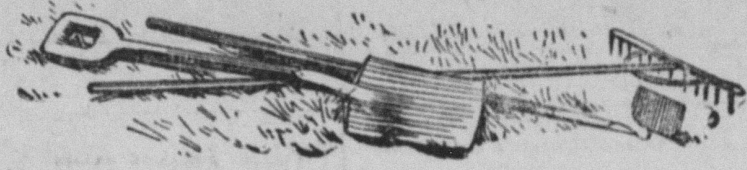


FARM AND GARDEN



THE BEST FOOD FOR EGG PRODUCTION.

It is generally agreed when among poultrymen that a proportion of the food of fowls in nitrogenous form helps in the production of winter eggs. This has also been my personal experience. When by the reddening of their combs and the peculiar cry indicating the approach of the laying season is in evidence, I then begin the feeding of meat in some form, in pretty liberal quantity, as often as every other day. The fine beef scraps, so commonly sold for this purpose, I have always had on hand, and have fed occasionally when out of sweeter material, but have never liked them because of their disagreeable smell, and the half belief that they flavored the eggs, a matter I need be particular about, as new-laid eggs make part of my breakfast the year round.

I read, however, in a bulletin of the West Virginia Experiment Station that a careful test has proved that the beef scraps obtained from Chicago are better for egg production than were ground fresh meat and bones. I have generally fed my meat in the form of hogs' harsets, cooked and chopped up. I have seen them hung up in the coop raw, to be picked at as wanted by the fowls, but mine will not eat them that way. The liver they don't care much about.

A few winters ago a young fellow drove through the town, once or twice a week, selling fine chopped meat at quite a reasonable figure. My narset formerly cost me fifty cents a dozen, but now \$1. As the fertilizer manufacturers sell the most constituent in them at less than 1 1/2 cents per pound after the cost of manufacturing it into that form, where it must weigh much less than in its raw state, I infer that they would make as much on it if sold at a cent a pound as it comes from the animal. If so, why is there not a good chance for quite a business for any enterprising young fellow in any of the towns adjoining such factories to buy, grind up and sell such meat in the cold season to those who keep hens in his vicinity? I should suppose he might easily double his money and still further increase his income by carrying in his cart at the same time other poultry supplies, adding also a few well-established medicinal remedies, and, if he be ambitious to make the most of his business, let him make himself a necessity to the community by knowing more than they do of poultry ailments and how to treat them.

When a younger man I gave a bag of meal for the carcass of a large horse, killed by accident. This I cut up, packed in snow, and fed, with such good result that my little flock averaged through the cold season three-fourths as many eggs as there were fowls, one day laying one more egg than in any other case in such rare instances, being a soft-shelled one, the shell not having time to form upon it.

The best results that I have ever known in egg production were obtained by two poultrymen residing in my vicinity who kept poultry on a large scale, one of them between two and three thousand hens. Each of these fowls for nitrogenous food fed fresh fish waste, the trimmings and waste fish from city markets. They cooked by feeding one of them with waste onions. I was told by a clerk in the store that bought the eggs, that purchasers sometimes complained of their unpleasant flavor, but whether this was caused by the onions or fish I never learned. I took occasion awhile ago while in Boston to inquire about the waste. I learned that a few of the larger establishments made as much as two barrels a day, and that it is removed by city teamsters like other waste material. As it can be conveyed by barrels having screw air-tight heads, which will prevent the escape of any odor, I should suppose that for small cost beyond that of transportation it might be purchased by the poultry raisers of the surrounding towns.—J. H. Gregory, in *The Massachusetts Ploughman*.

SHOEING YOUNG HORSES.
A horseman says that trouble comes in this work when there is improper handling the first time the colt is shod, and that before the colt is taken to the blacksmith for the first time he should be prepared for shoeing by handling his legs in such a careful manner that he will understand that he is not to be harmed. The rule invariably is to take the colt to the blacksmith first. This is a poor plan. We have found the following method to be an excellent one in preparing the most vicious colts for shoeing.

Tie a long strap around the colt's neck, passing it along the near side and between the hind legs, bringing it to fit close to the body; then pass it under the strap which is around the neck; then tighten the strap gradually, holding the colt by the bridle. The colt will probably pull a little, but speak to him kindly. When he has become accustomed to the strap lower it to a point just above the hock and gradually pull upon the strap until you have lifted the leg, at the same time pull back or to the side on the bridle to keep him from stepping ahead; then take the leg in your hand.

The same thing can be done with the other leg, and after the process has been gone through several times you will be surprised to find how easy it is to lift any of the colt's legs.—Indiana Farmer.

NOT GOOD FOR HOGS.

The Arkansas Experiment Station prints a bulletin detailing the results of feeding cotton-seed meal to pigs, and the conclusions arrived at are thus stated: "The economy of feeding cotton-seed meal to pigs is a question which our experiments were not especially designed to solve, except in so far as this is influenced by the mortality of the feeding animals. Unless the percentage of deaths can be reduced to insignificant proportions, it is obvious that cotton-seed meal never can be an economical food. The maximum amount in which cotton-seed meal can be fed to hogs is about one-half pound per day to (young) pigs, and for larger animals probably about one pound. It can, therefore, only form a small proportion—one-sixth or so—of any purely grain ration fed. The characteristic post-mortem feature of cotton-seed meal poisoning in all our cases was an acute dropsy of the pleural and heart sacs, with intense congestion (probably secondary) of the liver and kidneys, the immediate cause of death being suffocation from compression of the lungs."—Indiana Farmer.

DWARF FRUIT TREES.

Dwarfing is accomplished by budding or grafting robust growers on slow-growing stocks, an easy process with most fruit trees. While the dwarf pear is the most familiar example of a dwarf tree in the United States, there are stocks upon which apples, cherries, plums and peaches can be grown with the same general result. Besides this form of modification, there are other methods quite as important to the owners of small areas. Standard sizes may be grown as "bushes" or as "pyramids," thus making it possible to know them much closer together. Pruning and training, used in combination, have shown the possibilities of restricting plants to the "espallier," "cordon," and other styles of training employed in growing fruits against walls. These methods not only allow plants to be grown more closely than is common in orchard practice, but they allow the grower to take advantage of locations under which trees could not develop normally. The side of a building may be utilized as a support to an apricot, nectarine, pear or grape, although the grape is the only one normally adapted to such a position.—Indiana Farmer.

POULTRY NOTES.

It is a good idea to 'whitewash' your poultry house during this month as the lice will be gathering for winter in every hole or crevice.

To get good eggs in cold weather you must remember it takes warm houses. If not in a position to build at present, you can remodel your old building, so it will be fairly comfortable.

It is a very good plan to begin calling your flock at present, when prices for market fowls are high.

Don't neglect to store away some vegetables for feeding. They will be a good feed for fowls if cooked before feeding.

It pays farmers as well as poultry fanciers to change their breeding cockerels each year. It improves the flock and also helps to strengthen the health and growth of the young stock.—J. A. R., in *Indiana Farmer*.

FROM A SHEPHERD'S NOTEBOOK.

In fattening sheep, especially, punctuality in feeding should be strictly observed.

Feeding in sheep husbandry is like any other problem in live stock. However good the breed, without good care and feeding, they must necessarily degenerate.

Sheep increase so rapidly and mature so early an age, and their flesh is so wholesome for food, that every farm should have its flock.

In mixed farming there is enough going to waste on every farm to almost maintain a flock of sheep, which would be lost without them.

Wool, independent of wool, are worth more than their cost in what they do for the farm and in the meat they furnish.

Kill Insects by Electricity.

Recently in a paper read before a technical society at Odessa, Mr. Lokuzowski described a way of killing the young insects in fields by electricity. A dynamo is carried on a wagon (horse or automobile), and the current excites an induction coil, giving a high tension discharge. One pole of the coil is to the metal tires and the other to metal brushes passing over the ground. The discharge kills the grubs, etc., in the soil.

A Cleveland woman is of the opinion that a wife has a right to discharge her husband just as she would a refractory cook, but fortunately we have not yet gotten so far advanced.



A LA CHINOISE.

When we think of parsley garnishing, etc., being used for flavoring dishes, it does not seem either strange or inappropriate that foliage of flowers should prove desirable in savory dishes. The use of flowers in flavoring foods and confectionery is universal in China. It is said that the dishes thus flavored by the Chinese with rose leaves, the petals of chrysanthemums, carnations, etc., with bits of foliage chopped and added, are deliciously epicurean, and worthy of the menus of nations higher in the scale of civilization.

CONCERNING CHAIRS.

Among the most fascinating chairs to be found in the shops are the English easy-chairs, after both Chipendale and Hoppelwhite models. The backs are high and square, the wings—or ears, as they are sometimes called—form a tempting resting-place for the head, and the hospitable upholstered arms complete a delightful whole. Most of these are entirely covered with chintz or rep, a deep flounce reaching to the floor, but many of them have a base and feet of mahogany or walnut. One model is particularly attractive, in which turned spindles of walnut rise at the outer edges of the wings. In these the arms and braces and legs are turned also.—Harper's Bazar.

THE COOK'S GUIDE.

Add a tablespoonful of salt and the same quantity of moist sugar when mixing mustard, and use boiling water. The mustard will then be found to keep moist much longer than usual, and to have a better taste.

Among the various ways in which tea can be brewed, an authority recommends the following: Moisten an ounce of tea, finely ground, with cold water, and let it stand for twenty minutes. Then pour on the tea a scant pint of boiling water, and in one minute it is ready to drink.

A housewife can manage very well without scales if she will follow this simple plan: One ordinary teacupful of flour is four ounces, so that four teacupfuls makes one pound. Sugar is heavier, so do not take a full cup of it to make four ounces. Shredded suit is so light that a teacupful only weighs two ounces. With a very little experience ingredients can be measured quite accurately in this way.

PICKLED PEPPERS.

Red cabbage pickled, while a favorite in German houses, is seldom known to the Americans. This is a recipe that came from the Fatherland: Cut a red cabbage of good size into six pieces, sprinkle it with salt and leave it for a day and a night. Then drain off the liquid, rinse it with cold water and let it soak in fresh cold water. Scald half a gallon of vinegar with a dozen whole cloves and white peppers and a few blades of mace broken fine. Turn in half a cupful of sugar and two or three tablespoonfuls of celery seed. Cook slowly for a quarter of an hour. Have the cabbage, drained and dried, packed into a stone jar. Turn the hot vinegar over it and put it in a cool place. The cabbage will be at its best in two months.

There is a pepper relish that is delicious with meats and fish. Remove the seeds from six large green peppers and one red bell pepper, and chop the peppers fine. Mix the peppers with a finely minced head of cabbage. Turn in a little less than a quarter of a cupful of salt, a full cupful of sugar, two tablespoonfuls of mustard seed, and nice cider vinegar enough to cover the mixture. Stir thoroughly and bottle.

RECIPTS.

Orange Ice.—One-quarter cupful of sugar, one-half cupful of boiling water, one-third cupful orange juice, one-half tablespoonful lemon juice. Make syrup by boiling sugar and water five minutes. Cool, add fruit juices, strain and freeze. To obtain orange juice cut orange in halves crosswise, remove pulp and juice, using a spoon, then strain through cheese cloth. A glass lemon squeezer may be used if care is taken not to break the peel. Take out all tough portions and remaining pulp from peel and point tops, using sharp scissors. Fill cups thus made with ice for serving.

Salmon Moid Salad.—Mix two cups of cold boiled seasoned salmon, one tablespoonful of lemon juice, one tablespoonful chopped parsley, two drops tabasco sauce, one tablespoonful of granulated gelatine dissolved in a little water and just enough cooked salad dressing to moisten. Fill small molds, place on ice for two or three hours, turn out on lettuce leaves and serve with cream sauce. Canned salmon is excellent for this salad if fresh salmon is not to be had.

Bread Blanc Mangle.—Soak two cups of bread crumbs or pieces of stale bread in one quart of sweet milk, add a tablespoonful of salt, two tablespoonfuls of melted butter, the yolks of four eggs, one-quarter of a teaspoonful of soda and a good dash of nutmeg. Stir well and lastly add the whites of the eggs well beaten. Bake for an hour or until it has ceased to bubble. Turn into a mold and set away on ice for an hour or two. Turn out, cut in slices and serve with strawberry sauce.

Experiment Bread.—When you are baking bread take enough of the light dough to make a small loaf, add a cupful of molasses, a tablespoonful of

shortening, a generous supply of raw lins and knead in all the corn meal the dough will take. Bake for three-quarters of an hour.

Egg Plant Fritters.—Peel the egg plant, take out the seeds, boil an hour in well salted water, drain as dry as possible, and mix half a cup of flour, a teaspoon salt, half a teaspoon pepper and a tablespoon melted butter. Fry in extremely small cakes in a little hot butter or olive oil, which is much better, browning well on both sides. Serve as hot as a red pepper.

Brown Bread.—One cup rye meal, 1 cup Indian meal, 1 cup molasses, 2 cups flour, 1 1/2 pints sour milk, teaspoonful soda, teaspoonful salt, 1 egg; mix dry ingredients together, dissolve soda in 2 tablespoonfuls boiling water, add this and the milk to molasses, stir and pour in the other ingredients, beat the egg and add that, mix well, pour in buttered moulds, about 2 quart size; steam 4 hours; put in oven for 2 hours.

Ragamuffins.—Into one pint of sweet milk stir one egg, one tablespoonful of salt and one tablespoonful of butter, softened. Sift two level teaspoonfuls of baking powder with one quart of flour twice, stir in the milk mixture and roll out quickly with as little handling as possible; roll to about one-half inch thickness, spread over with one tablespoonful of butter, sprinkle thickly with light brown sugar, and grate one-half of a nutmeg over all; roll as you would a sheet of music and cut one-half inch thick; flour a biscuit pan, lay the muffins flat, and bake in a quick over fifteen minutes. Serve warm with sifted sugar.

NOTES AND COMMENTS.

Maybe you have noticed yourself that the girl who is just engaged doesn't care who knows it.

London women have taken to leather trimmings as a fad. Heretofore the women have been satisfied to have their children wear the leather trimmings.

Dr. Rainford intimates that flat houses and churches do not harmonize, says the *New York World*. The dominant note in the flats is certainly the cry of fullness—which unfortunately cannot be said of most of the churches.

A St. Louis woman left an easy going husband because she can only admire a masterful man. That woman does not know a good thing when she sees it.

A London paper has decided that a wife ceases to be a bride precisely six weeks after marriage. What the decision is based on is not stated.

According to the new census Spain has 11,000,000 illiterates—not to speak of scholars who yet cannot read the signs of the times.

A New York Congressman claims to have kissed 5,000 babies during his campaign. He took his life in his hands, and moreover women do not vote in New York.

London has a radium clock that requires winding only once every 2,000 years. At the rate we live its present owner will never get a chance to wind it up more than once.

A Chicago youth has met, wooed, won and married a Chicago maid all in sixteen hours. There seems but one thing lacking to make this the record romance for speed in the metropolises of the Lakes—a rapid-fire divorce.

As if the eye were not a weapon with which every young woman is already expert, certain rules for an eye drill have recently been promulgated, states the *Boston Transcript*. It seems that the beauty of a woman's eyes lies not so much in their shape and color as in the way she uses them. Hence a long list of directions for rotating them so that the muscles may be best trained. Man never knows when he is safe.

An authority on railroad affairs says the Minneapolis Journal, states that all of the carrying corporations of Canada have agreed, in response to a circular from the railway commission of the dominion, to draft a uniform set of rules to govern the operation of trains. All roads will be compelled to introduce block systems wherever business is heavy enough to make it necessary. Automatic switching devices will be insisted upon, so that semaphores will first denote danger before a switch is opened. Hand and light signals will be made uniform, and a rule will be introduced that no train shall work more than a specified time each day, whether he wants to or not.

A supplementary budget of \$20,000,000 for the expenses of the army in German Southwest Africa as a result of the insurrection will be presented to the Reichstag, says the *New York Tribune*. Even this sum embarrasses the Imperial Finance Ministry, which is striving to reduce the annual deficits and at the same time provide additional funds for various public works and for the army and navy. The progress in suppressing the native risings appears to be going on measurably well. About fourteen hundred recruits are going to Southwest Africa, largely to replace the losses of the commands in the field from sickness.

HOW THE FOREST GROWS.

THE LAWS WHICH GOVERN THE DISTRIBUTION OF TREES.

Every Day Spent in the Woods Will Be Plesanter For Some Insight Gained Into What is Going on Therein.

The laws which govern the distribution of trees produce the two great types, the pure and the mixed forest. The former is the result of local conditions which trees of one kind only can survive.

In the North Woods the balsam occupies the swamps, usually to the exclusion of all competitors, since no other of the native trees can thrive in wet places. In the Black Hills and other parts of the middle West the small demands of the bull-pine upon moisture enable it to form pure woods on a soil too dry to support other native trees. The jack-pine of the New Jersey barrens and the long-leaf pine of the Southern States grow in pure or nearly pure stands, since they alone can withstand the peculiar conditions of these regions.

Where climate and soil are favorable to various trees, we find the mixed forest, the number of species in mixture depending upon the suitability of the locality to forest growth.

Upon the hardwood flats of the Adirondacks the hard maple, the yellow birch and the beech are the only deciduous trees able to withstand the severe climate. In the southern Appalachian forests, where the trees of the North and South meet under conditions favorable to both, we find more than one hundred different kinds.

The distribution of trees, therefore, is the joint result of local conditions and of the individual and varying requirements of the different species upon moisture, soil and climate. The laws, however, which govern forest distribution are not identical with those which regulate the behavior of trees in mixture. They do not explain why each species, if undisturbed, maintains the same proportion in the mixed forest. Why does not the hard maple drive out its competitors in the Adirondacks, the oak gain the upper hand in the forests of the southern Appalachians, the red fir exterminate the western hemlock on the Pacific slope?

Wherever a mixed forest occurs there is an unrelenting struggle going on. Let us see how the combatants are armed, and why the representation of each species remains unchanged.

The more important of the characteristics which affect the capacity of a tree to hold its own in mixture with trees of other kinds are its demands upon light, its rate of growth, and its power of reproduction. No two species require an equal amount of light, grow at the same rate, or are identical in their capacity to reproduce themselves. The endowment of each, with habits differing from those of its neighbors, but with strength and weakness so balanced that all which occur in mixture enter the struggle for existence upon an equal footing, is one of the marvelous feats of nature.

The red spruce of the North Woods through its ability to endure dense shade, has been given the power to hold its own against faster growing competitors, some of which exceed it greatly in their capacity to reproduce themselves. The young spruces which spring up here and there throughout the forest struggle along under the heavy crowns of the hardwoods, where a tree making more insistent demands upon light could not survive.

In the forests of the southern Appalachians the oak is, in many localities, the characteristic tree. Growing rapidly and exceedingly hardy, it might be expected to increase steadily its proportion in the mixture. The equilibrium is maintained through the fact that the oak can endure but little shade, and that its seed is heavy, limiting its reproduction to the immediate vicinity of the parent tree.

In the same region, the yellow poplar and the chestnut, both trees which grow rapidly and are capable of enduring considerable shade, are controlled, the one because much of its seed is barren, the other because many of the nuts are eaten by animals. And the red cedar, of slow growth and sparse representation, is aided through the distribution of its seeds by birds, with their power to germinate unimpaired.

The aspen, short-lived and requiring much light, holds its own with longer-lived and shade-enduring trees, because its downy seed is produced in great quantities and is scattered far and wide by the wind. The ash and the basswood, of rapid growth and bearing an abundance of seed, are withheld by strong demands upon light, and by the need of a fresh and fertile soil. The red fir, equaled by few North American trees in rapidity of growth, and otherwise well equipped to gain the upper hand in its region, is controlled through the usual failure of its seed to germinate except when accident has removed the leaf litter and exposed the mineral soil.

The study of trees as living, striving organisms in a world of their own, lends an almost human interest to the forest. Every day spent in the woods will be the pleasanter for some insight gained into what is going on within it; and an earnest observer can gain knowledge of practical value by an attempt to discover the factors which control the occurrence of trees in mixture. Forestry, which deals with the development of the highest utility of forests, means a thorough understanding of the habits of trees.—*Youth's Companion*.

Polite Children of East Bolivia.

Capt. Jermann of Rio de Janeiro, who recently returned from a journey into the rubber districts of East Bolivia, almost in the heart of Central America, visited a town in the very interior, so far from civilization that it required a horseback ride of three days to get to it. There he found two schools for boys and one for the girls of the place, but only one teacher, who was an old half-breed. This old man was drunk when the traveler arrived, and remained drunk for two days.

"But," says Capt. Jermann, "the children were just as good and well-behaved as if they were enjoying the best educational chances in the world. They were as polite as the most cultured people in the outside world, and were eager to show me attention, without, however, pressing them upon me."

"They never entered a house, not even a shop, without knocking at the door or the side and obtaining permission to come in. After this permission was given they always took off their shoes, which they left outside."

The World's Oldest Coin.

That money, in the form of coin, should be a comparatively recent invention, if we may use the word, seems too odd to be true. But we are reminded of the fact by the news sent from Turkey in Asia that a German archaeologist has just obtained the oldest coin in existence, which only dates from the ninth century before the Christian era.

It was from the mint, if the expression may be used of such an early date, of an Aramean king of Schamol. This oldest known coin is, we believe, about twelve centuries older than the oldest existing metal. But coins, being made of precious metal, are enormously durable. Some of the earliest and best coins of the Mediterranean basin are those of the old Greek colony of Cyzicus, on the Hellespont, and probably the oldest existing piece of metal work of which the date is known is the tripod, made to celebrate the victory of Plataea by the Greeks over the Persians. The golden ball which it supported is gone. But the tripod itself, designed to imitate twisted serpents, is still kept in the mosque of St. Sophia at Constantinople.

How Chinese Cure Sick.

The Chinese have a curious way of curing their sick. When a man suffers with a serious illness, one of his friends, usually the dearest, performs a strange ceremony to effect a cure. For this he procures a light branch of a tree, strips off all the leaves, and to this he fastens a small mirror of polished steel, and under this he attaches one of the garments of the sufferer. Thus strangely equipped he takes a short walk in the country, throwing the branch across his shoulder, while the garment is waving in the wind.

During the time he is walking a priest in the nearest church offers prayers for the cure of the one who is ill.

The Chinese think that the garment of the sick person will attract the illness of its master, and so will relieve him. This is regarded as an infallible means to cure those they love.

Capture of Big Game in Arizona.

Al Hoagland returned yesterday from the Huachuca. He brought back the biggest black bear hide he ever saw, the prettiest wildcat pelt, two big musical yellow rattlesnakes and the beautiful skin of a peculiar kind of king snake.

Al will make rugs of the "varmint" skins, a hat band of the snake skin and pets of the rattlesnakes.—*Tombstone Epitaph*.

HAPPY CHILDHOOD.

Right Food Makes Happy Children Because They Are Healthy.

Sometimes milk does not agree with children or adults. The same thing is true of other articles of food. What agrees with one sometimes does not agree with others.

But food can be so prepared that it will agree with the weakest stomach. As an illustration—anyone, no matter how weak the stomach, can eat, relish and digest a nice hot cup of Postum coffee with a spoonful or two of Grape-Nuts poured in, and such a combination contains nourishment to carry over a number of hours, for almost every particle of it will be digested and taken up by the system and be made use of.

A lady writes from the land of the Magnolia and the mocking bird way down in Alabama and says: "I was led to drink Postum because coffee gave me sour stomach and made me nervous. Again Postum was recommended by two well known physicians for my children, and I feel especially grateful for the benefit derived."

"Milk does not agree with either child, so to the eldest, aged four and one-half years, I give Postum with plenty of sweet cream. It agrees with her splendidly, regulating her bowels perfectly, although she is of a constipated habit."

"For the youngest, aged two and one-half years, I use one-half Postum and one-half skimmed milk. I have not given any medicine since the children began using Postum, and they enjoy every drop of it."

"A neighbor of mine is giving Postum to her baby lately weaned, with splendid results. The little fellow is thriving famously." Name given by Postum Co., Battle Creek, Mich.

Postum agrees perfectly with children and supplies adults with the hot, invigorating beverage in place of coffee. Literally thousands of Americans have been helped out of stomach and nervous diseases by leaving off coffee and using Postum Food Coffee. Look in package for the little book, "The Road to Wellville."