

FARM AND GARDEN



LARGE AND SMALL DAIRY COWS.

The Wisconsin Experiment Station recently issued a bulletin entitled "Studies in Milk Production," in which different types of cows were placed in competition with each other, and the results carefully computed and published.

The results reached by the Experiment Station as summarized were as follows:

"Cows of the large dairy type preferable—From the data presented it will be seen that everything considered cows in group B, representing the large dairy type, are clearly in the lead for economic production of milk and butter fat. The results of over four years' work with cows of the extreme dairy type, represented in group A, not only failed to establish the claims for the superiority of cows of this type over a much larger type, but clearly showed that they are not as large producers, nor as profitable dairy animals, as the latter.

"That the extreme dairy type has been popular at least in this state is evinced, among other reasons, by the fact that three of the cows selected for the university herd at our solicitation by prominent dairymen of our state were fair representatives of this type of cows, and are included in group A. Our investigations have been conducted under the most favorable conditions possible for this type of cows; the stable in which they have been kept is considered a model one, as regards cleanliness, light, ventilation and general comfort of the animals, and water is provided for them in the stalls so that they are not exposed to inclement weather at any time. They are given the best of care and attention at all times; being fed liberally; kept during the hot summer months in the cool, darkened barn, protected from sun and flies and are fed various green feeds and grain in summer as well as protected from cold in the winter.

"In view of the ever-increasing demands on the part of dairymen for cows that will have endurance and ability to withstand diseases, as well as great productive capacities, we do not hesitate to state that in our opinion it is not the part of wisdom for our dairymen to select the small refined cows with a spare habit of body in an extreme degree as the most desirable type of dairy cows.

A WORD FOR ROOT CROPS.

Considering the well known carelessness of American farmers in placing on the markets the products of the soil, it is surprising how reluctant they are to study the importance of root crops as part of the most profitable feeding ration. Why this is so, unless by force of habit, a Canadian writer in American Agriculturist does not attempt to explain, but says: True, the growing of alfalfa and rape has added immensely to the possibilities of mutton making. But for all that rape can be carried into winter use but to a limited degree, and alfalfa made into hay loses its succulency. Therefore, no matter how well this is saved in curing, the system of the animal, housed or yarded and fed hay with grain, misses that touch of nature so essential to its well doing, the something approaching grass in its makeup, as when eaten fresh off the field.

Here is where root crops step in to admirably fill the want. It is by this means largely that our British friends have been so long able to lead the world in producing such a large number of kinds of high class stock, which all the civilized nations draw on to improve their flocks and herds. It is said, and well said, that the turnip proved to be the salvation of Scotland financially a century ago. And in Canada we are closely following in the footsteps of the mother land, and that with most satisfactory results. In some sections of Ontario the claim is made, and I think it is a justifiable one, that in the last fifteen years the production of many formerly cropped to death farms has doubled. That has been the outcome of root growing and systematically feeding all hay, grain and roots grown to improved stock. Unprofitable grain growing and grain selling have given way to all productions being marketed on foot and rough milk cows.

SEEDING CLOVER IN SPRING.

On the farm where I worked when a boy and also on neighboring farms the custom of seeding down with rye was quite common. We would sow the timothy in the fall if not too late; otherwise wait till spring; then some day when there was a gentle rain take the clover seed, if the timothy had been previously sown; if not, the two together, and sow the lot. If not too pressed with work we would go over the ground with a good heavy bush, but often the work was left for the rain, when fairly good stands of grass would be made. In this section it was useless sowing the clover in the fall, as it invariably winter killed, but sown as above it compared well with seeding with other crops. I have found that treating a worn-out sod to a good harrowing when the soil is moist, then reseed with grass seed, brought fair results where one lacked time to give it a thorough tilling or where the mowing could be

ill spared or where the ground was too moist for tilled crops. We have a meadow of the latter order that has been down to grass for thirty-five years to my knowledge, kept up by the latter method, combined with top dressing, that the past season could have competed with any Clark method grass we ever saw.—Cor. Rural New Yorker.

NITROGEN ON FARMS.

An observant correspondent writes that little is said concerning the commercial fertilizers containing a considerable per cent. of nitrogen, and calls the attention of the editor to the large quantities of nitrogen used by market gardeners. Of course, all who are familiar with the work of market gardeners are familiar with their use of nitrogen, but it should be remembered that such men have comparatively small areas and from them get several crops in a season.

The farmer, on the other hand, works a larger area, and at most, as a rule, gets but one crop. The conclusion is that he can not afford to buy the commercial nitrogen, which is correct. Nor is there need for his doing so if he will grow the legumes which will obtain the nitrogen for him from the air. Simply a matter of economy, after all, and the money put in fertilizers containing large percentage of potash and phosphoric acid, if the legumes are used to obtain the costly nitrogen. The question is a simple one, and the soil worker should take it home to himself and apply it according to conditions and circumstances.—Indianapolis News.

HOW TO FEED GREEN BONE.

Feeding green bone is all right if constantly done. But it is quite possible to injure the fowls if too much is given. The green cut bone is to take the place of bugs and worms, the natural insect food for fowls and birds. If it is possible to scatter small particles of green cut bone all about, so that the fowls may find a little here and there, only slight attention need be given to the actual quantity fed. But when cut and fed in any quantity the fowls will eat all they can get and run and hunt for more. The result is looseness of the bowels, often scouring to the extent of sickness. For this reason, according to a Country Gentleman writer, it is desirable to feed by acutal weight, one pound of cut green bone to thirty hens, this being thoroughly mixed through their mash food, so that each fowl will be sure to get its proper allowance and the greedy ones not get all.

WORKING BUTTER.

In working butter never slide the paddle over the surface, as such treatment injures the grain. The best method is to remove the milk by using a gentle downward pressure. Excessive washing is also injurious to the grain and general appearance of the article. Stop churning when the butter fat globules begin to adhere to each other, draw off the milk and wash in two waters at about 55 degrees, stirring slowly and no longer than is absolutely necessary to accomplish the purpose, says the American Agriculturist correspondent.

HINTS FOR BRIDEGROOMS.

Plenty of Advice for Brides. But Not a Word for the Poor Men.

A thoughtful young man of Washington was heard to decry the other day the fact that while there is a deluge of "dons" and "dos" for the bride to follow, the bridegroom must shift for himself.

"There is absolutely nothing to guide a man but his own awkward self. It isn't fair," he said. "From the time a girl is old enough to detect sound she understands the importance of having things done properly at a wedding, while the prospective groom is only something necessary to complete the picture. Nothing short of inspiration can get a man through a marriage ceremony gracefully.

"In order to impress the bride and spectators that he is enthusiastic about it, he appears with a sort of frozen grin on his face that you expect to melt at any moment and run down his collar. If he is too frightened to respond in a loud voice some of the bride's girl friends will whisper that 'it was plainly evident he was unwilling from the start.' Again, if he replies in a loud, stern voice, another bunch in another direction of the church will huddle together and express how glad they are that they are not marrying him while the attitude of many is that they are signing away their life and all worth living for. So I, for one, think it high time that somebody wrote a few hints on how to behave, that we may appear enthusiastic about being married without being ridiculous and proving a target for the world in general knock at."—Washington Post.

Some one must have taught Japan that good old street-fight maxim: "Hit the first blow and keep on hitting. There are today 5,000,000 day laborers in the United States.

OF INTEREST TO WOMEN

CRUSHED VIOLET GOWNS.

A favorite material for outdoor wear is crushed velvet. This is velvet which has been crushed, literally crushed. When in its crushed state it is made up into whole gowns and a worn almost without other trimming.

The woman who wants to make her a crushed velvet gown, and who does not want to go to the trouble and cost of buying the velvet, can, perhaps, do very nicely at home with the materials on hand. She can make herself a crushed velvet suit that will rival anything she may see in the shops.

The manufacturers, in making this velvet, wet it by special machinery provided for the purpose, after which they crush it with other machinery and finally stretch it out to dry.

But the amateur who wants to make her own crushed velvet can do so in very simple fashion. Take the velvet and dip it in a tub of water. Now take and wring it around in the hands, twist it and wring it, and keep on twisting it until all the water is twisted out of it. Then take the velvet and pin it down upon something to dry, but be careful not to raise the nap. It must dry in its crushed state.

Milliners and dressmakers who want to quickly crush a quantity of velvet will take it and wet it. Then they will throw it over a great hook in the wall, just as a candy maker throws his candy over a hook. They will then take the ends and twist them and twist them and keep on twisting until it seems as though every fibre were broken in the velvet. The whole is then shaken out and dried.

If properly crushed the velvet will have the appearance of baby lamb and will be particularly smart for the season's fashions. panne velvet, on the other hand, is made in an amateur way by wetting the velvet well and then ironing it until it lies flat. This gives a very good imitation of panne.

They make also a mink velvet, but this is made by wetting the velvet and ironing it on the wrong side. The result is the half crushed velvet which is called mink.

NAMES OF FABRICS.

It is an interesting study to discover the origin of the name from which the articles of clothing with which we cover ourselves comes. Many of the fabrics worn by women are named for the place in which they are manufactured, or perhaps the maker is especially patriotic and christens his handwork after the town of his nativity. Others go still further and label their own wares with their surname.

For instance, the name damask comes from Damascus, while satin is a corruption of Zayton, a town in China.

Cambric is an abbreviation of Cambal, and gauze from gaze; balze from Bajae; dimity from Dimietta, and jeana, the old fashioned jeans, comes from Jean.

Calico is named from Calicut, in India, where it was first printed. Velvet is from Italian "vellute," meaning woolly, or from the Latin vellus, a hide or pelt.

Serge comes from Xerga, the Spanish for a particular kind of blanket.

The name blanket was from Thomas Blanket, the famous English clothier, who was influential in the introduction of woolen into England in the fourteenth century.

Bandana comes from an Indian word meaning to bind, or to tie, and the Indians in the West wore this headress long before the negroes of the South.

Shawl is from the Sanscrit, sala, which means floor. They were used as carpet tapestry long before women wore them as adornment or for warmth.—New York American.

WHY ORANGE BLOSSOMS?

For many centuries the recognized thing for a bride has been a wreath of orange blossoms. The question is especially interesting when you note the fact that in many countries the orange blossom is entirely tabooed. The German bride wears myrtle; the girl of the Black Forest takes the flower of the hawthorn—when she can get it. The brides of Italy and the French provinces of Switzerland use white roses, Spanish brides go in for pinks, carnations and red roses. In Norway, Sweden and Serbia the bridal crown is of silver; in Bavaria and Silesia glass, pearls and gold wire are used; in the island of Greece, vine leaves; in Bohemia, rosemary and so on.

The Roman bridal wreath was of verberna. Holly wreaths were sent as tokens of congratulation, and wreaths of parsley and rue were given under the idea that they were the best preventives against an influence of evil spirits. Why, then, the orange blossom wreath? asks Woman's Life. There is a widely spread notion that it was adopted as an emblem of fruitfulness, but there is doubt as to whether this notion is well founded. The practice of wearing the orange blossom has been derived from the Saracens, among whom the particular blossom was regarded as a symbol of prosperous marriage, a circumstance which is partly to be accounted for by the fact that in the east the orange tree bears ripe fruit and blossoms at the same time. You will also read

that the flower was introduced into the wedding customs of our country by French millinery, having been selected for its beauty rather than for any symbolical reason.

LET THE CHILDREN HAVE PETS.

Nearly all children love animals and should be allowed to have one of some kind for a pet wherever possible. One of the hardest things to exercise in the bringing up of children is foresight, and yet it is the most important and imperative of necessities in the mother who conscientiously tries to do her duty. How often do you hear: "Oh, what's the use! We may all be dead a year from now!" This is both true and trite, yet is a more pernicious mode of reasoning. A child who cares for a helpless kitten is unconsciously fostering the instinct of motherhood. The fact that he or she is needless to the little creature produces the same glow which we experience in after life when we minister to the wants of the tiny little toddlers who have not yet learned to do for themselves. Seldom will a child forget to feed a pet if he is once given the responsibility, all of which cultivates thoughtfulness and diverts from self. They do not know that the sweetest thing in life is to be needed, that we need to be needed above all else, but we know and should not rob them of this keenest and most innocent of pleasures. Instead of enumerating the disadvantages and drawbacks of having a cat or dog around the house when the desire is wisely expressed by the little folks, look ahead and remember that you are here given the opportunity of planting the seed of a better, stronger and more unselfish solitude for the care of those little human pets with-out which no life is fully lived.

SOMETHING NEW IN GLOVES.

There is not only a new glove this season, but a new way of wearing it. For some time the tailor made smart girl has been wearing her glove unbuttoned and with the top part turned over, showing the lining. There has been nothing particularly attractive about this method of wearing a glove until right now. But the new glove has been purposely made to be worn with its top turned over. The upper part of the glove which turns over in a cuff is lined with either black kid or some attractive shade which harmonizes well with the glove's coloring. If the smart girl would wear her glove with the upper part turned over, then the manufacturer decided that that portion of the glove should add to, rather than detract from, the glove's style. The turn-over cuff now matches in color the stitching of the glove, and the effect is extremely smart. Many times, when the gloves are made to order, the turn-over cuff portion matches some special color in the gown. With a black cloth costume having a touch of baby blue at the collar and cuffs black gloves are worn, with the turn-over cuff lined with the same shade of delicate blue. These gloves fasten with one big button and are a decided fad of the moment.—Woman's Home Companion.

AUTOGRAPH TABLECLOTHS.

An "autograph" tablecloth is the latest craze. You go about owning it in this wise:

Take a fine linen cloth—an afternoon tea cloth is a good size—and present it to your intimate friends when they call, together with a lead pencil and the request that they write their names on the linen. Then embroider the autographs in outline with silks, either white or in different colors, occasionally varying the monotony by a spray of flowers.

This device is a quaint record of one's friends. Probably it is the further evolution of the "autograph quilt."

Some people go in for the autographs of dramatic or literary celebrities, but those of one's friends are so much more easily obtained that this scheme is the most popular.



Gorgeous corsets are on sale, made of colored brocades. Three pair of elastics are sold with them.

Velvet and ermine are extremely beautiful when combined.

A fancy of the moment is the Juliet cap which the Parisians are adopting. It is a pretty fashion to a youthful and attractive face, but very trying to others.

Braiding is apparently to have an extraordinary vogue. Dotted and sprigged effects in the sheer silk and wool stuffs are to be very fashionable.

Small plaids, particularly in the blues and greens, promise to be a leading material for the spring season.

The foulards will continue their reign this summer. While silk braid continues to be used, gold braid is far more popular, but is chiefly confined to the coats and is only occasionally seen upon the skirts of suits.

HOLLAND TALKS

Pie crust made of rich cream instead of lard will not hurt anybody's digestion.

A good many people would use milk more freely if it was not generally skimmed before it comes to the table.

A worn-out pan inverted over the flatirons while heating holds the heat and expedites matters.

To clean a much soiled straw matting use two quarts of water in which 10 cents' worth of oxalic acid has been dissolved. Apply with a scrubbing brush and rinse with clean water. Dirt and stains are removed. The acid is poisonous, so don't put the solution where children can get at it.

Rubbing with a cloth dipped in kerosene will not only clean but also improve the appearance of a shabby black iron bedstead.

Do not fall to oil the wringer every time you wash. If oiled often there is less wear on the machinery and less strength is expended by the operator.

To clean the rollers, rub them first with a cloth saturated with kerosene oil, and follow with soap and water. Always loosen the rollers before putting the wringer away.

Slightly underdone meat is more digestible than that which is overcooked. Beef and mutton, as a general rule, should be underdone; but pork and ham ought always to be well done. They are not only disagreeable but unwholesome, if not thoroughly cooked.

Brass and silver ware are often neglected because so much rubbing is required to clean them. Here is given a very simple and most useful recipe. Half a cup of whiting, then fill up the cup with cold water. Pour this mixture into a bottle, and add one ounce of ammonia. Shake well before using. Wet a flannel cloth with this, and rub the silver and brass, afterward polishing until dry.

Graham Pudding—Melt one-fourth cup of butter; add half a cup of molasses, one egg, half a cup of milk; put in a bowl one and one-half teaspoonful of sifted graham flour, half a teaspoonful of soda, one teaspoonful of salt, one cup of raisins seeded, and cut in pieces; turn into a buttered mould; cover and steam two and one-half hours; serve with sauce.

Chicken Livers with Curry—Clean and separate the livers; dip them in fine bread crumbs, then in seasoned beaten egg, then in bread crumbs again; saute in butter; remove the livers; put one level teaspoonful of butter in a frying pan and one slice of minced onion; cook for five minutes; then add two tablespoonfuls of flour mixed with one level teaspoonful of curry powder; stir until smooth and add one cup of stock; season and strain the gravy over the livers and garnish with rice timbales.

Ham Croquettes—Brown one tablespoonful of butter in a pan, then add two level spoonfuls of flour and stir until brown; then add one cupful of beef stock and stir until smooth; season with salt and pepper; add a few drops of onion juice and one teaspoonful of mushroom catsup, one cupful of boiled rice and one cupful of finely chopped ham; mix and set aside until cold; shape into croquettes; roll in beaten egg, then in bread crumbs; put several in a frying basket and fry in smoking hot deep fat until brown; drain on paper; arrange on a hot platter and serve with tomato or brown sauce.

Corn Cake—Put one-half cupful of yellow corn meal, one-half cupful of flour and one level teaspoonful of salt in the flour sifter and sift into a bowl; beat the yolks of three eggs; add one cupful of milk to them and one tablespoonful of melted butter; add this to the mixture and beat until free from lumps; add the whites, well beaten, two level teaspoonfuls of baking powder and one level teaspoonful of salt; turn into hot greased gem pans and bake twenty minutes in a quick oven.

Cocoanut Layer Cake—One cup of sugar, one cup of flour, one teaspoonful of baking powder, one tablespoonful of boiling water, three eggs, one tablespoonful of butter. Beat the yolks of the eggs; cream the butter and sugar; stir in the yolks of the eggs; then the whites, which have been beaten stiff. Add the boiling water, stirring quickly, then add the flour in which the baking powder has been mixed. Bake in layers in a quick oven. For the icing use the whites of two eggs and enough pulverized sugar to spread nicely. Soak the cocoanut in a little milk before using. Spread the layers with the icing and then the cocoanut.

Our Double Selves.
In a form of experience which is almost as common as ordinary dream self possesses a faculty not always given to the waking self. Compared with my own waking self, for instance, my half-sleep self is almost a personality of genius. He can create visions that the waking self can remember but cannot originate and cannot trace to any memory of waking impressions. These apparently trivial things thus point to the existence of almost wholly submerged potentialities in a mind so everyday, commonplace and, so to speak, superficial as mine.—Andrew Lang, in "Voice of Joanna d'Arc."

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So named because 50 acres produced so heavily, that its proceeds built a lovely home. See Salzer's catalog. Yielded in 1903 in Ind. 137 bu., Ohio 160 bu., Tenn. 98 bu., and in Mich. 220 bu. per acre. You can beat this record in 1904.

WHAT DO YOU THINK OF THESE YIELDS PER ACRE?

220 bu. Beardless Barley per acre.
210 bu. Salzer's New National Oats per A.
80 bu. Salzer's Split and Macaroni Wheat, 1,000 bu. Pedigree Potatoes per acre.
14 tons of rich Billion Dollar Grass Hay.
60,000 lbs. Victoria Eggs for sheep—per A.
160,000 lbs. Tessino, the fodder wonder.
54,000 lbs. Salzer's Superior Fodder Corn, rich, juicy fodder, per A.
Now, such yields you can have, Mr. Farmer, in 1904, if you will plant Salzer's seeds. [A.C.L.]

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in stamps to John A. Salzer Seed Co., La Crosse, Wis., and receive their great catalog and lots of farm seed samples.

A physician in Germany has discovered a method of obliterating wrinkles.

Mrs. Winslow's Soothing Syrup for children teething, softens the gums, reduces inflammation, allays pain, cures colic, etc. 25c a bottle.

To produce a Cashmere shawl requires the labor of four persons for a year.

Heeder—"Scott said a clever thing to-day: said that luck is a good bit like lightning; for it seldom strikes twice in the same place." Heeder—"Yes, and as a rule neither of them needs to."—Penny-Punch Bowl.

There is more Catarrh in this section of the country than all other diseases put together, and until the last few years was supposed to be incurable. For a great many years doctors pronounced it a local disease and prescribed local remedies, and by constantly failing to cure with local treatment, pronounced it incurable. Science has proven Catarrh to be a constitutional disease and therefore requires constitutional treatment. Hall's Catarrh Cure, manufactured by F. J. Cheney & Co., Toledo, Ohio, is the only constitutional cure on the market. It is taken internally in doses from 10 drops to a teaspoonful. It acts directly on the blood and mucous surfaces of the system. They offer one hundred dollars for any case it fails to cure. Send for circulars and testimonials. Address F. J. CHENEY & Co., Toledo, O.

Sold by Druggists, 75c.

Talks Hall's Family Pills for constipation.

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16,000 Plants For 16c.

This is a remarkable offer of the John A. Salzer Seed Co., La Crosse, Wis., makes. They will send you their big plant and seed catalog, together with enough seed to grow:

1,000 fine solid Cabbages.
2,000 delicious Carrots.
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This great offer is made in order to induce you to try their warranted seeds—for when you once plant them you will grow no others, and

ALL FOR BUT 16c. POSTAGE.
providing you will return this notice, and if you will send them 20c. in postage, they will add to the above a package of the famous Berliner Cauliflower. [A.C.L.]

Nothing worries a woman like forgetting a secret she wants to tell.

PURMAN FADELESS DYES do not stain the hands or spot the kettle, except greens and purple.

Any little fish begins business on a small scale.



Miss Alice Bailey, of Atlanta, Ga., escaped the surgeon's knife, by using Lydia E. Pinkham's Vegetable Compound.

"DEAR MRS. PINKHAM:—I wish to express my gratitude for the restored health and happiness Lydia E. Pinkham's Vegetable Compound has brought into my life.

"I had suffered for three years with terrible pains at the time of menstruation, and did not know what the trouble was until the doctor pronounced it inflammation of the ovaries, and proposed an operation.

"I felt so weak and sick that I felt sure that I could not survive the ordeal, and so I told him that I would not undergo it. The following week I read an advertisement in the paper of your Vegetable Compound in such an emergency, and so I decided to try it. Great was my joy to find that I actually improved after taking two bottles, so I kept taking it for ten weeks, and at the end of that time I was cured. I had gained eighteen pounds and was in excellent health, and am now.

"You surely deserve great success, and you have my very best wishes."—Miss ALICE BAILEY, 50 North Boulevard, Atlanta, Ga.—\$5000 forfeit if original of above letter proving genuineness cannot be produced.

All sick women would be wise if they would take Lydia E. Pinkham's Vegetable Compound and be well.

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Does not cough, cures all lung troubles. Guaranteed. Sold by druggists.