

FARM AND GARDEN



SOWING GRAIN IN STANDING CORN.

It is conceded by most farmers, that a crop of grain sown in standing corn is never as good as that taken from fallow ground; if often happens, however, that the farmer is so situated that he cannot cut up all his corn, but still wishes to seed all the land. What then is the best way to proceed with wheat or rye? In the first place it is much cheaper getting in a crop on such ground than the summer plowing and preparing of fallow; good wheat raisers tell us that land for wheat should be sowed and worked down several weeks before sowing time. Now this is exactly the condition of corn land, broken in the spring, cultivated during the season, and then left in plenty of time to settle and become fine by September 15 or 20—giving us then an ideal seed bed encumbered only by the standing corn. To get the grain in properly the farmer must have a good one-horse drill either five or six hand with a fertilizer attachment. Have a strong, steady horse and give him his time, put a muzzle on him to save wasting corn and use a short single-tree; it will help in turning, if the outside row of corn is cut at ends of fields. With a good horse, a careful man will do good work and sow from five to six acres per day. The drill is arranged so it can be widened or closed to suit the width of rows; if corn is down or leaning, it will require an extra hand to go ahead and turn it. By using care and having a slow horse, the drill can be run very close to corn thus avoiding vacant strips of land. Of course farmers differ in their methods of work; some say you can never count on a good yield of wheat on corn ground. But I have raised 23 bushels per acre in standing corn and maintain that if it is not the best way to grow wheat it is often a very convenient way and so much cheaper, that one can afford to take a little less per acre. It is often objected that the corn rows will make very rough bottom if land is seeded down to meadow, but I find by actual experience that if the corn receives level cultivation at it should, if the last plowing is shallow, and in cutting meadow the mower is run with the old corn rows, you will find very little trouble. Again I think the stalks are a protection to grain in winter, for after being pastured by cattle they are broken down, make a covering, hold the snows and finally decay on the land. I used to know a farmer who had creek bottom fields planted in corn each year; he always sowed rye in his standing corn early in the fall, by which he kept his fields covered, got a lot of pasture when the ground was so he could turn in, and had a valuable coat of green manure to turn under in the spring for the next crop and mellow the effects of the rye roots. In sowing grain in standing corn, I would prefer that the corn be planted north and south so that the drill rows of grain may stand fairly to the sun and receive its effects equally on both sides. If the corn stands well, so it can be readily done, a one-horse drag or an old machine wheel drawn through the middle ahead of drill will smooth down any chance clods, level up the ground and insure the drill covering the seed to a uniform depth. As to amount of clean seed, kind and quantity of fertilizer per acre, I leave that to the intelligent decision of each farmer.—A. B. Milligan, in the Epitomist.

GROWING CLOVER.

The growing of clover has so important place in dairy husbandry that we reproduce the following in this department from A. M. TenEyck in Kansas Farmer:

"It is usual to sow about ten to fifteen pounds of common red clover per acre, while five to eight pounds of the alsike clover per acre is sufficient.

"Clover should be sown early in the spring on a well-prepared seed-bed. The ground should be mellow at the surface but not loosened too deeply; rather, the subsurface should be firm (not hard). A good seed-bed for clover may be prepared by disking and harrowing corn-stubble, or on early fall-plowed ground. As a rule, it is not best to spring-plow and for seeding clover, a fallow, or any grass seed. Ground freshly plowed is apt to be too loose and mellow, and in case the weather remains dry the seed will start poorly and the young plants may be destroyed by drought. Clover may be sown broadcast and harrowed in. The seed should be fully prepared before seeding and after harrowing after the seeding is sufficient to cover the seed. It may be safer in the average season to put the clover in with the drill. It will be necessary to have a grass-seeder attachment on the ordinary grain-drill in order to sow clover. An attachment in which the tubes from the grass seeder box join the spouts from the grain-box in order that the seed may be sown in the drill furrows is one of the best kind of implements to use for seeding clover.

"Usually at this station we have had good success in sowing broadcast and this is the simplest method of seeding. The clover may be seeded clover has made some start it is able

to withstand considerable drouth and adverse weather conditions.

"At this station we have the best success in getting a stand of clover in seeding alone without a nurse crop. In a favorable season, however, it is possible to get a stand of clover by seeding with some early spring grain. Also I have known of instances where clover was seeded in the wheat early in the spring and harrowed in. The cultivation as a rule does not injure the wheat and in a favorable season it is possible to get a catch in this way. In case clover is seeded with early spring grain the clover should be seeded after the cultivation is finished and the grain is sown, and then harrowed in lightly, once harrowing after seeding being sufficient to cover the seed. When grain is used as a nurse-crop it is best to sow the grain thinner than is the usual practice when grain is grown alone.

By hand or a handy implement for seeding broadcast is the little wheelbarrow seeder. It is possible, also, to sow clover-seed with an ordinary grain-drill by mixing the seed with ground feed, bran, ashes, etc., in proper proportions so as to sow the required amount of clover-seed per acre. Care should be taken in seeding with the drill not to plant the seed too deep. In the early spring the seed should not be covered with more than an inch or so of mellow soil. There is some danger of clover being killed by hard frosts in the spring when it is sown too early, and it may be safer to prepare the seed-bed and sow when the danger from hard frosts is past, choosing a time for seeding when it will sprout and grow at once. As a rule, however, I prefer early spring seeding; as the season advances and the weather gets hot, the young plants are apt to be burned off by a few days of hot weather, whereas if the

COST OF A YEARLING CALF.

The market value of a cow raised on the farm does not represent the whole profit of the operation. The home-raised cow, if properly cared for, is likely to give better satisfaction than one which has come out by chance and which has been sold by its owner for some good reason; but I reckon that calf raising is also a fairly good money-making operation. I estimate the value of the young calf fit to raise at \$4, milk for ten days \$2.50, oil meal and other grains, \$2.50, hay \$1.25, grass six to eight months, \$7.50 calf meal for four months \$3, labor \$1.25, total about \$25, bringing the calf to a year of age, at which time, if she is of the proper stock, the value should be about \$30, leaving a clear margin of about \$5 profit.

My calves are weaned at four months old, having used up to that time about \$4 worth of milk. Some calves would, of course, be worth more at twelve months old, but none of proper stock and breeding should be worth less than the amount I have stated.

Calf raising gives no more trouble and costs no more than production of other farm specialties. It requires, say four months, careful attention on the part of somebody, but the final results repay all the bother attending the early stages.—L. W. C. in the Massachusetts Ploughman.

HANDLING COARSE FODDER.

Each and every farmer should have a good feed cutter for silo filling and for chaffing feed. By running all corn stalks through the machine, they give better returns when fed, and the coarser portions left uneaten are in good form for bedding and the manure heap. Long corn stalks are a nuisance in the feeding manger, worthless for bedding, and troublesome in the manure pile. Difficulty is found in a few cases in feeding cut corn-stalks as the cows refuse to eat them. In many cases the sharp ends of the cornstalks, when cut certain lengths, injure the mouth of the cows. Where they are not well eaten the cause is often due to overfeeding, or endeavoring to have the cow live on too limited a variety of food. By keeping the mangers clean and feeding a cut fodder with care, very little will be left over, and that only the coarsest part. Where different varieties of corn are raised more of the cut stalks are eaten than if fed uncut under the same conditions. Less waste is found in feeding cut fodder as the animals eat the butts readily, but reject them when fed without being cut. All stock relish it when they become used to it, as well as hay or other chopped foods.—Otto Irwin in the Epitomist.

SELLING LATE CHICKS.

Late-hatched chicks are sold whenever they reach five pounds per pair. The main point in their management is to keep them growing. They must be fed separately from the adults, and should not be crowded, or they will not grow. The best food is buckwheat in the morning. If buckwheat is not obtainable, use whole wheat. Do not feed too much in the morning, but let them seek their food on the range. At night give them a mess of cut meat and bone, with a second ration of wheat, and if they are kept free from lice they will thrive and grow rapidly.



SOME SMART FROCKS.

Exquisite gowns for home wear, or for "way down South," are already being shown in the shops. One is of pastelmauve crepe de chine, the fullness drawn into curved gaugings below the waist, has the lower part of the skirt looped up at intervals under medallions of cream lace, the bodice much swathed, but the folds in front falling soft and loose, little bows of pearly colored velvet studding the lace vest, the small shoulder collar of tucked chiffon trimmed with lace and velvet, the full elbow sleeves of lace. A very pretty gown is of ecru silk batiste, the full skirt trimmed with quillings of the material, and the bodice, drawn into a deep-pointed belt of eau de Nil silk, has a wide pointed collar of ecru broderie Anglaise, a cascade of little green bows half way down the front.

A dinner gown for a young girl is of a new net pattern with oblong rings, the skirt pleated into the waist, the hem simply feather-stitched, but on the lower part of the satin underskirt are insertions of lace and soft ruchings of chiffon. Lace also trims the full bodice with its sash of white and lily-leaf green chiffon to accord with the spray of lilies of the valley on the berthe.

A Watteau fancy dress is lovely, the petticoat of pink moire with a band of velvet at the hem, the white moire brocade sacque patterned with dainty little baskets of flowers, fitting the figure at the sides, with lace prettily draped around the open neck with tufts of daisies.

An evening gown is of magnificent heliotrope brocade, the pointed bodice tightly swathed, and outlining the low neck in a garment of guipure inlet with chine silk; soft gaugings of pale yellow tulle are held in place by straps of heliotrope velvet, a little basque of tulle threaded with chenille at the back only.

In Paris just now all the best dressed Frenchwomen are ordering the plainest, neatest coats and skirts imaginable, and one or two importers here are making a specialty this year of severely tailor made coats and skirts, depending entirely for their style on the perfection of the cut and fit, which have taken the fancy of the Parisian mondaines for country and morning wear. They are made in any tweed or serge preferred, but the newest material is a fine herring bone cheviot; it is made in various colors, such as dark Oxford gray, dark blue, green, red, purple, light gray, and, of course, black. One costume has an all-round simple but extremely well cut skirt: the coat, more like a habit, is a long three-quarter coat, single breasted and tight fitting, with coat sleeves, and the velvet collar is either plain or of velvet prettily embroidered in chenille and silks and a touch of gold thread. They give a distinctive note, these little French embroidered velvet collars, and are very smart.

In another costume the skirt is slightly different, the long three-quarter fitting coat partly double-breasted—that is, buttoning over diagonally in front—the back like a man's morning coat; and in yet another style the skirt is long, the coat has a tight-fitting back, and fronts semi-fitting with pockets at each side. This coat, though simple, is very smart. A capital little Norfolk costume is in herring-bone tweed.

For auto wear there is a splendidly warm coat and skirt of golden brown corduroy velvet piped with green velvet.—New York Globe.

CHILDREN'S LIES.

Should a child be punished for lying? How?

This question was recently brought home to me directly by an experience with my own ten-year-old boy. He had been ill upon the sofa, and in an absent-minded way had traced some crude drawings, evidently illustrating the story of Hiawatha, upon the wall. I called him to me and said, "Stuart, did you do that?" Having positive circumstantial evidence I felt confident of a humble affirmative answer. But, no. He looked me straight in the eye and said, "No, sir." I concealed my astonishment as best I could and said: "I always believe you, my boy. I will believe you now. If the whole world would line up and say that Stuart Krohn did make those pictures on the wall I would not believe them, but believe you." He wavered a little and said, with the air of a witness before the grand jury, "Well, anyway I don't remember anything about it." To this I replied, "I think I can also trust your memory, and went to my office, not returning until late at night, after he had retired. The next morning at break of day he was up engaged at the writing desk with pen, ink and paper. He would not tell anyone what he was doing nor would he leave his task until completed. When I went into my den an hour or so after breakfast I found a note on my desk, written in the formal school-boy style, and addressed in sealed envelope to "Mr. William O. Krohn." On opening it I found the following:

"Chicago, Ill., March 11, 1900.

"Dear Sir:—I am willing to confess that I scratched those pictures on the

wall. I also am willing to take the consequences.

"With haste,
"STUART KROHN."

Dear reader, can you wonder that I hold this letter sacred? Can you wonder that I highly prize its manliness? This letter is to me more precious than much fine gold. Punishment? Was I weak in thinking he had been punished enough by his twenty-four hours' consciousness of guilt? Was it weak to put my arm round him and say, "My boy I knew all the time that I could depend upon you."—William O. Krohn, in Child Study Monthly.

A NOBLE WOMAN GONE.

The recent death of Sister Martha Postler, of the Order of St. John, removes a striking figure from the ranks of the world's women. Born 44 years ago, in a humble little parsonage on the Russian-German frontier, she showed as a girl very noteworthy talents in the literary line. She contributed freely to journals and magazines, and began to acquire a fine reputation. She determined, however, to devote her life to the more immediate and practical needs of a suffering world. Having conceived a strange affection for China and the Chinese, the people, their customs, their religion and their literature, she removed to Hongkong, where she established a mission school for blind Chinese girls. She began with five, but when, after eight years of hard and unremitting work, she left for a vacation to her native land, she had so far advanced the interests of her school that it possessed a building of its own and numbered 40 pupils. The drain upon her time and energy was severe, and she gladly sacrificed to the work her fine talent for writing. As if by instinct, she returned to her native German city this year, and, after a lingering illness, caused by overwork, she died. Her last work was entitled "A Chinese New Year's Flower," which she sent to her sister in 1903. Her last words were these: "Remember me kindly to all, and say to them: 'I was happy in my life and I die peacefully.'"

THE CHAPERON IN THE WEST.

All unmarried females of means and position are chaperoned here. Age doesn't matter. There are spinsters of thirteen goes unattended in California. No single woman of any age goes to the theatre alone with a man, and as for "buggy riding," the custom is unknown. No girl goes to a restaurant for lunch with a youth she has known from the cradle. It would not be correct, and it would not be entirely correct, either, for her to get another girl. No; she must have the chaperon—the tried and seasoned veteran of matrimony—or else the proprieties will be split up the back.

The ardor with which the cult of the chaperon has been taken up in the West should make the thoughtful pause. At the rate we're going at we'll soon be where they are in France, and it will be hopelessly compromising for any of us to walk two blocks on the public street with a man of our acquaintance. Geraldine Bonner in San Francisco Argonaut.

A QUEEN OF EMBROIDERY.

Mrs. Hoessel, whose remarkable embroideries are being shown at the London Society of Artists, although brought up in Germany and wedded with a German, is an Englishwoman by birth, clever and industrious, and of gracious manner and personality. In Berlin she has already exhibited with great success. The Crown Prince, in whose love affair the world is now so much interested, has bought some of Mrs. Hoessel's cushions and clothes. The embroideries include fanciful subjects, such as "A Midsummer Night's Dream," pictures representing the seasons, and phases of sea, sky, sun and moon.

WOMEN'S REVERSIBLE GLOVES.

A new idea in women's fabric gloves just placed on the market has one side made of taffeta, while the other is of Suede finish, each having silk embroidery. The clasps are finished on both sides. Thus two pairs are practically provided at nominal expense.

In addition to dual service, mildity is supplied with a ready choice, at the same time being furnished an opportunity obviating the necessity of reversing her handwear after "pulling" it off. Again, an extra advantage is available in that elimination of pulling the glove fingers into position after wearing proves harmless.—New York Globe.

FASHION HINTS.

Have a velvet gown for high occasions.

It takes almost a whole dress pattern to fashion a pair of the new sleeves.

Many of the resurcited styles are copied from masculine rather than feminine dress.

Double-width crepe de chine is a boon to the tailor and dressmaker.

The sectional skirt is the simplest and easiest solution of present problems.



STEAMED BREAD PUDDING.

Heat one pint of milk to the scalding point, add one cup of bread crumbs, a rounding tablespoon of butter and one cup of sugar. Mix and when cool add three eggs well beaten, a pinch of cinnamon and half a teaspoon of vanilla. Steam in a buttered mold one and one-half hours and serve with a hard sauce.

BREAD AND BUTTER PUDDING.

Butter a pudding mold and lay in thin slices of bread spread with butter and again with jelly or jam. Beat three eggs, add a pint of hot milk and pour over the bread. Steam half an hour and serve with a liquid sauce. This is better when steamed in cups, as then even twenty minutes will be long enough and this makes it an emergency dessert.

MOCK PLUM PUDDING.

Soak two cups of fine bread crumbs in four cups of cold milk for two hours. Beat four eggs, add one-quarter cup of sugar, the soaked crumbs and milk. Season with a pinch of salt, a saltspoon of cinnamon and a few gratings of nutmeg. Add also two tablespoons of melted butter and one cup of seeded raisins that have stood in hot water for half an hour before seeding. Mix, turn into a buttered baking dish and bake in a moderate oven until firm. Serve with a liquid sauce.

BREAD PUDDING WITH MERINGUE.

Beat the yolks of four eggs well, add one cup of sugar, the grated rind of one lemon and then mix in two cups of bread crumbs, one quart of milk and a half teaspoon of lemon flavoring. Bake in a buttered dish in a moderate oven until firm. Cover with a meringue made from the whites of two eggs beaten stiff with one-half cup of powdered sugar. Pile the meringue roughly over the top and color in the oven.

LEMON PIE.

Line a pie plate with rich paste and gash it slightly in several places to prevent blistering while baking. Bake until crisp. Put the grated rind and the juice of one lemon into a double boiler with one and one-half cups of boiling water, three level tablespoons of cornstarch mixed with one and one-quarter cups of sugar and the beaten yolks of two eggs. Cook eight minutes after it boils up and then fill the baked crust. Cover with a meringue made from the beaten whites of two eggs beaten with one-quarter cup of powdered sugar. Brown slightly in a cool oven.

BARBERRY JELLY.

A delicious jelly, which is in high repute with English people and families of English descent in this country, is made of barberries. The barberry is a rather seedy fruit for preserves, but it is sometimes put up, as currants are, with a pound of raisins to every five pounds of itself and a pound of sugar to a pound of the whole. The barberry should be picked late, after it has been touched with the frost, and the fruit is a deep, dark crimson. The demand for the fruit is so limited that it seldom sells for more than ten cents a quart, so it must be classed among our inexpensive preserving fruits.

VENISON PIE.

This is a dish for hungry hunters, and is delicious served anywhere. Cut up three pounds of venison in small square pieces and place them in a saucpan with a tablespoonful of butter or dripping to brown. Then add a tablespoonful of flour and stir until it is well incorporated. Moisten with a quart of white broth or water, and six small onions, salt, pepper, a pinch of nutmeg, and half a teaspoonful of kitchen bouquet. Let this cook, covered, on top of the stove for three-quarters of an hour. Lay in a deep porcelain dish and cover the top with a moderately rich pie crust, taking care to wet the edges of the dish. Brush the surface with the beaten white of an egg, make the proper incisions, and bake in the oven for about forty minutes.

HINTS TO THE HOUSEKEEPER.

Wash enameled shoes with sweet milk, wiping with a dry cloth. This gives them a good polish, and will, it is said, preserve the leather from cracking.

"Stuffed celery" is hardly as well known as it deserves to be. Choose large, yet tender, stalks of celery; scrape clean as for ordinary use. Make a "stuffing" of grated cheese, to which has been added half a teaspoonful of lemon juice for each tablespoonful of the cheese. A dash of paprika is to be given to the mixture, which then fills in all the hollow space between two celery stalks.

In order to have potatoes always white, the kettle in which they are cooked should never be used for any other purpose.

The market man does not always scale fish thoroughly. A cloth wrung out of cold water and dipped in corn meal is excellent for removing the last scraps of scales. Rubbing ducks and geese with corn meal after plucking them is also advised. The down disappears like magic.

Daring colors, like yellow and Prussian blue, are now often used where suitable to enamel odd chairs for both porch and indoor use.

HOW INDIANS CATCH FISH.

Finny Prey First Put to Sleep With "Devil's Shoestring."

On the 1st of July the Indians will have near Sonora a big fish killing, which is considered great sport by them. Already a supply of "devil's shoestring" is being gathered for this purpose. This is the root of a certain bush, and owing to the fact that these roots go so deep, in so many directions, it is considered quite a task to get sufficient for use at a fish shoot.

On this particular occasion it is said that 2,500 bundles of "devil's shoestring" will be used. The Indians select a portion or hole of water in the river, and some of them will beat up this root and throw it in the water. This is repeated by another party of Indians a considerable distance from the first party, and the water becomes impregnated with the juice, and the effect on whatever fish may be in this particular place is marvelous. They become sick and float on the surface of the water, and then the shooting begins. The Indians shoot them with bows and arrows and spear them. After a sufficient quantity of fish have been gathered in, they repair to the hills and banks. The cleaning is done by the squaws, and after they are cooked the feast begins. While the fish are sickened and stunned by the juices from the root, the meat is not affected.—Kansas City Journal.

Automobile "Campaign."

General Booth's automobile "campaign" from Land's End, England, to Aberdeen, Scotland, took him over 1,500 miles of road. Everywhere he was received with enthusiasm.

"WHACKS" And What They Mean.

When Old Mother Nature gives you a "whack" remember "there's a reason" so try and say "thank you" then set about finding what you have done to demand the rebuke, and try and get back into line, for that's the happy place after all.

Curious how many highly organized people fail to appreciate and heed the first little, gentle "whacks" of the good old Dame, but go right along with the habit whatever it may be, that causes her disapproval. Whiskey, Tobacco, Coffee, Tea or other unnatural treatment of the body, until serious illness sets in or some chronic disease.

Some people seem to get on very well with those things for awhile, and Mother Nature apparently cares but little what they do.

Perhaps she has no particular plans for them and thinks it little use to waste time in their training.

There are people, however, who seem to be selected by Nature to "do things." The Old Mother expects them to carry out some department of her great work. A portion of these selected ones oft and again seek to stimulate and then deaden the tool (the body) by some one or more of the drugs—Whiskey, Tobacco, Coffee, Tea, Morphine, etc.

You know all of these throw down the same class of alkaloids in Chemical analysis. They stimulate and then depress. They take from man or woman the power to do his or her best work.

After these people have dragged for a time, they get a hint, or mild "whack" to remind them that they have work to do, a mission to perform, and should be about the business, but are loafing along the wayside and become unfitted for the fame and fortune that waits for them if they but stick to the course and keep the body clear of obstructions so it can carry out the behests of the mind.

Sickness is a call to "come up higher." These hints come in various forms, it may be stomach trouble or bowels, heart, eyes, kidneys or general nervous prostration. You may depend upon it when a "whack" comes it is a warning to quit some abuse and do the right and fair thing with the body.

Perhaps it is Coffee drinking that offends. That is one of the greatest causes of human disorder among Americans.

Now then if Mother Nature is gentle with you and only gives light, little "whacks" at first to attract attention, don't abuse her consideration, or she will soon hit you harder, sure.

And you may also be sure she will hit you very, very hard if you insist on following the way you have been going.

It seems hard work to give up a habit, and we try all sorts of wiles to charge our ill feelings to some other cause than the real one.

Coffee drinkers when ill will attribute the trouble to bad food, malaria, overwork and what not, but they keep on being sick and gradually getting worse until they are finally forced to quit entirely, even the "only one cup a day." Then they begin to get better, and unless they have gone long enough to set up some fixed organic disease, they generally get entirely well.

It is easy to quit coffee at once and for all, by having well made Postum, with its rich, deep, seal brown color which comes to the beautiful golden brown when good cream is added, and the crisp snap of good, mild Java is there if the Postum has been boiled long enough to bring it out.

It pays to be well and happy for good old Mother Nature then sends us her blessings of many and various kinds and helps us to gain fame and fortune.

Strip off the handicaps, leave out the deadening habits, heed Mother Nature's hints, quit being a loser and become a winner. She will help you sure if you cut out the things that keep you back.

"There's a reason" and a profound one. Look in each package for a copy of the famous little book, "The Road to Wellville."