

FARM AND GARDEN



COLD STORAGE ON THE FARM.

The cold storage problem may be discussed from the standpoint of the following four classes of people: First, the warehouseman, who builds and operates cold storage warehouses as a business enterprise. Second, the commercial producer, who grows and sells perishable commodities, such as fruit. Third, the farmer, who has a bank account and can afford the best. Fourth, the rest of mankind who consume the product after it has been grown and stored and then placed where they can purchase it.

It is the purpose of the present articles to discuss the cold storage problem only from the standpoint of the farmer who is especially anxious to increase his income and to provide better for his family. The first question, therefore, is why should the cold storage problem in any of its phases be of vital interest to the farmer?

In the first place the question should engage the farmer's attention because repeated experience has taught him that his small surplus of perishable produce must usually be given away. Present conditions are such that when one farmer has a supply of fruits and vegetables for the market nearly every other farmer has a supply also at that particular time and consequently the market is flooded and prices become so low that the returns may not be sufficient to pay for cartage, let alone the cost of production. When a cold storage room is at hand, perishable products may often be held until the congested market has been relieved and good prices realized, or until such a time as will insure them a second welcome on the family table.—J. C. Blair.

WASHING BUTTER.

Those who have made the subject of butter making a life study always wash butter with cold water. We think it best to add a little salt to the water used for washing. Butter that is inclined to be soft is certainly improved by washing with cold water, it makes it firmer. As Miss Hess says in the Special Dairy Number, it is difficult to wash a lump of grease—so the right time to cleanse butter of the milk is before it is churned into a mass of grease. The churn should be stopped when the butter is in a granular condition. Then the buttermilk may be drained off and the butter evenly washed and salted without spoiling the grain. We consider it very important to wash butter thoroughly with pure, clean, cold water, keeping it up until the water coming from the butter ceases to have a milky appearance. However, the care of the cream beforehand is of more importance than washing, methods of salting, working, etc. There is no way to improve butter that is off flavor when it comes from the churn. Washing won't help it, bad matter soon becomes very bad, no matter how careful and cleanly it is packed.—Fannie M. Wood, in The Epitome.

TEACHING A CALF TO DRINK.

It is not such an awful job to teach a calf to drink as some people always believe it to be. About the only thing that is needed is a full share of patience and common sense, and with these two there ought not to be a great deal of trouble in accomplishing the task. The great secret in weaning an animal is to remove the fingers from the calf's mouth as soon as it begins to suck. If the calf has been allowed to suck the cow a number of days it will be necessary to let it hold its head up in about the same position as it would in sucking the cow. When the calf sucks your fingers steadily push its nose down into the pail, which should always be rather shallow and wide. The calf's nose being in the milk, as soon as he gets a taste of it by sucking, gently remove your fingers from its mouth, but be sure to keep your hand on his nose. After sucking a few times the calf will no doubt raise its head, and when you again gently force its nose down into the milk do so with your fingers away from its mouth, but if it does not drink readily let him have the fingers again, always removing them just as soon as the animal begins to suck.

MILLET FOR HENS.

Millet seed is relished by the hens, and unless given too freely is one of the best egg producers.

A good way to feed it is to throw the unthreshed straw in the shed and let the hens scratch for the seed—but too much must not be given.

Millet is almost as fattening as corn, but since the seed is so small, there is less danger from feeding it.

If corn is given to the hens before being shelled, they will work over it, getting a grain at a time, and so far apart that the danger of over-feeding is much less.

Cowpeas are highly relished by hens, but, like millet and corn, must be fed with care. Clover seed is also rich in fat-producing properties, and, with the others, must be fed in small lots.

All kinds of sound grain are good for hens—and if we exercise care in feeding we will get good results from them.

HOG NOTES.

Small hog houses are best. See that the hogs have good shade. Have the sows in a gaining position when bred.

To a considerable extent the young sow proves her future ability by the way she manages her first litter.

The lot of the hog that will lie quietly while a stranger passes among them will feed the better.

A hungry pig takes readily to any food that it is expected that a pig will eat.

Build up the frame of the shoot on clover, bran, shorts and like foods and finish for market on corn.

Hogs are creatures of habit and will get to look for their food only at regular times.

Always breed from a thoroughbred boar of good constitution and vigor. His vigor should be in excess of the sows.

Overfeeding of sows, musty grain, sour swill, or sudden changes of food will cause diarrhoea among the pigs.

One advantage in having shallow troughs for feeding is that the sows will learn to eat much younger.

PURE BREDS.

It is hard to convince some farmers there is anything in pure bred poultry besides style and handsome plumage. Not only do pure bred fowls excel the mongrels in size and better table qualities, but the eggs are more uniform in size and color. Through the hatching season it is easy to get a premium over the current prices for pure bred eggs. There is always a market for them right in one's own neighborhood, since the incubator has come into general use. To get a fancy price it is only necessary to advertise in some of the farm papers having a good circulation near home. The surplus stock may also be disposed of in the same way when one has pure bred fowls. We take more interest in the pure bred stock, and the things we take an interest in never suffer for want of care. They are a source of pleasure and profit. The choice products of the poultry yard find a ready market at good prices. The question is will we qualify and equip ourselves to produce the best.—Fannie, in The Epitome.

WHEN CALVES DON'T THRIVE.

When calves are not thrifty, the cause may be in the management. Irregularity in feeding, overlooking their peculiarities and preferences and crowding them are reasons that cause lack of thrift. When several calves are together, and their milk poured into a common trough, the stronger ones will secure more than their share and the weaker calves less than a sufficiency. Lack of water in very warm weather during the middle of the day may cause harm, for it is customary with some to water the cows and calves only twice a day where the supply of water is at the barn only. The remedy is to feed each calf separately from the others and give a variety of food.

COAL ASHES IN HEN HOUSE.

Coal ashes dumped into the hen house as taken from the stove lend interest to the day's enjoyment of the flock, and their keen eyes enable them to find many a bit that they tuck away in their crops and gizzards to keep the mill grinding. See that there are no live coals in the ashes when dumped or you may have roast hen some morning when you do not wish it.

Practical Affection.

William H. Phelps is not a good man, and he does not claim to be, but he seems to have been more kindly and generous to his family than many who stand before the public in a better light. His daughter, who died recently, was permitted to draw a check whenever and to whatever amount she pleased upon his bank account in Carthage. The cashier of the bank tells a touching story of how she commenced to do this: "When the little girl, during her father's absence, asked for some money, and was told that it would be impossible to get it until her papa's return, as he alone could sign a check on the bank. She said she believed she could sign his name just as well as he could. She went to the bank and told Mr. Crocker, the cashier of the Joseph County Bank, that she wanted \$10 of her papa's money. Mr. Crocker wrote a check and told her to sign her papa's name, but she signed her own, and said she knew it would be all right with papa. Mr. Crocker gave her the money and laid the check aside. He showed it to Mr. Phelps on his return and was told that thereafter, if his daughter wanted any money, to honor her check if he had any money in the bank. He said his daughter had often spoken of this mark of confidence, and he believed that it had been much better to do this than for her to have felt that it was necessary to ask for money when she needed it or to account to him either for the money drawn from the bank or how the money was used."—Carthage Democrat.

The birth rate in Berlin declined from 46 per 1,000 in 1876 to 27 in 1908.



BLONDE AND BRUNETTE.

There is nothing new under the sun, not even the influence of true religion upon feminine fashions. But it is none the less true that ages have passed since theology last contributed to impart a definite shape and color to ladies' hats. Hence the interest that attaches to the fact that the female subjects of King Leopold, who are most devoutly Catholics, have invented a new hat to celebrate the election of Pope Pius X and fitly to display their attachment to the Sovereign Pontiff. From Verviers to Ostend, therefore, Belgian ladies are now covering their pretty heads with a curious specimen of millinery which in size and shape resembles the imposing headgear worn by Catholic priests on the Continent, only that, instead of being blue, it is white and yellow, is tastily trimmed with flowing ribbons, and decorated with the same kind of stars that are found in the Pope's coat-of-arms. At first there was a general run on the symbolical headcovering, but it soon became apparent that yellow and white, although excellent colors from the Papal point of view, and admirably suited to brunettes, are unbecoming when worn by fair blondes. Those Belgian ladies who, in consequence of their Spanish descent, are equipped by Nature with dark eyes and raven tresses, are proud to be able to follow the fashion and sail about under Papal colors. But the Flemish women, who are very fair and are equally orthodox, finding it impossible to don the white and yellow headgear, were inconsolable at first. After much reflection and many councils of war with their milliners the fair ones decided on a compromise. They took the azure of the Papal coat-of-arms, but felt compelled to discard the yellow, whereupon their darker rivals chanted, figuratively speaking, paens of victory. Many of these blonde Belgian Catholics would now fain implore their triumphant sisters to abandon the new headgear altogether in the interests of Christian charity. But the victors are inexorable, and now the feminine followers of Pope Pius X in Belgium are split up in two hostile camps—those who wear the orthodox white and yellow headgear and those who would if they could, but cannot.

USE FOR A SEAL RING.

The seal ring can be used in quite a number of emergencies. When marketing a woman not only gets better meat and fruits if the plain gold band shows on her finger, but quite often a truer price is put on her articles, the marketman thinking his married customer will be sharper than the usual one. Business girls often have to return home during the early evening hours, and to protect themselves from the annoyances of strange men turn their seal rings around to look like a wedding ring, and is generally successful. One day several girls were shopping, and extravagance had emptied their purses, but not destroyed their appetites. At a counter near by hot biscuits and coffee were being served to advertise a new flour, only, though, to married women. All the girls turned their seal rings around and marched up to the counter, getting quickly satisfied.—New York American.

BEST DRESSED WOMEN IN THE WORLD.

One of the reasons why the Parisienne has been reckoned the best dressed woman in the world is that she invariably suits her attire to circumstances. Undoubtedly it would be a good thing if her example were more widely followed; demand for hats would be increased, and the profit likewise. It is more to the advantage of the milliner to sell two or three hats than one, and smart hats do not necessarily have a wider margin of profit than more simple ones. Frequently the opposite is the case; more often than not what is charged for is the style and novelty, and it is not always possible to raise the price in exact proportion to the value of the trimmings and materials employed. Many milliners here have a certain scale of prices. Their minimum price is a high one, and between this and the maximum there is not so great a difference as might be supposed.—Millinery Trade Review.

MOSLEM WOMEN'S FREEDOM.

There has been a vast amount of pity wasted upon the Moslem women. It may surprise even the woman suffragist to learn that the laws of Mohammed confer upon women a greater degree of legal protection than any code of laws since the middle Roman law. Only the more recent liberties and protection granted to married women by the law of divorce and the exclusive property rights now in force in the United States can be properly compared to those in force in Turkey. Under the Moslem laws the provision for securing to the wife the free and uncontrolled possession of her property is minutely stipulated in the marriage contract. A suitable sum is also arranged for her maintenance in accordance with her husband's rank.—Anna Bowman Dodd in the Century.

SKIRTS AND SLEEVES.

Because the stitched tucks and box plaited akirts have been used so much all summer, the many-gored skirt, with a decided ripple, will be a relief this fall. A twenty-two gored skirt is the "limit in extreme skirt models." This warning may indicate the popularity of straight gored skirts.

FOR THE LADIES

The great point in making gowns this fall is to put off putting in the sleeve as long as possible. The sleeves have a pronounced puff or balloon about the elbow, but this balloon fullness must not hang limp as heretofore. Use fine milliners' wire to produce the crisp effect. Long, close-fitting cuffs replace the narrow ones.

WOMEN IN HIGH POSITIONS.

One of the largest railroad corporations in this country has decided that the female stenographers in its employ will not be allowed to qualify for promotion, nor shall they be eligible for its pension list. This is a sweeping decision, and probably represents sentiment other than that of the corporation. Fifty years ago no one imagined that a woman could be a stenographer, and the idea of their entering the ranks of men to compete in heavier brain work would have been regarded as ridiculous. It cannot be said that they have conquered every branch of endeavor, but they have done wonders in the third of a century, and they may even dissipate the prejudice of this western railway

HOUSEHOLD.

TO REMOVE INK STAINS FROM LINEN.

As soon as the ink stain is discovered it should be rubbed with the end of a tallow candle until it is completely covered. If the stain is allowed to remain with the tallow on it for a day or two the garment may be washed and boiled, and both tallow and stain will disappear.

DARNED NET.

Cross-stitching loses none of its popularity, and is being much used in upholstering chairs and small stools. It is good on mahogany and colonial shapes. Another revival is darned net. Beautiful curtains are being made of coarse net darned in the old patterns. This is one of the simplest of arts and also one of the daintiest.—New York Evening Post.

ROYAL CREAM.

Soak one-third of a box of gelatin in one quart of cold milk for one hour; beat the yolks of three eggs and add to them half a cup of sugar; put the milk over the fire in a double boiler; when it is hot add a little sugar and eggs and return all to the double boiler; stir constantly until creamy; remove, add the whites of the eggs beaten stiff; beat the mixture well, and add one teaspoonful of vanilla extract; turn into a mould and serve with sweetened whipped cream, with preserved strawberries, about half a cupful added to it.

TO WASH CHIFFONS AND CREPE DE CHINE.

If your pretty scarf, stole or fichu, or even your very best blouse of chiffon or crepe de chine, should succumb to the inevitable effects of wear, wind the material round a bottle; prepare a lather of good, pure soap. Immerse the bottle, and move it backwards and forwards in the lather for about five minutes. Rinse the material in lukewarm water in which has been dissolved a small piece of gum arabic. Unwind and wrap in a clean, thin cloth and iron with a very hot iron through the cloth while damp.

TO PROTECT DINING TABLE.

The value of asbestos pads to protect the polished surface of dining tables is now fully appreciated. When a cloth is used the entire table is covered with an asbestos pad, covered with double-faced cotton flannel to make it soft and noiseless. A convenient pad of this description is offered in housefurnishing stores. It is to be had in various shapes and sizes, and is so prepared that it folds in convenient lines to fly away in a drawer when not in use. Doilies in which asbestos mats may be slipped are also convenient and useful.

RECIPES.

Good Doughnuts.—Measure four cups of sifted flour and sift again with four level teaspoonfuls of baking powder, one-half level teaspoon of mixed spice and a level teaspoon of salt. Add three-quarters cup of sugar and one beaten egg, one teaspoon of melted butter and one cup of milk. Fry in deep hot fat.

Fried Cucumbers.—Pare and cut cucumbers lengthwise in slices one-third inch thick; dry between towels; sprinkle with salt and pepper; dip in crumbs, then in beaten egg, then in crumbs again; fry in smoking hot fat; drain on paper and serve hot.

Pickled Green Peppers.—Cut off the tops and remove seeds from two dozen green peppers; let them stand in salt and water overnight; in the morning chop half a cabbage quite fine; add two tablespoonfuls of salt, one ounce each of black mustard and white mustard seed; fill the peppers and sew on the top; pour over boiling vinegar.

Onions on Toast.—Scald two cups of milk and add six medium-sized onions chopped coarsely. Simmer until tender, then add two slightly tablespoonfuls of butter, a level teaspoon of salt, a pinch of pepper and cook for a few minutes. Have ready half a dozen slices of buttered toast and turn the seasoned onions over them. Served hot this makes a satisfying dish, especially with eggs.

Ohio Wafers.—Beat three eggs well, add a pinch of salt and mix with four stiff enough to knead. Break off bits of dough the size of a walnut and roll as thin as paper, then fry in deep hot lard. Drain and sift powdered sugar over the top. Pile several wafers together.

Economical Angle Cake.—Beat the whites of four eggs until stiff, add three-quarters cup of sugar and a pinch of salt, one-half cup of bread flour with one level teaspoon of baking powder sifted in it and flavoring to the taste. Bake half an hour or thirty-five minutes in a moderate oven.

Baking Sliced Potatoes.—Butter a baking dish thickly and fill closely with sliced raw potatoes. Season with salt and pepper in layers, and when the pan is full put over the top a rounding tablespoon of butter, cut in small pieces. Put on a closely fitting cover and bake in quick oven. If done just right the potatoes will turn out to a serving dish in to crisp cake, soft within and well seasoned.

New Guns Fired at New Forts.

The Austrian Government has been experimenting with some new howitzers for the Austrian army at Newmarket. Not only are the howitzers new, but the explosive shells which will be fired from them are also a new type, and both were tested against the a fortification of new construction.

COMMERCIAL REVIEW.

General Trade Conditions.

R. G. Dun and Co.'s "Weekly Review of Trade" says: Numerous labor controversies have appeared and more furnaces and mills have closed, the tendency being to operate only the plants provided with the most modern equipment. There is no anxiety regarding legislation at the special session of Congress and despite the curtailment of activity in many manufacturing lines a heavy volume of business is being transacted.

Failures this week numbered 279 in the United States, compared with 230 last year, and in Canada twenty-six against twenty-two a year ago.

Bradstreet's says: Wheat, including flour, exports for the week aggregate 4,265,080 bushels, against 2,856,110 last week, 7,660,137 this week last year, 4,952,134 in 1901 and 4,932,978 in 1900. Corn exports for the week aggregate 1,809,885 bushels, against 1,410,412 last week, 8,564 a year ago, 1,188,288 in 1901 and 3,365,651 in 1900.

LATEST MARKET QUOTATIONS.

Flour—Spring clear, \$1.80/4.00; best Patent \$5.00; choice Family \$4.25.

Wheat—New York No. 2, \$5 1/2; Philadelphia No. 2, 8 3/4/8 1/2; Baltimore No. 2, 8 1/2.

Corn—New York, No. 2, 53c; Philadelphia No. 2, 50 1/4/50 1/2; Baltimore No. 2, 54c.

Oats—New York No. 2, 4 1/4; Philadelphia No. 2, 4 1/2/4 3/4; Baltimore No. 2, 4 1/2.

Green Fruits and Vegetables—Apples—Maryland and Virginia, per brl. fancy, \$1.00/1.25; do, fair to good, 75c/80c; do, Western Maryland and Pennsylvania, packed, per brl \$1.50/2.00; do, New York, assorted, per brl \$2.50/3.00; do, No. 28, per brl \$1.75/2.25.

Beets—Native, per bunch 1 1/2/2c; Cabbage—Native, per 100 \$2.50/3.00; do, New York State, per ton \$13.00/14.00. Cauliflower—New York, per barrel or crate \$1.50/2.00. Cranberries—Cape Cod, per brl \$2.50/3.00; do, per box \$1.75/2.00. Celery—New York State, per dozen 25/40c; do, Michigan, per dozen 15/30c; do, native, per bunch 4/5c. Carrots—Native, per bunch 1 1/2/1 1/2c. Corn—Native, per dozen, field, 8/10c; do, per dozen, sugar, 18/22. Eggplants—Native, per 100 \$2.00/2.50. Grapes—Concord, per 5-lb basket—2/13c; do, Niagara, do, 16/17c; do, Delaware, do, 18/20c; do, Catawba, do, 11/12c; do, New York, black, per basket 12/14c. Lettuce—Native, per bushel box 25/35c. Lima beans—Native, per bushel box \$1.50/1.75. Onions—Maryland and Virginia, yellow, per bu 55/60c; do, Western White, per bu 65/70c. Peas—Eastern Shore, Kieffer, per basket 20/30c; do, No. 1, per brl \$1.50/1.75; do, New York, Bartlett, per brl \$4.00/5.00; do, do, Seckel, per brl \$5.00/6.00; do, do, Duchesse, per brl \$2.50/2.75; do, do, Sheldon, per brl \$4.00/4.50. Pumpkins—Native, each 2 1/2/3c. Quinces—New York State, per brl \$5.00/6.00. String beans—Anne Arundel, per bushel green, 60/65c. Spinach—Native, per bushel box 25/30c. Tomatoes—Anne Arundel, per 3/4-basket 25/30c; do, Eastern Shore, Virginia, per basket 10/15. Turnips—Native, per bushel box 25/30c.

Potatoes—White—Native, per bu box, 60/65c; Maryland and Pennsylvania, prime, per bu, 60/65c; New York, prime, per bu, 60/65c. Sweet Potatoes—Yellow, Maryland and Virginia, per brl, \$1.25/1.50; Virginia, red, per brl, \$1.00/1.25. Yams—Virginia, per brl, \$1.00/1.25.

Provisions and Hog Products.—Bulk clear rib sides, 9 1/2/10c; bulk clear sides, 10c; sugar-cured shoulders, blade-cut, 10c; sugar-cured shoulders, narrow, 8 1/2c; sugar-cured shoulders, extra broad, 11c; sugar-cured California hams, 7 1/2c; canned and uncanned hams, 12 lbs and over, 15c; hams, canvased and uncanned, 15 lbs and over, 13 1/4c; skinned, 13 1/2c; refined lard, second-hand tubs, 9 1/2c; refined lard, half-barrels and new tubs, 9 1/2c; tallow, 8c.

Live Poultry—Turkeys—Young, 7 lbs and over, per lb —@14c; do, old, do, per lb. —@13c. Chickens—Hens, heavy to medium, per lb —@12c; do, old roosters, each 25/30c; do, young, large per lb —@12c. Ducks—Young, 3 lbs and over, per lb —@12c; do, fancy, large, old, white, per lb 11/12c; do, do, small, per lb —@10c; do, Muscovy and mongrels, per lb 10/12c.

Eggs—Western Maryland and Pennsylvania, per dozen, loss off, 22c/24c. Eastern Shore (Maryland and Virginia), per dozen, loss off, —@22c; Virginia, per dozen, loss off, —@22c; West Virginia, per dozen, loss off, —@22c; Western, per dozen, loss off, —@22c.

Butter—Separator, 22/23c; Gathered Cream, 20/21c; Imitations, —@10c.

Hides—Heavy steers, association and salters, late kill, 50 lbs and up, close selections, 9 1/4/10 1/4c; cows and light steers, 8/9c.

Live Stock.

Chicago.—Cattle—Good to prime steers \$5.30/5.90; poor to medium, \$3.50/5.00; stockers and feeders \$2.25/4.10; cows \$1.35/4.25; heifers \$2.00/4.85; calves \$1.35/2.50; bulls \$2.00/4.35; calves \$2.00/4.00; Texas fed steers \$2.75/3.50; Western steers \$3.00/4.75. Hogs—Mixed and butchers' \$5.45/5.80; good to choice heavy \$5.45/5.80; rough heavy \$4.95/5.35; light \$5.25/5.80; bulk of sales \$5.35/5.60. Sheep—Sheep steady to low; ewer; lambs steady to low; good to choice wethers \$3.00/4.50; fair to choice mixed \$2.00/3.00; native lambs \$3.25/3.60.

Herris Island.—Cattle steady; choice \$5.35/5.55; prime \$5.10/5.25; fair \$3.50/4.15. Hogs higher; prime heavy \$5.00/5.95; mediums \$5.95/8.00; heavy Yorkers \$5.00/5.95; light Yorkers \$5.70/5.80; pigs \$5.30/5.50; roughs \$4.00/5.50. Sheep steady; prime wethers \$3.70/3.85; culls and common \$1.50/2.00; choice lambs \$5.30/5.50; veal calves \$7.00/7.75.

Industrial and Scientific Notes.

Switzerland produces no coal.

Spain's cereal crop is valued at \$137,000,000.

The imperial palace at Peking is to have electric lights.

In Indianapolis 23 per cent. of the population is German or of German parentage.

Seven million persons in India are to be vaccinated with plague serum.

The value of timber is considerably increased by floating in rafts, because its sap, albuminous and salty materials are dissolved out.