STORING THE VEGETABLES

BY J. R. CAMPBELL.

The first requirement is sound, undamaged vegetables. Vegetables for storage should be handled as carefully as you would apples. Bruises and breaks in the skin of a vegetable are almost certain to start decay.

The second need is air moist enough to keep the vegetables from drying out. Wilting is a sure sign that the air is too dry.

The third need is a fairly cool temperature. Temperature is important: it keeps the plants and roots from thinking it time to start spring growth; cold air needs less moisture than warm air. So keeping it cool helps also to keep it moist. The nearer to the freezing point the air can be kept, the longer vegetables will keep without sprouting.

In these three points lies all the philosophy of the storage of all winter vegetables—except onion and squash. These need much dryer air than the other crops, and the squash needs much warmer air. If the home cellar has a furnace room that is an excellent place for the squash.

CELLAR STORAGE.

For the ordinary cellar storage, beets, carrots and turnips can be piled carefully on the floor in a corner and covered with gunnysacks. Every week or two as needed, remove the sacks, soak them in water and replace. If the cellar is very dry, one may pour an occasional bucket of water on the floor. By all means hang a thermometer in the cellar then ventilate regularly to keep the temperature between 32 and 40 degrees. Cabbage can be stored in the same way as the roots or it may be wrapped in three or four thicknesses of old newspaper and packed into boxes or barrels.

Celery plants easily may be stored for a month or more by digging them up with a ball of earth on the roots and setting them in a close bed in the cellar. Do this only when the plants are perfectly dry. Handling celery wet seems to favor decay. Keep the earth around the roots moist enough to prevent wilting but be careful not to wet the tops or they will soon become a slimy mass of decay. If a quantity of celery is stored, it is best to lay sections of drain tile or a V-shaped trough of boards through the bottom of the bed and water from the end. For small lots, the plan I use is original but it works. I fill a long-necked bottle (grape juice or catsup type) with water, close it with the thumb until I have it jammed down into the roots, then I let gravity do the rest. Repeat in several places in the bed as often as needed. Head lettuce and endive can be handled the same way. Remove all bruised leaves from these plants also.

OUTDOOR PITTING.

If the quantity of vegetables to be stored is large, outdoor pitting is the next best method. Here the moisture is automatically taken care of, since the earth keeps it even. Place the pit where water will not run in and stand.

Scoop out a hole large enough to contain the vegetables and fill them in to make a heap with the point a foot above the surface of the ground. Cover with a foot of straw or hay and just enough soil to hold it well. After the ground has begun to freeze, throw on some more earth to cover a full six inches over the straw. Later, when the ground is frozen up for the winter throw over another foot of straw and lay on a few boards or posts to hold it in place. They can be taken out and moved to the cellar when the cellar supply is used up. Will be in fine shape if no damaged vegetables have been stored.

How We Lived in the Corn Field.

BY MARGARET B. HARVEY.

My name is Maggie. I have a brother Eddie. When we were little we were nearly always together. We had younger brothers and sisters, but we mostly played by ourselves. We lived on a beautiful farm, and many pleasant hours we spent roaming over the fields and through the woods, picking berries and wild-flowers.

One day we were naughty, and were punished. Crying as though our hearts would break, we ran out into the garden and sat down under the cherry trees to talk it over and try and comfort each other.

"Let's run away," said I.

"And never come back," answered Eddie.

"And live in the corn-field," I went on.

"And make a house out of fence-rails."

"And eat apples and blackberries."

"All right."

And with our tears dried and our sorrows almost forgotten, we jumped up, ran through the orchard, over the clover field, past the wheat, until we reached the ten-acre lot, filled with tall, green, waving corn.

Laughing gaily, we climbed over the fence, and hurried into the long, shady aisles formed by the rows of high cornstalks.

How beautiful were the leaves above our heads, like long, green ribbons, so many bunches forming a netted roof! All along, as high as our heads, we saw the pretty tassels of pink and pale-green corn-silk. At almost every step we nearly trod upon half-ripened pumpkins, like great yellow globes, or tangled our feet in the trailing vines of the wild morning-glory, with its sweet, snowy, cup-like blossoms.

"Isn't it nice in here?" we asked each other. Then we called the corn our trees and the pumpkins and morning-glories our garden. Next we thought we would build our house.

On one side of the corn field, near the fence, lay a pile of rails. We went to this pile, and Eddie took hold of one end of a rail, I the other, and the beads stood out on our foreheads. But at last we had carried nearly all the rails to the middle of the field. Then we thought it time to sit down and rest.

We were soon up again and at work. Then we piled the rails up, one above the other, in the form of a hollow square, just as you make a corn-cob house. When our new home was finished—that is, when we had used all our rails—it was about as high as our chins, and large enough for us both to sit in and move a little.

"What will we do for a roof?" asked Eddie.

"Why," said I, "if we put a roof on we can't get in."

"Then the rain and snow will come on us," said Eddie.

"Oh, never mind! We'll make a bigger house before the rain and snow come," replied I.

"How can we sleep in it?" inquired Eddie. "There isn't room for us to lie down."

"Why, we'll lie crooked," I explained.

And we both felt satisfied.

"Maggie," began Eddie, after awhile, "we ought to have brought some cakes with us."

"So we ought," I said; "but it's too late to go back now. We'll have to go to the orchard and get some apples."

"Uncle's in the field—he'll see us," warned Eddie.

"Well, then," I declared, "we'll have to go to the woods the other side of the cornfield, and look for some blackberries."

And off we started.

"Eddie," I said, after awhile, "don't you think we ought to have made our house nearer this way? It will be too far for us to get our meals, if we have to come away over here for blackberries every time."

"Why," he cried, full of a new idea, "we can pick some in our hats and keep them in the house."

"But, oh!" I began, as another difficulty presented itself, "how can we get any water? We'll have to go away over to the other side of the cornfield, to the spring, whenever we want a drink."

By this time, however, we had reached the blackberry bushes—finding, it must be confesed, very little of the coveted fruit.

The afternoon wore slowly away. We grew tired, hungry and sleepy. We thought we would take a nap, in our house, but we pulled it down in the endeavor to get into it.

Then we tried to lie down on the rails, but they were too hard. We sat up and stared at each other in blank dismay.

"Let's go home!" exclaimed Eddie.

"Let's!" eagerly assented I.

"Night's coming," he said, "and we'll be all alone here in the dark."

I shuddered at the prospect, brave as I tried to be. Suddenly, a terrible thought came to me.

"We'll have to carry all the rails back to where we got them from."

"So we will or we'll get a scolding."

There was no help for it. We felt that the greater part of our work had to be done over again. And bravely enough we did it; but, by the time we had finished, night had come, with a multitude of stars.

We reached home at last, weary enough; and we found that our folks were just beginning to grow uneasy about us.

Before we went to sleep we came to the conclusion that a nice supper and comfortable beds were better than anything we could have if we lived in the corn-field.

Various Uses for Soap and Water.

Who has washed velveteen in plain soap and water? Just get two bowls and use one for the soap and water, and fill the other with plain hot water. Place the velveteen to be cleaned in the lather and allow it to become thoroughly soaked. Then lift it out of the soapy water and place it in the clear water. When all the soap is rinsed out, hang the velveteen up to dry. If the material is not twisted or wrung out in any stage of the washing process, the pile will work up itself.

A varnished wallpaper is never so satisfactorily cleaned as when soap and water are employed. It is applied with a flannel, and finally rubbed with a chamois leather which has previously been wrung in cold water.

Most brown shoes and boots manage to get ugly black marks on them. To remove these, rub the stains with a nail brush dipped in soap and water, and when quite dry clean in the usual way.

When a small hole is discovered in a silk stocking, an unsightly ladder may be prevented if the hole is dabbed with soap.

Milk Must Be Clean.

Clean stable, clean cows, clean milker and clean utensils are the factors in producing clean milk and cream. Milk, when pure and clean, is one of the most healthful and nutritious of human foods and it does not require expensive equipment, high priced cows or much extra work to produce clean milk.

In some localities a higher price is paid for milk that is guaranteed to be clean. When a factory receives only clean milk, its butter and cheese or the cream it sells will be so improved in quality that a higher price can be demanded for the products. The reputation of many a farm and factory is based on purity of products.

With a healthy herd, in a stable and yard which can be kept clean easily and with careful attention to other details, milk can be produced which is both highly nutritious and wholesome.

If cows are milked in a dark stable whose floor is saturated with manure and the ceilings filthy with dust and cobwebs, it is almost impossible to produce milk fit for human use.

Waste feed, especially silage, should be removed from the mangers and not thrown under the cows for bedding. If waste silage is left in the stable, a silage odor may be absorbed by the milk after it is drawn from the cows. No silage odor will be noticed in the milk if the barn is clean and well ventilated and the silage fed after milking. The feeding of silage does not necessarily contaminate the milk. Silage is fed to cows that are producing some of the highest priced milk in the country—milk which is recommended by physicians for the use of invalids and in hospitals because of its purity and wholesome flavor.

Turnips or cabbage should be fed after milking and not in large quantities at first.

The flanks and udder of the cow at least should be well brushed just before milking. Better yet is to wash the cow's udder with a clean sponge and then wipe dry with a clean cloth. Daily brushing of the cows during the winter months is a help toward cleanliness.

Cows not in healthy condition should be removed from the herd and their milk kept separate until the animals are restored to normal health. Milk from diseased cows under no circumstances should be used for food. Serious udder trouble, causing garget or bloody milk, should be cured before the milk is used.

The herd should be tested for tuberculosis every year. Whenever conditions seem to require it, a qualified veterinarian should be called.

Cows should be supplied daily with pure water and should not have access to stagnant pools. Watering troughs should be cleaned regularly and kept in good repair.

Hulless Oats for Laying Stock.

Hulless oats proved useful for putting weight on pullets when made a part of the ration. They failed, however, to increase the yield of eggs. Twenty birds getting hulless oats gained twelve pounds against eight pounds and three-quarters gained by an equal number getting oats of the ordinary kind. The egg yield was not improved, as only 938 eggs were laid by the twenty receiving hulless oats while 1,182 were laid by hens getting oats of the usual kind. The scratch feed given to one pen was made up of wheat, barley and hulless oats. With the other pen the hulless oats were replaced by common oats. The dry mash fed the first pen sonsisted of hulless oat meal with ten per cent. tankage added. The dry mash fed the other lot was made up of equal parts of common oat chop, bran and shorts, with ten per cent. tankage added. The profit on the eggs from the hens receiving common oats was $29.31 over the cost of feed, while in the case of those fed the hulless oats the profit was about $10 less. This is not regarded as a final test, and as announced by Mr. M. J. Tinline, the Superintendent, in his annual report of the Brandon Farm for 1925, is being repeated this year.

Egg Candling Station Helps Business.

The operation of an egg candling station at Millbrook, Ontario, where producers are paid for their eggs on a graded basis has not only resulted in better returns to the farmers, states Mr. Geo. Burnham, Millbrook merchant, but has brought about improved business conditions. Mr. Burnham finds that he is doing a larger volume of business and that his trade is now more largely a cash proposition. The improvement in volume has been brought about by the fact that producers are now coming to town with their eggs, and while there secure their groceries and supplies. Previous to the introduction of the egg grading station, peddlers went through the country and collected eggs. When the farmer did not take merchandise for his eggs, but was paid cash instead by the peddler for his eggs, he was as liable to go to a neighboring town as Millbrook.

A great difference in the economy of the operation of the store is also noted by Mr. Burnham. When eggs were being taken in trade, the clerks would spend much of their time counting the eggs and checking up returns while the customers had to wait to be served. Now with no eggs to be handled there is no such delay.

The reason for the producers' coming to Millbrook with their eggs, is that the grading station in its two years of operation has resulted in a great improvement in quality and better returns to the farmers.

New Treatment for Smutty Wheat.

Ontario farmers have for years been taking heavy losses on account of growing smutty wheat. These losses in the aggregate each season will run well over one million dollars, and we have known individual farmers who have taken discounts of from 5 cents to 15 cents per bushel on from 500 to 3,000 bushels. If this loss were not easily preventable it would not be so bad, but the treatment given below is the latest informaion on this subject from the Ontario Agricultural College, and we pass it on to you in the hope that you will make use of it and save yourself the heavy discounts on Smutty Wheat.

DIRECTIONS FOR COPPER CARBONATE DUST TREATMENT.

The dust should be applied at the rate of two or three ounces per bushel of wheat. Place the grain to be treated in a barrel or churn, about a bushel at a time. Add the required amount of Copper Carbonate Dust and then revolve the barrel or churn until the dust is thoroughly mixed with the grain. After this treatment the grain may be bagged and sown at once. Machines are now on the market for applying dust rapidly to large quantities of seed.

Copper Carbonate may be secured from almost any Toronto dealer at 25c per pound delivered, although in some places as high as 11.25 per pound is being charged.

Beautify Your Home.

Herbaceous perennials make very attractive house-foundation planting, and once set, require the minimum of care. We use hollyhocks, rose vines, phlox, aster, shrubby rudbeckia, etc., edging beds with low perennials or annuals. We use such wild flowers, shrubs and vines freely for such planting, with charming effect. Nearly all of this work is accomplished by the women-folks at odd times. Perennials should be mulched with manure, compost or leaves before the extreme cold weather sets in. Keep such beds well weeded, and dig about the roots occasionally. There is nothing, in the long run, that is so ornamental in the home grounds, and gives such solid satisfaction as the perennials.

Pick seed-corn from the stalks right in the field. Take the ears from stalks that yield well, that have no suckers, that show no sign of disease and that have ears just the right height on the stalk.

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forty-eight hours.

After rinsing they are p
pickling liquid made in the
proportions: one gallon vinegar,
half cup mixed spices, from one cup to
two quarts brown sugar depending
upon whether sweet or sour pickles
are desired. The vinegar may be heat-
ed or not. The sugar dissolves more
easily if it is heated and perhaps the
flavor of the spices is better brought
out. The pickles are put in stone jars
and kept well covered or may be seal-
ed in glass jars. If the family is small
and the supply may outlast the season,
the latter is the better method.

RIPE CUCUMBER PICKLES.

Six pounds pared ripe cucumbers, 1 gal. lime water, 3 qts. brown sugar, 1 gal. water, 1 pt. vinegar, ¼ cup whole cloves, ¼ cup whole allspice, 2 tablespoons whole mace, 2 sticks cinnamon.

Cut cucumbers into one-inch pieces and soak in lime water three hours, drain and soak in fresh water one hour. Boil together the water and two quarts of the sugar and in this rapidly cook the drained cucumbers for thirty minutes, then add rest of sugar and spices tied in a bag and cook until cucumbers are transparent. Pack in hot jars and seal. The same recipe may be used for melon rind.

CUCUMBERS IN OIL.

Thirty six-inch cucumbers, 3 qts. boiling water, 2 cups salt, 1½ cups salad oil, ¼ pound mustard seed, ¼ pound celery seed, 2 qts. vinegar.

Wash and slice cucumbers without paring. Soak over night in hot water and salt. Drain, place in crock and cover with other ingredients, well mixed. Keep covered. Stir occasionally during the winter.

SPICED CRAB APPLES.

Six pounds crab apples, 1 qt. vinegar, 2 cups sugar, 1 tablespoon whole cloves, 1 tablespoon whole allspice, 1 2-inch piece ginger-root, 2 sticks cinnamon.

Make a syrup from the vinegar and sugar. Tie the spices in a cheesecloth bag and add with the crab apples which have been looked over and washed. Cook very slowly until the apples are tender—about half an hour. If syrup gets too thick, add a little water. Pack in hot jars and seal or place in covered crock.

GREEN TOMATO PICKLES.

One gal. green tomatoes, 6 large onions, 2½ cups brown sugar, ½ lemon, 2 green peppers, 3 cups vinegar, 1 tablespoon whole black pepper, 1 tablespoon whole cloves, 1 tablespoon allspice, 1 tablespoon celery seed, 1 table-

p
whole onions,
sweet green peppers, 3 sweet red pe
pers, 1 pint green fig tomatoes or 1
pint cauliflower, 1 quart vinegar, ¾
cup flour, 1 cup brown sugar, 3 table-
spoons powdered mustard, ½ table-
spoon tumeric, 1 teaspoon celery seed
(crushed).

Cut vegetables before measuring—tomatoes into halves, cucumbers into slices, string beans into one-inch lengths, and chop peppers. All vegetables should be tender; whole cucumbers not longer than two and one-half inches.

Put vegetables into brine overnight, then freshen in clear water for two hours. Drain. Let stand in liquor of one-half vinegar and one-half water for fifteen minutes and then scald in same liquor.

To make mustard dressing, rub all dry ingredients together until smooth, slowly add hot vinegar, stirring to keep smooth. Cook over water, stirring carefully, until sauce thickens. Drain vegetables thoroughly and pour mustard dressing over them while hot.

MOCK MINCE MEAT.

Three pounds green tomatoes, 3 pounds apples (chopped), 4 lbs. brown sugar, 2 pounds chopped raisins, 2 tablespoons salt, 1 cup suet, 1 cup vinegar, 2 tablespoons cinnamon, 2 teaspoons cloves, 1 nutmeg.

Chop tomatoes or put through food chopper, allow them to drain, cover with cold water, boil five minutes. Drain thoroughly, add suet, vinegar, raisins, sugar, spices and return to fire. Cook slowly until thick, from thirty to forty-five minutes. Pack into hot jars or place in stone jar and keep tightly covered.

CHILI SAUCE.

One gal. chopped ripe tomatoes, ½ cup chopped sweet green peppers, ½ cup chopped sweet red peppers, ½ cup brown sugar, 2 tablespoons ginger, 1 tablespoon cinnamon, ½ cup chopped white onions, 1 tablespoon mustard, 1 grated nutmeg, 1 quart vinegar, 5 tablespoons salt, ½ teaspoon cayenne pepper.

Peel tomatoes and onions. Chop onions and peppers fine. Boil all ingredients (except vinegar) together for two hours or until soft and broken. Add vinegar and simmer for one hour. Stir frequently. Bottle and seal while hot.

UNUSUAL JAMS AND JELLIES

BY FLORENCE TAFT EATON.

PLUM CONSERVE.

is very fine. To make, pit sufficient plums to make 3 pounds; add 3 pounds of sugar, 2 oranges (put through the meat-chopper) and 1 pound of seeded raisins. Boil all together until thickened and rich—about an hour—pour into sterilized glasses and cover with paraffin.

RED-PEPPER CONSERVE

is unusual and delicious. It requires 15 red sweet peppers put through the meat-chopper. Add 3¾ cupfuls of sugar and 2½ cupfuls of vinegar and cook, stirring, until thick enough to spread (nearly 2 hours), remembering that this thickens somewhat as it cools. Delicious with meat or mixed with cream cheese for a sandwich spread.

JACK'S FAVORITE CONSERVE

can be made with Kieffer or any hard pears. Use 10 pounds of pears (peeled and cored), 5 lemons, ¼ pound of preserved or candied ginger, all put through the food-chopper. Add 7½ pounds of sugar and 1 tumbler of water and boil 2 hours, until thick and rich. While the preserved or candied ginger is nicest, broken-up ginger root, cooked with the fruit and sugar, is a good substitute and less expensive. Remove ginger root when the conserve is taken up. Pour into sterilized glasses, cover with paraffin.

THREE-FRUIT JELLY

is made with ½ peck each of apples and quinces (cut up) and 1 quart of cranberries; barely cover with water and cook until soft, stirring and mashing. Strain juice through a jelly bag; allow a scant pint of hot sugar to each pint of juice. Cook juice 20 minutes before adding sugar; then boil about 5 minutes, or until it jellies. The remaining pulp can be rubbed through a colander, an equal amount of sugar added, then boiled, stirring until thickened, for a good ordinary "spread for the children's bread.

PIQUANT QUINCE JELLY

is one of the finest colored jellies made and is also one of the most delicious. To make, put 6 quinces through the food-chopper, add 2 quarts of cranberries and 3 quarts of water and cook until very soft, stirring and mashing. Drain through a jelly-bag. Allow an equal measure of sugar. Boil hard for 20 minutes before adding sugar, then 5 minutes longer. Pour into sterilized glasses and cover with paraffin.

A Failure.

He refused to take a pill, so his mother put the pill in a piece of preserved pear and gave it to him. In a few moments she said:—

"Tommy, have you eaten that pear?"

"Yes, mother—all but the seed!"

The earth rewards us nobly,
For hours of honest toil;
But all in vain our labor
If we neglect the soil.

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DECORATING . FURNISHING . GARDENING

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DON'T BUILD EXPENSIVELY ON A CHEAP LOT

Another thing to remember is the relation of the value of the house to the value of the lot. It is not advisable to build an expensive dwelling on a cheap lot. Generally speaking the value of a home should not be more than three or four times the value of the land on which it is built. A costly dwelling cramped on a lot with very little frontage is not liable to re-sell easily.

Remember, too, especially if the district is undeveloped, that the eventual level of the roads and sidewalks has a bearing on the water line, which, in turn, may result in damp basements. The best plan is to have a surveyor make a "profile" showing just what the grades are, or, if there is no sidewalk, the Roadways Department of the city or municipality will inform you of the future level.

Having selected your lot with the utmost care the next move is to make an agreement or contract of sale with the owner. A certain percentage of the purchase price is usually stipulated as the first payment; generally about ten per cent. This payment makes the contract legal and binding for a limited period, usually thirty days, and during this period the title should be searched for claims or other impediments to clear ownership of the property. A clear title is imperative at once, especially if your financing of the proposition involves a loan to carry on building operations.

If the search of the title reveals no flaws or hindrances, there is one more thing to be done before completing the purchase and starting to build. That is to have the lot surveyed and staked so that you make sure of getting all the property you have contracted to pay for, and also to insure against encroaching, even by a few inches, on neighboring property. Failure in this respect is likely to bring about costly litigation in the future.

Having attended to these details you are safe in completing the purchase. Once you are in possession of a deed of the land this document should be promptly registered with the proper authorities, in order to officially establish your title.