BOUNDING THE FARM HOME

BY ARTHUR HAWTHORNE CARHART.

Neither rich folk nor city folk have a monopoly on the field of landscape architecture. Landscape planning belongs to the farming sections, deals with the problems of the grounds around the farm home, just as much as it does with finer country estates.

Landscape architecture is the art of fitting areas of ground to better serve human use; so planning them that they may serve more efficiently both from the standpoint of better physical organization and as an essence of good home atmosphere.

I have lived on a farm. Our house was in an area that on one side sloped away to the pig pens, on another to the orchard and on the third were the barns. The fourth side of the grounds around the house was bounded by the road. The road side of our yard was the one side that was definitely bounded.

Our neighbor's yards were about the same way. They began at the house and meandered out and into the other parts of the farmstead in such a casual way that you could not tell where the portion of the "grounds" belonging exclusively to the house began and where it ended. These farmhouse yards started at the base of the house and included the whole side of the farm or the barnyards ran up to the edge of the house. You had your choice as to which classification you gave to the grounds around the house.

PLACE A LIMIT.

Without there being a definite area allotted to the house, the yard sprawled everywhere. Because it was large and indefinite, it received little attention to its appearance. I think many farmers and their wives put up with unlovely surroundings near their houses for the reason that they are subconsciously discouraged before they start "dressing up" the yard because that yard takes in an acre or two or more.

A farm home needs more ground than a city house. Certain things must be carried on in the farm-home yard that are done for city people in factories or laundries or storage plants. But I do wish to make this point strong: the average unbounded area in which a farm home is located is just too large for the needs. Most of the farm-home yards could be cut to half or a third of their present size and be wholly adequate. Further, it is not good business economy to have excess high priced land allotted to the farm home and non-productive.

The first bit of common sense I'd like to propound in the planning of your home grounds a la landscape architecture, is that you take a sharp look at the area in which your house is located. Figure out just how much you need in front of the house to set it off well as viewed from the road and give you a good front lawn. A house closer to the road than forty feet is too close; a hundred feet is usually too far. Next, figure out what you need on either side and at the rear. Near the kitchen side of the house you will need room for the clothes lines, a little beyond that the cave and the wood shed and perhaps a wood pile. Plan to screen this part from the side yards and the front yard. And then either on paper or on the ground, block out the line which is going to be the boundary of the area you can actually use for your farm home.

ESTABLISH THE BOUNDARY.

Then establish that boundary on the ground by a fence and plantings. That is the second point I make: the establishment of boundaries. You cannot keep your home grounds as they should be kept if you share them with the farm animals. You must have some definite boundary to keep them in their proper places and to keep the yard from slopping out into the barnyard and the barnyard slopping back into the house yard.

Here then are the first two fundamental steps in this business of better planning for your own farm home grounds: (1) Decide on what you are going to enclose in your farm home yard; (2) then enclose it.

There are bits of outdoor auxiliary service to the farm home which should be considered in planning or laying out the yard after it is defined by boundaries. The farm vegetable garden frequently is hundreds of yards from the home. The farm woman likes to have it not more than a score or so of steps away from the kitchen. It would be good planning to have it just outside the boundary of the home yard.

WITHIN EASY ACCESS.

The wood shed and wood pile should be close enough to be reached easily but they are among those things which are on the border line between the house part of the farmstead and the barn part. Good planning will have them just outside the house yard or tucked neatly in one corner.

Clothes lines are likely to get out of place in the planning scheme but they are a part of the service such as the wood shed, the cellar-cave and the garden. Keep them on that side of the house.

When you get all of these service features shooed into one corner, you can block them off from the rest of the yard by a shrub hedge. They should be and can be handy but by packing them into an allotted corner of a limited yard, they do not spread all around in a disorganized, hit-and-miss fashion, taking up much more land than they should. You would not think of having the kitchen sink in the living room, nor the churn in the bedroom! It is common sense house planning to gather all things pertaining to the kitchen into the kitchen. And it is common sense landscape planning to gather home-service features into a service-corner of the houseyard, having a place for each and each in its place.

STUDY HOME CONDITIONS.

No definite rules for establishing the boundaries of the house yard can be laid down. Each farm house demands different conditions for its best use. Just take it as a general rule, however, that the smaller the house yard can be and still adequately serve, the better you are going to take care of it.

Get a front yard that properly will set off your house. Get side yards where you can have room to plant a few flowers and have a place to sit in the shade when days are hot. Crowd all home service that must be outdoors into the service corner of your yard. Start this part of your planning, and get it well organized.

This may seem a simple and homely way to start making your home grounds more attractive and liveable but it is just as important that you do this part of the planning before you attempt the rest that may be suggested, as it is to lay a good foundation for a house. Without a foundation for your house it will sag and crumble. Without the planning of a definite area for your farmhouse yard and then planning each portion of that for a definite use, all your simple landscape plans will be unsound.

Horse sense and good taste are two of the most important ingredients in any landscape plan. Both demand that you select some definite area as your home grounds and establish definite boundaries.

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Spraying Potatoes.

Spraying, in order to be effective, must be timely and thorough, and should be commenced when the potato beetle eggs are just hatching, which is usually about the time the plants are from five to eight inches high, and the foliage should be kept covered throughout the season, special precautions being taken to see that it is well covered during wet weather. Never put off spraying because it looks like rain, for once dry the spray mixture will withstand rain and be on the plants at the critical time. Bordeaux is by all means the best fungicide for potatoes. For the first applications use four pounds copper sulphate, eight to twelve pounds hydrated lime and forty gallons of water, and 1½ pounds of arsenate of lime to each forty gallons of the liquid spray. Paris green and arsenate of lead may be used as a poison instead of arsenate of lime but are much more mostly and no more effective in keeping beetles under control. Repeat spraying with the Bordeaux mixture often enough to keep the foliage covered. Add a poison to the Bordeaux only when required for beetles. No stated number of applications of the Bordeaux can be recommended. The number depends on the weather, the wetter the weather the larger the number. If the season is favorable for blight and rot continue spraying until the plants have finished their growth and died. This is necessary to prevent tubers rotting after they are dug. Be sure and use plenty of Bordeaux at each application. Forty gallons may be sufficient to cover the plants when they are small but eighty to one hundred gallons will be required when the plants are large in order to do thorough spraying. The best type of sprayer is one with tee-nozzles which provides for spraying the under-surface of the leaves. Bordeaux dust is also recommended for the control of late blight and rot but sufficient experiments have not been conducted to demonstrate its superiority over the liquid spray.

A Biscuit Suggestion.

How often many of us would add hot biscuits to our evening meal were it not for the trouble of making them at the last minute and when we are most probably wearing a dress which we dislike to risk near such a task. But just as many other parts of our dinner may be prepared during the forenoon, so can the biscuits. They may be mixed, cut, arranged for baking, and set inside the refrigerator until dinner time and when baked will be just as perfect as if they went directly from the board to the oven.

Another biscuit secret is this—if an aluminum or tin sheet is used instead of the usual baking pan, the biscuits will be much lighter and bake more quickly.

When washing glassware add a little washing blue to the water. This will give the glassware a clear and bright appearance.

Take Care of the Screens.

Probably no one part of the farm building equipment means more to the comfort and safety of farm life than screened windows and doors, and yet these have been developed almost entirely within the last fifty or sixty years. Even I can remember when the only protection ourselves or any of our neighbors had was mosquito netting cloth stretched over windows and doors, and the appearance of the wire screening was quite an advent.

I remember making the first screen windows that we ever had on our old home, though we had been using boughten screen doors for several years. These window frames were ripped out of boards which were fastened together, covered with ordinary black wire screening, and then painted. Each spring both the frames and the screening were given a light coat of rather thin paint, and for about eighteen years, or as long as this yearly painting was kept up, these frames and the original screening apparently were as good as new. As soon, however, as the painting was neglected for three or four years, the screening very quickly fell to pieces. It is no trouble to find many cases where the ordinary black wire screening is still in very good condition after twenty-five or thirty years' use, where it has been painted each year.

In painting screen windows and doors, the most convenient way is to have a pail of good black paint with a little varnish in it, and then thinned with turpentine until it is quite a little thinner than would be the case for ordinary paint. This is for the frames, and an inch or an inch and a quarter brush works very satisfactorily. Some of the same paint should be put in another pail and be thinned quite a little more with turpentine for the screening, and should be applied with a wider brush. The screening should be well brushed from both sides until an even gloss appears and no openings are coated over. Too much varnish in the paint has a tendency to fill the openings. The screens should be stored in an airy place for several days, and any rain striking them before the paint has fully set is likely to cause the paint to fill up many of the openings.

Pearl or enameled screening is now being used to quite a large extent, as many people like the appearance better, and it does not require painting for several seasons. As soon as any discolored places are noticeable, however, painting should be begun, unless it is expected to replace with new wire in a year or so. Copper screening is also becoming quite extensively used. While somewhat more expensive in first cost, it will last almost indefinitely where not exposed to mechanical injury and does not require painting, and hence is probably cheaper in the long run.

Her "Autograph" Garden.

An acquaintance whose pet hobby is flowers, has what she chooses to call an "autograph garden." It is a fascinating hobby, as well as a pretty idea for flower lovers. Her garden started years ago when her flower-loving little mother died. Some of the mother's cherished plants were taken home, and for over fifteen years have been blooming and growing abundantly. Offsprings from a Madeira bulb were kept in a pot in the house during the winter, and in the summer the porch was a mass of waving verdure from it.

One of her treasures was an English ivy from Dickens' home. In regard to it the owner says, "It made a wonderful growth in its little pot on the bookcase, draped a little statuette, then wandered to a nearby picture on the wall and climbed the picture cord on its way to the light of the window. How often I have visualized "Gad's Hill" and Dickens at Trot, looking at those vine-covered walls.

She continues: "last summer I had gorgeous hollyhocks whose beauty was enhanced for me by the knowledge that they came from Whittier's old home. I thought as I worked among them, how years ago the dear, old poet had admired their ancestors."

Among her other treasures are poppies, the seed of which came from the battlefields of France. Every year she strives to add another variety or two to her already wonderful collection.

Cinnamon Toast.

Spread with butter a slice of bread and sprinkle on top of it brown sugar and cinnamon. Toast in the broiling oven till the sugar melts.

Milk kept in a roomy, shallow basin will remain sweet longer than if put in a jug.

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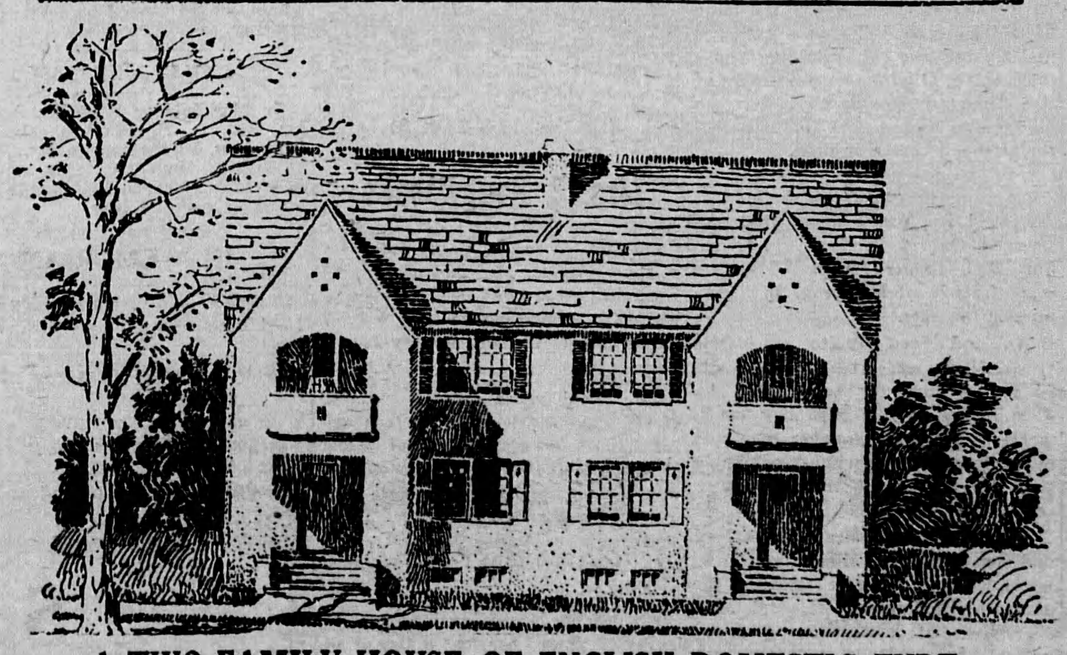


A TWO FAMILY HOUSE OF ENGLISH DOMESTIC TYPE

By Lawson & Little, Architects.

This house is actually square on plan—thirty by thirty feet—which is conceded to be the cheapest form in which to build, and at the same time is the most difficult to plan.

The living room and dining room,—each fourteen by seventeen feet,—are arranged "en suite" with a large fireplace in the former. The kitchen is easy of access from the hall and dining room, and has a side and cellar entrance. The main stairs lands in the centre of the upper hall, and leaves a wide hallway space on the ground floor and with a cupboard off the stair landing. The front door is protected by a porch and vestibule, there being a gallery over the former on the first floor.

Three bedrooms and a bathroom are the accommodation shown on the first floor—all of good size and well arranged as to cupboards and light.

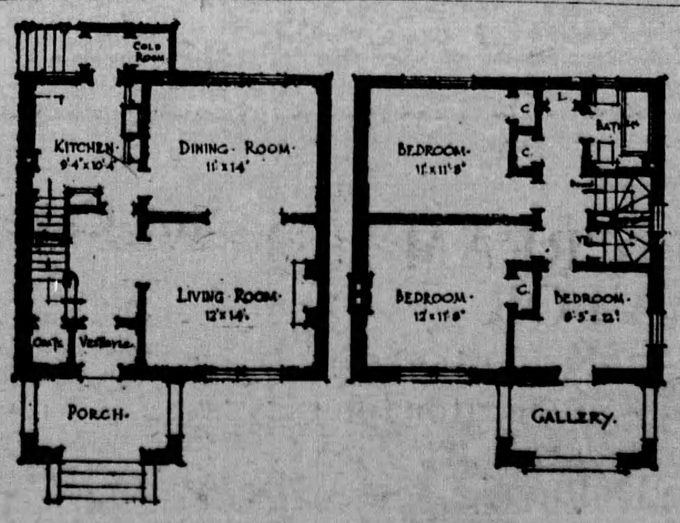
The home is constructed of concrete and concrete blocks—the outer walls being finished with plaster, stucco rough cast finish. The roofs are slated with Asbestoslate. The finished woodwork in the interior is oak for the ground floor, and pine for painting, on the first floor. The flooring is oak throughout.

There is a well finished cellar under the entire house, which contains the boiler room—with Standard type boiler for hot water heating, and coal and general storage rooms for house purposes.

Plumbing fixtures throughout are of good serviceable sanitary type, and of the latest house design, and the building is wired throughout for an ample supply of wall and ceiling lights.

Each house would be on land with a frontage of forty feet, and would cost about seven thousand dollars when completed with fencing and grading.

Readers desiring further information regarding the plans and specifications of this house should communicate with the architect direct. Address Lawson and Little, 374 Beaver Hall Hill, Montreal, Que.



Q.—Is it necessary to put a coat of shellac over stained floors if the finish is to be of varnish?

A.—The shellac is necessary. Unless it is used the chemicals in the stain will work up through the varnish and cloud it.

TWO METHODS OF CANNING

BY FLORENCE TAFT EATON.

Although the cold-pack method of canning, especially for vegetables, is valuable, there are times when the open-kettle method is doubly O.K. In my opinion the latter method is preferable and best whenever it is effective; that is, whenever the fruit and vegetables thus canned will keep. Most vegetables done by this method will not keep, and for such the cold-pack method is advised. The open-kettle method is best, when possible, for two reasons: First, because more convenient, as it does not require the cumbrous hot-water bath; second, it is much quicker, and thus requires less fuel and heat.

When canning tomatoes I always use the open-kettle method. They keep perfectly and it is surely easier to can them in the old-fashioned way, except when one wants them whole (for a fairly good winter salad), as they retain their shape when cold-packed. Tomatoes for stews, escallops or soup should be cut up, seasoned, stewed until somewhat thickened (about half an hour) and then poured into sterilized jars, brought to the stove and set in hot water. Run a fork down to let out air bubbles and fill container to overflowing.

Tomato puree is much better canned by open-kettle method and I consider it my most valuable canned product. Following is my own recipe: Put 3 onions, 8 carrots, 2 sweet peppers and 1 turnip through the meat chopper; just cover with boiling water and let boil while you are cutting up 1 peck of very ripe (unpeeled) tomatoes. Add to these a bunch of parsley and green celery stalks, 1 beet (cut into, for color), 1 bay leaf, and 8 cloves. Cook one hour, stirring; remove the beet and parsley bunch, and rub every bit of the soup possible through a colander. Return to stove, season to taste with salt, sugar, pepper, and a dash of cayenne pepper. Can, boiling hot, in hot sterilized jars. Delicious for soup, sauces and mock bisque.

Thick vegetable soup is delicious when canned by open-kettle method. It requires 2 carrots, 3 onions, 1 sweet pepper, 1 turnip, 3 stalks of celery, 4 okra pods (if convenient), ½ of a young summer squash. Put all through the meat-chopper. Cover with boiling water and let simmer while you are scalding, peeling and cutting up 1 peck of tomatoes. Add these and cook one hour, stirring; then add 6 ears of corn scored through the middle of kernels, before being cut from cob. Put cobs also in kettle, add more water if too thick, and boil 15 minutes. Remove cobs, season to taste (with sugar, salt, pepper and a dash of cayenne) and can, on stove, in sterilized jars. This makes a fine main dish for luncheon or supper; add a bit of butter when served.

Strawberries are infinitely better when canned open-kettle method. Do enough for two pint jars at a time. Hull, add one-third weight of berries in sugar; heat slowly to start juice; let simmer until red and rich and the berries settle, then can. Cold-packed strawberries are not usually satisfactory.

Summer squash is best when canned in a combination of cold-pack and open-kettle method. Cook the squash, mash smoothly in a large saucepan, return to stove, season, pack (boiling hot) in sterilized jars and process half an hour. Add butter when served.

The best canned applesauce is made by making the regular sauce (cooking as rapidly as possible is the secret of all good applesauce) sweetening to taste, and canning, while boiling, by open-kettle method. This can not be told from fresh sauce and is a plendid way to conserve some of the surplus of the deliciously flavored early apples, or a surplus of winter apples.

For peaches and pears make a syrup of desired sweetness and in it cook—not too much at a time—carefully prepared and halved fruit. Do not make too much syrup, as either fruit makes much juice. Taste after the juice flows, and add more sugar if desired. Can some of the harder pears with very little sugar for pear-salad, which is so delicious in winter; write "For pear salad" on the labels. Fruit should just simmer if it is to be kept whole and the syrup clear. Add two or three cracked pits to the peaches.

Raspberries are best when canned by cold-pack method in heavy syrup. They are hard to keep unbroken if done by the open-kettle method.

Raspberries and currants for meats are best done open-kettle. Add to stemmed currants any like amount of raspberries and one-third the weight of fruit in sugar; simmer 45 minutes and can. These are delicious.

Plums should be done open-kettle method. Prick, and cook carefully in heavy syrup (use little water as they are very juicy) until tender. Can, boiling, on stove.

For canned plum jam (not too rich) add a few spoonfuls of water to start the juice, half the weight of fruit in sugar. Cook, stirring, until fruit is soft and well broken. Remove fruit from stove, take out pits with fork, bring again to boiling point and can. No attempt is made to keep fruit whole, so it need not be pricked. Some plums are not so sweet as others, and sugar must be added to suit the taste; as the product is to be canned the amount of sugar makes no difference in its keeping.

Piquant sauces are best done open-kettle method. Our favorite red piquant sauce is Gibbs's chow-chow, made with 1 peck ripe tomatoes, peeled and cut; add ⅛ cupful of salt, let stand half an hour. Drain, put in a kettle, add 4 onions and 3 green sweet peppers put through the meat chopper, 3 cupfuls of vinegar, ½ pound of sugar, black pepper to taste and a dash of cayenne pepper. Cook until somewhat thickened (about an hour), stirring. Can the juice which is drained off (boiling) for soups, jellied salad and flavoring.

One Way of Cleaning Gloves and Satin.

A way of cleaning gloves which is both simple and efficacious, although neither gasoline nor benzine is employed, is to take a small piece of yellow soap, a piece of clean flannel, and a few drops of milk in a saucer. Place the gloves on one hand and fasten the buttons. Then slightly moisten the flannel with milk, put just a little—the very slightest smear—of soap on it and rub the glove lightly up and down. The great thing to remember is that the glove must not get too wet or soapy, otherwise it will smudge.

The best way is to have several pieces of clean flannel ready, as a large piece is rather unwieldy to use. One will be amazed at the huge amount of dirt that will come from the gloves.

This method is only for kid gloves and must not be attempted with suede.

For cleaning satin slippers and the hems of satin dresses there are needed some soft rags—old handkerchiefs serve admirably—and a little oil of eucalyptus. Pour a little eucalyptus into a saucer and moisten a rag with it. Well rub the shoe or satin with this, being very careful to go the way of the grain of the material. This takes most of the dirt away as the process proceeds, and the rest vanishes as the eucalyptus dries in. No marks or ugly rings are left to show where cleaning has taken place. The writer has just been shown a pair of pink satin shoes which has been subjected to this process 11 times and yet looks quite as fresh as ever.

The thinnest and toughest leather is made from frog's skin.