

## FOR FARMERS

Seasonable and Profitable Hints for the Busy Tillers of the Soil.

### OPERATING A SMALL DAIRY.

Compelled some years ago by failing health to quit the mercantile business, we—my wife and I—rented a small farm with 20 acres under cultivation, since increased to 30, and 40 acres of brush pasture, says D. B. Foster. We agreed to keep only one cow. A neighbor wanted to buy milk of us, then another, and a couple more, necessitating another cow. Other customers kept coming, with a corresponding increase in the number of cows, so that now we have 20, averaging nearly 7,800 pounds of milk yearly.

Despite the glowing representations of parties from whom I have bought cows, I have never yet found one who could tell just how much the cow had done in any one year of her life. I have also found that I succeeded in getting one good milk-er out of about every four cows I purchased.

I have no guessing in my method. I weigh the milk from each cow at milking time and record same. My minimum requirement is 6,000 pounds of 4 per cent milk, or its equivalent, per year. No other qualifications will induce me to keep a cow that falls below this standard. Keeping a record for a year gives many strange results. It shows that many a cow that runs the pail over when fresh falls behind the one who never gave more than 30 pounds per day.

I also found this record serviceable in regulating feed rations, watching the effect of different feed stuffs and increasing the production of each individual cow. Aside from other results, it interests the hired help in making each cow produce as much as possible. The yearly record shows the best cow in the herd and also the poorest, and she is

### THE ONE WE ARE AFTER.

As to the stable, let the walls be airtight, the ceiling not too high—not over 7½ feet—one window, 36 inches square, to each two animals, with a double sash in the winter. The walls also should be whitewashed at least once a year. As to ventilation, the King system is best, for which apply to experiment station. The cows also should face each other.

Now as to feeding, the man who has plenty of fodder need not fear the drouth, of which we have more or less every summer. First-class silage I mean that made from a leafy corn, fully mature, not dry, with ears averaging 3 inches long to each stalk 8 feet high, preserved in silo with absolutely airtight walls, the corn being kept highest next to the walls when filling. I plow for corn in the fall because it gets the work out of the way for spring. During the winter I haul out manure, 15 loads to the acre, and as early as possible in the spring disk the land.

I plant corn in drills, 3 feet 8 inches apart, and put in 12 to 16 quarts of seed to the acre, according to size of kernel. I want a stalk to grow every 4 inches in the row. I practice a three or four years' rotation of crops, according to my success in getting a stand in clover. If the clover misses in the corn, next year I sow that field with oats and peas, cutting just after the oats head out and curing for hay.

Fifteen acres corn, 7½ acres clover and 7½ acres oats and peas cut for hay, furnish all the good, rich roughage needed by 20 cows, 15 head of young stock and three horses for a year, silage fed to cows 365 days. My neighbors argue that I exhaust the land by raising such big crops, but I have figured to show that my crops are getting bigger every year. I feed grain to cows all the year round, very little of course when the grass is at its best. My neighbors also tell me that cows will wear out if given all the good feed they want to eat, but mine are getting better every year.

### PLOWING EARLY.

My experience leads me to believe that it is especially desirable to plow early for winter wheat and to delay the seeding much later than usually recommended, writes Mr. Geo. H. Smith. Early plowing not only results in a compact seedbed, but by beginning the work as soon as harvest is over, it is possible to utilize spare time to best advantage. After plowing, sufficient cultivation in the way of harrowing or disking must be done to keep down weeds and to prevent the rapid evaporation of moisture. Where the soil is naturally very loose, follow the plow with a roller in order to compact it, then go over the field with a harrow, loosening the upper layer. It is good practice when plowing is done during a dry period, to roll at the end of the day all the land that has been plowed during that day. If this is not done, the soil may become so thoroughly dried out that germination will be impossible until very late in the season. Then too, if the ground should happen to be cloddy, break up these clods at once by rolling and harrowing, as the work can then be done more satisfactorily and more cheaply than at any other time.

While plowing for winter wheat need not be deep, it must be done thoroughly. Four or five inches is probably most satisfactory in a majority of the winter wheat belt States. Deeper plowing is unnecessary, as the roots of the wheat plant are surface feeders and do not go down very deep. I believe that the barnyard manure applied to the surface of the ground after plowing is much more valuable than if applied and plowed under. I scatter my manure over the field, then follow with harrow and roller and work it into the upper layer. In this way it is made very fine and, being mixed with the surface soil, the plant food contained is at once available.

### FOR THE YOUNG PLANTS.

This gives them a good start, makes them healthy and vigorous and enables them to withstand unfavorable weather conditions better than when the land is not fertilized.

In the winter wheat belt there is no question as to the comparative value of drilling and broadcasting wheat. The drill is so much superior to the other method that those who have tried it seldom question its efficiency. Broadcasting, however, is still practiced in some sections and will probably be the rule for some time to come. Of drills, the press drill is without doubt the best, especially where the soil is at all light or subject to drouth. The earth just above the seed is pressed down, enabling it to collect and retain moisture, thus giving the young wheat plant a quick and healthy start.

The amount of seed for an acre varies somewhat with the locality and kind of soil. As a rule five pecks an acre is most satisfactory. Some farmers claim that with good land, good culture, etc., three pecks will give a good crop. This may do in some localities, but where the weather is very severe and where there is any question at all as to the vitality of the seed, a large amount should be put in. In selecting the seed, always be sure that it is perfectly clean and that all the dwarfed and shrunken kernels be gotten rid of. Most of the modern fanning mills are so arranged that weed seeds and chaff are removed and also the wheat itself graded. Choose only the grades with large, healthy kernels, as the Iowa experiment station proved that yields may be increased from two to five bushels an acre simply by the selection of plump, vigorous, large seed.

### KEEP UP THE MILK FLOW.

In order that the best results may be had from milk cows they must be provided with a uniform, full supply of feed. The shrinkage in milk flow is always due to uneven feed supply. It may be from a change of feed, but more frequently from shortage of feed caused by mid-summer drouth or a drying up of the pastures during unfavorable growing influences.

There should be a remedy at hand to relieve these periods of short grass supply. How can this be done? The soiling crops may be employed, and these so arranged as to succeed each other and thus relieve the pastures during such times or seasons as the shortage of the grass will not keep up the milk flow. It is quite important that the milk flow be maintained, as when once lost it is seldom recovered, and never without considerable cost of feed and care. It is much easier to retain the flow than to recover it when once influences are permitted to destroy it.

What these soiling crops shall be we cannot safely suggest, as your soil, climate and general conditions will best direct you in this selection. Rye, alfalfa, oats and peas, sweet corn and field corn in about the order mentioned will be found good soiling crops and will help out in the lack of pasture that may chance to happen to the injury of the milk cows. It is now time to plan and plant in order that there be no mistake in keeping up the flow of milk. These little crops are of great service when the need requires and always will pay much more than the expense of sowing, planting and cultivation.

## KLONDIKE LABOR MARKET

### NOW OVERCROWDED AND MEN STILL POUR IN.

Mr. Geo. H. Hees, of Toronto, Reports on His Mission to the Yukon.

Mr. Geo. H. Hees, who is chairman of the Commercial Intelligence Committee of the Canadian Manufacturers' Association, paid a visit to the Klondike last June, and his report to that body for presentation to the annual meeting at Halifax was published recently in the organ of the association.

Mr. Hees points out that in January Bradstreets reported 105 business houses, large and small, in Dawson, in July these had shrunk to 67, 55 of which had credit rating only, and 37 both capital and credit rating. Of these latter many are large transportation and commercial companies, which send their buyers to purchase a year's supply in the world's markets, which supply they have at the mouth of the Yukon before the river breaks up. They thus take advantage of the cheap freights and make it difficult for the small dealer—paying the higher rates via Skagway to make a living. Mr. Hees was told by Governor Ross

that a dollar in the East would purchase as much as \$4.50 in Dawson. Few, if any, buildings in the city are plastered, and they were crowded so close together that no insurance company would take the risks. Lately a paid fire brigade has been instituted, and some shops had been insured at 10 per cent. per annum, and private houses at 5 per cent. There were two banks, 48 lawyers, and 44 doctors in Dawson.

### DISAGREES WITH MR. WADE.

"I quoted to Governor Ross," states Mr. Hees, "the remarks recently made in Toronto by Mr. Wade in a lecture before the Canadian Club, which was afterwards published in pamphlet form and scattered broadcast throughout Canada. He said:

"When I tell you that only fifty miles have been worked, and that there are seven thousand miles of creeks in the Yukon, almost all of which are unprospected, you can have some idea of the future which lies before that country.

Governor Ross said "that statement is misleading, and should not have been made." Since 1897 hundreds and thousands of prospectors have been exploring and prospecting every creek and mountain in that country, and no new discovery of importance has been made for more than a year.

"I have permission from Mr. Senkler, Canadian Assistant Gold Commissioner, to use his name as saying:

The output of gold in the Klondike last year was over \$24,000,000. The production of the coming year, according to the Government's estimates, will not exceed \$14,000,000, a falling off of nearly one-half. The reason for this very large decline is that the old creeks, or "finds," are being worked up, and no new discoveries have been made for more than a year.

"The hope of the Klondike now is the discovery of gold-bearing quartz of sufficient richness to pay to work. So far no such quartz has been discovered.

### MINES PLAYING OUT.

"I had exceptional facilities for seeing the gold fields. Many of the mines on the creeks are being worked to their full capacity. Many are being half worked. Many are working over their seconds or 'tailings,' and many of the mines have been worked out and abandoned. They will take many years—some say 10 to 20 years—to work out the mines already discovered. The mines are now in the hands of those who have capital to work them, and they are being worked for all they are worth. It only follows, unless new fields are discovered, that the yield will grow smaller and smaller year by year.

"There is now in Dawson a great surplus of laborers, who are ready and eager to go to work. I am told there are ten applicants for every job available, and yet boat load after boat load of adventurers are arriving almost daily to swell the crowd of idlers. Knowing these conditions and seeing in almost every issue of the Seattle, San Francisco, and other papers the glowing accounts of the Klondike one cannot help feeling that the transportation companies are responsible for those alluring stories. Dawson is about 4,500 miles from Toronto. From St. Michael's to Vancouver is about 2,800 miles, and from St. Michael's up the Yukon to Dawson about 1,400 miles. The Yukon is navigable for light draught boats 1,760 miles. The cost of a two months' trip would be between \$500 and \$600."

### DAWSON SOCIALLY.

Dawson is so favorably situated, and being the headquarters of the Government and Mounted Police for the Territory, whether the mines increase or decline, it must always be a city of importance. A more orderly and law-abiding city than Dawson cannot be found. Considering the nomadic people that flock in mining towns, Dawson is comparatively free from vice and crime. The social life of Dawson is one of its leading features. It has its social "400," and those admitted to its exclusive circle will find many charming and hospitable people.

One of the events of the year in Dawson occurs on its longest day, June 21st, when the people make a pilgrimage to Dome Mountain, back of the city, to see "the midnight sun." Dawson lacks a little more than one degree of being in the Arctic Circle. In midsummer there is little difference in light between noon and midnight, and it is a common sight to see its people playing outdoor games—lawn tennis, cricket, baseball, and lacrosse—after midnight. Saloons, restaurants, fruit shops, etc., keep open all night. On June 21st one party sent a pack horse laden with picnic eatables and drinkables to the top of the mountain, where we saw the sun go down in the west at 10.35 p. m., and rise in the northwest at 1.30 a. m., only two and a half points in the compass from where it descended. The twilight of the setting and rising sun made the light as bright as noon-day, and at midnight photographers took groups of visitors. The pictures, which I have seen, show a noon-day atmosphere. In winter all is reversed, and during the shortest days the sun is visible only a little while about noon-day. There are many Toronto people in Dawson, and all seem happy and enthusiastic over the glories of the "Golden North."

One-fifth of the married couples in France have no children.

## FOR THE HOME

Recipes for the Kitchen, Hygiene and Other Notes for the Housekeeper.

### WATERMELON PRESERVES.

Cut a melon open and scoop out the meat clean, then cut the rind into broad pieces, leaving some quite large. Peel each piece with a sharp knife exactly as you do a lemon, taking off all the green and removing also every vestige of the pink part. For every eight pounds of fruit, provide six of sugar, four ounces of green ginger root and five large lemons. After you have peeled the melon rind, cover it with cold water and add a level teaspoonful of salt; leave the rind in this solution 24 hours; then put it into fresh water in which you have dissolved a saltspoonful of alum, and let it stand over night.

Next morning wash it well, and with a sharp penknife cut it in fancy designs, and there is exercise for great taste and ingenuity in this part of the work.

I was once entertained by a Virginia housekeeper, says a writer in an exchange, whose watermelon preserves were as beautiful as jewels. Their translucency was wonderful, and the crystal jar seemed to hold imprisoned gold and topaz. Among the designs were oak and grape-vine leaves and the exquisite maple leaf. Stars and crescents, a tiny fish, rings, and even a bunch of grapes, with delicate tendrils curling above, were seen through the clear glass; and held in the sunlight a perfect shower of golden gleams delighted the eye.

After the alum bath the rind is soft yet firm, and can be cut in fancy shapes with little vegetable or garnish cutters. The rings were cut out with an empty yeast powder can, and the little disks taken from the centre of each by a thimble. These disks were pretty in themselves, serving to fill up spaces. After the carving is done, lay all the pretty things in cold water until syrup is ready. Slice the lemons, rind and all, but take out the seeds, put into boiling water to cover and boil thoroughly tender, which will be in about half an hour. Scrape and slice the ginger very thin and put it on to a boil; it will take a couple of hours, more or less, to get this tender, according to the toughness of the root, but it must be thoroughly tender before you use it. Put the sugar in a preserving kettle, allowing a pint and a half of water to the six pounds; use for this the water in which the lemons were boiled, adding plain boiling water to make the proper quantity. Let the sugar dissolve slowly and come to a simmering point.

While the lemons and ginger are boiling put the rind into boiling water to cover and boil about three-quarters of an hour, or until it looks evenly transparent; then drain from the water and dry as thoroughly as possible, even absorbing the moisture from the pieces by means of a soft towel. Lay them on a flat china dish to cool; they will look dejected and limp and almost discourage you, but that is just the way they should look at this stage.

Now you must boil your syrup hard until it bubbles and froths and sputters well; then set to one side and let it subside into quiet before you skim it. Put into the syrup the rind, the lemons and the ginger, adding some of the water in which the ginger was boiled; this is a wonderful improvement if the water be pungent of the root. Boil until you see your pretty designs fill out thoroughly and each become rich and translucent; then skim the fruit carefully from the syrup and put into wide-mouthed jars, placing them to show well through the sides. Boil the syrup about 20 minutes longer; pour a generous supply over the fruit and cover while hot.

All this sounds very complicated, but it will fully repay you for the labor expended. It, however, you want a sweetmeat that tastes just as good, although will not look as pretty, cut your rind into small squares, oblongs or cubes, and carry through the same soaking and cooking process.

### WAYS OF COOKING EGGS.

Egg Croquettes.—Boil eggs for about ten minutes. Chop very fine. Allow six eggs for six croquettes, one cup milk, one teaspoonful butter, two teaspoons flour, a little chopped parsley, a dash of onion, pepper and salt. Make the cream sauce in the usual way. Mix with the eggs and set aside to cool. When cold, form into desired shape, dip in egg and in cracker crumbs, and fry in smoking hot fat. Serve with tomato sauce.

Egg Fondue.—Beat six eggs lightly, add salt, pepper and five table-spoons very finely chopped cheese. Melt one tablespoon butter in a saucepan, turn in egg with cheese and stir until eggs are of jelly-like consistency. Serve immediately on squares of hot buttered toast on a dish garnished with yellow nasturtiums and a few green leaves.

Snow Eggs.—One quart milk, six eggs, four table-spoons sugar, one teaspoon lemon. Separate yolks and whites. Beat whites to stiff froth. Let the milk with sugar added come to the boil in a saucepan.

Drop in the whites of eggs, a spoonful at a time. Cover the saucepan for two minutes, turn snowballs over, and cook for two minutes longer. Take out with a skimmer and place in fancy dish. Take milk from fire and allow it to cool a bit. Beat the six yolks, add four table-spoons cold milk, and stir all into the hot milk. Place saucepan again on fire and stir until just below the boiling point. Add flavoring. Pour mixture over the snowballs, dust over with sugar and shredded coconut. Serve ice cold.

Eggs and Tomatoes.—Take the tomatoes left over from dinner. Rub through a colander, let them boil, and add a good pinch of soda, a bit of butter, salt, pepper and a few cracker crumbs. Scramble six eggs. Put on a hot platter and pour hot tomatoes over them. Garnish with parsley. A delicious supper dish.

Decorative Pickled Eggs.—Put hard-boiled eggs into a jar with pickled beets. They will color a beautiful shade of pink, and sliced make a nice garnish.

Oyster Omelet.—Select 25 good oysters, and cook in saucepan until pails are well cooked. Drain and save the liquor. Put in a saucepan one teaspoon butter and one of flour. Add to the liquor enough milk to make ½ pint. Stir until boiling; add oysters, salt and pepper. Stand over hot water to keep hot. Make a plain omelet with six eggs. Put omelet on good-sized platter. Pour oysters over it and serve immediately.

Dutch Omelet.—Make three small omelets. Spread with jelly or sweetmeats as with a layer cake. Sprinkle with sugar.

Eggs and Celery.—The yolks of hard-boiled eggs chopped fine with celery make a delicious change for a supper dish. Make a cream sauce well seasoned, and mix with eggs and celery. Pour over pieces of buttered toast. Garnish with the white of eggs cut in rings, and some green celery leaves.

Puff Eggs, Baked.—Toast uniform slices of bread and butter well. Place in a shallow pan. Beat the white of an egg until it stands alone. Place in a square on the toast and carefully drop in the yolk. Sprinkle salt, pepper and dots of butter over the top. Brown in a hot oven and serve at once. Garnish dish with parsley.

### ADVICE NOT TO BE FOLLOWED.

Reading in bed is seriously advised, so the newspapers say, by a physician as conducive to "repair and resting," "relieving congestion," emptying the veins overfilled by prolonged eye work. Certainly the one who gives this strange pernicious advice could never have tried the plan. Some years ago there was described a patent device for suspending the book over the horizonally placed head of a sick person whereby reading would be possible without holding the book in the hands. Even then one wonders how the light could be made to fall properly upon the page. Without a method of the kind not even a well person could hold a book five minutes above the eyes. Reading in bed has killed thousands of good eyes. Unless one sits up in bed as if in a chair it is impossible to hold the book in such position that the arms are not quickly tired and so that the light falls on it properly. When reading lying down there is traction upon the inferior recti muscles which is highly injurious. Every patient should be warned never to read in bed except when sitting up as vertically as in a chair.

### THE MOST OF YOUR YARD.

You often hear people say: "Oh, yes, I love flowers, and I'd have lots of them, too, but I have no place for them. Just look at my yard—nothing will grow in it." Now the reason why nothing would grow in it is chiefly because nothing is planted in it. I don't care how gravelly or worn out the soil in a yard is, these defects may be remedied with comparatively little trouble, and there are very few people but who can have at least one plot of flowers if they want it. Of course, there are families, even in the country, who are so driven with work that flower-growing has to "take a back seat," if it is attempted at all, and such people are excused. But the person with plenty of time who laments that he—or she—cannot grow flowers because "the yard is in such terrible condition," is woefully lacking in enthusiasm to say the least.

### REPORTING HIS WIFE.

When Mr. Chandler was Secretary of the American Navy, he issued orders that officers should not permit their wives to reside at the foreign stations to which their husbands were attached. The order was promptly rescinded upon the receipt by the Secretary of the following from Commodore Fyffe, in command of the Asiatic Squadron: "It comes my painful duty to report that my wife, Eliza Fyffe, has, in disobedience to my orders, and in face of regulations of the Department taken up her residence on the station, and persistently refused to leave."

"The weather is very trying to everybody," said the physician "Yes," replied Mr. Mecton; "don't see how my wife is going to bear up under it. When the sun doesn't shine it gives her the blues and when it does she says it's fading the carpet."