#### FARM NOTES.

-The squirrels of the United States rank as nature's most important chestnut, hickory and walnut tree planters. Contrary to common belief they do not 18: lay up their winter store of nuts in a mass; instead, each nut is buried separately, and since they never need one-tenth of the provender they store, what they do not consume germinates and in this manner we get the uniform nut-tree forests, which would otherwise grow in clusters under the parent tree where

-Pasture grass is the body of summer feeds for all farm animals except work horses. 'There is no better general feed than good grass for growing and produc-ing animals of all kinds, including hogs. The green feeds supply a large amount of easily digestible matter, and the high water-content makes these feeds easily assimilated, cooling, and a tonic to the animal system. In mixed pasture grasses there is a variety of elements, an es-sential in correct animal feeding. Almost all animals, young and old, will

do well on good pasture, but there are times when any pasture does not furnish all the good feed the animals will consume. At such times it is important to give the animals one or two feeds daily of some other kind. The farmer who makes the most with his animals does not study how to get along with the least amount of feed, but how to maintain the health and tone of the animals so that they will consume large amounts.

-Prof. Gamnitz, of the Division of An imal Husbandry at University of Wisconsin, says that fine-wool sheep live longer than the coarse-wool sheep. The former have been used successfully as breeders from one to eight years, and the latter from one to six, and more rarely seven years. The prime of life probably extends from one to five or six years.

The lamb has a short and small head as opposed to the head of the mature Its teeth are smaller in every way. They are usually smooth and white as opposed to a more corrugated, dark-ened surface in the old sheep. The age of sheep is told by the four pairs of incisors which are found only on the lower front jaw. These are all present by the time the lamb is six weeks old.

In the yearling the central pair of small incisor teeth are replaced with a large pair when the lamb is ten to fourteen months old. They are almost twice as wide and much longer than those at At the age of two years the animal gets

second pair of large teeth. It would then have three pairs of large teeth and one pair of small or lamb teeth.

The four-year old has a full mouth of four pairs of large teeth. The outer

ones are never as large as those in the After the sheep is four years old it is difficult to tell the exact age. With age the teeth usually grow longer and narrower. They begin at six years to resemble shoe pegs. Sheep that are living on short patterned and get agent with on short pasturage and get sand with

—The proper feeding of farm anima is a subject that must be closely studied. The object in feeding such stock is to produce meat, milk and eggs. Efforts are made to produce breeds which can consume large quantities of feed and

Improved breeds almost uniformly differ from native or unimproved animals in that they have greater capacity of the stomach and intestines and the increased ability to give profitable returns from large quantities of feed. It has been proved that the greater digestive capacity, increased fertility and earlier maturity, if not accompanied with loss of vigor, make pure breeds or first crosses more profitable feeders than scrubs.

A study must be made to ascertain what feeds are most effective in animal production, and in what amounts they should be fed for greatest profit. It, too, must be ascertained what combinations of feeds are most effective, and what effect the various feeding stuffs have on

the product—meat, fat, milk and eggs.

The wise stockman, in fattening his animals, aims to put them in condition for market within the shortest possible for market within the shortest possible feeding period. They are gradually induced to eat a maximum amount of feed—all that they will eat up clean. They are, however, much influenced by the quality and palatability of the feed.

That there may not be a loss of appetite, which would be a severe check in the process of fattening, changes in the grains and coarse fodders of the ration are made from time to time. In these

are made from time to time. In these changes substitutions are made according to the relative feeding value of the different materials.

-Several years ago the Massachusetts Experiment Station made some pig-feed-ing experiments which proved that the best results were obtained with Indian meal and separated milk when mixed in

the following proportions:
Pigs weighing from 20 to 80 pounds,
two ounces of Indian meal to each quart two ounces of Indian meal to each quart of skim milk; pigs weighing 80 to 125 pounds, four ounces of Indian meal to each quart of skim milk; pigs from 125 to 150 pounds, six ounces Indian meal to each quart skim milk.

In these experiments it was not found profitable to feed beyond the weight of 180 to 190 pounds. The daily food consumed after these weights were reached cost more than the increased value of the pork.

From the experiments recently carried out in Germany it was shown that profit in feeding ceases when the animal at-tains 200 pounds in weight. It has been ascertained that 2 per cent. of the live weight in food must be taken each day to support live weight. If the animal weighs 300 pounds, this amounts to six pounds of food for that purpose daily, or

In another experiment the pigs were taken at ages ranging from five to eight weeks. During the first 100 days of the experiment not far from two pounds of directible food produced one pound of experiment not far from two pounds of digestible food produced one pound of growth, while during the last fifty days the ratio was four pounds of digestible food to one pound of growth. Every pound of pork made during the last 50 days cost double that made in the first 100 days. These experiments indicate 100 days. These experiments indicate that it is not advisable to keep pigs until they grow into large weights.

Daintily Embroidered Initials Add to Appearance as Few Other Things Can.

Nothing so vastly improves the appearance of table linen as daintily embroidered initials in the corner. To a certain degree the fashions change each season; but a safe rule for the conservative needlewoman to follow

For tablecloths, letters two inches

For napkins, letters three-quarters of an inch long.

Sheets, two inches long. Other articles are marked according to the taste of the embroiderer. But the best method of marking linen is a problem which presents itself very

often. There are many ways to choose be sides the plain embroidered initial stamped either in script or block type. Perhaps the most attractive method of working large initials is to embroider the letters over fine net, cutting away the linen underneath, so that when finished it will give a transparent effect that is unusual and beau-

The work is not difficult and can be done rapidly by one who has any experience in needlecraft.

#### **HOME-MADE VANILLA EXTRACT**

Preparation Needs Care and Time, but One May Be Sure of Its

There are various recipes for making a preparation of vanilla extract or essence and some of these are too complicated to be practicable in amateur hands at home. If plenty of time can be allowed for the strength of the flavoring to be extracted from the beans the following is a simple and satisfactory recipe for a home-made preparation for home purposes: For an eight ounce bottle, take eight Tonka beans, split them in two, soak over night in two tablespoonfuls of warm water, and fill up the bottle with deodorized alcohol. It takes some time for the beans to digest in the fluid, but the extract is of excellent strength. Here is another practicable recipe for a good home-made vanilla essence: Deodorized alcohol, five parts; proof spirits, three parts; sugar, one part; vanilla bean, one

part. Slit the beans and cut them fairly fine; mix with the sugar and bruise moderately fine, add the alcohol and spirits and mascerate, or allow them to soak for two weeks, occasionally shaking. Then strain and filter.

Chicken Chartreuse.

Neatly dice or cut fine the remains of a roast chicken. Wash one cupful of rice, drop it into a kettle filled with saited boiling water and keep at a galloping boil until the grains are tender, ain. Have ready a buttered mold. Line it an inch thick with rice. Season the meat and to one pint add a sauce made with one tablespoonful of butter, two of flour, three-quarters of a cupful of milk, salt, pepper and onion juice to taste, a half teaspoonful of lemon juice, a tablespoonful of chopped parsley, and, when taken from the fire and slightly cooled, two well beaten eggs. Pack this mixture in the center of the mold, cover with the remainder of the rice and steam for an hour; turn out carefully on a hot platter and serve with cream or tomato sauce, passing grape jelly as an accompaniment.

Aromatic Mustard. To make this relish use six tablespoonfuls of ground mustard, one tablespoonful of flour, two tablespoonfuls of sugar, one teaspoonful of salt, one teaspoonful of pepper, one teaspoonful of cloves, one teaspoonful of cinnamon. Mix to a soft smooth thick paste, using a little vinegar-about one-quarter cupful-in which one onion has been boiled. Allow the mixture to stand some hours before using, and keep closely covered or moisten the top with a few drops of olive

Soup for the Sick.

A good simple soup is made of pearl barley. Soak one cup of the barley over-night, drain and cover with three pints of boiling water. Add one teacupful of seeded raisins and the grated rind and juice of an orange. Set the saucepan on the back of the range and let it simmer four hours, adding a little water if it evaporates to much. Serve this with thin sandwiches.-Harper's Bazar.

Salt Pork Cooked in Batter. This is a great favorite with French people in country districts: Dip slice of salt pork in batter made with a beaten egg, one cup of sweet milk, and flour enough to make batter as thick as used for pancakes. Fry in plenty of hot fat rendered from fat salt pork. Allow them to cook to a rich brown without burning.

Plantation Salad.

Peel and cut up fine one large cucumber, one green onion, one bunch over 40 pounds per week, from which no radishes, three boiled potatoes, and profit is derived. shred one small head of cabbage. Mix all together and cover with good salad dressing.

> Cheese Pie, One and one-half cups cottage cheese, one-half cup flour, one and one-half cups sweet milk, two eggs, yolks added to milk, whites for frosting. Mix all together and bake as a custard pie.

#### IMPROVING THE TABLE LINEN AUNT JENNY'S JOHNNY CAKE

How This Most Popular of Table Dainties Is Put Together by Southern Cooks.

A cupful of sweet milk, a cupful and a half of buttermilk; a teaspoonful each of salt and of soda-the latter sifted three times in a cupful of meal; one tablespoonful of melted butter. Enough meal to enable you to roll the dough into a sheet half an inch thick. Begin with two cupfuls and add at discretion.

Knead the dough briskly before rolling it out. Have ready a clean, sweet board of oak, hickory, or hemlock (never of resinous wood), buttered and heated. Set before the red coals under the grate at an angle that will not let the cake slip down, and prop it in place. Spread the dough upon it, patting it gently to make the surface even, and bake. As soon as it is hard enough to keep its place, set the board upright. Begin then to baste it with butter, lightly going all over the sheet. Do this three times. The cake should be nicely browned and

crisped. Cut with a sharp knife, held perpendicularly, into squares.

Virginia water ground meal should be used for this delicious cake. The northern cornmeal will not do. Nor does the southern cook put sugar into corn bread. She holds that the meal should be sweet enough without it .-Chicago Tribune.

# **MOUSE HOLD**

Paraffine rubbed on the heels of stockings will cause them to last much longer.

Orange fritters are as delicious an accompaniment to broiled or fried ham as apple sauce to spare rib. When beating eggs separately, beat

the whites first and then add a teaspoonful of the beaten whites to the yolks soon after starting to beat them and they will not stick to the egg beater and will grow lighter much quicker than when beaten without the addition of the bit of beaten whites.

Comparatively few people realize that the gas bill may be very perceptibly reduced by exercising care to light the gas properly. Hold the lighted match to the burner, then slowly turn on the gas. Most people turn the gas on full force, and then apply the match. A slight explosion ensues, which affects the meter and sends it rapidly forward.

When Food Burns. "With too many irons in the fire some will burn." This old adage often proves too true to the busy housewife. She has forgotten to add water to burning meat, vegetable or fruit reminds her of the fact.

When this happens quickly seize the pot from the range and immerse it in a vessel containing cold water. The steam will escape from the outside instead of passing upward through

the food. Place the food in another pan and continue cooking or dress to serve. The most critical person cannot de tect a burnt taste in the food. This is suggestion worth trying.

Spiced Chocolate Cake.

Melt a square of baking chocolate over hot water, add one-quarter cup light brown sugar, one-quarter cup hot water. Cook until smooth. Cream one-half cup of butter, add one and one-half cups of brown sugar, two well beaten eggs, hot chocolate mixture, two teaspoons cinnamon, one teaspoon cloves, one-half teaspoon nutmeg, one cup chopped raisins, one cup chopped nuts, one cup sour cream. in which dissolve one-half teaspoon of soda and three cups flour sifted, with one teaspoon of baking powder. Mix in order given. Bake in a sheet or in layers and put together with white frosting, or bake in gem pans and sprinkle before baking with chopped nut meats and granulated sugar.

Quick Sally Lunns. One egg, one-quarter cup of sugar,

one cup of mile, salt, baking powder, two teaspoons and two cups of flour. Beat the egg in the mixing dish, add sugar, milk and salt and beat all with the egg beater. Then add baking powder and flour. Last of all add about one and one-half tablespoons of melted butter or lard. Delicious. Bake in iron gem pans about one-half hour.

Sweetbreads.

Soak in cold water thirty minutes and blanch in boiling water containing salt and lemon juice for twenty minutes. Now split each sweet bread and season and coat with oil or butter; sprinkle with flour and broil over a quick fire for about ten minutes, turning constantly.

Two Excellen. Ideas. The best way of whitening kitchen tables is to scour them with wood ashes and soap. Floors can be also most effectively scrubbed with cold

water, soap and wood ashes. A cork soaked in oil makes a good substitute for a glass stopper.

Candied Sweet Potatoes. Parboil the potatoes and slice a little thicker than for frying; cover with butter and sprinkle with sugar and bake in a moderate oven until Fine Job Printing.

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