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THE FARM

Useful Hints for the Tiller of the Soil

VALUE OF RED CLOVER.

For centuries red clover has constituted one of the important factors in maintaining a permanent system of agriculture in the Old World. In this country it has assumed a more and more important role in conserving the natural resources of the soil, thereby tending to maintain the profitable yields of the staple agricultural products, writes Mr. J. M. Westgate.

Red clover is utilized both as a hay and as a pasture crop and often as a soiling crop. It is sometimes used as a green-manure crop to be plowed under if the ground is poor in humus. Even where it is cut for hay and only the root and stubble turned under, it has a marked influence in increasing the yields of succeeding crops. It makes an ideal hay for cattle and in the clover sections should constitute from one-half to two-thirds of the roughage ration of milk cows. Sheep and young stock of all kinds make excellent gains on either the pasture or the hay. In addition to its usefulness as a food for animals it has a most important effect upon the land in maintaining the supply of nitrogen in the soil. By means of the nitrogen-fixing organism on its roots the red clover plant is able to gather large quantities of nitrogen from the air and leave it in the soil in a form which can readily be utilized by growing crops. It not infrequently happens that the yield of a grain crop can be doubled by the growing and plowing under of a crop of clover.

The most serious problem at present confronting the farmer in many of the dairy sections is the increasing difficulty of successfully maintaining stands of clover upon the farm.

With continuous cropping and the consequent depletion of the soil of humus and plant food the difficulty in growing red clover is greatly increased. This condition must be met and solved, since the loss of clover or its equivalent from the rotation leads rapidly to a run-down farm and unprofitable crop yields.

It should be emphasized, however, that the mere introduction of red clover into the farm rotation is not in itself a sufficient procedure to maintain indefinitely the productiveness of the farm. The clover plant adds only the nitrates to the soil and removes large quantities of potash, phosphorus and lime from the soil, especially when cut for hay, and the manure resulting therefrom is not returned to the land. The increased supply of nitrogen may in fact stimulate the soil to increased yields temporarily, only to leave it, after a few years, in a condition worse than if no clover had been grown.

It is important that considerable care be taken in choosing the seed to be sown. If poor seed is used the expected crop may be a partial or total failure.

Red clover seed may be poor and undesirable from several points of view. Such seed is constantly being sold to farmers and should be recognized and rejected. It may be poorly developed, many seeds being shriveled and dull brown in color. Such seeds will not produce plants. Often red clover is adulterated by the use of yellow trefoil, dead clover seed, cheap imported seed or weeds' screenings. Each of these constituents reduces the stand of healthy plants and makes the purchaser pay for what he does not get, transportation included. He is likely to get an undesired crop of weeds, some of which may become a decided menace to his locality.

Some of the weed seeds appearing in red clover seed can be removed by the farmer by the use of a wire-cloth sieve containing twenty meshes to the linear inch. Most of the clover seeds of medium size are held back by such a sieve and practically all the smaller weed seeds pass through. The true clover dodder, which is a very noxious pest in clover fields, is quite effectively removed in this way. Most of the seeds of the field dodder are also removed. Seed of buckhorn, wild carrot, wild chicory, thistles and others of similar size, are mostly held back by the sieve. The small grained clover seed imported from Europe largely passes through such a sieve. An easy method of separating buckhorn seed from clover has been devised. This method consists of mixing with the seed containing the buckhorn thoroughly wetted sawdust. The buckhorn seed becomes sticky on being wet and readily attaches itself to the sawdust. The entire mass is then immediately screened, when the larger particles of sawdust, with the buckhorn attached, are readily separated from the clover seed. This work should be done immediately before sowing the clover seed, which, with the small particles of sawdust that pass the screen, need to be sown only sufficiently to enable the seeding to take place readily.

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NEWS FROM SUNSET COAST

WHAT THE WESTERN PEOPLE ARE DOING.

Progress of the Great West Told In a Few Pointed Items.

Several new houses have been built in Nakusp.

Pete Swanson will put up a $50,000 hotel in Princeton.

The new Regina public library was opened recently.

At present there is no doctor in the Chilcotin district.

A modern hotel, costing $15,000, has been opened at Marcus.

Butter from New Zealand has a large sale in Vancouver.

Telegraph poles are being shipped from Rossland to Albertan towns.

There are only twenty-four registered property owners in Port Alberni.

About 6,000 fruit trees have been set out this spring at Deer Park, B.C.

For the summer months Kelowna has pushed its clock ahead one hour.

North Vancouver's streets will be treated with oil to minimize the dust nuisance.

Recently 45 deer were seen feeding at the mouth of Ashnola creek, in the Similkameen.

While digging a trench at Vancouver last week, C. P. Martin picked up an $8 nugget.

A joint stock company has been formed locally to erect a $25,000 hotel at Cumberland.

A pioneer of Nanaimo died recently after a residence of forty years in that town, in the person of Mr. Samuel Drake, at the age of seventy-four years.

Granite Road is the location of one of the first vineyards planted in the Calgary district.

In the vicinity of New Denver and Silverton about 50 men are working on the wagon roads.

There were 33 patients treated at the Isolation Hospital, Victoria, during the past month.

Cranbrook's tax levy this year is 30 mills in the dollar, including five mills for school purposes.

During 1909-10 the catch at Nanaimo, the headquarters of the herring industry, reached 25,000 tons.

Three carloads of pure bred milch cows have been shipped into the Olds district, Alberta, in the past two months.

Recently near Nelson, several deer, fleeing from cougars, sought protection among a gang of men at work upon a pile driver.

The copper cent has made its appearance at Vancouver, having been introduced by James Stark & Sons for change-making purposes.

The fiat has gone forth that Nelson merchants and business men have agreed to close on each Wednesday afternoon during June, July and August.

The wedding of Mr. Milton H. Porter and Miss Florence Beebe was celebrated a few days ago in the heart of one of the big trees in Stanley Park, Vancouver.

Vancouver is to have its Coney Island. The British Columbia amusement Company, Limited, is going to make of Hastings Park a veritable paradise of pleasure.

A settler arrived in Keremeos the other day who had driven all the way from California. He brought with him, in two wagons, his family, ducks, chickens and other effects.

The Northern Anthracite Syndicate, recently organized by Andrew Laidlaw, of Victoria, B.C., will expend $12,000,000 in developing 12,800 acres of coal lands in the Groundhog mountain district, 100 miles east of Stewart.

MOST PRIMITIVE RACE.

Kubus Have Little More Intelligence than Apes.

A people without any form of religion, without superstition, devoid of any thought of the future state, has been found in the interior forests of Sumatra, according to Dr. Wilhelm Valez, the geologist of the University of Breslau, who has made extensive journeys through the island.

There he found the Kubus, as he named them, who are scarcely to be distinguished from the small manlike ape of the Indo-Mayalan countries.

They are wanderers through the forests seeking food. They have no property. They are not hunters, but simply collectors. They seek merely sufficient nuts, fruits and other edible growths to keep them alive.

The Kubus wage very little warfare upon the small amount of animal life in their silent and sombre land. The only notion he could get from them of a difference between a live and a dead person was that the dead do not breathe.

He infers that they are immeasurably inferior to the paleolithic man of Europe, who fashioned tools and hunted big game with his flint-tipped arrow and knife. The words they know are almost as few as the ideas they try to express—Scientific American.

HOW A BEAR FISHES.

A bear is about the last animal you would credit with being able to fish, but fish he does, and in it he displays an amount of patience and skill that is amazing. He will lie quite still upon an overhanging log or bank with paw uplifted and eyes attentively scanning the water. Salmon and trout are his chief delight, and should one come near enough to the surface he is snapped out on the bank with a flip and a twist, and vanishes in bruin's big maw.

India produces twelve million tons of coal per annum.

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GIPSIES LEAVE ENGLAND.

They Objected to the Visits of Sanitary Authorities.

About a score of Galician Tsiganes, or as they are generally known, Continental gypsies, left England the other day for South America, where they hope to found a camp where they will not be interfered with by County Councils and sanitary authorities.

They formed a picturesque mob at the Charing Cross station, London, the women wearing purple, scarlet or orange-hued headdresses over raven tresses, which hung in two plaits, on which jingled a collection of medallions.

The men were in a combination of the uniform of a member of the Hussars and an ordinary business suit, surmounted by green plush, with Homburg hats. Their travelling impediments included great silver-mounted sticks and massive silver tea urns, while the women were adorned with many gold and silver ornaments.

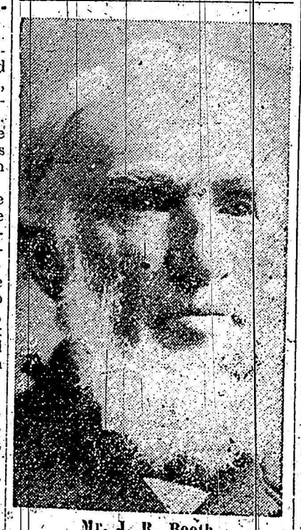
The gipsy crowd remained immobile until the arrival of a weird-looking hunchback, who was apparently the keeper of the purse. He handed the men much smoking money, after which a move was made for the Dover train. Graybeards and young men and women loaded with baskets, tea urns and baggage of every description trooped off, glad to escape from the unpleasant curiosity of the stolid British bystanders.

The Galicians camped around London at first and then in the North of England. They have been making their living by selling copper articles, in which they are specialists. They have met everywhere with an embarrassing amount of attention both from the populace and the sanitary authorities, who have forced the visitors to observe rudimentary hygiene.

J. R. BOOTH'S WORK.

John R. Booth, the lumber and paper king of Canada, recently celebrated his eighty-sixth birthday in Ottawa. All his life he has been a hard worker and was never much given to dress, style or titles. When the editors of "Who's Who in Canada" asked him to state what his favorite recreation was, Mr. Booth replied, "work," and so it appears in that publication. Notwithstanding that he is a millionaire many times over, Mr. Booth never stood on dignity or ceremony. In this respect he differs from a certain glib ex-alderman of the Capital City who once managed to squeeze into the Council, and although he was never successful in being re-elected, he was particularly fond of referring to himself as Ex-Alderman D——.

Now "Ex-Alderman" is a peculiar designation in that you can hang on to it until the day you die if you feel disposed to make use of the prefix. The proud retainer of the title, going to the telephone one day, rang up Mr. Booth, who had



Mr. J. R. Booth.

some cattle to sell, for the former civic functionary was a drover by trade. In answer to the ring of the instrument, he inquired, "Is that you, Booth?"

Receiving an answer in the affirmative, he proclaimed "This is Ex-Alderman D—— speaking. I understand, Booth, you have some fat cattle to sell. What is your price for them?"

Mr. Booth told the inquirer, but evidently the figure did not meet his fancy.

"Too dear, Booth, we cannot deal at the quotation you name," and the speaker rang off.

A bystander remarked, "Don't you think that Ottawa's leading captain of industry might have been styled Mr. Booth?"

"Oh, I don't know about that," observed the ex-alderman. "He is entitled to no special distinction. You see, he never occupied a seat in the Council."

HOME

WAYS TO PLANK FOOD.

Planking means to bake or cook food on a plank in the oven or in front of a fire. Planks are made for the purpose, about two inches thick and of various sizes, and may be oak, ash, cedar, hickory or cherry. Oak planks are usually selected. Nearly all kinds of food are improved in the process of planking. Chicken is delicious planked. As far as fish is concerned no other method of cooking can equal it. Be sure that the plank will go into your oven. Never wash the plank with soap and water; sandpaper it, then rub it clean with brown paper and salt, and put it away in a clean bag until required again.

Planked Steak.—Nearly all planking boards are now fitted out with steel rods or bars to hold the steak in place and grooves for the conservation of the gravy. Before using, heat the board very hot before the fire or in the oven, lay the steak on and fasten into place. Brush over with olive oil or melted butter, dust with salt and pepper, and lay the plank in the broiler chamber of a gas range for at least 15 minutes. Some cooks prefer to lightly broil one side of a steak before fastening to the plank.

If you have an open fireplace you can stand the plank longways in front of it, the bottom resting in a dripping pan to catch the juices that exude. Baste frequently and reverse the plank from time to time. While the steak is cooking, press fresh-boiled potatoes through a ricer, season with salt and pepper, add a little butter and cream, and beat with a fork until very light.

Have ready some onions boiled in milk, some slices of fried cauliflower, some boiled and dressed spinach, or any other vegetables preferred. When the steak is nearly done, take the board from the oven, put the beaten potato into a pastry bag and force through the tube, rose fashion, at regular intervals along the edge of the steak on the board.

Between the potato roses make little mounds of cauliflower, suitably seasoned, mounds of spinach, onions or whatever vegetables you have elected to serve with the steak. Return to the oven and allow them to brown delicately. Garnish with cress and send the steak to the table on the plank, setting it on a large platter or tray.

Planked Steak with Oysters.—Have an extra sirloin neatly trimmed; put it on the broiler; broil five minutes on one side, turn and broil five minutes on the other side. Make the planking board very hot while the steak is broiling. Put the steak on, garnish the board quickly with mashed potatoes and put it under the broiler. Turn the steak once. Dust it with salt and pepper and rub it with butter. Cover the top with broiled oysters, then run it again under the broiler for a few minutes. Serve very hot.

Planked Salisbury Steak.—Chop one pound of lean meat very fine; season with salt, pepper and onion juice; make it into three good-sized cakes. Put the cakes on to a hot plank and then under the broiler. It is wise to turn a Salisbury steak once during the cooking. When done, garnish the plank with mashed potatoes, put it back until brown. Have ready a baked banana for each cake. Make a cream sauce; add to it half a cupful of grated horseradish; fill this around the board; put the baked bananas on top and serve.

Planked Chops.—Broil some thick chops on one side and arrange them crossways, overlapping each other on the hot plank. Season with salt, pepper and butter. Cook for 20 minutes, basting frequently. Decorate with a border of mashed potatoes pressed through a bag and a star tube. Fill in with a hot macedoine of vegetables. Serve at once with brown sauce.

Planked Chicken.—For two spring chickens, which will serve four people, a cupful of boiled rice is required, half a pound of mushrooms, one small tumbler of guava jelly, and three baked bananas. Stew the mushrooms; put the chicken either in the oven or under the broiler, bone side to the hottest of the fire. Heat the plank, put the chicken on, bone side down, dust with salt and pepper, and broil on the board under the gas for half an hour; garnish with the rice; pour over the mushrooms. Place at the corners small bread patties, holding the guava jelly. Place at the side the bananas and send instantly to the table.

SWEET DISHES.

Cream Puffs.—Put two ounces of butter into a saucepan, add half a pint of water, bring to boiling point, add quickly half a pint of sifted flour, a pinch of salt and one teaspoonful of sugar; stir well with a wooden spoon until the mixture leaves the sides of the pan; remove from the fire, allow to cool, but not become cold; add four eggs, beating each one thoroughly. Put away in a cool place for one hour. Put the mixture into a forcing bag with a plain tube and force onto a baking tin into small rounds; brush over with beaten egg and bake in a hot oven for half an hour. When cold split open on one side and fill them with whipped cream, sweetened and flavored to taste. Sprinkle powdered sugar over the top.

Arrowroot Custard.—Two cupfuls of milk, two tablespoonfuls of arrowroot, half a teaspoonful of vanilla extract, two egg yolks, one-fourth of a teaspoonful of salt, one-fourth of a cupful of sugar. Scald milk, mix arrowroot and sugar, add to scalded milk and cook 10 minutes. Beat egg yolks slightly, add salt, pour milk mixture into eggs, return to double boiler, stir constantly until thickened. Cool, flavor and serve in custard cups.

Spinning Sugar.—Boil one pound of lump sugar and three-fourths of a cupful of water to 280 degrees Fahrenheit, add one dessertspoonful of lemon juice and continue to boil to 310 degrees Fahrenheit. Take pan quickly from fire and plunge it in cold water to prevent it boiling higher. Stand it on the range to prevent the syrup from cooling too quickly. Oil the handles of two wooden spoons. Take two forks, dip them in the syrup, allow one large drops to run off them. Wave them backwards and forwards over the spoons, making long threads. Take the threads from the spoons, lay them in the table and cut them into even lengths. These can then be twisted for ornamental confectionery or into baskets or vases to hold ices for creams. A large piece of paper should be placed on the floor to catch the threads.

HOME HINTS.

Always put the sugar used in a tart in the centre of the fruit, not on the top, as it makes the crust sodden.

New tin dishes are apt to give a disagreeable taste to everything placed in them unless water and ammonia are first boiled in them.

If new enamel saucepans are placed in a pan of warm water, allowed to come to the boil, and then cool, they will be found to last much longer before either cracking or burning.

Carpets in rooms which are seldom used are apt to be attacked by moths. Salt sprinkled round the edges and well under the carpet before it is put down will generally prevent their ravages.

To protect gilt frames, pour a part of boiling water on half a dozen large sliced onions, cover and let it stand for two days, then strain and brush the gilding with the liquor, and the flies will not touch it.

To make lettuces crisp, put a pinch of powdered borax into the water in which you wash them. Let them soak for half an hour or so in this, then shake them from the water, wipe each leaf separately, after well rinsing, and you will be delighted at their crispness. Salted water softens them, but borax cleans and freshens them.

When putting down stair matting care should be taken to stuff up the crevices between the edges of the flooring with paper. If this is not done, dust will rise through the cracks, and, penetrating the straw-work, bring a great deal of extra dust into the room. It is also a good plan to cover new matting with a thin coating of paste. Both of these precautions are valuable towards preserving it.

The unpleasant smell of boiling water, which most people associate with the cooking of cabbage, usually arises when the water is allowed to go off the boil. A cabbage or any other kind of greens, cooked in rapidly boiling water, has a delicious flavor. It is a mistake to carry on the cooking of vegetables to the stage when the vegetables should be strained off first with a wire scoop and then the water is still on the boil. Many persons know how to avoid the overcooked cabbage taste.

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