TWENTY-FOUR WAYS TO KEEP A HIRED MAN

BY LESLIE WORLEY.

Do not introduce him to the members of the family. Let him learn who they are by being observant.

Tell him what room he is to sleep in but do not bother to show him where it is. Let him stumble through all the house finding it.

Be sure to list at least twelve items that he should do during the day just to see how many he has failed to do when night comes.

Never have dinner ready when he comes in. Let him wait but rush him back to the field as soon as possible afterwards; he can settle his dinner riding to the field.

Be sure that he works until six o'clock sharp. Never let him off early if he wishes to go to town.

Always have him help with the milking while Henry, John and Bill crank up the flivver to go to the show, so that the chores will be done by ten o'clock instead of twelve.

Never help him with the horses when he comes in of a night after walking behind some man-killing tool, even though he has been working twelve hours. He might not appreciate your thoughtfulness.

Always ask him if he did all the chores. He might have failed to give the cats their milk.

Never fail to ask him if he shut the crib door and tied all the horses. He always has, but then he might forget.

Never let him off a half-day or a full day, especially not on Thanksgiving or Christmas or at fair time.

If he breaks a cultivator tongue be sure to tell him it was nothing but carelessness and not because the cultivator tongue was ten years old and rotten.

If you have two cultivators, one late model and one ancient, always make the hand take the old one.

Never ask your hand's advice about anything.

Never let him use your buggy and horse if he has no way of his own to get around. Let him walk even though he may be going to see his sweetheart.

Never let your farmhand go any place with you, as it is very degrading to be seen in company with your hired help.

Always hide the newspaper so that the other members of the family get to read it first. Then let the farmhand read it after little sister has clipped all the pictures and advertisements out.

Never talk with your hand about world news. He knows nothing about such things.

Never accept any of his suggestions. It would show that you didn't know your stuff.

Never introduce your farmhand to any of your friends.

See that the bookcase is always locked. He might soil the leaves of your dust-covered books.

If you fire a hand never let him stay overnight. Let him walk to town with a suitcase in each hand. He didn't get enough exercise harrowing all day.

Never take him along on picnics. Let him stay at home to cultivate corn so that he will appreciate a good time when he does get to go.

Never fail to tell him how good the last hand was. Say the reason he quit was because his father took suddenly sick, when you know that it was because you raved for a week at him for losing your best hammer. Later you found the hammer down by the pasture gate, where you had used it yourself.

Never, never on any occasion whatever, ask your hand if he wants any money. Always make him ask for it.

My Husband's a Crank About His Tools.

We have a corn harvester that has been in use since 1893 and will be on the job this summer if we can get a pinion gear.

If I were going to give my husband a title it would be "The Man with the Oil Can," for it seems as if he is always running around with an oil can in his hand. That is one reason why our farm tools seem to last forever. My husband is a crank on taking care of tools, but I do not know where we would come out if he weren't.

Housing is a strict rule here. No tool has to stand the weather. Everything is put under real cover, not an open shed where it will just, as soon as its work is done. Small tools, such as hoes and shovels, are cleaned and put in their places after every using. No one has to hunt for one of these small articles, and woe to any of us who do not clean them and put them in the corner of the shop where they belong. It seems queer to go to a farm where they have to hunt all over the barns for a shovel. When the plowing season is over, the plows are cleaned, oiled to prevent rust and put under cover.

We have had our tractor five years and it is as good as the day we bought it. It is run into the barn every night. Water is not left in it when freezing weather comes. Good oil is used, and plenty of it. If a knock develops, my husband stops at once to locate the trouble.

He has given me this rule: A hammering sound means a connecting rod; a thud means a main bearing; a sharp tap means a wrist pin. He says that no machine is better than its operator.

Our milking machine has been in continuous service since 1917 and looks and acts like a new one. We keep the pails and rubbers clean, the rubbers are renewed when necessary and occasionally the metal heads are immersed in gasoline and thoroughly cleaned with a brush. Our barn engine, which does all sorts of work, has been in use the same length of time and is in perfect condition. Of course, from time to time it has to be overhauled, which is done on a slack day.

Our hay loader has seen long service and would have been gone up long ago if it were not repaired the moment a slate or rope breaks. My husband carries a pair of pliers in his pocket; he is always tightening a screw or bolt.

It may sound like a lot of fussing, but it isn't; everything is always ready.—Mrs. E. H. V.

How Does Plowing Control the Corn Borer?

This question, the Provincial Entomologist tell us, has been studied by both the Canadian and United States entomologists and they have found that when the borer is plowed under it gradually finds its surroundings uncongenial and after a time works its way to the surface where it perishes unless it discovers stubble or coarse weeds into which it can bore and hide. If the plowing is done early in fall most of the borers will have reached the surface and perished before winter but if it is done late many will remain dormant under ground until spring and then come up and perish. The above facts show the need of thorough plowing so that there will be no stubble or weeds left above ground on the corn field for the borers to hide in when they come up and thus escape destruction. Borers in corn or weeds above ground are not killed by the frost no matter how severe the winter.

Sauerkraut Is In Season.

Sauerkraut can be made of surplus cabbage and from small or burst heads. Strip the outer green leaves from each head and slice thin into a clean stone crock or wooden keg that has been thoroughly scalded. There are cheap hand slicers available for this, or the cabbage can be shaved into thin slices with a knife. The finer the slices the better the quality. The container must be absolutely watertight, for kraut will be spoiled by the brine's leaking away. As the finely sliced cabbage is placed in the container, it should be pounded down with a clean stick, to secure a compact mass and to force out the juice of the cabbage which is to form a protective covering against decay. Fine salt must be added at the rate of one pound to 40 of sliced cabbage. This will also help to draw the water out of the cabbage.

When the container is nearly full, the kraut should be covered with a clean cloth folded into several thicknesses, then with a piece of board (or a plate) and weighted down with a clean stone so that the juice completely covers the cabbage. Store in a cool place and if the kraut is made in the summer-time, seal the top of the container with paraffin. Whenever kraut is removed from the container, rinse out the cloth and thoroughly wash stone and board (or plate) in clear water and replace carefully.

To cook sauerkraut, wash or not, as you prefer. Some cooks prefer to wash it through several waters, others feel that some of its good qualities are lost in washing. Throw the kraut into boiling water and cook (uncovered) for one or two hours, or until tender. Authorities claim that it is greatly improved by warming over. Kraut is cooked with spare ribs, salt pork, bacon or frankfurter sausages (for those who eat pork); or it can be cooked with butter or drippings or a piece of corned beef, the brisket being chosen for this purpose. Sauerkraut is also served with roast goose, or with fried oysters, and is usually accompanied by mashed potatoes, sometimes with dumplings. Rye bread tastes best with such a meal, and the dessert should be a simple one of baked apples or apple sauce and gingerbread.

Dumplings are made with 1 cupful flour, 2 teaspoonfuls baking-powder, ¼ teaspoonful salt, ½ cupful milk or water. Sift flour, salt and baking-powder together and mix to a soft dough with milk; drop by spoonfuls into boiling water, cover closely, and cook 12 to 15 minutes. Drain, then arrange around a mound of sauerkraut.

Plant Bulbs Now for Spring Bloom.

Tulip varieties are the most showy of all spring flowers. Use only firm, large, well ripened bulbs of good varieties as Clara Butt, Dream, Edmoc, Faust, Krelage, Painted Lady, The Sultan, Queen Mary, King George V., Yellow Perfection, William Pitt, Suzon, Ouida, Pride of Haarlem, Margaret, Loveliness, La Tulipe Noire, Isis, Glow, Geofs, Farncombe Sanders, Beauty, Antony Rootzon and Baronne de la Tonnaye.

Plant in masses banked against shrubbery for best effect.

Set the bulbs 8 inches apart, and six inches deep in well prepared soil. Use old manure or bone meal for fertilizing. After freeze up cover the bed with leaves or short straw and leave until the weather settles to the real spring conditions usually enjoyed in early April.

All eyes on the world's potato crop.

Ten-Hour Dairy Day.

Labor is the most difficult problem to solve on dairy farms. Men are demanding shorter hours and better working conditions; this applies to the large milk farms as well as the smaller general farms. The sensible manager adjusts himself to conditions as they are.

In our case, we employ aboue thirty men the year round. About half the crew are on inside work—in the barns and in the dairy. The other half are on outside work, such as trucks, teams and field.

For many years both classes were on about the same basis. As it required more men for milking than were needed to take care of the regular barn work, outside men were constantly being called upon to help, and they didn't like it.

After experimenting for a year with mechanical milkers, we eventually found it possible for the regular barn men to do their own milking and to become independent of outside help. Now the barn men start at two-thirty in the morning and are through milking in time for six-o'clock breakfast, which is shared with the outside men. The latter rise at five and get their teams ready so as to be able to get into the field immediately after breakfast. Bottling, of course, goes on during milking hours.

After breakfast the barns are cleaned and the cattle groomed, and then the men have time to sleep and rest until noon. Milking again is at two-thirty, and the barns are all set for the night by six, when the supper bell summons the crew. This system has resulted in what is practically a ten-hour day; and the majority of the men prefer it to the old system. —W. A. F.

Dye to Renew Old Clothes.

These autumn days, mothers are busy making new clothes and remodeling old ones for the children. When the housewife wants to make use of every available article of clothing, nothing will help to renew the appearance of old clothes more than the use of dyes. The household dyes are the only ones practical for the inexperienced dyer to use, and a few simple directions for using them may save disappointment.

In dyeing silk and wool, acid colors are used, and these require an acid, such as vinegar, to set the color. The direct cotton dyes require the addition of salt to set the color.

Garments can be dyed in the whole, but best results will be obtained by dyeing in the piece, for it is necessary to give the dye a chance to get evenly into the fibre in all parts of the garment.

Remove all stains and spots and wash out all starch, dry, then weigh carefully, to make sure that the proper proportion of dye solution for the weight of material used.

The vessel used for dyeing should be tin, brass, porcelain, copper or agateware. Never use iron or galvonized iron. The vessel should be large enough to permit the goods to spread out without crowding. Have plenty of water in the dye-bath to keep the material well covered at all times.

Have the dye-bath lukewarm when entering materials. One-half hour at boiling temperature. Silk should be simmered just below boiling temperature for one-half hour. Cotton fabrics must be dyed stricly in accordance with the directions on the dye envelopes.

Keep the material continually in motion, stirring with smooth sticks during the dyeing process to prevent spotting and streaking. Materials dry best outdoors, but not in the sun. The material should be hung with no overlapping, and opened out.—E. J. B.

I Have Winter Rhubarb.

From February to the latter part of March I harvested six pounds of the finest rhubarb each week from roots growing in a barrel and two boxes in my cellar.

After a very sharp freeze during latter November the two-year-old roots were transferred to the cellar and laid in a single layer in the barrel and two boxes. Enough dirt barely to cover the roots was thrown over them and worked in around them. I threw an old carpet over the containers.

The stalks produced are much longer and are a beautiful red with small yellowish leaves. About Christmas the sprouts began to appear and on January 14th I harvested four pounds. A week later, and every week, I cut six pounds. It was extremely tender and devoid of stringiness. The only care needed is to sprinkle them once in a while.—J. H. P.

"Farm-raised stock" is not always a guarantee of health and vigor. If fowls raised on the farm are permitted to drink from filthy pools in the barnyard; if they are allowed to roost outdoors in all sorts of weather; if they are compelled to search for grain among the waste in the manure-piles, there is not much to say of quality and condition. All poultry intended for market should be yarded that the flesh may be tender and the meat of fine flavor and quality.

The breeder must have a clear idea of what he is aiming at, and never lose sight of it. One serious mistake may upset the work of years in judicious breeding. For want of a little forethought and trouble, a good strain is often spoiled.

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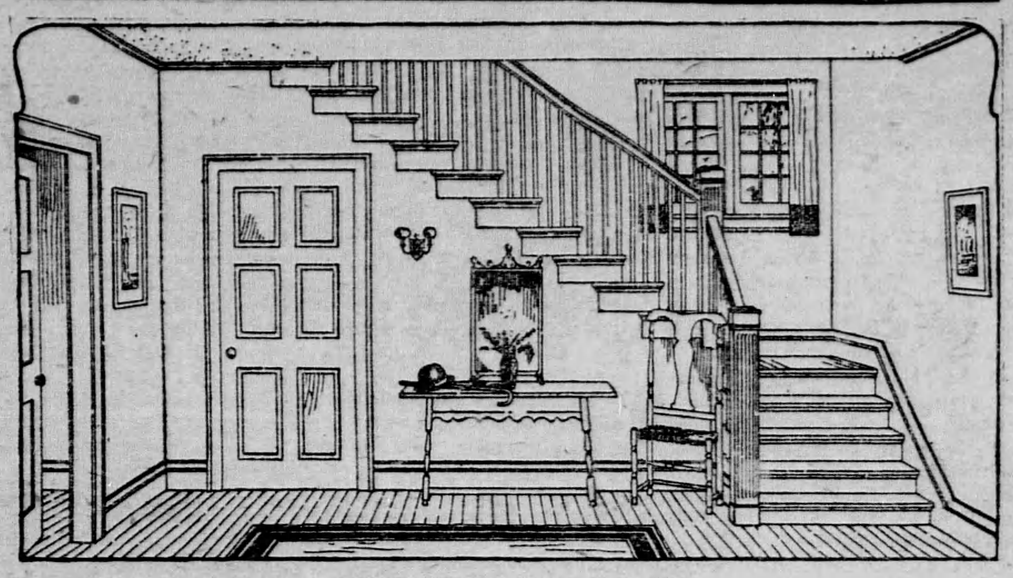

THE ENTRANCE HALL

By W. S. Limbery

If you were to make a call at your own house, what impressions would the entrance hall give you? Would you not hope to find it inviting and hospitable, and expressing the home life and tastes of the occupants.

First impressions are always important, and it is necessary that the entrance hall, being the first part of the house seen upon entering, should be indicative of what to expect in the rest of the house.

As regards the plan of the entrance hall, the type most frequently used for the moderate-size house is that in which the hall is in the centre of the house, the rooms opening off on either side. On entering the front door all the living rooms on the main floor are open to view, and the stairs are often so near to the entrance, that one feels as if invited to go upstairs and into the sleeping quarters.

Such a disregard of privacy should be guarded against, and some endeavor made in planning to shown a decent reticence in ragard to that which concerns only ourselves and our family life.

The dining room door should not be as close to the entrance door as one often sees it, and the stairs should be set well back in the hall in order to give free access to the rooms first used by the visitor.

The hall must be well lighted, and not made to depend solely on the light coming in through the glass panel of the front door. There should be one window at least giving direct light; if it cannot be in the main hall, it may be located on the stair landing where it will give light to the hall on both of the floors.

The stairs being the main feature of the hall, have a great influence in determining its character, and care should be taken to allow ample space for them, so that an easy rise and open head room may be provided, as well as to permit of effective design.

The decorating of the entrance hall should receive the same careful consideration as the plan. As a rule too little thought is given to this important question; the rooms absorbing all of our care, and consequently most of our money.

The entrance hall walls can be rough plastered and painted in oil or water paints, or covered with a fine-grained canvas and then painted; or they may be papered.

The wall tone depends upon the amount of light, the size of the hall, and the colors of the nearby rooms. Tan or buff are always safe colors to use, but either pale gray or putty color will give a more dignified and formal effect; some shades of rose may be used with good results. But only neutral colors should be used in the entrance hall. If the hal is dark use warm ivory, and if too light, gray or tan can be used.

The most suitable papers for the walls are grass-cloths, the vellum finishes, and the stipple tones. Dull gold or silver grass-cloth may be used with good effect, if it is decided to paint the woodwork in a decided color.

The hall wall should be in one tone reaching from the base to the ceiling, unbroken by bands or borders. In order to make a finish at the top of the wall, a small moulding should be placed on the wall close to the ceiling and painted the same tone as the wall.

The ceilings should be finished a lighter shade of the wall tone.

The woodwork as a rule should be painted the same tint as the walls, but slightly darker, and dull finish whether paint or enamel. White or ivory always looks well for the woodwork and adds great charm and dignity to the hall.

Colors, such as soft apple green, dull blue or greenish buff may also be used for the woodwork, giving more originality of effect; but care must be taken to see that the wall colors harmonize with the color chosen.

GET YOUR HOUSE READY FOR WINTER

BY MARY HAMILTON TALBOTT.

It is time to get your house ready for winter. You must not only get rid of summer dust and grime, but make the household equipment look and act better and see that the indisposed articles about the house become convalescent.

If you cannot afford to do any papering this fall you can improve the old wall paper very much. Although there are commercial cleaners, the old-time soft bread or thick dough with a little modern gasoline added to it will be found very effeceive. Use a small quantity at a time and change often and use care in order to prevent streaking.

For removing grease spots from paper of any kind gasoline is a sure agent, although French chalk, procurable at any drug store, runs it a close second. If the latter is used let it remain on the spot overnight. It may have to be repeated.

Don't try the old back-breaking, hand-washing way with your kitchen walls if they are painted. Instead, fill the wash boiler with soapy water and let boil until the room is filled with steam. Then tie a clean cloth over the wall brush or broom and go over the walls while they are still moist. If they are very grimy go over them first with thin uncooked starch water.

In these days of oiled and tarred roads the rugs and carpets often suffer, and so many remedies which are tried affect the colors. Carbon tetrachloride will not do this, and the fact that it is nonexplosive adds to its value. Very obstinate spots sometimes require turpentine treatment. When this remedy is used bad results will follow unless the cloth is changed between each scrubbing. Obstinate mud spots will yield to raw potato. Rub them with slices of the potato and let dry. As the starch from the potato dries it takes the mud stain with it.

FEATHER PILLOWS NEED CLEANSING.

A faded carpet can be much improved by sponging with a mixture of one part ox gall to two parts water. If you have no vacuum cleaner and must clean your rugs out-of-doors, do not hang them over a line and beat them, or hold them by the corners and shake them. This strains them badly and often breaks the threads or loosens the bindings and causes the ends to ravel.

Instead, lay them right side down on dry grass and beat with a flat carpet beater or a bunch of switches.

Few people realize the necessity of washing feather pillows often, yet they are used by sufferers from colds and other diseases. It is not much of a task and is an aid to better health. Boil them fifteen or twenty minutes in a wash boiler of water to which has been added a tablespoonful of household ammonia and three-quarters of a cupful of powdered borax. Rinse in three waters, and after squeezing to remove as much water as possible hang in the shade to dry and shake occasionally while drying to make them fluffy.

To remove stains from the mattress, make a thin paste of starch and soap, apply to the spot, allow to dry and then remove with a stiff brush. If very obstinate apply a mild bleach like hydrogen peroxide.

Now is the time to get the bearings of the house in good running order. The machinery of the home which jerks and squeaks is just as great a failure as that in a factory.

Get your oil can and put a drop or two of oil on the bearings of the washing machine, the clothes wringer, the food grinder, the ice cream freezer, the egg beater, the scales, the baby's go-cart, the cream separator, the pump handle, and scores of things about the house. Only a small quantity is necessary, but no bearing should be overlooked.

A coat of oil on the nickel parts of the stove will prevent their being dulled by the steam and gases of cooking. After you have cleaned the bathroom fixtures with kerosene and whiting, give them a light coating of good oil occasionally and they will stay bright. Kerosene is also excellent for removing stains from the wash bowl and bath tub. Rub it on with a cloth, then rinse with warm soapsuds.

TO QUIET SQUEAKY CHAIRS.

So often drawers and doors are swollen with summer dampness; rub soap along the edges of the drawers which pull out with difficulty and along the edges of the doors. A squeaky chair can be reduced to quietness by shaving a bit of soap and working it well into the noisy parts.

Don't make the mistake of using soap for cleaning paints, for it removes the gloss. Use a strong solution of ammonia, half a cupful to a gallon of water, or, better still, the same quantity of kerosene with the water, which should be just tepid. Wipe with a soft cloth.

Gilt picture frames which have become dingy from soft coal or wood smoke can be cleaned by using water in which onions have been boiled, with a little sulphur added to give a yellow tone.

White spots on furniture will usually yield to camphorated oil, followed by a good polish.

If your tinware needs brightening, mix whiting with water and ammonia to form a stiff paste and apply to the tin. Be sure to remove the paste before the utensil is put away. If iron pots and skillets still hold sway in your home, as I sincerely hope they may, here is a cleaner my grandmother used: Mix together half a pound of soft soap, half a pound of bath brick, half a pound of whiting and a cupful of water. Boil thirty minutes. Use when cold, scouring and rinsing well.

Sponging a Costume.

An occasional sponging of one's costume will enable it to keep its freshness a great deal longer than it otherwise would.

First brush the garment well and empty all pockets free from dust, etc. Have a small bottle of gasoline, a cup of clean water, and a woolly rag the color of the article to be cleaned.

Place a blotter or cotton pad under each portion worked on to catch any grease that is dissolved and rubbed through. The gasoline is a solvent for all grease and oil spots and will brighten any portion of the garment that it is laid upon. The water will dissolve any sweet and starchy stains. Work over the entire garment carefully with these two solvents. When completed hang out in the open air, on a sunny day if possible, to deodorize. Then press in the usual manner.

Many cleaners work over the whole article with gasoline, then dry and work all over again with water.

Wifey—"Why did you bring me to this dump?"

Hubby—"Well, you're in the dumps so often, I thought you'd feel at home here."