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# GARDEN, FARM and CROPS

## SUGGESTIONS FOR THE UP-TO-DATE AGRICULTURIST

### Spraying the Orchard.

This is an important operation. Every fruit-grower should have his station reports and bulletins handy for consultation, so that he may make no mistakes in this important matter. Spraying has been condemned by some because they did not know when to spray, what to spray with, nor what they were spraying for.

### Good Green Forage.

Wheat is an excellent green forage, and ordinarily its use will immediately follow that of rye. It contains on the average a little more water than the rye, though its dry matter is richer in nitrogen. The seeding and treatment may be the same as for rye, though on the same character of soil larger yields of rye than of wheat may be obtained because of the greater foraging power of the rye.—Dr. E. B. Voorhees, New Jersey.

### Plenty of Water.

A farm that is supplied with plenty of water both at the house and at the barns and pastures, is generally apt to be a valuable one. With good management whatever is needed for the stock, with the exception of water, can generally be produced, but securing water is altogether another proposition, unless nature has kindly lent her assistance in this matter. Where there is a lack of water there is nothing else that can supply the want. The farmer whose place is possessed of, or near, living springs so that he can secure the water by means of gravitation, can indeed consider himself even more than fortunate.

### How He Does It.

In an address before the Minnesota Dairy Association, I. A. Sweet gave his methods of making his dairy cows average him $68 per head per year. Some of the points he mentioned were as follows: Breed or buy a good class of dairy cows. Provide good, warm, well-ventilated stables for winter, with plenty of the right kind of feed. Feed regularly and abundantly, but not more than necessary. Milk speedily, but gently, never maltreating or exciting the cow in any way. Make pets of your cows, and treat them gently and kindly at all times. Never expose them to cold in winter—don't let them run in the yard any day that is so cold you cannot work out with bare hands. Warm their water in winter. Provide plenty of good bedding, with a drop behind the cows to hold the animal refuse, so the cow will be kept absolutely clean at all times. Never let the cow out around the straw-stack and in the cornfield to fill up on an article of food that will not produce milk. Let the dry cow and the young cattle pick on this. Give her uniform feed and care—don't turn out one day, keep in the next, turn into the field the next. That will make her uneasy, and will dry her off—she dislikes changes.

### Butter Making.

According to Guy Mitchell one of the most valuable of recent bulletins from the department of Agriculture press is that recently issued (No. 241) treating on "Butter-making on the Farm." Written in the non-technical manner that characterizes the bulletins promulgated by Professor Webster, it at once appeals to the average farmer, and treats of matters of vital importance to him in his business. It recommends cleanliness above all else—in milking, care of the cow, stable, utensils, surroundings and so on. The presence of bact ria in the milk or its products has a tendency to cause fermentation and a consequent spoiling of the milk or butter. Milk is often spoiled by allowing it to stand in the stand too long after it has been drawn, for it absorbs odors of the air, and odors of the barn are, therefore, very much in evidence. For this reason the milk should be removed to a place free from odors. The bulletin describes in detail the proper method of constructing a suitable room in which to store the milk and means of keeping it cool. The cream separator and methods of its operation are fully described in this work. After separation it is necessary that the cream should be ripened before making it into butter.

### Cottage Cheese.

Many housewives who have skimmed milk to spare make it into those palatable little luxuries, cottage cheeses. It will interest them and others as well to learn that at the Minnesota Station they have been experimenting as to their food value as compared with beef and other meats, using working men as subjects for the tests. Pound for pound, the report states, cottage cheese prepared with cream ...mpares in composition and digesti... with the meats. Where skim... can be procured at a low ...e cheese is one of the ...al foods that can be ...ion of cream to it fa... both its nutritive ...latability without in... above that of other ...e farm where milk ...age cheese is one of ...ls that can be used. ...tioning that the experiment demonstrated that lean bacon contained as much protein and about twice as much digestible fat as other meats, making it at the same time, even at a higher price per pound, a cheaper food than other meats. Bacan fat is easily digested, and when combined with other foods, it appears to exert a favorable mechanical action upon digestion.

### Wasting Fertilizers.

A Vermont writer in the Rural New Yorker tells about finding twenty loads of excellent top-dressing under the stables. Of course, there had been holes bored in the floor to let the liquids escape, and the result was the object lesson that was revealed when the farmer delved into the accumulation beneath. This leads H. W. C. to unburden his mind on the subject as follows:

"I regret to say that at one time we had auger holes in the barn floor to let the liquids drain away. There are many foolish operations on some farms, but that one heads the list. The liquids are the most valuable parts of the manure, and should always be saved. It is just like throwing dollar bills away to bore these holes. This practice is not confined to New England, by any means. Fruit growers in the east are willing to pay $70 a ton for nitrate of potash, and this chemical is made in just such deposits as we find under a barn. It rises to the top of those rich soils, and is scraped off. During the war, southern men whom I know worked "nitre beds" which were piles of manure and soil. They obtained in this way nitrate of potash, which was used in making gunpowder. The rich stuff down under many an old barn would blow the mortgage off the farm if we could get it out and spread it, but the thing is not to let any more get under there. A good cement floor under manure is like a stout chain to hold the valuable nitrogen from running away.

### Farm Notes.

There should be better live stock on the farm, more soil improvement, better seed and better tillage.

Charcoal fed poultry while fattening is apt to whiten the skin. Buckwheat has a like tendency.

Nothing pays better in the management of a herd of dairy cows than regularity in feeding and caring for them.

The Wisconsin Station has found that cows fed soiling crops without pasture consumed from 75 to 100 pounds of forage daily.

A lousy hog will eat as much, if not more, than an animal not troubled with these pests, and still make slow progress in growth and fat formation.

A large proportion of the substance of an egg is water. Hens should have a liberal supply of water from some source. Eggs cannot be made out of dry grain.

Only a rich man can afford to keep poor cows. The poor man must keep only the best he can get until they bring him enough wealth to enable him to raise or use scrubs.

Growing pigs should have sufficient protein in their food for the production of good bone and strong frames, and it is essential that they be pushed to maturity as rapidly as possible.

Make arrangements to have some good covering material handy so that all half-hardy plants and the strawberry bed can be given proper protection through the winter. Marsh hay or clean straw.

Keep a close watch for poultry lice and mites these days. It does not take a very high temperature to set these pests at work at a lively rate. Lice-killers are cheap, numerous and effective. It pays to use them.

A brood sow should never be too fat, but bear in mind that it is next to impossible to make her so by feeding; the sow should have an abundance of exercise, and with that there is no danger of too much fat being accumulated.

It is an advantage to have early lambs only when we are catering to the spring lamb trade or want a few early specimens for exhibition purposes. Generally speaking, the lamb that comes in time to get the first bite of grass in the spring gives the best returns.

Perhaps no single advancement along dairy lines has contributed so much to profits as the keeping of records, which enable the dairyman to know the exact amount of milk and butter produced by each animal, and thus determine if she is kept at a profit or a loss.

The reason for using cracked or broken corn is that as it is in smaller particles, the hens cannot pick it up as fast as they can whole corn, and the labor necessary in scratching to find it adds to the advantage of the bird. Always feed laying hens small or broken grain in winter.

While the quality of the feed given to hogs has much to do with the quality of the pork, the surroundings must also have careful attention. A clean and healthy ration will lose much of its desired effect, if the surroundings are filthy. A pig pen should be kept clean and free from dirt.

# Her Special Realm

### Talk, Temper and Tears.

The individual woman, taken separately, may be a capable and useful member of society; but to find seven or eight who will act intelligently in concert seems well nigh impossible, and the masculine verdict that a ladies' committee generally resolves itself into talk, temper, tears and tea, although brutal, is not, after all, so very wide of the mark—Vanity Fair.

### Aprons of Flowered Stuffs.

Flowered stuffs are finding their way into the pretty little aprons which many women do while they are sewing or performing the lighter household duties. Those with the plaid backgrounds are particularly pretty for this use. The color, given by the flowers, is enough by way of trimming, without using either lace or embroidery. They are dainty and pretty.

### Bubble Blowing and Beauty.

What do you think of "bubble-blowing" as a means of gaining health and beauty? The effect of an hour's daily "blowing" for a couple of weeks is said to be marvelous. Hollow cheeks recover their contour and thin throats become soft and smooth. Of course, it is the deep breaths which have to be taken that do the work. It has long been proved that deep breathing is an excellent thing for the lungs.

### Massaging the Face.

The skin should be perfectly clean before the massaging of the face is begun. Use the complexion brush, with warm water and pure soap. When rubbing in a cream always have the motions upward and onward. Send the flattened palms from chin up to the ears. Move the finger tips about in little circles, pressing inward gently and being careful not to push the flesh up into tiny lines. Do this always at night and every morning bathe the face with cold water, drying with gentle pats with an old soft towel.

### The Easiest Way.

There is a knack in putting ruffles on a skirt which makes that usually dreaded task as easy as sewing a plain seam. Let the skirt fall on the floor and draw the hem across the lapboard. Spread the ruffles evenly on the gather thread for an equal length and lay the lower edge even with edge of skirt. Stick two or three pins in the gathers to hold them temporarily, then begin at the lower edge and pin to the edge of the skirt. Pin every two inches for the length of the lapboard. The gather thread is then drawn taut and a few more pins put in the gathers, after which the basting is mere play. Use plenty of pins and you will wonder that you ever tried to put on ruffles without them.

### Outdoor Exercise for Women.

"But walking tires me too much. The doctor says I must not be long at a time on my feet." The handsome woman who made this remark was five feet six inches tall and weighed 208 pounds. She had carriages and automobiles, and never walked a step when she could help it. Ashamed of her size, and determined to present a fashionable appearance, she laced herself horribly. It was more excusable in her than in most women, but one could well understand, after looking at her small waist and shocking amplitude above and below the waist line, why she could not bear her weight on ten feet. Apparently born with a stronger constitution than most women, and intended by nature to be robust and healthy, she had been petted and indulged in by her wealthy husband, and had neglected wholesome exercise until she had entirely lost the grace of figure which had distinguished her in girlhood. Then diseases had set in—the heart, stomach, kidneys simply could not kep their places and do their work under the strain of her "armor-sided" clothing, and the increase of her adipose tissue. She spends most of her time in bed and is under the constant care of a doctor. With four beautiful children, she is able to see almost nothing of them. She suffers pain almost continually and takes tons of medicine.—Kate Upson Clark in Leslie's Weekly.

### Working Wives Not Unwomanly.

The fact that the drudgery may be dignified by the marriage lines, does not in any way modify the illogical aspect of the whole situation. And more and more is this belief being shared by the married woman who was prior to marriage a wage earner. Time was when it was considered unwomanly on the part of a wife to work and unmanly for her husband to allow her to work. But today we find married women of every dress and of "every condition of former servitude" joyfully relinquishing the much vaunted joys of home and housekeeping and "going back to work" in the factory, in the store, in the office; back to the grind of journalism or of the studio, or the stage. And as to the women in the sterner professions—the woman lawyers, doctors, dentists and civil engineers—they have already established a precedent by no more allowing marriage to interfere with the even tenor of their chosen careers than do men. They plight their troth, walk to the altar, snatch a brief honeymoon in the slack season and are back to business just as if nothing had happened at all. And is that not the only sane and sound view, anyway, for us women to regard marriage in this enlightened and progressive age? Need we, just because some man loves us sufficiently to marry us, allow him to support us when we are so eminently capable of doing so ourselves?—Mrs. Harriet E. Fayes in the World

### Luxuries of Girlhood.

An interesting picture of a young girl's life in the palaces of the very rich is offered by Emily Harrington in her article, "Housekeeping on Half-a-Million a Year," in the Everybody's. She says:

"The luxuries to which these children, particularly the young girls, are early accustomed, are, it seems to an outsider, of dubious advantage. The 14-year-old daughter of such a home remarked one day: "I was looking for a brooch that I missed and found nine that I had forgotten all about." Every one of these brooches was studded with gems. This girl's private suite of rooms was as luxurious as those already described, although the appointments were appropriate to her age. Her sitting room was furnished in white enamel, covered with roses and morning glories. Her fireplace fender and fire-dogs were of silver, as well as the fire irons and the stand. When she chose to take a meal in her own apartment she indulged her languor on a brocaded couch, propped up with embroidered pillows; and as her youthful appetite was unimpaired, a servant was detailed to take each course to her as it was served in the dining room. And yet she is still only a school girl, with no part in her mother's ceaseless round of entertainments; her days still innocent of the delightful complexities, personal and social, that are ready to enmesh her as soon as, four years later, she becomes a debutante."

### Care of Children.

Neither an act nor a spoken word can be erased, nor can their efforts. You who have a child in your care should be careful not to make impressions on the child-mind which some day you may come to wish had not been made.

A child does not reason out things as an adult would, else he might forgive and forget much. He has been wounded, hurt. It may have been a hard word, a slap, which repeated often enough, causes him to feel that someone is being cruel to him. Once that feeling comes to the child his whole life will inevitably be influenced by it. It will be hard to eradicate the impression, even though the child forgets, as time goes on, the first cause of the feeling.

Do not ever forget the Golden Rule in your dealings with your baby. Do not forget it when he is older and in his youth. Never, never forget it. Never cease your interest in his affairs and never let him think for a moment that you are not particularly interested in everything that interests or concerns him. Make yourself not merely a guardian of your child, but the best of his friends.

In these ways you will make impressions on your child which will never fade. He will not forget, and he will never cease to love you from his babyhood to his manhood. He will say often through life, to himself, if not to you, what one little girl said in quaintly, sincere way, "Mamma, you are the best mother I ever had; I think you are the best mother anybody ever had."—Health.

### Fashion Notes.

Two shades of the same color are very smart for a child's coat.

A white sailor with black band, knot and quill, is a nobby everyday hat.

Three short ruffles of embroidery form the bouffant skirt of a small girl's dress.

Embroidered linen belts are very tailored-looking for the morning walking costume.

Crossed bands of black and silver braid are used with splendid effect to trim a Delft blue gown.

With a skirt of net and lace is worn a Directoire coat of silk finished with revers and cuffs of velvet.

It is a long time since leghorn braid was as popular as it is to be this season. It does not lead, but it is a favorite with Neapolitan, chip and some other braids.

A dress black bonnet for an elderly lady is a dainty affair of lace and jet, (not the heavy kind, but light highly polished spangles) and has long ties of Chantilly lace.

Silk waists for travelling will always be favored, for while they do not look so fresh at the beginning of the journey their appearance on arrival at the journey's end is far more attractive than a soiled and rumpled linen.

Blouse, knickerbockers and skirt of black taffeta, with which is worn a cap of bright plaid silk, constitute a stylish and serviceable bathing costume. One young lady is wearing her black silk bathing suit for the fourth season.

Very new for hat decorations are the large buckles of gauze with tiny bunches of flowers in colored beads. The gauze is mounted upon a foundation of gilt cord and a sharp prong thrust through the middle, which carries out the illusion of a metal buckle, though this one is much prettier.

# FOR THE HOUSEWIFE

### Cure For Soggy Vegetables.

Always put your vegtables on in hot water—not boiling. If put to cook in cold water, the flavor will be lost, and in most cases, the vegetables will be "soggy." Too rapid boiling toughens vegetables, while too little heat renders them "flat' and insipid. Get your vegetables as early in the morning as possible, and let them be of the freshest obtainable.—The Commoner.

### Dishwashing Problem Solved.

"I've almost solved the dishwashing problem," said the little West Side housewife. "I use those lovely carved wooden trays for bread and cake and all kinds of dry fruit, and they never have to be washed. I slip a paper napkin or doily under the bread and throw it away when I am through with it.

"My salads I serve in the shell of a grape fruit or an orange, and I cook all my meats on a plank, including fish and fowl. I bake French pancakes on a soapstone griddle, and in all these ways I lighten the burden of summer housework."—New York Sun.

### Baby's Bed.

One of the sweetest little baby beds imaginable was made entirely by the newcomer's grandmother. First, she took a good-sized clothesbasket made of the soft wide splints, but with firm edges. This was covered entirely with light blue paper cambric; over this she put white dotted muslin, with a frill hanging over the outside and held close by a blue satin ribbon going all around the basket and tying in a bow at the side.

A large sofa pillow of fine curled hair was sacrificed for the mattress. This she picked over with great care, made a pretty little tick of blue and white striped wash goods and fitted the mattress into the basket. The tiny sheets were hemmed by hand and the soft little white blankets bound with blue satin ribbon. There was also a blue and white knitted spread and a soft, silk-covered eiderdown comforter.

The handles of the basket were left free and bound closely with blue satin ribbon. Thus the little bed can be picked up and carried anywhere without a bit of trouble. In an apartment of moderate size such a scheme is well worth while, and it is a great convenience to be able to carry baby from room to room in his little bed so easily.

When he gets big enough he will have a really, truly bed in a larger house; but for a tiny baby in a tiny flat, the home-made basket bed is a saver of both room and trouble.—New York Globe.

### Recipes.

Peach Meringue Pudding.—Stew the peaches in a syrup of sugar and water until tender; remove and boil the syrup until thick, then pour over the peaches. Make a cornstarch custard of the yolks of two or three eggs, about a pint of milk, two teaspoons of cornstarch (wet in cold milk), sugar and vanilla. Make a meringue of the whites of the eggs and sugar, and spread over the peaches. Use the custard as sauce.

Marbled Veal.—Take some cold roasted fillet of veal, season with spices and beat into a mortar. Skin a cold dried tongue, cut it up and pound it to a paste, adding to it nearly its weight in fresh butter; put some of the veal into a pot, then strew in lumps of the pounded tongue; put in another layer of veal, and again more tongue; press it down and pour clarified butter on the top. This cuts very prettily, like veined marble. The dressed white meat of a fowl, rabbit or turkey will answer as well as veal.

Deviled Macaroni.—Cook enough macaroni to make two cupfuls after it is cooked, blanched and chopped. Make a good cream sauce, using two tablespoonfuls each butter and flour, one cupful warm milk, and salt and pepper to season. Add to the sauce three hard-boiled eggs, minced, a tablespoonful chopped parsley, two tablespoonfuls onion juice, nutmeg, salt and paprika to season. Mix the sauce with the macaroni and turn into a good-sized ramekin or individual ones, sprinkle the tops with buttered crumbs and brown. Just before sending to the table make a little depression in the top of each and pour in a teaspoonful of chili sauce.

Boston Toast.—Slices of hot buttered toast, the raw yolks of three eggs, one and a half ounces of butter, two tablespoonfuls of grated cheese, two chilies, salt and pepper. Melt the butter in a small saucepan; put in the yolks of eggs, and stir the mixture over a gentle heat until it thickens and becomes creamy; then add the cheese, mix it thoroughly and season the mixture highly with salt and pepper. Make it thoroughly hot, but it must not boil. Cut the toast into neat squares, and put a thick layer of the mixture on each. Put them on a tin in the oven for a few minutes to assure them being hot through, garnish with long strips of the chilies, and serve at once.

German women collect what are supposed to be the smallest potted plants in the world. They are cacti growing in pots about the size of a thimble.


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### The Miner...

Asbestos can ... the title of being ... all minerals. It ... mineralogical vegetable. ... fibrous and crystalline, elastic ... yet brittle, a floating stone, which can be readily carded, spun and woven into tissue. In Germany it is known as stein-flachs (stone flax), and the miners of Quebec give it quite as expressive a name—pierre coton (cotton stone).

The asbestos mines of Quebec are the most famous in the world, yielding about eighty-five per cent. of the entire output, Italy being the only competing country, and there the industry is declining. Although Charlemange is said to have had a tablecloth of asbestos, which he cleaned by throwing into fire, the material was practically unknown utll 1850.

Asbestos is spun into yarns, from which cloth is woven into drop curtains in theatres, clothing for firemen, acid workers and others. It is made into lamp wicks, gloves for stokers and ropes for fire escapes. It is felted into mill board to be used as an insulator in dynamos, as a fireproof lining for floors and in countless other ways.—London Daily Mail.

### Lighthouse Foghorns.

A new foghorn signal is being installed at the Needles Lighthouse, says the London Globe. It consists of reed trumpets fed by compressed air. Under favorable conditions the blast will be heard at a distance of ten miles from the lighthouse. This is a distinct advance on the existing fog-bell, the warning note from which does not penetrate more than three miles at the most. When the fog descends the new apparatus can be strated instantaneously from air vessels held in readiness and charged at 100 pounds pressure. The duration of the blast is five seconds in every fifteen.