

BACK YARD FARMER

Interesting Pointers on Gardening for the City Man or Suburbanite.

WHAT TO PLANT AND WHEN

Advice by an Expert on Agricultural Matters—Beautifying the Fences—The Town Cow—Hedges on Small Lots.

By PROF. JOHN WILLARD BOLTE.

The time once was when no home was complete without its surrounding fence, or possibly hedge. The fence idea is an inheritance from the ancient days when each man's house was his fort and his fence was likely to be a three-foot stone wall, 20 feet high.

Times changed, and the battlemented walls were no longer needed, gradually giving way to more decorative and less expensive barriers. They were just as necessary as during the feudal times, however, because with peace came increasing crops and increasing cattle to molest them. The cattle ran at will and were just as fond of trespassing in a vegetable lot as they now are.

For this reason every home was fenced in, and the custom still prevails universally in England and some parts of the continent. It is hardly respectable not to be fenced in there.

This custom came to America, with the first settlers, the Virginia colonists using white picket fences largely, and the Puritans developing that most charming of all fences, the New England stone wall.

Westward they moved, taking their fences with them. Stone walls changed to rails and pickets to upended stumps, until the timberless, stoneless plains were reached. Here fences were needed most of all because this was an ideal cattle country and increasing numbers forbade their roaming at will. It naturally was an American who invented the barbed wire and woven fencing, and today there are more miles of fence in America than in all the rest of the world combined.

Of late years we have begun to awaken to the fact that there are advantages in not fencing in private yards that are free from objectionable neighbors. We do not need fences to protect our front lawns from cattle in our cities and suburbs, and their only value is a sentimental one. By removing the front yard fences from a block of suburban residences, we secure the effect of a street twice as wide and much more spacious grounds about each house.

If a front fence is desired, let it be in keeping with the character of the house and grounds. While a tall, ornamental iron fence is the ideal type for a formal city mansion, it is decidedly out of place in a suburban setting. Nothing is prettier than a white picket fence for a colonial dwelling, and a cut stone wall is very attractive for large estates.

Fences for the city and country yards are still very popular, and properly so. It is in the back yard that the garden grows, the children play and the clothes hang out to dry. Here is the waste paper barrel, the garbage can, the ash pile and the chicken yard. Let us have a little privacy, a place where we do not have to be presentable. Let us put a high board fence or a hedge or some other screen around the back yard, and do just as we please out there.

We can plant vines and fruit trees against the fence and hide it, beside making it bear tribute. A six-foot board fence will serve the purpose, or a lower one with a clump of high shrubs before it. Cement walls may be made as thin as three inches and as high as eight feet, if a more permanent fence is desired.

The Town Cow.

It is a surprising fact to many to learn that there are a very considerable number of cows kept within the limits of every great city. Cows are a familiar sight on the streets of many small towns, but in our vast congested urban centers the sight of one is very unusual. Of course the number of cows here is much smaller in proportion to the population, and it is very unfortunate in many ways that there are not more cows dwelling in our midst, so to speak.

The city cow, when owned and managed by a professional milkman, has proved to be a considerable menace to health in the past, entirely due to the way in which such animals have been handled. We do not wish to be understood as advocating the operation of commercial dairy herds under urban conditions, but we do believe firmly that it would be a great asset for the better health of city children if there were more city cows owned by their parents.

Census figures show that the infant mortality rate in large cities is much higher than among children of the same class, age, and mode of life in smaller towns or in the country.

While a number of factors combine to bring about the early passing away of a comparatively large proportion of the little children who are unfortunate enough to be born in a large city, the scientists who give their time and thought to these serious problems are almost unanimously agreed that the greatest single factor behind these abominably high infant death rates is that of impure milk.

Impure milk has, and still does, reap a terrible harvest, and among those who are least able to help themselves,

Carrying its disease germs, its decomposed organic matter, its filth of various kinds, in a liquid form, it is necessarily taken by many children without having been heated or purified in any way. Its malignant contents attack the child in its weakest organs, those of digestion, and the results enter into those census figures referred to.

Much can be done to safeguard the milk supply of the cities; much is being done now and more will be done in the future, as fast as the public awakes to the tremendous importance of the subject.

One of the quickest ways to get results in your campaign to protect your own family from impure milk is to thoroughly investigate the source of supply and see that the milk comes from healthy cows, and is handled in such a way that it reaches you within twelve hours after milking; that it has not been warmer than 50 degrees since milking, and that there has been no possible chance of dust or dirt of any character getting into it.

The very best and most satisfactory way to secure pure milk, at the lowest possible cost is to keep a cow yourself, if your circumstances will permit. All you will need is a small stable, and a lot of paddock where the cow can get out into the fresh air for exercise. Even under city or suburban conditions milk can be produced for from three to five cents a quart, buying all the feed. Many a city man is getting all the milk his family wants for their own use and is selling enough besides to pay for his cow's entire keep.

Milk, when taken from the cow in the proper manner, is as clean as any article of food that we have. The sooner it reaches the consumer and the fewer hands it has to pass through, the smaller the opportunity for foreign matter and disease germs to get into it. The city family that owns, feeds and milks its own cow enjoys one of those great privileges that make the country a better place to live in than the city.

Using Hedges Profitable.

The hedge is one of the most valuable landscape assets that we have, and at the same time one of the most abused. Tremendously popular twenty years ago, it fell rapidly into disrepute about the same time that the front yard fence began to be abolished. The ornamental hedge is beginning to come back to its proper field now, and we trust that it will be more generally used, in its proper place.

The formal hedge, particularly the evergreen hedge, has not place on the small lot. It is as much out of place as six two-story Ionic pillars in front of a portable bungalow. And that means that hedges of any kind are in bad taste on most small lots.

If the house itself is not close to the sidewalk, or it is desirable to use a hedge on a small lot because of unusual conditions, use a low, informal hedge, such as barberry or Japanese quince.

The great field of the hedge is as a beautiful boundary partition on large grounds, or as a screen to furnish privacy and shut out disagreeable views. In such locations the evergreen hedge cannot be surpassed, because it is equally effective in winter and summer. Its life is from fifteen to twenty years, and it forms an excellent background for deciduous planting.

Use American arbutus for the lower hedges and hemlock for the tree hedges. The effect is somber and the view from the house will be brightened by planting a few Colorado blue spruce and a line of red barked flowering dogwood against the hedge.

More graceful and cheering effects can be secured by putting in California privet, barberry or Japanese quince, and they are fully as satisfactory in their own way.

For screens nothing can surpass hemlock or some of our beautiful deciduous shrubs, such as the hardy lilacs and syringas.

In moist, cool regions, such as prevail along the coast line of New England, the boxwood plant is almost universally used, and it makes a hedge as smooth and solid looking as a bank of turf.

Planting directions vary with the season, the soil and the plants used, hence we cannot cover them all in this article.

Hedges may be planted successfully at any time of the year that the ground can be worked, but spring and fall are the best times. Be sure to fertilize well and plant thickly enough. About \$15 worth of plants will make an ordinary hedge 200 feet long.

Hogs on Alfalfa.

A Kansas farmer, who raises between 500 and 600 hogs every year, says that his hogs have turned into pork by running on alfalfa pasture with an average of about one ear of corn per day until the last six weeks when they are given all the corn they will eat in addition to the alfalfa. This farmer, who seems to know his business, says he does not pasture so closely but that he is able to get two and sometimes three cuttings per annum from them and these will average from three-quarters to a little over a ton per cutting. Some brains in this plan.

Driving Horses.

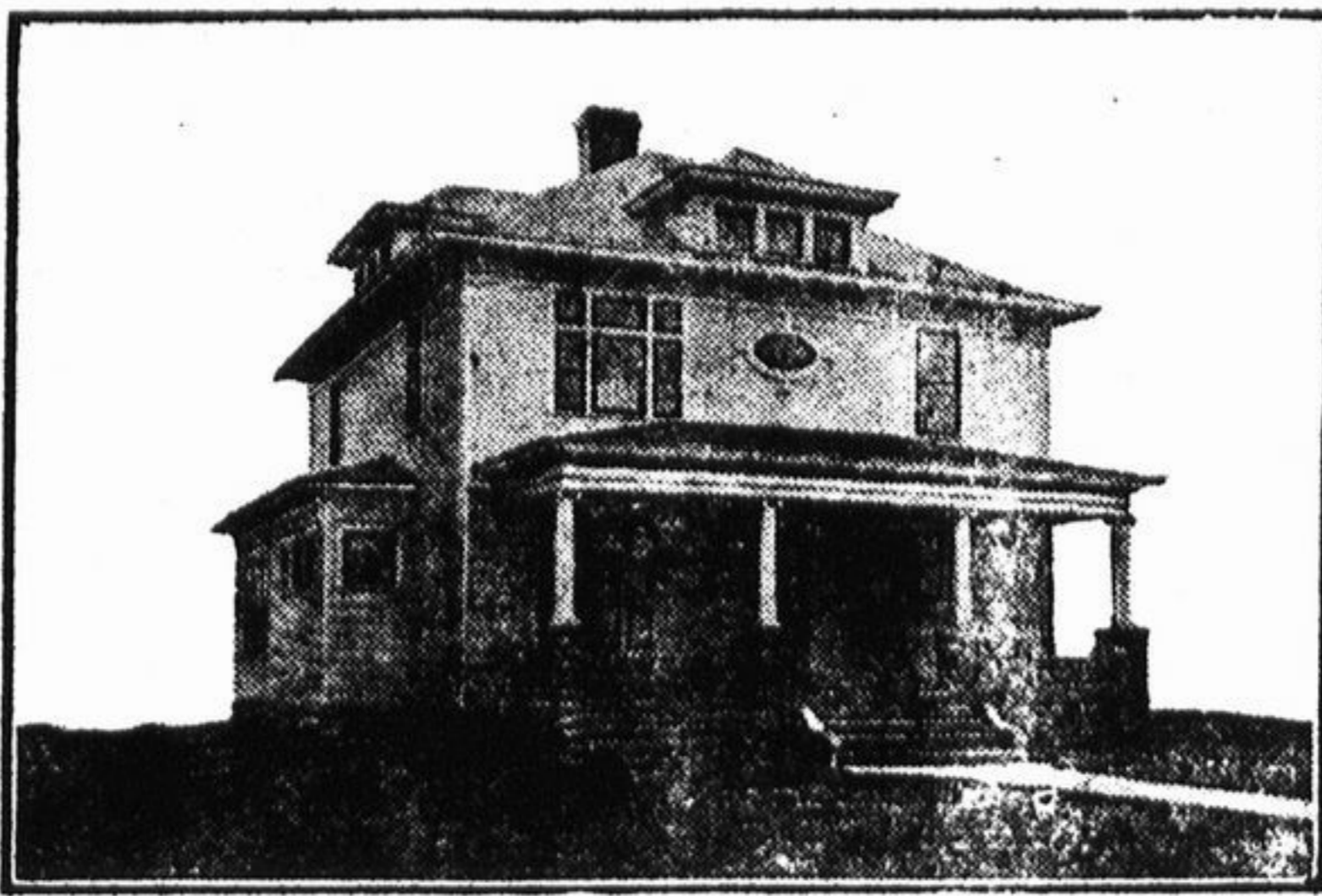
Drive slowly when the horse is full of food and water, but after the muscles are limbered and the system emptied increase the speed. Never keep the same gait and speed for a long time, for a change of gait is equivalent to a rest.

Melting Cakes in Winter.

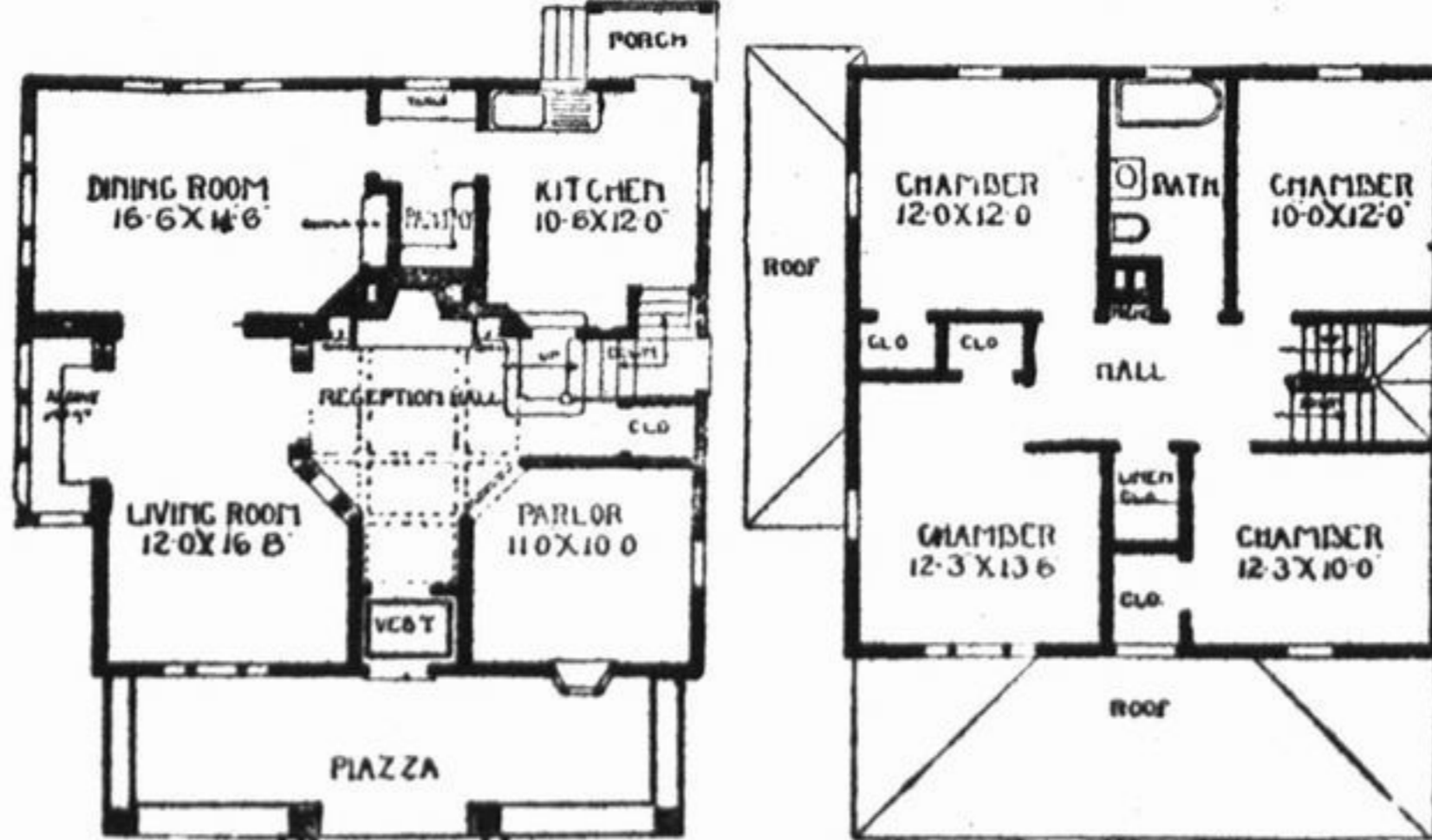
The better cakes that are being raised to replenish the herd should not be allowed to shift for themselves in cold weather.

A SQUARE COLONIAL RESIDENCE.

Design 746, by Glenn L. Saxton, Architect, Minneapolis, Minn.



PERSPECTIVE VIEW—FROM A PHOTOGRAPH



FIRST FLOOR PLAN.

SECOND FLOOR PLAN.

This colonial plan has a central reception hall, with large living room on one side, parlor or den on the opposite side. There is a built-in open fireplace at the rear end of the hall, with bookcase on either side. Large dining room connected with kitchen by butler's pantry. A combination stairway both from hall and kitchen. Grade door and stairs to basement. The second story has four large chambers, good closet space and bath. Birch or maple floors throughout both stories. Birch or red oak finish in first story, pine to paint in second story. Size, 30 feet wide and 30 feet deep over the main part. Full basement. First story, 8 feet; second story, 8 feet. Cost to build, exclusive of heating and plumbing, \$3,400.

Upon receipt of \$1 the publisher of this paper will supply a copy of Saxton's book of plans, "American Dwellings." It contains 251 up to date designs of cottages, bungalows and residences costing from \$1,000 to \$10,000.

The KITCHEN GUPBOARD

FRIED VEGETABLES.

BREAKFAST MENU
Grapefruit, Coconut, Cream
Broiled Chop, Fried Eggplant
Griddle Cakes, Syrup
Cafe au Lait, Cocoa

FRIED EGGPLANT. Take a nice firm eggplant, pare the vegetable and cut into thin slices. Dust with salt, pepper and flour; then dip in one egg beaten with a tablespoonful of milk. Then cover with bread-crumbs. Fry in deep, hot fat.

Dipped in Batter.

Fried Cucumbers.—Take large cucumbers, peel and cut in half lengthwise. Lay in cold water for one-half hour. Make a batter of a beaten egg, a cupful of milk, a dash of salt and a large cupful of flour. Dry the cucumbers, dip them into this batter and fry to a golden brown in deep fat. Drain in a heated colander and serve.

Fried Celery.—Cut celery stalks into pieces three or four inches in length and boil until tender in water seasoned with salt. Drain and lay the pieces separately on a dish to cool. Make a batter of three well beaten eggs stirred into a pint of rich milk, with half a pint of grated breadcrumbs or of sifted flour. Beat the batter very hard after it is mixed. Dip each piece of celery twice into the batter and fry in deep fat until a light brown. Drain and send to the table very hot.

Some Grilled Vegetables.
Egg Balls and Grilled Tomatoes.—Pound the yolks of five hard boiled eggs into a smooth paste with the beaten yolk of one raw egg. Add a teaspoonful of chopped parsley and half a teaspoonful of anchovy essence, a dash of celery salt and cayenne. Divide the mixture and with floured hands make it into balls. Pass these through raw eggs, then cover them with fine dry breadcrumbs and fry them a golden brown. Cut some tomatoes which are not overripe into rather thick slices, drain them on a cloth for a few minutes, then dip them into warm butter and grill them. Serve the eggs on a border of savory rice and fill the middle of the fish with the grilled slices of tomato.

Grilled Mushrooms.—Remove the stalks from large mushrooms and peel carefully. Spread the inner sides with butter; dust with salt and pepper and place on a grill over a very clear fire. Cook slowly until soft all through. They must be served on a hot dish, which should not be uncovered until the mushrooms are to be served. Some people like a few drops of anchovy sauce on each mushroom; others prefer a flavoring of red pepper and lemon juice.

Anna Thompson.

Practical Fashions

CHILDREN'S DRESS.



No mother need hesitate to make a bunch of dresses for her little brood when such simple designs as this one are to be obtained. Moreover, the simple styles are by far the best. The little garment illustrated herewith is closed in the back. It is of sack cut, and the neck, which is slightly low, is outlined with a Bertha, which may be omitted if preferred. The sleeves may be full length and are finished with a cuff. If desired a guimpe may be worn with this frock, but it is hardly necessary in warm weather. Lawn, dimity, challie, cashmere, gingham, etc., are all appropriate for this design, and Hamburg embroidery will make a dainty trimming.

The dress pattern (6181) is cut in sizes 2, 4 and 6 years. Medium size requires 1 1/2 yards of 36 inch material.

To procure this pattern send 10 cents to "Pattern Department," of this paper. Write name and address plainly, and be sure to give size and number of pattern.

NO. 6181. SEE
NAME _____
TOWN _____
STREET AND NO. _____
STATE _____

Pessimism of Mr. Mutchaw.
"It is a great pity," a trifle grimly remarked Stanley Livingston Mutchaw, who had several unappreciated Frankenstein's on his hands, a bolt on his neck and a grand grouch on his soul, "that some children are so sadly afflicted with bashfulness; and it is a still greater pity that others ain't. Also, I have observed that a brother-in-law never dies and seldom resigns. And I believe we are going to get this season a darn sight more rain than we need!"

ST. LOUIS PITCHERS MEASURE 61 FEET



Earl Hamilton, One of Small Members.

If they want to swat the Brownie pitchers this season the opposition better get a stepladder. Just 60 feet 10 1/2 inches of humanity will assail the foe.

The Browns have the biggest collection of flingers in the major leagues. Only three men are less than six feet tall, and they fall short by only one inch each. But Napier, Hamilton and Roy Mitchell are the dinky members, and they are 5 feet 11 inches each. All the others go over 72 inches. Carl Weisman and Jim Adams form the highest pair in the big leagues. Carl is 6 feet 5 1/2 inches in length,

while Jim is 6 feet 4. No other club in the league can approach this record for altitude.

The size of the Browns' staff follows:
Mack Allison—6 feet 1 inch.
Harold Schwenk—6 feet.
Bud Napier—5 feet 11 inches.
Jim Adams—6 feet 4 inches.
Charles Snyder—5 feet 11 inches.
Earl Hamilton—5 feet 11 inches.
John Stone—6 feet 1 1/2 inches.
Carl Weisman—6 feet 5 1/2 inches.
George Baumgartner—6 feet 1/2 inch.
Roy Mitchell—5 feet 11 inches.

Considerate.

My little brother William had been staying up rather late and went to bed without saying his prayers. Mother said to him: "Why, Willie, I'm surprised at you! You haven't said your prayers." "Aw, gee!" he answered. "What's the use of waking the Lord up at this hour of the night?"—Chicago Journal.

Damascus Given Credit.

The question of who invented real paper has apparently been settled by means of a catalogue of manuscripts in the Royal Library of France, made up by a Greek scholar at the command of King Henry II. of France. In this catalogue's own hand are found notes to the effect that "real paper" originated in Damascus.



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