits, such as berries and a few trees. Planning is needed, of course. There must be rotations and the cultivation needs to be of the intensive sort.

The suburbanite with a smaller space will do well to confine his efforts to those vegetables in which freshness is an important table quality, leaving such crops as potatoes, squashes and melons which require a large area in proportion to their yield, to be purchased from the store. In other words, as good potatoes can be bought as can be grown; but the same cannot be said of peas, string beans and such like, which lose much in flavor if they are not cooked almost immediately after they are picked.

The home gardener should devote a portion of his space to little beds of parsley, chives and other herbs, rhubarb, horseradish and artichokes, those specialties which require little room and no particular trouble to raise and which provide the housewife with most welcome additions to the table, especially if they can be gathered at a moment's notice.

How to Lay Out Garden

In laying out a garden, bear in mind the need of sunlight. Trees and bushes, also plants which make a high growth causing heavy shade, should not be located where they will interfere with sun-loving plants. On this account it is well to plant the tallest things at the north side of the garden.

Corners or boundaries make the best places for perennials, because they require very little cultivation. Fences make excellent trellises for grapevines and dwarfed fruit trees. A hedge can be made of currant bushes and the like. Give the strawberry patch enough room to take care of runners for transplanting. Leave ample space between rows of blackberries for harvesting the fruit. These plantings have a way of becoming a tangle unless kept under control of the pruning knife.

A spade or spading fork, hoe, rake, dibble or trowel and hand-wheel cultivator are the essential tools for a small garden. Unless the plot is very small, it will pay to have the ploughing done by a horse, also the harrowing. Spading the garden is very arduous and not as likely to result in as good work as ploughing.

Plant for a Continuous Supply

The entire supply of seeds of such vegetables as corn, peas, string beans, lima beans, lettuce and radish should be planted at one time. Make successive planting two or three weeks apart, so that a fresh supply of the vegetables may be had throughout the season. Unless the home gardener plans to have a hotbed or coldframe, it will pay him to buy plants for the tomatoes, peppers, egg-plants and cabbage. To start the crops with seed in the open ground takes them too long in maturing.

Garden errors may be divided into two classes—"cold temperature" and "warm temperature"—according to their resistance to early spring weather. The chief cold temperature vegetables are round-seeded peas, cauliflower, cabbage, lettuce, spinach, kale, endevie, parsley, beets, radish, turnips, carrots and onions. These may be planted in the open ground about the time of the last killing frost, or when peach and plum trees are in blossom and when silver maples put forth leaves.

Heat-loving plants which cannot be safely planted until the ground is warm are beans, peppers, eggplant, cucumbers, melons, squash, tomato, pumpkin and okra. These should be planted about the time the apple trees bloom, or when the dog wood and white oak buds unfold. Between these two extremes there is a middle group of plants, or "second early" vegetables, such as wrinkled peas, snap beans, chard and sweet corn.

Protects Plants Against Frost

A week or two may be gained by setting out tender plants before danger of frost is over and then protecting them by covering with paper, tin cans, berry boxes or plant covers. Such covers should be put over the plants at night.

Some idea of the seed and plants required for a medium size home garden may be gathered from the following list:

Asparagus, 6 roots; beets, 1 ounce; celery, 50 plants; eggplant, 6 plants; tomatoes, 12 plants; onion sets, 2 quarts; string beans, 1 pint; carrot, 1 packet, rhubarb, 8 roots; cabbage, 20 plants; cauliflower, 15 plants; peppers, 6 plants; peas, 1 quart; lima beans, 1-2 pint; sweet corn, 1-2 pint; radish, 1 ounce.

Relatively small quantities of parsnips, cucumbers, cantaloupe, watermelon, spinach, pumpkin, parsley, turnip, kale, will be sufficient for most families, therefore a packet of each probably will be ample. Needless to say, it pays to buy reliable seeds, not alone for the assurance that they will germinate, but to be sure of particular varieties.

The United States manufactures 85 per cent of all automobiles in the world, Great Britain, France, Germany and Italy constructing most of the remaining 15 per cent.

The Salvation Army Doughnut

Here is the recipe for the Salvation Army doughnut. If you do not think it is the best ever, ask any of the boys who were "Over There."

This is the formula from which all the doughnuts for the men of the A. E. F. were made. There is something magic in it, for it worked wonders when used under worse conditions than exist in your kitchen.

Here it is:

5 cups of flour
2 cups of sugar
5 teaspoonfuls of baking powder
1 spoonful of salt
2 eggs
3-4 cup of milk
1 tablespoonful of lard

Knead and cut and drop in boiling lard.

The Salvation Army lassies who made these doughnuts in France say that a happy smile, added to the doughnuts at the time of serving, makes them even more delightful.

World's Largest Crater Discovered

Two young Swedish students of geology named Wadell and Ygberg, after an adventurous nine days' expedition in Iceland, have discovered what is believed to be the largest crater in the world, measuring five miles long and three and a quarter miles wide. The two students further claim to have discovered some warm springs.

Sashes and Sleeves

Little sashes, which may be cut in one piece with the front or start from the underarm seams, are youthful appendage on these blouses, although it is a matter of personal taste as to whether one shall wear sashes or not. Sleeves are short, in almost every instance ending above the elbow. There are, however, a few long-sleeved blouses.

Among the most charming are those developed in black Chantilly lace. An excellent model, in which black Chantilly, shows the body of the blouse formed of the tucked organdie and the shoulder-cape collar, front panel and a low hanging girdle ending in a bow across the back made of black lace. The girdle is wired to hold it in perfect shape. The black and white effect is accentuated through the introduction of a slender necktie and tiny line girdle of crisp green taffeta.

A blouse trimmed with hand-run Isabella lace is of pale rose crepe Georgette. The lace forms a bertha which surrounds the low, round neck. The sleeves, in bell shape, reach to the wrists and have double rows of lace insertion. Over the hips are little goted flares of the same sheer lace.

"The first use of playing cards was when Satan played the deuce in the Garden of Eden," says an exchange. Wrong! It was when the sun lay over everything with his first flush.

DALSIMER SHOES
Comfort with Style



FREE "CARE OF THE FEET" By LEON S. DALSIMER, M.D.
Most foot troubles come from poor fitting. For forty years Dalsimer Shoes have been recognized for their Comfortable Fit, Unexcelled Quality and Good Style. The wide range of sizes carried by us running from 1½ to 11 and AA to F enables us to fit you perfectly. Valuable information on the cause and cure of foot troubles and how you can wear attractive and stylish shoes in solid comfort. The booklet also pictures and describes our full line of perfect fitting shoes for Women, Men and Children. Send for it today. It's FREE.
S. DALSIMER & SONS, 1206 Market Street, Philadelphia, Pa.

$1 Is Made to Do the Work of $3

By trading on account, and at the same time the customer's radius of action is increased on a 33 1-3 percent basis.

We have just issued a new edition of a booklet, "*Trading On Account*," which outlines the plan fully. Get your copy without cost or obligation.

KOONTZ & SECURITIES Co.
Members Consolidated Stock Exchange of New York
723-26-28 WIDENER BUILDING, PHILADELPHIA, PA.
TELEPHONES—Walnut 4763-4-5 Race 3381-2
55 Broadway, New York Direct Private Wires Connecting Offices

Outlook for the Motors

IN the general rehabilitation of nation-wide transportation facilities,the motor industry has before it a commercial opportunity that is the subject of a leading article in a current number of our Market Review. In this connection there is specific reference to conditions surrounding three important motor industries:

General Motors
Willys-Overland
Bethlehem Motors

A copy containing this article will be sent to anyone interested on request for X-502.

Hughes & Dier
MEMBERS:
Philadelphia Stock Exchange Pittsburg Stock Exchange
Chicago Board of Trade
1435 Walnut Street
PHILADELPHIA, PA.
50 Broad Street New York

FRECKLES
Now Is the Time to Get Rid of These Ugly Spots

There's no longer the slightest need of feeling ashamed of your freckles, as Othine—double strength—is guaranteed to remove these homely spots.

Simply get an ounce of Othine—double strength—from your druggist, and apply a little of it night and morning and you should soon see that even the worst freckles have begun to disappear, while the lighter ones have vanished entirely. It is seldom that more than one ounce is needed to completely clear the skin and gain a beautiful, clear complexion.

Be sure to ask for the double strength Othine, as this is sold under guarantee of money back if it fails to remove freckles.
—Adv.

WE OFFER

A Brokerage Service which we aim to make as nearly perfect as humanly possible.

We have direct, private wires which enable us to assure you of prompt and satisfactory executions on orders in all Markets.

Our Statistical Bureau with its fund of up-to-the-minute information is at your command at all times.

Our margin requirements and interest charges are the lowest compatible with good business.

Write us for conscientious advice concerning any investment you may be contemplating. We make no charges except for commissions on actual transactions, and interest on loans.

PRICE, GUARD & CO.
BROKERS
430-32 Widener Bldg. Philadelphia, Pa.
Walnut 2173-4 PROMPT DELIVERIES Race 5117-8

Millions in Fertilizer
FINE COOPERATIVE PLAN FOR DEALERS
Write Today
DuBois Fertilizer Works
411 Perry Bld., Philadelphia

S-S-STAMMERING
and all defects in speech cured.
Afternoon and evening classes.
Call, Write, or Phone
Poplar 1332 for particulars.
THE QUIGLEY INSTITUTE
For the cure of all defects in speech
1727 Master Street, Philadelphia

WHY PAY MORE?
For Full Neolin Soles and Rubber Heels $1.75
New Model Shoe Repairing Co.
Sent by parcel post. 8 South Fifth St.
PHILADELPHIA, PA.



Are your teeth in danger?

Four out of five adults have the dread disease PYORRHEA It causes loss of teeth and leads to ills which may result in DEATH.
Pyorrhea is seldom noticed before it has a firm hold on its victims. Let us help you find out if your mouth is infected and eradicate it before you lose your teeth and the poison is spread throughout your system.
FREE BOOKLET Interesting Instructive
This treatment is applied direct to the seat of the disease. It is intended to be used in the privacy of your own home.
Neglected pyorrhea leads to certain ill health and loss of teeth. Write now for detailed facts FREE.
APEX REMEDIES CO.
Suite R, 80 West Genesee Street, Buffalo, N. Y.

If They Can -- *You Can*

RUSSELL SAGE said:
"*Buy Stocks when they are low Sell them when they are high.*"
That's the way money is made by Investors who follow the advice of *Russell Sage.*
The question is "How to know *when* they are Low and *when* they are High."
Our customers receive their copy of our weekly edition called "MARKET TALKS"--they use the information MARKET TALKS furnishes them to their advantage.

If They Can -- *You Can*

If you ask us by letter to send MARKET TALKS to you, you'll get it regularly beginning with the next issue.

WINSLOW TAYLOR & CO.
Main Office
130 South 15th Street, Dept. "A"
PHILADELPHIA, PA.

©Maryland State Archives, msa_sc2929_scm3543-0171.jpg