

ORCHARD and GARDEN

SHEEP ON THE FARM.

A. W. Smith has an interesting article in the "American Cultivator," on the value of sheep on the farm. The importance of this industry in connection with general farming is sufficient reason for its reproduction here:—

One of the greatest advantages of a flock of sheep on the farm is the economic way in which they can be carried. It has been established that it costs about a cent a pound less to produce mutton or lamb than it does to produce either beef or pork, and you can easily see that there is a great advantage there to any man who has the inclination to start breeding a flock of sheep, and that is largely brought about in the reduction of the labor.

It is not necessary to have an expensive outfit in order to start in the sheep business; very inferior protection from the weather is all that is required. In fact, except for a very short period of the year, I believe sheep will do better for the owner if they are not protected from the weather at all.

I believe the greatest success can be had in sheep raising if they are left almost entirely out in the air, and I have proven this to my own satisfaction, even in the fitting of sheep for show purposes. I never bring my sheep in from the time there is grass enough for them to go out in the fields in the spring until they are brought in to take to the exhibitions. They are never housed, night or day, and I find I can succeed better in that way than I can by bringing them in and housing them. I know that a great many exhibitors still think it is necessary to house them; but I also know that I can feed them more economically and to better advantage, and have more healthy and vigorous sheep than when I house them, and one of the advantages of sheep raising is the small expenditure that is necessary to provide the building to take care of the sheep. Then the different kinds of forage that a sheep will devour and thrive on is another advantage; and it is a very considerable one. I have heard a great many farmers say that one of their objections to sheep was that they are very hard on pasture.

My experience is that you can carry more sheep, more pounds of sheep to the acre, by twenty-five to thirty per cent, than you can of any other class of stock; that is, when they are living on the pasture alone. Lots of farmers will have all the cattle and horses on the pasture that the pasture is able to carry, and then they will put on a flock of twenty-five or thirty ewes and lambs, and, of course, these sheep are going to eat close.

Sheep naturally do bite close, and the cattle will have the pasture in such a condition that the sheep are compelled to bite close, and then, of course, you will have a short pasture. But if you will take twenty acres, and put cattle on ten acres of it, and stock the other ten acres with sheep, and stock both fields up to their full limit, you will find that you can carry from twenty-five to thirty per cent, more live weight of sheep on the ten acres than you will cattle. I have proven that several times, and I think any sheep man who has tried it will bear me out.

Another advantage is that they will eat down the weeds that are a nuisance to this country; although they do not destroy the weeds entirely they prevent them from going to seed. You can never see any burdocks growing in a field where there is a flock of sheep, and other weeds are destroyed, and that is a considerable advantage in favor of the sheep.

Then the sheep are valuable in manuring the field, which will not be done so thoroughly by any other class of stock. Then the sheep raiser has an advantage; that any person who has an inclination to go on the farm and raise his family on the farm, and who does not want to be burdened with the more laborious part of the farm work, can take a flock of sheep and can handle them without incurring a very large amount of labor, and yet they can produce a pound of mutton for a cent a pound less than it would cost to produce beef or pork, and it can be done without the labor that is so necessary in the production of beef and pork.

Then we get two crops from the sheep during the year; one of wool, and one of mutton, and that is something that we do not get from any other variety of stock. And when we take into consideration the price of wool at the present time, although it is not very high, yet it is double the amount it was a short time ago, and it is possible to keep a flock of sheep for the whole year for the value of the wool; and then we have the crop of lambs, that may be large or small according to the care and attention that is given to the sheep, and we have that clear profit and by care and attention the number of lambs raised can be brought up to 175 per cent. of the ewes.

MILK FOR MARKET.

E. H. Webster of the dairy section of the United States department of agriculture, speaking on the production of milk for the market, said that, as much of the milk produced was used in its natural state as a food, it was necessary that it should be pure and clean, a necessity which grew more important as milk was a fertile field for most vagrant germs. It was particularly susceptible to the more malignant disease germs and, though pure when coming from a healthy cow, it soon became contaminated. When fresh from the cow it is at a temperature especially adapted to the growth of germs and, therefore, it should be cooled to a winter temperature at once, not after the farmer has fed the pigs, but right away after milking. The cow should be kept clean and so should the man who milks her and the utensils used in handling the milk.

All these should be cleaned by heating to the boiling point and none of them should be wiped with a cloth after washing. Dr. Webster said that such care should be taken with the milk as to render unnecessary pasteurization or sterilization at a later period. Pasteurization was a process which he did not favor especially as it destroyed the germs which render the milk sour while leaving sundry other ones active, thus taking away a much needed danger signal.

ORCHARD METHODS.

Speaking of "Orchard Methods in Michigan," at Hartford, Conn., C. E. Bassett, of Fennville, Mich., said that as recently as three years ago peaches from his own orchard competed with Connecticut fruit in Boston, Springfield and even in Hartford, and for that reason the Connecticut grower should be interested in Michigan methods which produced such fruit.

The cultivation of bees on a fruit farm is a wise plan, he said, because of the value of pollenization which the bee so thoroughly accomplishes. In growing grapes successful growers deem the cover-crop valuable as it is in apple and peach orchards. In growing apples, some desirable varieties are weak and do not grow strong trees, while undesirable varieties have strong bodies. By growing the latter kind of trees then trimming them out and top-working them over into the desirable varieties the fruit is obtained more readily and the body is longer-lived. Mr. Bassett strongly urged young men to take up fruit growing, especially apple growing here in Connecticut, not simply as a routine money-making farming proposition, but as a profession.

CARE OF SQUASHES.

It is a little late to tell what to do with squashes when taken from the field, but perhaps the "Country Gentleman's" suggestions may help some one who is at a loss to know how best to care for them now that they are gathered. Of course the plan is intended for large growers, but the idea may be modified for family use:

Use every possible care not to bruise them or to break off the stems, as the slightest bruise will cause rot. Some extensive growers on Long Island have buildings expressly for them, the temperature in which is kept as near 50 degrees as possible. Racks four feet in width are put next to the sides of the building, and eight feet in width through the center of the building. The bottoms of the racks are of narrow boards, which are left about an inch apart, to admit free circulation of air between the squashes. The racks are sufficiently far apart for a single layer, as when piled one upon another they will be very apt to rot. Give as little light as possible, and free ventilation overhead to carry off all moisture.

Had Had Less Opportunity.

A rich old man was making his will and was assigning legacies to his various servants.

"Why," said the notary, "are you giving less to the older servants than to those more recently engaged?"

"Because," said the man, "the latter have not yet had the time to rob me to any great extent."—Nos Loisirs.

COLD STORAGE.

Thomas A. Berry, of Conn., discussing "The Practical Side of the Cold Storage Question" said: This country is pre-eminently the cold storage country of the world, because of local customs and conditions in the purchase and consumption of food and because of the Yankee inventive genius, which has created the art of me-

chanical refrigeration. Not only does the cold storage enable the producer to preserve his products until the market demands them, and the consumer to have fruits, etc., out of season, but it has raised the quality of the product put on the market, because fruit and perishable goods put in storage must be perfect when placed there. Moreover, the prices to the farmer have been raised considerably by the use of storage, especially in the case of butter and eggs, as well as in fruits. As a general rule, the use of a clean, well filled, well coopered barrel, honestly filled, is one of the best means of selling fruit. Over-ripe fruit must not be packed, as it will not keep to the best advantage. Solid fruit, carefully picked, not too ripe, is the best kind to place in storage and in every case, if properly stored, will show a handsome profit.

In replying to questions, Mr. Berry said he had found a temperature of 29 degrees the best for average apples. For peaches the temperature varies, but good sound peaches will keep in storage. The rate for storage varies with the amount of fruit for which storage is required. That is, it varies with the general demand for storage room. Mr. Cox cited the fact that the Rome Beauty will not stand a temperature lower than 33 degrees. To dip the apple in cotton seed oil before placing it in storage helps to preserve the quality and flavor of the fruit.

In Praise of Farming.

By Agnes Repplier.

In ancient times the sacred plow employed The kings and awful fathers of mankind.



ARMING is the real business of the world. Of all the toilers who make life possible and make it sweet, the farmer stands the first. Every one helps in his degree; but the farmer's role is of such supreme importance in the scale that from the beginning of his story to the present day we find it honored by all thinking men.

There is infinite dignity in work which directly benefits the human race; there is an infinite power of self-respect in a man who knows he is not trying to outwit his neighbor.

The farmer does not make his crops, yet they owe their existence to him. He writes his history upon his fields, and it is a record of which he is pardonably proud. If there is a legitimate pleasure in the world, it must be that which is yielded by a good harvest—the full ripe ears of wheat, the strong green corn standing upright in the sunlight, the fruit-trees swaying low beneath their ample burden.

No wonder that men who work in towns grow restless in the sweet summer days, and looking out of dingy office windows upon the dingier streets sadly of pasture-lands and apple orchards and the clean country air. It was a wise poet—Horace—who put the most charming description of farm life ever penned into the mouth of a pinched old money-lender, sickening amid his gains for the innocent and manly virtues he can never hope to enjoy:

Happy the man, in busy schemes unskilled,
Who, living simply like our sires of old,
Tills the few acres which his father tilled,
Vexed by no thoughts of usury or gold.

All Latin poetry is redolent of the soil, for the Roman of old, like the Italian of today, loved and honored husbandry. There is no incident of a farmer's life which Vergil has left unsung. He follows the laborer who in the early spring, when the melting snows vanish from the hilltops, breaks up the heavy earth. "The husbandman cleaves the furrow with his crooked plow. Hence the laborer of the year. Hence he sustains the country and his little children his herds of kine and his deserving steers."—Youth's Companion.

The Beast Fable As A Literary Pattern

By Brander Matthews.



HE beast fable is a literary pattern of an undiscoverable antiquity, as alluring today as ever before, since the child in us fortunately never dies. It is a pattern which Mr. Kipling has handled with a constant affection and with a large freedom. His earlier animal tales dealt with wild beasts, or at least with the creatures of the forest and of the ocean, beyond the influence of man and remote from his haunts. Soon he availed himself of the same and thus he gave us the "Walking Delegate" and the "Maltese Cat." In time he took a further step and applied to the iron horse of the railroad the method which had enabled him to set before us the talk of the polo pony and of the blooded trotter; and thus he gave us "007," in which we see the pattern of the primitive beast fable so stretched as to enable us to overhear the intimate conversation of humanized locomotives, the steeds of steel that puff and pant in and out of the round-house in an American railroad yard. Yet one more extension of the pattern enabled him to take a final step; after having given a human soul to separate engines, he proceeded then to animate the several parts of a single machine. And thus we have "How the Ship Found Herself" and the later "Below the Mill-Dam." But although these are successive stages of the primitive beast fable as it has been modified in Mr. Kipling's restless hands, there is little fragment originality, even at the end, since "How the Ship Found Herself" is seen to be only a latter-day version of one of the earliest fables, the "Belly and the Members."

Interesting as it may be to clamber up into the spreading family-tree of fiction, it is not here that we must seek for the stem from which the Mowgli stories ultimately flowered. These stories are not directly derived from the beast fable, although his mastery of that literary pattern may have helped the author to find his final form. They are a development from one of his own tales, "In the Rukh," included at first in "Many Inventions," and now transferred to its proper place at the end of the book in which the adventures of Mowgli are recorded.

True Democracy.

Possible Only When Men Come to Regard Their Work as a Public Function.

By G. Lowes Dickinson.



HE reorganization of property will be neither practical nor fruitful except in so far as it is accompanied by a moral revolution in the community at large, and especially in those who control capital. At present business men regard business as a private function; and while, by their operations, they are in effect determining the destinies of individuals and nations, dealing out prosperity or ruin, happiness or despair, health or disease, throughout the civilized and uncivilized world, their only conscious motive appears to be to accumulate in their own hands wealth and power. They, not governments, really rule society; yet they rule it without caring, almost without knowing, what they are doing. To inquire into the ultimate social effects of their operations would seem to them irrelevant and beside the mark. They regard business as a battle, government as the keeper of the ring, and the prize of victory as simply and barely the acquisition of wealth.

A society so controlled, whatever it may name itself, is oligarchic through and through. There can be no true democracy until men come to regard their work, whatever it be, as a public function; to view it in those far-reaching consequences and interactions which alone give it significance and nobility; and to care more about performing it well than about the material benefits by which it may be rewarded. That attitude of mind implies an individualism not only compatible with, but essential to, socialism. Independence, self-reliance, initiative, these qualities so justly prized by Americans, would be fostered, not suppressed, by a properly organized social democracy. Only their inspiration and goal will be not individual aggrandizement, but the welfare and the greatness of the whole community. There is no antithesis between socialism and individualism. On the contrary, the one conditions the other in the only sense in which either is of value.—The Century.

Labor Parties in America

By Arthur Bennington.



HERE is something about the word "Socialism" that seems to be distasteful to the average American, who has ingrained ideas of individualism and who is inclined to associate it in his mind with "Anarchism." And the professed Socialists in trying to remove this prejudice have scattered their fire and warred among themselves.

The New York World opened its columns a few months ago to a discussion of Socialism, and most of the leading Socialists of the country wrote letters on the subject. From these letters it became evident that scarcely two men agree as to what Socialism means, what its aims are and what it could accomplish if it had an opportunity. Is it any marvel, then, that the Socialist parties have made little headway among the intelligent workmen of America?

There is not a laboring man in America, except he be very old, who expects to remain a laboring man all his life. There is not a laboring man who does not hope his children will be rich. This ambition makes for individualism and selfishness, and few men are willing to surrender for the common weal what they regard as their own chances of rising in the world.

The east side of New York city contains thousands of rich Jews who own factories or blocks of tenement houses, and who a few years ago were working hard as cigar-makers, peddlers, rag-pickers and old-clothes dealers.

Many rich contractors and builders in New York began life in America as immigrants from Italy, wielding the pick-axe and the shovel. Every employee in America hopes some day to be an employer.—From the New Zealand Red Funnel.

Amir Didn't Come Back.

Walking in the Taj Gardens at Agrā one morning recently the Amir took special notice of a little European child. He lifted the little one in his arms, and as a token of his royal favor clasped a necklace of diamonds and emeralds round his neck.

Next day the Taj Gardens were full of children and expectant parents, but the Amir was not there.—Times of Ceylon.

Easily Explained.

Speaking with a young lady, a gentleman mentioned that he had failed to keep abreast of the scientific advance of the age. "For instance," he said, "I don't know at all how the incandescent electric light which is now used in some buildings is produced."

"Oh, it is very simple," said the lady. "You just turn a button and the light appears at once."—Times.



PURE SOAP AS A TONIC.

Don't be afraid of being too clean or washing away your skin with too frequent use of soap. Pure soap is a tonic and, if need be, it can be used twice a day on the entire body with no other than beneficial effects. The cold bath is stimulating and pleasant, but it is not a cleansing bath.

COUCH COVERS.

Take a pair of bed blankets and color them a dark green or red. Cut the desired length for the couch. Then take the remaining end and cut into strips four inches wide and fringe them three inches deep. Cut another strip two inches wide. Sew the fringe around the cover and then turn in both edges of two-inch strip and stitch over where the fringe is sewed on.

WHY TOAST IS WHOLESOME.

"Did you ever wonder why toast is always recommended for invalids?" said a chemist. "The reason is that toast is predigested bread.

"What makes fresh bread trying for invalids is the starch in it.

"Starch is very hard to digest. It needs a good stomach to take hold of the soggy starch in bread and change it to strengthening, stimulating dextrine.

"But when you cut bread thin and toast it brown, the fire itself changes the starch to dextrine. That, in fact, is what the brown color in toast indicates—that the starch is gone and dextrine has taken its place. The stuff is predigested.

"So we feed our invalids on toast, a dish as thoroughly predigested as any of the most famous breakfast foods."

CARPET ADVICE.

The best quality of body Brussels will outwear two or more of the cheaper tapestry carpets.

A finely woven smooth Ingrain carpet may cost half a dollar more per yard, but it will be cheaper than a coarser texture in the end.

Nothing is more unsatisfactory than a loosely woven straw matting.

A fine matting will last several years or more with constant wear. If fine, very little dust will sift through, and the strands do not pull apart as they do in the cheaper grades.

Rugs for the center of the room can be made of body Brussels with borders to match. They should be tacked down at each corner.

Japanese cotton rugs are very pretty and durable. They are good for bedrooms, bathrooms and sitting-rooms.—New York Press.

DON'T GO TO BED WITH COLD FEET.

Don't go to bed with cold feet and suffer agonies of wakefulness because you fancy it is "faddy" to use a hot water bottle. It may be faddy, but it is better to be faddy than foolish. A clever beauty doctor maintains that the woman who suffers from cold feet at night and doesn't take means to avoid the discomfort has only herself to thank if she grows old and wrinkled before her time, the misery produced by cold feet being a frequent cause of crow's-feet and other kindred evils, owing to the fact that when she goes to sleep it is with a set look of misery on her face, while her wiser "faddy" sister hugs her hot water bottle and is happy, says Home Chat. It is a well known fact that if the feet are comfortably warm the rest of the body is generally in a similar condition.

RECIPES.

Prune Custard.—Stew half pound prunes in water to cover until the stones will slip out easily. Soak one pint of dried cake in one quart of milk. Add two beaten eggs, a little salt, half teaspoon of allspice and the stewed prunes. Bake slowly about an hour or until the knife will come out clean. Serve with cream or rich milk.

Fried Sweet Potatoes.—Boil the potatoes about half an hour, pare and cut into inch pieces and fry in deep lard or dripping.

Orange Sponge.—Cut five oranges in small pieces and place in pudding dish. Pour over them one cup of sugar, then make a boiled custard of one pint of milk, yoke of two eggs, one-half cup sugar, one large teaspoon corn-starch. Pour this over the oranges. Make a meringue of the beaten whites of the eggs with two table-spoons of powdered sugar and put over the top of the pudding and brown it slightly in the oven.

Apple Cake.—Two and a quarter cups flour, 1 teaspoonful soda, pinch salt, 1-4 cup of butter, 1 cup of sour milk. Beat well, put in tin and cover with thinly sliced apples, pears or stewed prunes. Press fruit into batter and pour over 1-2 cup sugar. Bake about half hour. Eat with cream flavored with maple syrup.

Chocolate Blanc Marge.—One quart of milk, one-half box gelatine, soaked in one cup water, four table-spoons grated chocolate rubbed smooth in a little milk, two eggs, vanilla. Heat the milk until boiling, then add the other ingredients; boil five minutes. Pour into mold. Serve cold with sugar and cream or custard.

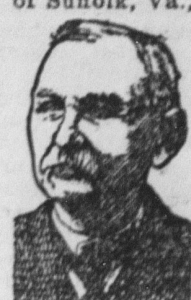
Nearly all the Civil War Governors are gone, but Vermont has one, Frederick Holbrook, who recently celebrated his 94th birthday.

The Colorado river no longer empties into the Salton sea.

CURED OF GRAVEL.

Not a Single Stone Has Formed Since Using Doan's Kidney Pills.

J. D. Daughtrey, music publisher, of Suffolk, Va., says: "During two or three years that I had kidney trouble I passed about 2 1/2 pounds of gravel and sandy sediment in the urine. I haven't passed a stone since using Doan's Kidney Pills, however, and that was three years ago. I used to suffer the most acute agony during a gravel attack, and had the other usual symptoms of kidney troubles—lassitude, headache, pain in the back, urinary disorders, rheumatic pain, etc. I have a box containing 14 gravel stones that I passed, but that is not one-quarter of the whole number. I consider Doan's Kidney Pills a fine kidney tonic."



Sold by all dealers. 50 cents a box. Foster-Milburn Co., Buffalo, N. Y.

Shape Of Bees' Cells.

Honeybees are generally credited with instinctive skill in making the cells of the comb hexagonal in shape, but it is probable that this construction is merely the ordinary result of mechanical laws. Solitary bees always make circular cells, and the bees in the hive, no doubt, make them circular also, but mechanical pressure forces them into a hexagonal form. A well-known naturalist, in speaking of the matter, says that all cylinders made of soft, pliable substances become hexagonal under such circumstances.

FURIOUS HUMOR ON CHILD.

Itching, Bleeding Sores Covered Body—Nothing Helped Her—Cuticura Cures Her in Five Days.

"After my granddaughter of about seven years had been cured of the measles, she was attacked about a fortnight later by a furious itching and painful eruption all over her body, especially the upper part of it, forming watery and bleeding sores, especially under the arms, of considerable size. She suffered a great deal and for three weeks we nursed her every night, using all the remedies we could think of. Nothing would help. We tried the Cuticura Remedies and after twenty-four hours we noted considerable improvement, and, after using only one complete set of the Cuticura Remedies, in five consecutive days the little one, much to our joy, had been entirely cured, and has been well for a long time. Mrs. F. Ruefenacht, R. F. D. 3, Bakerfield, Cal., June 25 and July 20, 1906."

Girl An Electric Battery.

That Fannie Shapiro is a natural electric battery and surcharged is the only explanation that the scientists can offer of the remarkable experience she undergoes every time she attempts to ride in an electric car. Miss Shapiro is 16 years old and one of the prettiest girls in the Old Church District, in which she lives on Phillips Street. The most learned of Boston's hospital surgeons has been unable to fathom the mysterious case.

The moment the young woman boards a trolley car and the current is turned on she is overcome with an uncontrollable desire to laugh and cry. Before she has traveled half a dozen blocks she is in tears and then suddenly becomes exhilarated and breaks into peals of laughter which she is unable to restrain. She is fully aware of her condition and knows that she is attracting attention, but cannot control herself. She has made every effort to overcome this peculiar condition, but without avail, and twice it has become necessary to remove her to the Relief Hospital for treatment.

Miss Shapiro is a buxom, rosy girl, the picture of perfect health, and, humiliated by her peculiar condition, which has become known as "trolleyitis," she began yesterday walking from her home to her place of employment, and says she "intends to continue it until the doctors can devise a plan to relieve her of the surplus electrical energy she possesses."—N. Y. World.

A FRIENDLY GROCER

Dropped a Valuable Hint about Coffee.

"For about eight years," writes a Mich. woman, "I suffered from nervousness—part of the time down in bed with nervous prostration.

"Sometimes I would get numb and it would be almost impossible for me to speak for a spell. At others, I would have severe bilious attacks, and my heart would flutter painfully when I would walk fast or sweep.

"I have taken enough medicine to start a small drug store, without any benefit. One evening our grocer was asking Husband how I was and he urged that I quit coffee and use Postum, so he brought home a pkg. and I made it according to directions and we were both delighted with it.

"So we quit coffee altogether and used only Postum. I began to get better in a month's time and look like another person, the color came back to my cheeks, I began to sleep well, my appetite was good and I commenced to take on flesh and become interested in everything about the house.

"Finally I was able to do all my own work without the least sign of my old trouble. I am so thankful for the little book, 'The Road to Wellville.' It has done me so much good. I haven't taken medicine of any kind for six months and don't need any.

"A friend of ours who did not like Postum as she made it, liked mine, and when she learned to boil it long enough, her's was as good as mine. It's easy if you follow directions." Name given by Postum Company, Battle Creek, Mich. Read the little book, "The Road to Wellville," in pkgs. "There's a reason."