GETTING MOST SERVICE OUT OF ROPE

Some Practical Suggestions For the Farmer.

BY F. W. DICKERSON.

In securing long life and maximum service out of a hay rope or any rope used on the farm, several things must be taken into consideration.

First, the rope selected must be of good quality and the proper size for the work to be done. Good ropes are made of properly selected new fibre which has been prepared and handled in such a way as not to injure the natural strength of the fibres but unfortunately, some manufacturers cheapen the rope by mixing with the new, certain percentages of fibre which has been injured by over-exposure in cutting and preparing, or in storage, and in some extreme cases a considerable proportion of old fibre is mixed in.

The best guarantee of getting first-class rope is to buy some of the trade-marked brands, or of a reliable dealer who can guarantee that he buys only from high-class manufacturers. As for the proper size, this will depend on the work to be done and the probable stress the rope will have to meet. Other things being equal, it is better economy to buy a size larger than that actually called for, since the difference in first cost is usually very small indeed.

Second, the rope must not be chafed or kinked while in use, as these are the two chief ways in which ropes are damaged. Chafing may be caused by dragging across a sharp corner on a timber, or a roof, or stone, by two ropes rubbing over each other, by a pulley which is too small or has sharp projections, or which does not swivel easily. Any kink or sharp bend puts a terrific stress on the outsire fibres of the rope, and if any heavy pull comes on such a bend, some of the fibres are likely to be ruptured and the rope will probably fail at this place. Kinks are particularly destructive to wire ropes. Any knot acts somewhat like a kink, and hence the most successful types of knots are those which do not bend the rope too sharply.

The usual cause of kinks is too much twist, and this is the reason why so much care must be taken to keep hay ropes from twisting. Twisting is due to the fact that when a rope is pulled through two or three pulleys with a heavy load on it, the twisted strands bearing on the pulleys have a tendency to give a screw-like turning which increases the twist in the rope. Various methods are used to keep down too much twist:

1. Turn the rope end for end occasionally.
2. Drag the rope through stubble.
3. Coil the rope and lay in tub of hot water.
4. Use ball-bearing swivel where attached to hay fork carrier.

Of these the last is by far the most effective; since the twist is naturally worked toward the carriage end, and if freely turning swivel is provided here, the twist will be worked out as fast as it collects. Such ball-bearing swivels can be purchased on the market for a very small sum, or can be made from an auto or bicycle ball-bearing. Dragging the rope fills it full of dirt and grit, and probably causes excessive wear. Reversing the rope end for end, helps about taking out twist, but takes quite a lot of time and trouble.

Rope should be protected as much as possible against dust and grit, which produces excessive wear, and against dampness, which is likely to produce rotting. A rope should not be coiled and stored while wet, but should be thoroughly dried first. Some authorities recommend lubricating a rope with hot tallow or hot linseed oil, but it is doubtful if this pays for ropes that are kept dry and free of dust.

Very important factors in securing long service are proper whipping, crowning, splicing, and knotting, and every farmer and farmer's boy should be thoroughly posted on how these things are properly done. At least, it is easy to secure bulletins giving the necessary details, from the State Agricultural College. Most of the rope manufacturing firms also put out very valuable booklets.

BALANCED MEALS FOR THRESHERS

Every community has its own way of handling threshers, but in a certain section they advanced farther than they realized when they decided that there would be "no supper for the threshing crew."

It has been the rule for years without number for the housewife at the farm where threshing was going on, to cook twice a day for the whole crew. Now the men are going home for the evening meal. The automobile helps solve this problem, and the men are content to take the quick run home with a chance to cool off somewhat before sitting down to supper. But best of all, the new custom takes away some of the farm wives' dread of threshing time.

Another thing, farm women are getting together to plan the meals served to threshers. With planning, it is possible to have variety in meals, and to cut down on time and labor. These meals are more appetizing, for foods that fit together can be arranged for.

Time was when any one who went the rounds with the threshing ring would find that dinner invariably consisted of roast beef and boiled potatoes. Whatever variety there was, was in the way of desserts and vegetables. After eating at the first house, you knew just about what was coming at every other house. The big difference was that each succeeding housewife would put a little bit more on the table. But nowadays the wives of members of the threshing rings are getting together before the threshing season opens and planning a series of menus, so that there will be practically no repetition of the main dishes of the meals. It is easy to tell ahead of time, barring accidents or rain, just how many meals the threshers will eat at each farm.

WHAT SHOULD MEALS FOR THRESHERS INCLUDE?

For dinner: Meat; a starchy dish such as potatoes (Irish or sweet), rice or macaroni; a raw vegetable or relish or vegetable salad, and a cooked vegetable; bread or rolls (with butter, of course); fruit, a frozen dessert or simple pudding such as fruit shortcake or gelatin, rice pudding or custard. Cookies or cake are welcome with fruit or frozen desserts. Cakes without icing are better than those which are iced, when served with a full meal; besides, a rich, sweet icing increases thirst.

Supper requires meat, which can be served cold and sliced, or a hearty dish, such as macaroni and cheese, baked beans or frizzled dried beef; creamed or fried potatoes; a simple salad or relish; bread, rolls, biscuits or corn bread; a simple dessert; tea, coffee and milk.

SUGGESTED MENUS FOR DINNER.

Pot-roast beef, gravy, browned potatoes, buttered beans, lettuce and tomato salad, whole-wheat bread, fruit roll.

Baked or boiled ham, spinach, creamed potatoes, corn bread, ice cream with fresh fruit, gem cakes or cookies.

Chicken and biscuits, boiled potatoes or rice, corn on cob, cabbage salad, bread, rice custard with raisins.

Meat loaf, mashed potatoes, succotash, cole-slaw, whole-wheat bread, apple batter-pudding.

Swiss steak, boiled or browned potatoes, buttered beets, carrots and peas, bread, relish, fresh fruit with custard.

SUPPER MENUS.

Macaroni and cheese, buttered carrots and peas, sliced tomatoes, bread, jelly or jam, fruit, cookies.

Stew (from yesterday's beef), adding carrots, potatoes, turnips and onions; whole-wheat bread, jelly, apple sauce, hot ginger-bread.

Potatoes escalloped with ham (left from day before), buttered beans, radishes, whole-wheat bread, fresh fruit, cake or cookies.

Sliced meat loaf with creamed potatoes, or creamed eggs with ham and buttered potatoes; tomato and cottage- cheese salad, bread, fruit shortcake.

Potatoes escalloped with sausage, tomato, cucumber and lettuce salad, corn bread, jelly or jam, fruit sherbet, gem cakes.

Buttonholes.

On wool suits, coats, or dresses, unless buttonholes are well made, they are best omitted.

To work a buttonhole in heavy wool material, first make each one carefully with chalk. Then stitch several rows around them, slightly back from the drawn line. Cut the buttonholes between these rows of stitching and a firm edge remains to work on. If gimp is to be used (and in most cases it should be), baste it carefully around the hole and work with heavy twist.

Buttonholes are marked in the same manner, only on both sides of the material. Small straight-edged strips of material are basted on each side of the mark. (This is done to the outer thickness only.) After the strips have been securely stitched and the corners well fastened, cut the buttonhole in the outer thickness in the shape of a parallel line terminated at each end by a triangle opening outward. Turn in the little triangles thus formed and fold in the bindings and catch lightly to the under side. Baste the inner thickness of material around the buttonhole, the mark directly over the hole. Cut along the inner mark the same shape as on the outer portion. Turn in the edges with a needle and whip down to the buttonhole binding.

This makes a very pretty buttonhole.

Build up a herd of cows especially suited to your particular branch of dairying. If you make butter or sell cream, choose cows giving milk hich in butter-fat. If you sell milk, look for the large flow of milk.

It is not what cows do in brief tests that count for profit; rather, it is the long-continued production that determines the capacity of the animals as definite profit-bringers.

Dairying is one of the nicest businesses in the world if you like it. If you do not, change to something else.

Spraying Potatoes for Late Blight.

Late Blight, a disease of potato foliage, is most destructive, and in some years causes great loss. This loss can be greatly reduced, if not entirely eliminated, by careful and thorough spraying with Bordeaux Mixture, made up of 4 pounds of copper sulphate (bluestone), 4 pounds quicklime and 40 gallons of water. Spraying should begin about the middle of July, using about 60 gallons per acre, the amount being increased as the plants grow larger. As many as five or six sprayings are necessary and the later ones should be applied with the utmost care. If potato beetles are prevalent one and a half pounds of arsenate of lime should be added to each 40 gallons of solution as an insecticide. Spray before rather than after rain.

In making the solution for spraying it is more convenient to use stock solutions and dilute them as required. The following instructions for preparing stock solutions are given by J. B. MacCurry, Plant Pathologist of the Dept. of Agriculture at Ottawa. The bluestone stock solution is prepared by dissolving 40 pounds of copper sulphate in a barrel containing 40 gallons of water. For the lime stock solution 40 pounds of fresh quicklime are slaked in a barrel by gradually adding water, while thoroughly mixing, until the barrel contains 40 gallons. These barrels of stock solution should be kept carefully covered. When ready for spraying transfer 4 gallons of the stock solution of bluestone into the spray tank and add 32 gallons of water, then add four gallons of the lime stock solution, pouring it through a fine mesh strainer. Keep stirring the solution in the tank while adding the lime.

It is desirable to increase the proportion of copper solution in the later sprayings, using the formula 6-4-40. In preparing the stronger mixture the only difference is that six gallons of stock solution of bluestone are added instead of 4, and 30 gallons of water instead of 32.

Prevention and Control of Cutworms.

1. Prevention.—Cutworms lay their eggs in late summer and autumn in grassy or weedy lands, hence, if a crop is going to be put in such places that fall or next spring, the field should be plowed in late summer or early fall and cultivated to keep down weeds and grass, thus preventing cutworm infestation. The cleaner gardens are also kept the less will be the trouble in them the next year from cutworms.

2. Method of Killing Cutworms.—Use a poison bran bait made as follows: Bran, 25 lbs.; Paris green or white arsenic, 1 lb.; molasses (cheap grade), 1 to 2 qts.; water, about 2 gals.

Mix thoroughly the bran and poison dry in a large receptacle or on a clean smooth floor of boards or of cement, pour the molasses into the water, stir and then pour the liquid on the bran. Mix until the bait will fall like sawdust through the fingers.

Note—Liquid arsenite of soda may be obtained from the Deloro Chemical Co., Deloro. One pint of this is quite as good as one pound of Paris green or white arsenic. Being a liquid all danger to the operator from poisonous dust is removed by using it.

If the cutworms are known to be in the soil before the crop is sown or set out, prepare the ground well and an evening or two before planting scatter the bait at sunset thinly over the surface as if scattering seed grain (20 pounds are sufficient for one acre).

If the crop is up before the cutworms are observed, drop a little of the bait (a thimbleful) near the base of each plant late in the evening.

Cutworms may also be killed in some cases by spraying the plants with arsenate of lead powder (2 lbs. to 40 gals. of water).

Caution—Guard against poultry or livestock having access to the bait.

Saving the Crumbs.

Quite by accident the writer discovered that bread crumbs, especially the crumbs of whole-wheat bread, are an amazing improvement over cracker crumbs in scalloped dishes. They give a much richer flavor and have none of the pastiness which cracker crumbs cannot help having. It is well to keep a box of bread crumbs on hand at all times. Broken and dried pieces of bread should be stored in an open receptable (to prevent molding) and when a suitable amount has accumulated and has dried out well, the bread must be run through the grinder and the resulting crumbs stored away. One should not keep them in a box or bag which is too tightly closed as this will give them a strong taste. This method of utilizing bread crumbs combines improvement in cooking with economy of food stuffs.

Making Mincemeat Gradually.

Throughout the summer one may have one's winter supply of mincemeat in the thought. Often there are jellies which do not "jell," marmalades and preserves which do not turn out perfectly, syrups left over from watermelon pickle and spiced fruits. These should be stored away all on the same shelf and when the time for making mincemeat arrives they are easily brought forth for use in it, adding much to the flavor of the finished product and saving more sugar than one might at first imagine.

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A PLEASING COLONIAL DESIGN

By H. B. Little , Architect.

The house is of the Colonial type and measures 36' 3" long by 25' 3" deep, has added to this a sun room, front and rear entrance porches. The house was built at a cost of $9,600, or 30c per cubic foot.

The ceiling heights are as follows:

Basement to ground floor ..... 8'
Ground floor to first floor ..... 9' 6"
First floor to attic floor ..... 9'

The exterior woodwork is all painted white. The roof is covered with red Flexstone Asbestos Strip Shingles, and the walls with wet dash rough cast stucco of a light cream color. The front entrance is of pine painted white and the steps and landing are of concrete.

The construction consists of balloon frame sheeted both sides with pine shiplap. Then on the outside comes two layers of paper, wood counter lath, lath and stucco. On the inside paper, counter lath, lath and plaster. The space between the shiplap boards is packed with granulated cork and there is four inches of cork in the first floor ceiling and the ceiling of the sun porch.

This has been found to be a very satisfactory construction and the house is of a uniform warmth during the severest winter weather.

The ground floor is laid out with the entrance, hall and stairs in the centre. On the left is the living room and on the right the dining room, kitchen and pantry. There are small rooms for the telephone and coats each side of the vestibule. The whole floor is of birch except the kitchen and pantry, which are of spruce covered with painted canvas.

The living room is a large room 24' by 12' 6" entered by glass doors and lighted by large three-light windows. Two glass doors lead to the sun room and the effect from the hall is one of cheerful spaciousness which gives the house the appearance of being much larger than it is. There is a fireplace of Milton Pressed Brick with wood shelf and a colored cement hearth marked off to resemble tiles. The plaster walls are tinted a buff color and all the woodwork is in white enamel except the doors which are of fir stained mahogany. The room is lighted with bracket lights and by lamp standards wired to base plugs.

The sun room has eight double-hung windows and a door to the garden. The plaster walls and ceiling are sand finished and the woodwork is white enamelled.

The hall is of ample size, 11' 9" by 9', well lighted through the glass doors to the living room, dining room and vestibule. The stair ascends to the first floor from this hall and it has birch treads, newels and handrail. The handrail and newels are stained mahogany; the treads are oiled and polished. The risers and balusters are of pine painted white. The coat room and telephone room windows are in leaded glass and there is a leaded glass fanlight over the entrance door. The door itself is of pine with solid raised wood panels.

The dining room is 13' by 12' 6" with two large triple-light windows. There is a corner china closet and a plate rail extending around the whole room. There is a central pendant light as well as two brackets and in the floor is a floor plug for a buzzer and electric toaster. A swing door leads to the pantry from where a door leads to the entrance hall, another to the rear entry and cellar and a third to the kitchen. The kichen is 10' 6" by 8' 6" and contains an electric range, sink with drainboard, and cabinet. It is cross ventilated by two windows. A switch here controls the electric water heater in the basement, and an annuciator indicates the ringing of a bell at the front or rear doors, or the dining or living room buzzers.

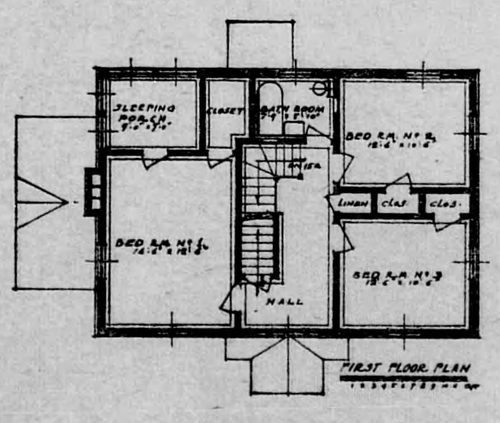
The first floor partitions come over those below wherever possible and this gives the central hall with the bathroom at the rear, the large, master's bed room and sleeping porch on one side and the two bed rooms on the other. The entire floor is of birch except the bath room, which is of spruce covered with linoleum. The bath room is 7' 9" by 5' 10" with a 5' tub and a large pedestal basin. There are two medicine cabinets and a mirror over the basin. The wall is marked off with squares in Keenes cement and enamelled to form a wainscot 4' high.

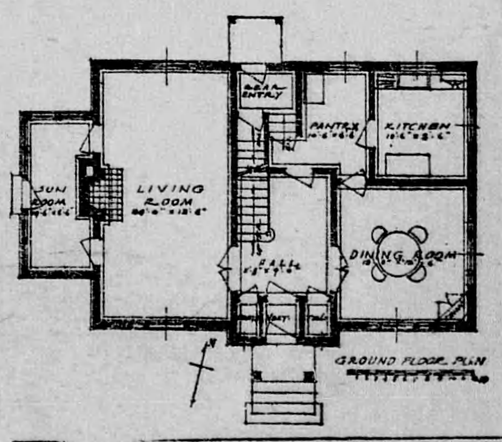
The master's bed room is 16' 6" by 12' 6", with a large closet, a sleeping porch and two windows. The sleeping porch is 9' by 7' with four double hung windows. The two other bed rooms are both 12' 6" by 10' 6", with closet and two windows each. A stair ascends to the attic, which is unfinished and unheated.

The basement contains two cement laundry tubs, a cold room under the sun porch and a coal bin. The boiler is a No. W6 Newport magazine feed coal burning water boiler burning pea coal. As this coal can be bought at a cost of $9 per ton and it is estimated that it will require six or seven tons for the season it will be seen what a saving is made possible in the fuel bill.

As the city drainage does not extend to this suburb, the house is drained to a septic tank and distributed over an absorption area in the garden by means of tile pipe lines laid with open joints about 1' 6" below the surface of the soil.

Readers desiring further information regarding the plans and specifications of this house should communicate with the architect direct. Address Mr. H. B. Little, Architect, 31 Fraser Bldg., Ottawa.





Care of the Neck.

There are two kinds of necks that sometimes come to us as we grow older—the "pitiful" neck and the neck that knows no bounds. Naturally no woman wants a neck that even a flattering collar can't convert to loveliness And certainly no woman wants her neck to spread and billow and pile chin upon chin.

The answer of course is "safety first." You must train your neck in the way it should go—and take no chances.

So far as I can discover, the best preventive for a thin neck is general good health. I've seen mature women, by breathing deep, correcting posture and fattening themselves up, round out their necks into beauty. But this does not mean that I am above trying local methods on my own neck. The firmest, whitest, most-like-a-column neck I know belongs to a beauty specialist who advocates a suction system of slapping with the cupped palm, starting under the ears and working down and front from each side. This, in connection with her creams and oils and stimulants, she assures me, will take the "pitiful" out of almost any neck.

Look out for posture. Keep your chin and abdomen in and your head and chest up. This exercise is sometimes used: Stand erect with chest up. Let your head drop forward loosely and roll to the right, then back to the left and front in a sort of flexible rolling circle. Do this a few times and then reverse the direction.

At night cleanse the thin neck thoroughly and apply cold cream or tissue cream, cow's cream or warm cocoa butter. In the morning dash cold water over the neck to tone it up.

Fat necks and double chins are really easier to correct than the too-thin neck, for you can be rough with them. (This, obviously, does not apply to the woman who may be suffering from goitre. I mention this merely because I receive many letters on this subject, and because a goitre, of course, should be put under a physician's care and never tampered with inexpertly.)

One of the best things for a double chin is slapping with the back of your hand under your chin. Slapping also works on the roll of fat at the back of the neck. Reach your hands over your head and slap with alternate palms.

The suction movement I mentioned a while back may be used on a fat neck in connection with an astringent. Beauty salons often bind up chins for a few minutes with a folded towel pinned firmly at the top of the head and holding tightly under the chin a pad soaked in astringent.

Necks do get very dirty, what with fur collars and exposure to dirt. The small boy who is accused of laxity in cleansing methods really has an argument. Often necks must be scrubbed to get off that almost imperceptible dinginess. For further whitening, simple bleaches such as buttermilk or diluted lemon juice or peroxide may be used.—H. R. C.

Kindness in the stable is one of the fundamentals. Abuse and fright have a direct bearing upon the flow of milk. Bear this in mind, and keep the milking stool under yourself, and do not use it as a flail, whatever happens.

Mutton suet should never be used for any dish that is to be eaten cold.