FOR FARMERS

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

SEEDING WINTER WHEAT.

One of the secrets of successful winter wheat culture is the early preparation of the soil. Farmers have learned that ground for wheat should be plowed as soon as the previous crop has been removed, and allowed to become compact before seeding time in September and early October. It will not do, of course, to plow the ground and give it no further attention. It must be harrowed or disked often enough to keep down weeds and to keep the upper layers pulverized, forming a dust mulch which prevents the escape of valuable soil moisture. Where the ground is full of weed seed, this is a most exceilent method of getting rid of these pests. The present season's weed crop is prevented from seeding and the seed in the ground from last year germinates and the young plants are killed. Even such persistent perennials as cockleburr, velvet leaf and jimson weed can finally be controlled. It may require two or three years of such treatment to get rid of the worst pests, but persistence will always result in success.

The ground for wheat should be carefully plowed, in most sections 4½ to 6 inches deep. Every bit of the ground must be stirred so that when drilling is done the seed will be covered evenly. The sulky plow or the modern gang are best, as they do good work and completely cover all trash which may be on the surface. If plowing must be delayed until late on account of dry weather, or the fact that the crops growing on the land cannot be removed until just before seeding time, compacting must be done in some way. This is best accomplished by the use of a roller, drag, disk, smoothing harrow or some such instrument. Neglect of this is the cause of more poor wheat than any other one thing. Going over the ground two or three times is not sufficient. The work must be continued and in some cases the ground will have to be gone over

FOUR OR FIVE TIMES.

Thorough preparation, however, always pays in winter wheat culture. During a recent trip through the winter wheat section of the country, it was very noticeable that the land treated most carefully last fall bore the greater number of wheat plants. Not only this, but they were more vigorous and the yield will undoubtedly be much greater than where the ground was not well fined.

The date of seeding will depend somewhat upon circumstances. Within reason moderately early seeding is usually desirable, as the plant gets a good start and is able to withstand the winter. However, if insect pests, particularly hessian fly, are to be expected, the seeding should be delayed as late as possible, so that the adult flies will lay their eggs in other places and the wheat crop escape. This was done very generally last fall. In many parts of the winter wheat belt wheat was sown as late as October 20 and 25, where as a rule it is the practice to begin about September 10 and complete the work by October 1. Fields were remarkably free from fly the present season and this was probably largely due to late seeding. Of course other conditions may have contributed.

The amount of seed per acre varies a little with the soil and the climate. As a rule, five pecks of well cleaned seed will give a good stand and produce the maximum yield. If the seed is very expensive, one bushel will frequently answer. It is better, however, to be on the safe side and sow a little more than recommended rather than less. There are so many varieties that no one can be recommended for all sections of the wheat belt. The best guide is to get from the experiment station the kinds that have done best in the station tests. Then, after consulting the best wheat growers in your neighborhood,

DECIDE UPON THE KIND.

A good variety is always desirable, but do not forget that even the best seed will not do well on a poor seedbed.

Drilling is of course the only method to be recommended. The kind of a drill is another question. The modern disk drills have been so satisfactory that they can be recommended without hesitancy. The old-fashioned hoe drill is still used very widely and is a good implement. The press drill during a dry season is exceedingly satisfactory, but its heavy draught and the fact that it is not available in many neighborhoods, tends to keep it back. A number of the manufacturers of drills now make a combination implement, by means of which the press wheels may be used or not, depending upon the condition of the soil. This is a little more expensive than the average drill, but since you have two implements in one, it can be purchased with profit.

The matter of fertilizing wheat ground is an important one. Ordinarily it is found desirable to apply the stable manure to the previous grass crop. However, if it is put on in moderate quantities before plowing, benefit is easily observable. It is not certain, however, that the greatest good will come from this method of applying the manure. Most farmers claim that when applied to the grass crop, the ultimate results will be most satisfactory.

The manure should be put on with a spreader any time after the crop is seeded. The best plan is to start the spreader as soon as the seed is in the ground. Set it so that the manure will be spread quite thin

ALL OVER THE SURFACE.

The soluble plant food will be washed down by the first rain and will be ready to start the young plant off rapidly. Then the strawy part of the manure acts as a mulch in the fall and during winter, holds the snow and tends to prevent injury from cold, freezing weather. Some surprising results have come from this treatment of wheat. If for any other reason the top dressing cannot be done in the fall, excellent results have been obtained by putting the manure on in the spring as soon as the land is dry enough to permit the spreader being driven over the fields. However, the top dressing the previous autumn is much the best. Well rotted fine manure is always most desirable and this condition should be secured by composting, if it is not possible to get it in any other way. Pile the coarse manure in a heap, pour water over it, fork every few days until it is thoroughly decomposed. By placing the manure on the ground very thin, a large acreage can be treated.

THE COW NOT A MACHINE.

The cow is looked upon by altogether too many dairymen as a mere unfeeling machine, the dairyman having but to apply the belt and power of food when the machinery is immediately set in motion, that will result in a return to the dairyman for his outlay in a sure and given amount of milk; that under any and every condition whenever our dairyman at his own convenience places before her the proper food, the amiable and long suffering cow will at once be compelled by reason of her internal organism to commence the manufacture of milk which the dairyman may, without let or hindrance on her part, take from her at the close of the process.

On the contrary, the cow has an extremely sensitive organism, which demands the same thoughtful care in providing for her comfort that we give our human kind; food of the right kind, at the right time, and in the exact amount she can best take care of; light, fresh air, freedom, temperature carefully regulated; comfort of body and peace of mind.

This statement may sound to many extreme, but it is supported by abundant testimony, and failure to recognize its truth on the part of so many dairymen (not all by any means) is costing the owners of nearly twenty million cows in the United States, many millions of dollars each year. It is certainly a subject worthy the serious attention and study of every thoughtful, progressive dairyman, and one which will repay in dollars and cents

THE TIME THUS EXPENDED.

The cow is no more a machine than is the human mother. She is, if properly treated, a gentle, sensitive creature, governed by the same laws of love and fear that obtain among human mothers. Note with what affection and pleasure she gives down her milk to her calf, and will continue so to do for a kind master; but in anger or fright; in cold, in filth, tormented in a thousand ways known and unknown, or on insufficient food, is it reasonable to expect the same generous, healthful product?

A machine might do equally good work—but even a machine has its limitations—in a freezing temperature and under other adverse conditions; but the cow, if she is compelled to remain out of doors or in a cold barn at her master's will, unconsciously avenges herself, as much of her food must go for fuel purposes to keep her bodily warmth up to the required temperature. A well made machine will undoubtedly do equally good work if there were a half dozen dogs and as many milking stools asserting themselves in its vicinity, but not so with the gentle cow made irate by either or both. Not only is the quality of her milk damaged (often to the point of rendering it poison to the young infant) but the quantity of it is as certainly and promptly reduced.

The cow is not a machine. She repays all manner of care for her creature comfort with an increased flow of milk; and even more than this she responds in the same generous way to words of endearment and petting. It is common knowledge that many a herdsman and milker has by his gentle and genuine love for his cows so completely won their affection that no one else has ever been known to get the same amount of milk that he can.

ENGLAND'S WEALTH.

The Bank of England generally contains sufficient gold, in 16lb. bars, to make 20,000,000 sovereigns. The Bank, which stands in three parishes, covers three acres of ground, and, as the current price of land in the vicinity works out at $5,000,000 an acre, it is easy to form an idea of the money value of the home of England's wealth. The ratable value is about $5,000 a week, the bank employs about 1,000 people, pays $1,250,000 a year in wages, and $175,000 a year in pen-

FOR THE HOME

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

ARTISTIC MANTELS.

The most successful mantel is the one designed especially for its position, fitting so harmoniously into the lines of the room that its presence is never obtrusively felt. It should be perfect as an ornament, for more attention centres upon it than on any other part of the room. For this reason its equipment should be absolutely tasteful, simple and attractive.

Some of the most artistic mantels in modern house building are close copies of those found in the old colonial mansions. Their simplicity of construction is a decided contrast to the next period of American architecture when carved marble was covered with clumsy decoration. The dressing of a mantel shelf is not an easy matter. Sometimes the effort of accomplishment is so apparent as to destroy the good effect, or there is an accumulation of unmeaning ornaments that is bewildering to the eye. Study and observation are much needed in this portion of the house furnishing.

The mantel in the dining room, more than that in other parts of the house, should be distinguished by neatness, simplicity and orderly arrangement. The articles displayed are of less importance than the manner in which they are placed. Bedroom mantels are a perplexing matter to treat when they are clumsily built. A white marble mantel that is ugly in shape and unpleasantly cold looking may be improved by painting it to match the color of the woodwork. A glaring, smooth-tiled mantel may also be changed for the better by applying the flat finish brick paint in terra cotta color. A very simple covering for the mantel of a bedroom is a wooden board laid over the shelf, first covered with a straight piece of cretonne and edged with a narrow ruffle. The repetition of this cotton material as a bedspread, chair cover or window hanging brings the mantel into a very pleasing relationship with the rest of the room. The arrangement of a parlor mantel shelf is more purely decorative than that of the other rooms of the house. Family trinkets, photographs or personal belongings of any kind are not in good taste in this part of the house. The aesthetic sense should be served here more than that of utility. Clocks should be banished and objects chosen for their beauty of color shape or design. A plaster cast in cream tones or stained in old ivory may be given a place on the parlor mantel, or vases of Japanese make in appropriate colors. A piece of old brass or copper, too, will oftentimes accord well with the furnishings of this room. The library mantel, like the one in the dining-room, should receive characteristic treatment. A bust of a favorite author in bronze or plaster may be given the place of honor in the centre, with some pieces of bric-a-brac of genuine historical or artistic interest at either side.

SOME POTATO DISHES.

This vegetable is at its best in the fall, and is much more wholesome the second time cooked. When baked, it should be eaten as soon as taken from the oven, but if boiled, then finished in a moderate oven and covered with a napkin when placed on the table.

Codfish balls can be made into shape and fried the same as white potatoes.

Stuffing for roast turkey is made by mixing four cups of mashed sweet potatoes, one cup bread crumbs, two tablespoons melted butter, one beaten egg, salt, pepper and one cup finely cooked veal.

Croquettes.—Take two cups hot mashed potatoes, ½ cup finely minced chicken, salt, pepper, enough olive oil to give a decided flavor, grated nutmeg and one well-beaten egg. Mix into a smooth mass and put in the ice chest to cool. When cold, mold into rolls, dip in cracker crumbs, then in a slightly beaten egg yolk, again in fine crumbs, and fry a delicate brown in deep smoking fat, turning carefully so as not to spoil the shape. Serve on hot platter with creamed peas poured around. These are delicious.

Glazed Sweet Potatoes. — Cut lengthwise into three pieces, if small, if large into four parts, and dust with salt and pepper. Butter each slice, lay into a pan and cook in the oven until a rich brown. Lay on a hot dish and garnish with green pickles and curled parsley.

Tartlet.— Take one cup smoothly mashed potatoes, salt, ¼ cup sugar, two eggs, one large cup milk, a little cinnamon and nutmeg. Mix the butter, sugar and the yolks of the eggs well together, then add the potatoes. When thoroughly blended, pour in the milk, flavor, and bake in individual pastry shells. Just before taking from the oven cover each shell with a thick layer of the stiffly beaten whites of the eggs and top with a thin layer of finely grated cocoanut. Serve on bread and butter plates tastily garnished with nasturtium blossoms.

In Jackets.—Select potatoes of uniform size and carefully wash. Bake and cut into halves, lengthwise. Remove the contents without breaking the skins. Beat into a smooth mass with a fork, add salt, butter, pepper and chopped cold boiled ham. Mix well, and refill the potatoes. Return to the oven to reheat.

Puree.—Boil about six small potatoes and when done, peel and press through a colander. Season with pepper and salt. Put two cups of milk into a double boiler, thicken with one tablespoon butter and two tablespoons flour rubbed together. Add a few drops of onion juice, a pinch of cayenne, and then pour over the potatoes. Pass through a sieve and serve immediately.

Candied.—Peel and cut into slices cold boiled sweet potatoes. Make a thin syrup by boiling together one tablespoon butter, ½ cup water and one cup sugar. Place single layers of the potatoes in a baking pan, pour over them the syrup and bake in a quick oven until browned. Remove and serve hot as a garnish for meat.

Biscuit.—Boil four medium-sized sweet potatoes. When tender, mash fine with one tablespoon butter. Add two cups milk and one egg, which has been well beaten without separating. Rub through a sieve one tablespoon salt, one tablespoon sugar, two rounding teaspoons baking powder, two cups flour, and add to the potato mixture. Mold into a rather stiff dough and cut with a biscuit cutter. Bake in a hot oven.

SEPTEMBER PEACHES.

The best time for preparing peaches for winter use is about the middle of September. Opinions differ as to which variety of the fruit is the most superior for winter eating, many preferring the clingstone. But it is generally thought that more depends upon the soil and locality in which the peaches are cultivated than upon the variety. As a rule, the clingstone is selected for spicing and pickling, and the freestones for canning and preserving.

For spicing and pickling it is unnecessary to peel the peaches. Wipe the down off with a fine towel, and they will be quite as much appreciated as if the skins had been removed, and a great deal of time and trouble will be saved. A much handsomer preserve is also obtained if the skins are left on. For this purpose the most luscious, crimson, and perfect peaches to be obtained should be selected. They may be preserved whole or cut in halves. The latter plan is more convenient unless one uses wide-mouthed cans. The peaches should be dropped in carefully, so they will not be bruised, and as many put in a jar as it will hold without squeezing them. Then cover with the boiling syrup.

Only perfect halves should be used for canning and preserving. The broken ones and small pieces may be made into marmalade or jelly, or may be canned by themselves for everyday use, or using for pies and puddings. It is best to use inferior peaches and good portions of partly spoiled fruit for marmalade, and it will usually be found economical to make this the same day the canning and preserving is being done. Fruit that is too ripe for any other use will make excellent marmalade. It should be pressed through a sieve without cooking if ripe enough. If not, stew in a very little water first. Add sugar equal in quantity to the pulp, the juice of one lemon to each two pounds of fruit, and ½ cup each kernels. Cook very slowly one hour, stirring frequently. A most delicious marmalade will be the result.

If preferred, such fruit may be used in making jelly. Yellow peaches are the best for this purpose. The very ripest and finest peaches should be used for eating uncooked, but overripe fruit will not keep well if canned. A very delicious jelly for layer cakes and puddings may be made with two parts peach juice, one part red raspberry juice, and one part apple or red currant juice. Allow one pound sugar to each pint juice and make in the usual way.

HAY CARRIED FOR MILES.

During a thunderstorm at Tronershill, Sussex, England, a whirlwind of exceptional power and velocity was experienced. A whole row of hay, ready for carting, was carried by the wind to a tremendous height and deposited in the neighborhood of Leigh Hill, in Surrey, several miles distant.

BOX PLAITED SHIRT WAIST.

Box plaits appear to gain in favor week by week and are seen in the latest and best designs. This stylish waist shows them to advantage and is suited to all waisting materials, cotton, linen, silk and wool, but as illustrated is of white butcher's linen and is worn with a tie and belt of black Liberty satin. The original is unlined, but the fitted foundation is an improvement to wools and silks.

The lining is smoothly fitted by means of single darts, shoulder, under-arm and centre back seams, and extends to the waist line only. The waist proper consists of fronts and back and is fitted by means of shoulder and under-arm seams. The back is plain and is drawn down in gathers at the waist line; but the fronts are laid in box plaits, that are stitched flat to yoke depth, and can be gathered at the waist line or left free to be adjusted to the figure as preferred. The sleeves are in regulation style with straight square cuffs and at the neck is a stock collar. The closing is effected by means of buttons and buttonholes worked in the centre box plait.

The quantity of material required for the medium size is 3¾ yards 21 inches wide, 3⅜ yards 27 inches wide, 3 yards 32 inches wide or 2 yards 44 inches wide.

EVEN EXCHANGE.

There was a little tilt at the club. The millionaire had tackled the artist, and both were irate. He had tried to be lordly and patronizing, and the artist had objected.

"Don't patronize me," he said.

"Why not ?" asked the millionaire ; "you're only a painter, you know."

"It requires brains to be an artist," replied the painter.

"Of course, of course," returned the millionaire, in an offhand way. "I admit it requires brains, and you have to sell them to live."

"But money is your god. You have no other," retorted the painter.

"It's yours also," said the millionaire. "You sell your brains for it when you take my cash for your pictures."

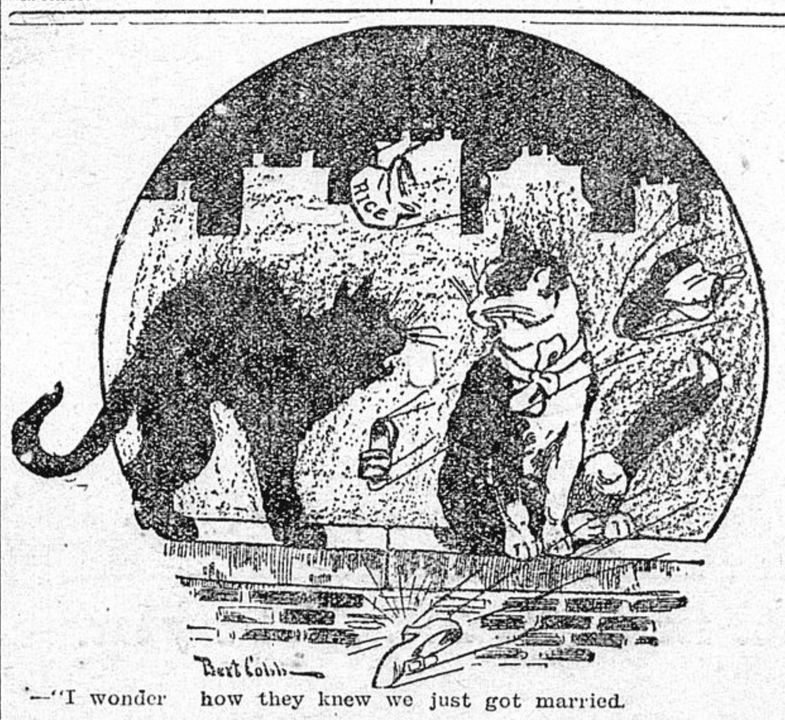
"Well," replied the painter, "if I give you brains for cash, it's an even thing, anyway, for each gets what he needs most."

IMITATION JEWELS.

Modern chemistry has produced such changes in the colorings of many of our stones and minerals that it is possible to imitate any of them and improve upon nearly all. Any colored onyx can be obtained by simple chemical processes, and the common dull colors of this stone can be converted into brilliant hues, thus greatly increasing the value. Not only can the whole stone be made to change color, but sections and lines of it can be made to assume a red, black, yellow, or white color, while the rest is pure white or black. Agates are eaily converted into an onyx-like substance and character, which lapidaries use for cameos and intaglios.

WINE TASTERS.

Professional wine tasters never swallow the wine they sample. They merely hold a sip of the beverage in the mouth for a few moments and breath through the nostrils. The palate announces whether the wine is smooth or rough, and the sense



—"I wonder how they knew we just got married.