

ORCHARD and GARDEN

Government Whitewash.

Slack half a bushel of lime in boiling water, covering to keep in the steam. Strain the liquid, and add a peck of salt previously dissolved in warm water, three pounds ground rice boiled to a thin paste and stirred in white hot, one-half pound Spanish whiting, and one pound glue dissolved by soaking in cold water then hung over a slow fire in a glue pot. To this mixture add five gallons of hot water, stir well, and let stand for several days covered from dust. It is better applied hot.

For Creamery Patrons.

Complaints are loud and long from several sections regarding the poor returns from the creameries. Investigation will show that many of them are poorly managed, that a few are dishonestly managed, but that the trouble in most of them may be traced to the patrons themselves. Many men are careless in their milking and in the care of their cows, so that a great deal of tainted milk goes to the creamery and, of necessity, reduces the value of the entire output and, very properly, makes the man who delivers a pure article much discouraged because of his poor return. There should be some manner of overcoming this trouble; how it can be done must be left to the patrons of each creamery, but surely a plan can be evolved whereby the milk can be properly examined and if dirty or tainted refused.—Indianapolis News.

Careful Milking.

Every milker thinks he knows how to milk, but if the cows could express their opinions they would probably intimate that a few lessons in the gentle art were not unnecessary. It is not fair treatment to sit down to a cow and tug and haul on her until she steps around in the stall and acts as if she were being badly hurt. Sometimes a cow will stop eating and wait until the ordeal is over before she will resume her meal. The cow that does that is not comfortable, and an uncomfortable cow will not do her best for her owner. Some men have a way of milking that so pleases the cow that she clearly shows she enjoys the process. These are the men whose method should be copied. Observing them, we see that they never shout at, strike, or otherwise ill-treat their cows. They sit down quietly, take hold of the cow's teats gently, no matter how much of a hurry they may be in, and begin to draw the milk with out pressing too hard, for they know they are touching her at a tender point; then they keep steadily at it until the last drop is out. It pays to milk carefully.—American Cultivator.

Use Experiment Stations.

There is not a State experiment station in the country whose staff of experts will not welcome knotty problems from the farmers of the state. This would be the case, especially this winter, when they are not rushed with work. Go over the operations of the last season and jot down, in considerable detail, each operation which gave you trouble and unload these troubles on the experiment station of your state. The staff may be "book farmers," as you think, but all of them are trained men and sincerely anxious to help you. If asking about any particular crop describe your soil in detail, your method of culture, and give any other information which will enable the station people to give you an intelligent answer. If any particular crop was unusually short and you can not account for it on natural reasons, describe your method of culture, of fertilizing, the seed, etc., and see how your form of treatment differed from that given in any previous year when the same crop was satisfactory. Do not be bashful about asking for help from the stations, for you help support them, and they are in existence to assist you, which they will do if you will give them any sort of an opportunity.—Indianapolis News.

In the Palace of the Cow.

The cow barn is of artificial stone, with floor of concrete. Like the piggery, it is lighted by electricity at night. The partitions between the stalls are skeleton barriers of metal, extremely simple, but substantial. Arranged in a double row, facing the middle aisle, the animals take their food from concrete troughs which run along in front of the stalls, these receptacles being filled with drinking water when emptied of provender. All refuse is carried out of the building by an overhead trolley, and there dropped into carts, to be carried away. Here, as in the piggery, everything is cleanliness itself, and there is not even a suggestion of a disagreeable odor. When the cows are to be milked, the men go into the dairy building, take a shower bath, so that it may be certain that no impurity lingers about their persons, and put on clean suits of white duck. Then they go to the cow barn, each of them carrying a tin pail which has been previously sterilized and with a harmless disinfectant which they wash the udder of the animal. Each man has ten to attend to, and while the milking is going on

no other person is permitted to go through, or even enter the barn. The milk of each cow is carried separately to the foreman of the barn, who stands beside a pair of scales and weighs the milk, writing down in book its weight and the number of the cow.—Richard Powers in "A Wonder Stock Farm" in the Outing Magazine.

Butter Fat.

That butter fat is chiefly due to the breeding and quality of the cow, not the character and quality of the feeding, is pretty well settled by numerous experiments. Natural law settles a great many things. Richer milk cannot be made by richer feeding any more than thick loin marbled beef can be put on scrub steers by the best possible feeding. Good blood and good breeding does both. If it were not so the probability is that good breeding would be neglected and our cheaply grown precious food stuffs would be poured out by the tons in the feed lots and dairy barns. One of the latest and most conclusive experiments along the butter fat line was that reported by Cornell University. To ascertain whether the fat in milk could be increased by liberal feeding, mixtures of such foods as cottonseed meal, wheat bran, gluten feed, buckwheat middlings and linseed meal being given, or as much as the animals would consume readily in most cases 12 pounds per cow per day, which one cow exceeded. The summary of conclusions is that in a herd of formerly poorly fed cows an abundant ration easily digestible and rather nitrogenous in character continued through two years resulted in an average increase of one-fourth of 1 percent of fat in the milk, which was about 6 percent of increase on the quantity yielded before the liberal ration was given. This was accompanied by an increase of about 59 percent in total amount of milk and fat produced.—Indiana Farmer.

The Exclusive Use of Fertilizers.

A reader of Rural New Yorker inquired if exclusive use of commercial fertilizer would tend to impoverish land if used continuously, and was told that if a well-balanced fertilizer was used year after year, so that plenty of available nitrogen, potash and phosphoric acid is added, the soil will not become impoverished, yet such soil may refuse to produce good crops. There may be plenty of plant food in the soil, yet crops cannot utilize it. Why? Because the physical condition of the soil is wrong. The most common fault with such soils is that they lack humus, or organic matter. This humus warms the soil, lets it drain, aids drainage and also holds moisture. When there is too little humus present the soil becomes soggy and cold in a wet season, and either bakes hard or becomes too hot in dry seasons. Any of these conditions make it harder for plants to grow and take food from the soil. Take a piece of brick. No one would expect to put a seed on top of it and have the seed grow, even if well watered and fed. Grind the brick to a fine powder, put it in a flower pot, and again plant the seed. It would make a poor growth, because when the brickdust was watered and dried it would bake hard. Take the brickdust and mix thoroughly all through it from 10 to 15 percent of its weight in dried clover leaves or even ground straw, and the seeds would grow and make good plants. The clover or the straw furnish the humus which improves the character of the brickdust and makes it "soil." The use of chemicals alone, without manure or green crops, would have a tendency to remove the humus and thus hurt the soil. While the illustration is not exact, we might compare such farming to feeding a cow on grain alone. We might give her all she needs of actual food in bran and cornmeal, yet she would not thrive, because nature has provided her with a digestive system which requires bulky food like hay or other roughage to keep it extended and open. In some parts of the country, as in Long Island, Florida and parts of New Jersey and Delaware, fertilizers are used exclusively—even hay being sold from the farm. Under this system, instead of becoming impoverished, the soil grows steadily more productive. Such soils are usually light or sandy. The fertilizers used are soluble and do not as a rule contain much acid. The rotation usually contains a good crop of grass and clover—the stubble and roots of which provide considerable humus to be plowed under. Special "catch" crops of rye, clover, buckwheat or turnips are grown between two regular crops in the rotation, and plowed under to provide humus. For example, it would be possible to grow potatoes year after year, using fertilizers alone, if as soon as the potatoes were dug rye could be seeded and the winter's growth plowed under before the potatoes were planted in the following spring. It is possible, therefore, to supply humus even with "the exclusive use of fertilizers."

In Lapland when the door of a warm room is opened during the winter it is immediately followed by a miniature snowstorm in the room, the condensed moisture falling in flakes.

Farm Topics

BEANS AND PEAS.

Ingenious German chemists have brought out a new food process which is said to greatly improve the qualities of such materials as beans and peas. Chemical treatment removes the objectionable qualities of these foods, yields a fine yellow powder with a slightly sweetish taste and very rich in albumen. Its nutritious elements are of the form which makes them easily digestible. The substance is a concentrated food suitable for infants and invalids and is likely to become a standard article of commerce.

THROWING CATTLE.

Throwing a bull, or a cow not carrying a calf, is not a difficult task, and can be done in such a manner that the animal will not be injured in the least, and is so simple that any one need not be afraid to attempt it. The throwing device is merely a rope tied about the horns or neck, or to a halter, given a half-hitch about the neck, a second half-hitch, but direction of rope reversed, about the heart girth, and a third half-hitch just in front of the hook points or hip bones. One man stands near the animal's head to hold the halter, and a second grasps the rope and pulls backward, either to one side or the other, according to whether the rope is right or left hitch. The animal stands still, acts as though he were surprised, but soon easily rolls over to his side. To hold him securely, attach ropes to front and rear feet, stretch and fasten.—American Cultivator.

THE FARM FLOCK.

I have 450 "biddies" at the present time, but they are not all profitable; 150 are laying, the rest are pullets of later hatch which will soon come to laying. At present the layers are paying the food bill of the whole, and I am hoping to make a dollar when I get under way.

I think there is money in the business if you go at it right. You can't throw dough at them, however. You must treat them well, not scare them, but use them carefully. I can go in among my large flock and pick one up any time. Last year I had 125 and they paid pretty big, considerably more than their bills, and I went in this season for quite a flock. I throw in a forkful of hay, and in no time it is all gone. I give them fifty pounds a day and put their morning feed of wheat in it. At noon I give cracked corn and shorts with a mash of meal and shorts at night. Three times a week I put meat scraps in the mash. They are doing first class. They have coal ashes for dusting, shells always before them, and water twice a day. I believe that with good care they will pay as well as anything on the farm.—Mr. G. B. Gilbert, in American Cultivator.

MANURE AND WHEAT GROWING.

The Oklahoma Experiment Station has shown the great value of barnyard manure in several recent tests in wheat growing. The recent bulletin says:

"A half-acre plot that received 7.5 tons of barnyard manure the first year of the test and 5.5 tons the second year of the test, yielded from six consecutive wheat crops 82.9 bushels of wheat.

"A like half-acre, receiving no manure, but the same treatment otherwise, from six consecutive wheat crops 53.1 bushels of wheat.

"A difference of 29.8 bushels in favor of the manured plot, which gives an average for the six years of 9.9 bushels per acre.

"The first year the manure plot yielded 18.6 bushels more per acre than the unmanured plot, the second year 18.7 bushels and the last year 3.1 bushels more per acre. Not quite two and one-third bushels of wheat were obtained for each ton of manure applied per acre.

"The above results are from consecutive work on the same land. The following are from isolated cases:

"In 1894 the average yield per acre from manured land was 32.4 bushels; from unmanured land, 14.4 bushels.

"In 1898 four manured plots averaged 27.5 bushels; the unmanured, 14.5 bushels per acre."—Indiana Farmer.

SOUNDNESS IN MARKET HORSES.

Perhaps the first and most important essential in a market horse is soundness. It is absolutely useless to expect to sell a horse that is unsound for a good price on any critical market. Unsoundnesses that are most common are those of the limbs and the respiratory organs. A marketable horse should not have a splint so high up on the leg that it interferes with the articulation of the knee joint. A splint may be small and low down and not seriously affect the selling price of the animal. Understand, however, that where you have to consider the highest type of equine beauty you want to avoid blemishes, just as much as possible. A splint at best is a blemish, and naturally will result in a discrimination being made against a horse possessing one when he is sold. With light horses, everything that is an offense to the eye must be avoided. The more beautiful a horse is, other things considered, the higher he is going to sell. There must be no ringbone, no side-bone or other unsoundness of the feet, and in the hind legs no curb; no spavin; no thoroughpin or bog spavin; of course, he must not be a roarer or wind-broken. Now most of these things are unsoundnesses that can be readily detected by any one who is at all competent in judging horses.—Dr. George M. Rommel, in the American Cultivator.

NEW IDEAS in TOILETTES

New York City.—The waist made with a dainty chemisette is a favorite and a well deserved one, for it possesses a certain inherent charm which is pe-

culiarly its own. Here is one of a quite novel sort that is finished with a broad box pleat at the centre front and a turn-over collar that allows of



cuts at the elbows, so that they can be cut off at that point if liked. The quantity of material required for the medium size is four and one-eighth yards twenty-one, three and three-fourths yards twenty-seven or two and one-fourth yards forty-four inches wide, with one yard of all-over lace, five-eighth yard of bias velvet and eight and one-half yards of ribbon to make as illustrated.

Three Piece Skirt.

The circular skirt in all its variations makes a pronounced favorite of the season and is being shown in some exceptionally graceful and attractive models. Illustrated is one of the best that combines a narrow front gore with the circular portions and which can be treated in various ways. The original is made long and is trimmed with applied bias folds between which are rows of soutache braid, but the folds are optional and the skirt can be left plain and trimmed in any manner that may be preferred. Again, the folds can be used and the braid between applied in any pattern or design that may be liked or omitted altogether. The fullness at the upper edges is collected in narrow tucks that extend well over the hips, doing away with all fullness at that point, and what is a still further advantage, the skirt can be cut in walking length if desired. In this case plaid colored broadcloth is stitched



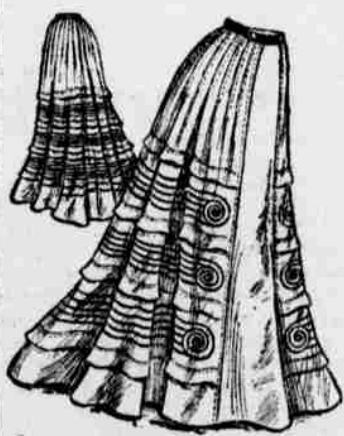
Tucked Blouse.

Design By May Mantou, Three-piece Skirt.

treatment of various sorts. In the illustration peach pink taffeta is combined with chemisette of lace, collar and cuffs of velvet and frills of ribbon of the same color as the silk, but the design is suited to all waistings and to all dress materials, while possible combinations are almost without number. Lace is always handsome, but if a simpler effect is desired, pretty tuckered or inserted muslin can be used with perfect success; or, again, a silk of lighter color than the waist is durable and satisfactory. Velvet on silk and on wool is much used this season, but the material embroidered by hand is always chic for collar and cuffs, while the frills could be of the material or of lace or of any suitable material that may be liked.

The blouse is made with a fitted lining, which is closed at the front, and a chemisette which can either be faced onto this lining or made entirely separate, when it is adjusted under the waist closing at the back, and itself consists of the fronts and the back. These last are tucked after an entirely novel fashion and closed beneath the box pleat and the little collar is joined to the neck edge. The sleeves are the favorite ones that are full above plain fitted portions and are finished with

with beading silk and trimmed with black braid, but all the materials of the season are appropriate. The skirt is made in three pieces and is laid in inverted pleats at the centre back. The folds are bias, made double, and arranged over it on indicated lines. The quantity of material required for



A Dinner Gown.

Very distinguished was a dinner gown of maize-hued chiffon velvet, combined with deep cream lace. The waist was slightly low, and round in the neck, and was composed entirely of the lace. It was scalloped at the top, and white tulle was laid under, making a very soft finish. Large puffs of the lace formed the sleeves, tied at the elbows with bands and bows of the velvet. Deep ruffles of lace finished the sleeves.

Colored Waists.

It has been so long since colored shirtwaists were worn that we have almost forgotten what they are like. The faintly tinted linen waists show as refreshing in their novelty.

A Picturesque Hat.

A really beautiful and picturesque hat was of pale blue soft felt, with a fairly high crown and a sleepers' brim drooping slightly back and front, and turned up gracefully on one side.



HELPFUL HINTS FOR THE HOME

Salmon Scramble.

Melt one-half cupful of butter and add to it two-thirds of a cup of chilled smoked salmon; cook for six minutes. Beat five eggs into one-third of a cupful of thick cream and add to it, then serve on triangular pieces of toast, garnished with sprigs of parsley.

Tomato Nut Sauce.

Cook one small chopped or ground onion in two tablespoonfuls of butter or olive oil, add one tablespoonful flour, and stir until brown. Stir in gradually one cupful water and one-half cupful tomato juice. Cook until it thickens, then flavor with two teaspoonfuls peanut butter—or other nut butter—creamed with water.

Baltimore Somp.

To have samp at its best soak all night in tepid water, drain in the morning, cover with boiling water and simmer all day, replacing the water that cooks away. When nearly cooked at a teaspoonful of salt to each quart. To serve as a vegetable reheat such portions as is required in a rich cream sauce, adding a tablespoonful of chopped parsley.

Curry Sauce.

Dissolve a tablespoonful of butter in a saucepan, add a tablespoonful of flour, a teaspoonful of curry powder and a large onion sliced finely. Stir all together, and then by degrees pour in a teaspoonful of good stock, some salt and a little pepper. Stir all together thoroughly, simmer for 10 minutes, then strain and serve. The sauce must be stirred as it cooks slowly.

Scalloped Cauliflower.

Select a good, fresh cauliflower, and remove any wilted leaves; soak for a couple of hours in salted water; then cook in boiling water until it is quite tender, but not until it falls apart. In the meantime have prepared a rich, white sauce, by stirring together a teaspoonful each of butter and flour in a saucepan, mix smooth with a little warm milk, add pepper, salt and a half cupful of cream. When the cauliflower is done stand it in a scallop dish, cover with sauce, and over that sprinkle a cupful each of grated cheese and bread crumbs. Bake a rich brown and serve very hot.

Useful Hints.

Keep accounts.

Plan your work ahead.

Allow an ample margin for the unexpected.

Make lists instead of trusting to your memory.

To retain the color of vegetables plunge them into cold water an instant after boiling.

A small portion of orris root put into the ordinary washing water will impart a delicate perfume to the clothes.

Open canned fruit an hour or two before it is needed for use. It is far richer when the oxygen is thus restored to it.

To keep the color of parsley, dip it for a minute or two in boiling water, then shake off the water and chop for soup or sauce.

When food is accidentally made too salt it may often be counteracted by adding a tablespoonful each of vinegar and sugar.

A little thin cold starch rubbed over windows and mirrors and then wiped off with a soft cloth is an easy way of producing most shining results.

Two potatoes grated in a basin of warm water will give better results than soap in washing delicate flannel or woolen goods, ribbons, etc.

Piano keys can be cleaned, as can any old ivory, by being rubbed with muslin dipped in alcohol. If very yellow, use a piece of flannel moistened with cologne water.

The possessor of very brittle nails should rub them at night with cold cream or vaseline, or if they go to the other extreme and are soft and tender, wax and alum will harden them.

A sauce for wild duck is made by adding a little port wine or lemon juice to the bird's gravy. A dash of cayenne pepper should be thrown in, and the whole served piping hot.

Artistic covers are now being used for the telephone book. They are made to suit the color tone of the room or hall in which they hang. Simple cretonne is one of the prettiest coverings.

Moist hands are ruinous to light-colored gloves. A good remedy for the trouble is to bathe them frequently with a mixture composed of two ounces of cologne and one-quarter ounce of tincture of balalonna. After this is rubbed well into the hands they may be sprinkled with talcum powder.

A new idea in celery and apple salad is to grate the apples, which should be tart and firm, into the mayonnaise dressing. The celery, shredded and crisp, should be served on chilled lettuce leaves, with the apple mayonnaise poured over.

THE POINT OF VIEW.

They sat before the kitchen range. The corn was bobbing in the pan. She was a sweet and loving lass. He was a brave but bashful man. For full a year on her head called. And looked the love he bore the maid. But still it seemed he never would declare himself without her aid. So, weary of the long delay. A hint resolved to give him. She said, "Look at the frisky corn! I do declare it's poppin', Jim!" "It's poppin', poppin', Jim! Dear me! What is it tellin', don't you know?" He blushed and rose. "I guess," said he, "it's tellin' me it's time to go!" —Woman's Home Companion.

JUST FOR FUN



Rastus—How do you like yo' melon? Ephraim—On de cob.—Puck.

"How will you estimate the carrying capacity of your flying machine?" "By the amount of stock it will float," answered the practical inventor.—Washington Star.

"Why are you going abroad to live?" "Because," answered the grafter, "I am convinced that profits are sometimes without honor in their own country."—Washington Star.

"I make a chum of my father." "I could never do that with mine." "Wouldn't he like it?" "He might, but ma wouldn't. I'm usually out till after midnight."—Houston Post.

Ethel (from the motor)—What is the trouble, Harry. Harry (from beneath it)—I'm afraid the boiler's burnt out. Ethel—Well, never mind. It doesn't show, does it?—New Yorker.

"I love my work because I starved for it," said the artist, dramatically. "Well, I love mine because I starved before I got it," was her companion's inartistic reply.—Detroit Free Press.

"Genius and insanity frequently go together, you know." "Yes," replied the historical novelist, "we can easily prove that. My wife is insanely jealous of me."—Chicago Record-Herald.

"It's remarkable how easily these idle rumors gain currency." "Yes; and it's still more remarkable how some idle stock-market rumors enable others to gain currency."—Philadelphia Ledger.

Mrs. Shopp—I see Cutt & Slashem are advertising some lovely house gowns at a bargain. Shopp's—Well, our house doesn't need a gown, but it ought to have a coat of paint.—Chicago News.

"I haven't seen your cashier for several days." "No, he's gone out of town." "Gone for a rest, I suppose." "We haven't found out yet whether he's gone for a rest or to escape it."—Philadelphia Record.

"What we want," remarked the man who comments on things, "is reform." "Yes," said Senator Badger, "and after you get it you're always clamoring for the good old days."—Milwaukee Sentinel.

"Hello!" the facetious wagon tongue called to the wheel, "you look tired." "Yes," retorted the wheel, "many a wheel has become tired because a waggin' tongue spoke too much."—Philadelphia Ledger.

"You say you think your girl is going back on you? What leads you to such a supposition—did she snub you?" "No, but she called her little sister into the parlor last night and had her recite to me."—Houston Post.

"You wouldn't sell your vote, would you?" "No, suh," answered Mr. Erastus Pinkley. "But if a gommien what's runnin' for office was to give me two dollars, common gratitude would make me vote for him."—Washington Star.

Ethel's mother was very ill and, calling the little miss to her bedside, she said: "Ethel, what would you do if I should die?" "Oh," answered Ethel, who did not realize the gravity of the situation, "I s'pose I'd have to spank myself."—Chicago News.

Lady Fitznoodle (a bride, reading account of her wedding)—I wish they'd invent a new expression. It's always the "blushing bride." Miss Candor—Well, when you consider what sort of husbands some American girls marry you can't wonder at them blushing.—Life.

With one look of Goodman Gorrong's tattered garments the woman of the house slammed the door in his face. "Clothes may not make the man," he soliloquized, as he turned away and started for the next house. "but they sort of seem to classify him."—Chicago Tribune.

Pennsylvania Black Walnut.

Lumbering in Delaware county, after many years has started in afresh. The lumber dealers have taken advantage of the large quantity of black walnut, which is more plentiful throughout the State, especially in Delaware county, than many persons know.

An onslaught in the woods in Delaware county already has netted the lumbermen about 75,000 feet, while the number of feet of this particular wood expected soon to be cut down in Pennsylvania, roughly estimating, will aggregate about 750,000 feet.

From one local depot in the last month a shipment of 20,000 feet was made, its destination being Hamburg, Germany, where it is used for the making of gun stocks. The Delaware county black walnut trees average in size from 30 to 60 inches in diameter.—Morton correspondence Philadelphia Record.