

FOR FARMERS

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

PROBLEM ON DAIRY FARMS.

An old question, but ever new, the proper time and place for manure where rotation is practiced upon a dairy farm, writes Mr. H. E. Cook. It has been our custom to apply a greater portion directly to corn land first preceding the crop. After following over a portion of the field, using a part only of our manure, an application to the newly seeded clover for a few years, I am now quite convinced that more satisfactory terms will come from such use, and the coming fall and winter will find every acre of clover seeded last spring, covered with a light dressing of stable manure before using it elsewhere. Our soil is a sandy loam varying in degrees from spots quite light to others, while clay is not traceable, yet one would not consider sand a quality. The washing after a heavy rain will always show up the true character of any soil, however deceptive, and is really a proper time to study it. Lime rock underlies at unequal depths. This description will show a soil demanding constant attention to maintain crop production, a soil however as quick as the proverbial Irish wit to respond to manure and labor. It is surely ideal clover soil. Then in my judgment that plant should have its every demand regarded. No treatment is more congenial than applications of stable manure. A sweetening tendency follows. The active living bacteriological soil content is increased, the weak clover plants are made strong at a critical time. A mulch is a part value of this treatment.

Every farmer knows well that a strong, rank growth of clover always means a subsequent crop, whatever it may be. General or local conditions must therefore follow that will produce such rank growth. Whether medium or mammoth must also be a local or individual question. With the mammoth is best. A friend always sows medium and has frequently expostulated with me relative to it. Medium is no doubt better for him. The question often comes back, why not apply at time of seeding? With us it would "kill the goose that laid the golden egg." Seeding with grain, manure applied directly means an excess growth of straw and a light yield. The heavy growth will also nearly smother out the young clover plants and the whole job proves a failure.

To overcome this tendency to grow straw at the expense of grain, we use dissolved rock when seeding. This seems to bring about a very satisfactory nutritive ratio of plant food. A good fair yield of grain and a splendid catch of clover. Added to this, the fall and winter top dressing and a failure comes seldom, producing the following year two heavy crops of hay. Or, if desired, the second, as in our own case, furnishes stock food for August, September and October, as cheaply too, I think, as can be furnished with corn. If the weather is warm and dry, hay can be made. In our northern section seldom can we safely depend upon curing second cutting later than September 1. Of course the silo is always ready to receive it, but I prefer corn silage.

Cows like it better. Corn is also more easily handled. It can be cut through modern methods of cutting ahead several days. Men do not object to handling the corn. Clover will rapidly dry out if one does not follow the mower, and then it is hard, heavy work to pitch green clover. It can be cut and partially cured, cocked and kept a long time for daily feeding, or if more convenient, frequent cuttings can be made, hauling direct to the feeding barn. If the field is to be mowed a second or more times cutting is much preferable to pasturing on account of injury to the crowns of the plant and a great loss by tramping, which loss will more than reimburse for the labor involved in handling.

COLD STORAGE FOR APPLES.

For several years Prof. Rane of the New Hampshire Experiment Station has been working on this subject and the results are now being prepared for a bulletin. Briefly they are as follows: On November 20, 1899, a number of barrels of apples were shipped to one of the Boston cold storage houses. Beginning with February two barrels were taken out each month until July and examined. The prices at time of shipment ranged between \$1.25 and \$2 and on April 1 they brought \$3.50 to \$4.25.

The greatest care in handling and placing the fruit immediately into cold storage pays for the extra trouble. One must understand that cold storage will simply retard and not prevent entirely the spread of decay. If the fruit is in prime keeping condition on entering it is likely to come out in proportionately as good condition.

From an examination of the prices paid in the fall and those paid on April 1 for the past six years, the results show that there has been a sufficient increase to warrant the extra expense of storage in every case and on the average the practice has resulted in good profit.

The recommendation of Prof. Rane is to pick the fruit relatively early, a trifle earlier than the common custom. Use only the best grade for storage, and pick, grade and ship the same day if possible. The sooner the fruit is in storage after it is picked and cooled down to an even low temperature, the better it keeps. With a proper knowledge of the conditions carefully complied with, there seems to be no question but that the practice of placing apples in cold storage can be recommended.

CHOOSING DAIRY COWS.

J. B. Walker, who has had many years' successful experience as a dairyman, says that there were some points of a cow to look at regardless of her personal appearance. The veins and a small milk well indicate milk veins were important. Small ed poor milkers, while large, tortuous veins and a large well indicate a good flow of milk. The hide should be thin and mellow, but some good cows have rather a thick hide. The escutcheon is not of so much importance. Some good cows have poor escutcheons and vice versa. She should have a long, thin tail, and a thin shoulder. She should have a "cowy" head, eyes wide apart, head long and thin with a thin neck. A good fore udder is the sign of a good cow. Many cows, particularly of the Jersey breed, have poor udders. The udder should not be fleshy. The appearance of it should indicate a good stream and easy milkers. The latter is important, for hired men will soon dry off hard milkers. He likes a straight back rather than a crooked one, does not lay much stress on the pelvic arch and doesn't like a sway back.

The ribs should be well spaced. A large, prominent eye is a good sign, and indicates whether she will stand up to her feed. It is also desirable to have her wedge shaped, but the wedge should start from the right end. The cow should broaden out from the shoulders backward and not from the head. She should also broaden out from the rear forward, and in this way will have a large, capacious barrel.

WINTERING POULTRY.

If the house is not comfortable, it is easier and cheaper to make it so than to furnish the extra feed required to keep the hens warm. A log house with a little work will make as comfortable a place for the poultry as any. See that the spaces between the logs are well chinked up and daubed, preferably with lime mortar, but stiff clay will do for a few winters. Have the roof tight. A roof thatched with straw is warm and will last out the winter if boards or poles are placed on it to prevent the winds blowing it off. If possible have both door and window in south side of coop. If the house is of boards, more work will be required to make it warm, and if time is an object, building paper is the best you can do for inside finish. It can be put on quickly with laths and nails, and is warm. Do not neglect to prepare a scratching shed, and have it adjoin the roosting house.

ONLY WANTED PART.

A certain reverend doctor, who for many reasons must be simply known by the ordinary name of Jones, is generally considered to be a most eloquent preacher, but unfortunately he belongs in some respects to the old-fashioned school and finds it nearly impossible to adapt himself to the prevailing fashion of short discourses. It is a frequent joke, far beyond his own immediate family circle, that after writing a sermon he is obliged to cut it up into a series of modern discourses.

A short time ago he received a note from a well known clerical brother conveying an urgent request that he would deliver a sermon upon some special church festival that was shortly to be held. The doctor replied to the effect that he would come and that he had just completed a sermon upon the Golden Calf which might be singularly appropriate for the occasion.

The brother clergyman was an old friend and knew Dr. Jones very intimately, and being thus acquainted both with his peculiarities as well as with his ability to take a joke he sent the following answer by telegram:

Golden Calf just what is wanted. A fore-quarter is all that will be needed.

PRETTY TO LOOK AT.

A military man who has just returned from Germany, where he witnessed the German army manoeuvres, says that as a spectacle it was magnificent to see the cavalry charges, but if tried against fully charged Mausers or Lee-Metfords it would be a case of another "Six Hundred." But what is more, such charges would stand no chance if the enemy were around with the new rifle that the British War Office is at present having experts examine. It is a rifle that can fire 200 shots a minute, or four times the number of any rival piece of military mechanism. The inventor claims his apparatus is at once simple, reliable and serviceable, and can be easily fitted to any existing barrel—irrespective of weight or length.

Baltimore holds the world's record for negro population. It has 80,000 black inhabitants.

FOR THE HOME

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

ARTISTIC GARNISHING.

Shape and coloring are the two first considerations in garnishing. Meat, when roasted, should be well browned; when boiled, let it be white and clear looking; when fried, have it a clear lemon color. Dry meats, like veal, are improved in flavor and appearance by being larded.

The next step is what we call natural garnishing, gravies and sauces playing the important part. But these garnishers must not be used if crispness is a part of the excellence of the dish. The important things to be remembered in using these garnishers are that a little may be used with good effect, but no article should ever have the appearance of swimming in sauce, and that white sauces make white foods whiter and that brown sauces will make brown ones browner.

Vegetables make suitable and convenient garnishers. Potatoes boiled or fried can be prepared in a variety of ways to make them suitable for garnishing. Well seasoned spinach is excellent, and browned onions are often used. Stuffed tomatoes are suitable to be used with almost any meat dish. Vegetables to be served with the meats they garnish should be nicely seasoned before placing on the platter. Vegetable puree makes an effective garnish, as will also uncooked vegetables, especially carrots and turnips. They have a better color and more firmness when raw. Small carrots make a very pretty garnish, and the large ones and turnips may be sliced and then stamped into fancy shapes, and cut into balls or formed to simulate roses. Rice may be used in borders which are intended to keep fricassees and creamed dishes in shape.

The green garnishes are parsley, lettuce leaves, watercress, chichory, and celery tops. Parsley stands first in pre-eminence for convenience, beauty of leaf and freshness. It may be used with almost everything in its purely ornamental function, and can also be chopped and sprinkled over many of the foods for its flavoring. Parsley should always garnish and be served with any dish that is strongly seasoned with onions, as it takes off the smell and prevents the after-taste of that powerful root. Watercress and lemons are good garnishers for broiled or fried meats. The acid of lemon is the best condiment for veal. To serve, they should be cut so the pieces may be taken in the hand and pressed without soiling the fingers. A quarter of a lemon is sufficient to serve with one portion. The lemons may be sliced when wanted only for ornament and before slicing they should be channeled so as to give the notched edges which make the slices more ornamental.

Hard boiled eggs may be used in a variety of ways. A pretty garnish is the white of an egg cut in eighths lengthwise and the yolk entire. The eggs should be boiled very hard, and if sliced, cut with a thin, sharp knife. Yolks pressed through a colander and sprinkled over the food will make a beautiful golden dressing. Gherkins, cucumber and beet pickles are useful in point of color effects, and in giving piquancy to many foods. They are used in slices, stamped into fancy shapes with vegetable cutters, or chopped and arranged in lines or in little heaps. Beets may be cut into cubes, strips or diamonds. Gherkins are usually left whole. Capers and olives complete the list of condiment garnishers.

Any of the following may be used for garnishing meats: Parsley, lettuce, watercress, celery, chichory, lemons, pickles, capers, olives, croustons, hard-boiled eggs, vegetables, puree forms, bacon, sausages, saucers fancy skewers and paper frills.

Salads may be served in tomatoes, carrots or apples. To serve the salad prettily hollow out and peel the fruit or vegetable, and fill with the salad mixture. Salads should always be served very cold. They may be served on a bed of watercress or lettuce leaves, or can be attractively garnished with parsley, beets, hard-boiled eggs, lobster coral, lobster claws, carrots, olives, celery, radishes and mayonnaise. Celery makes an appropriate garnisher for chicken, celery or other vegetable salads. Radishes for any plain lettuce, cress and vegetable salads. Olives may be used for garnishing shrimp, salmon, sardine and halibut, capers for shrimp, halibut and chicken salads.

When mayonnaise is used for garnishing, be sure it is very thick and stiff. Make a funnel of stiff letter paper, fill with mayonnaise, squeeze the funnel gently over the salad, letting the dressing form a clover leaf, flower, or any original design suggested. Lettuce, cress and sliced tomato salad should be dressed just before serving. Meat, fish, potato, etc., which have been prepared for salad, may be moistened with French dressing and allowed to stand at least an hour, then add the mayonnaise just before serving. A variety of pretty effects may be produced by making different arrangements of the numerous combinations and they are quite within the reach of all.

THE FALL BERRY.

Cranberry Sauce—Put 2 qts ripe cranberries in a granite saucepan, add 2 scant cups hot water. Place on the back of the range where they will cook very slowly for three hours. Then stir in 2 lbs light brown sugar (which is superior to granulated sugar for this purpose), let simmer for 15 minutes, stirring now and then, and if the sauce looks too thick, add a little water. This sauce should be made the day before it is to be served.

Cranberry Patties—Line patty pans with pie crust and bake in a rather hot oven. When baked, remove from the oven, and when cool, spread a little cranberry sauce in each crust. Over this pour a few spoons of custard, made as follows: Rub 1/2 lb butter to a cream with 1 1/2 cups white coffee sugar; beat the yolks and whites of 2 eggs separately and add to the sugar and butter. Moisten 2 heaping teaspoons cornstarch in a little water and add it to 1 pt rich sweet milk. Stir well and mix all together. Add vanilla or other flavor to suit the taste. Bake in a moderate oven until the custard is cooked. Pie pans may be used instead of patty pans, if desired.

Mock Cherry Pie—Cut 1 cup raw cranberries in halves and rinse out the seeds. Chop 1/2 cup seeded raisins rather fine. Stir 1 tablespoon flour into 1 cup sugar. Mix with the fruit and pour over 1/2 cup boiling water. Let stand for half an hour and add 1 teaspoon almond or 1 1/2 vanilla flavoring. Bake with two crusts. The above amount will make one large pie, or two small ones. Serve cold.

Cranberry Cake—Make a sponge cake with 1 cup fine granulated sugar, 4 tablespoons sweet milk, a pinch of salt, 3 eggs, 1/2 teaspoon vanilla, or orange flavoring powder, 1 cup sifted flour and 1 level teaspoon baking powder. Bake in two layers and when cold, spread with cranberry sauce and put together. This is nice served as pudding with custard or whipped cream.

Jellied Cranberries—Pick over 1 qt ripe cranberries, put into a granite saucepan, cover with water and boil them two or three hours. Mash the berries and rub through a sieve. Now add enough hot water to make 1 qt, after which sweeten to taste with granulated sugar. Put over the fire and let boil up once. Soak a package of gelatine in 1 pt cold water for one hour. Have the cranberry mixture where it will keep hot while the gelatine is being dissolved. Strain the gelatine and stir it into the hot cranberry pulp. The juice of an orange and a little grated rind will improve the flavor. Pour into a wet mold, or individual glasses, and serve cold with whipped cream.

MISCELLANEOUS RECIPES.

Hot Spice is the name of a delicious adjunct to gravies, steaks, chops and soups. Take 3 drams each of ginger, black pepper and cinnamon, 7 cloves, 1 ounce each of mace, cayenne, grated nutmeg and white pepper. Pound these together, mix until well blended, and put in a perfectly clean, dry bottle for use.

Scotch Mealy Dumpings—Take 2 cups Scotch oatmeal (pin heads), 2 medium sized onions cut small, 1/2 cup minced meat, or lard or butter rubbed down into the oatmeal. Season highly with salt and pepper, add 1 tablespoon cold water. Place in cloth previously dipped in boiling water, tie up leaving room for swelling. Pop into large pan of boiling water and boil well for 2 or 2 1/2 hours.

Digestible Beefsteak—A trained nurse furnished this recipe for preparing chopped beefsteak, and was found absolutely digestible. Free from fat the meat from 1 lb round or sirloin steak, and cut into pieces small enough to go into a meat chopper. After a few minutes of chopping, the fine pulp which rises from the meat during the process is removed and put aside. Continue to chop and remove the pulp until only

the fiber of the meat remains. Press the pulp into a rounded flat cake and broil over a very hot fire on each side for about five minutes. Season lightly with salt, a dash of cayenne, a little butter, and serve very hot. If preferred, this pulp may be served almost entirely uncooked, in which case it should be seasoned before forming into a cake. Not only invalids, but persons troubled with indigestion, receive benefit from meat thus prepared.

Chocolate Cake—Yolk of 1 egg, 1/2 cup milk, 2 heaping tablespoons of grated chocolate. Put in double boiler and make a custard. Remove, add 1 cup sugar, 2 tablespoons of melted butter, 1/2 cup milk, 1 teaspoon soda, 1 teaspoon vanilla, 1 1/2 cups flour. Bake in layers. Filling: Take 1 cup sugar with a little water boiled until it threads, the white of the egg beaten until stiff, pouring the hot syrup upon it gradually and beating all the while. If too stiff thin with a little water or fruit juice.

Plain Cup Cake—Take 2 cups sugar, 1/2 cup butter, 1 cup sweet milk, 3 cups flour, 3 eggs, beaten light. Beat butter and sugar together, add the beaten eggs, 1 1/2 teaspoon baking powder.

FAMOUS SHY MEN.

Great Actor Who Tried to Avoid Recognition.

The late Prince Albert, one of the gentlest and most amiable, was also one of the most shy and retiring of men. Sir Theodore Martin, in explaining the causes of this, says: "It is the shyness of a very delicate nature, that it is not sure it will please, and is without the confidence and the vanity which often go to form characters outwardly more genial."

Charles Mathews, the actor, who entertained crowded houses night after night, was naturally one of the shyest of men. He would even make long circuits (lame though he was) along the bye-lanes of London to avoid recognition. His wife says of him that he looked "sheepish" and confused if recognized, and that his eyes would fall and his color would mount if he heard his name even whispered in passing along the streets.

It is related of Garrick that when subpoenaed on Barret's trial and required to give his evidence, before the court—though he had been accustomed for thirty years to act with the greatest self-possession in the presence of thousands—he became so perplexed and confused that he was actually sent from the witness box by the judge as a man from whom no evidence could be obtained.

Archbishop Whately, in the early part of his life, was painfully oppressed by the sense of shyness. When at Oxford his white, rough coat and white hat obtained for him the nickname of "The White Bear;" and his manners, according to his own account of himself, corresponded with the appellation. He was directed, by way of remedy, to copy the example of the best-mannered men he met in society; but the attempt to do this only increased his shyness, and he failed.

It is not usual to find Americans who are really shy, but Nathaniel Hawthorne was shy to the extent of morbidity. He has been observed, when a stranger entered the room where he was, to turn his back for the purpose of avoiding recognition. And yet, when the crust of his shyness was broken, no man could be more cordial and genial than Hawthorne.

USE FOR UGLY WOMEN.

When a Chinese girl gets married her attendants are always the oldest and ugliest women to be found in the neighborhood, who are paid to act as foils to her beauty. It is said that some exceptionally ugly old women make their living by acting as professional attendants at weddings.



VALUABLE ASSISTANCE.

"How many gallons of milk do you get a day?"
"Fifty."
"Gee! You must have a good pump."