

PRACTICAL FARMING.

SMALL ORCHARDS BE PLOUGHED!

A question of the greatest importance to the orchardist is "How shall I give the orchards such care as will make the most healthy and give me the largest crops of fruits of best quality?" Everybody admits that peach and pear orchards must be constantly cultivated in order to bear most fruit and live longest. One might as well destroy a peach orchard at once as to allow it to go into grass, and the fruit to be grown on a peach or pear orchard can't be marketed at any price, unless it is a debatable question whether to keep them in constant cultivation or to make bog and sheep pastures of them. There is no doubt but an orchard highly manured and under constant till will give larger apples than with any other treatment, but these apples will not be of as good quality or as highly colored as when grown on orchards in pasture. It is also true that just now the demand is for large apples, but of high color, and the wise buyer will prefer the medium, highly-colored apples to large, overgrown, poorly-colored fruit. Everyone who has investigated the matter knows that the very large apples of any variety, even when as well colored, are not so good in quality as the medium sized, nor will they keep near so well. Take Baldwins, for instance. A barrel of them running from three to five inches in diameter will not keep so long as one from two to three inches, and the grain of the large ones is coarse and quality not half so good. As a rule they will not be colored as well. I was in a large city this winter calling on a friend and he asked me to go with him to buy some apples. He selected a barrel of Baldwins, very large, averaging from three and a half to four inches, but I prevailed on him, rather against his judgment, to take with me a barrel of the same variety which I selected, in which the apples averaged from two to not over three inches, but they were smooth and very well colored. About a month later on my friend I found the barrel of medium apples gone and the barrel of large ones was the lady remarked, "not very good for that." My friend said he had learned a valuable lesson. What the grower wants, then, is medium-sized apples of high color and good quality and that will keep well, and the question for his consideration is how to get them offest.

I am utterly opposed to the raising of two crops on the same land at the same time. I do not believe we can raise apples and hay in the same orchard the same year and have both produce good crops. One or the other will suffer, and the apples are the ones to be effected, which we cannot afford. It is conceded then that unless we can properly pasture the orchard with sheep and hogs that it comes another question of great importance. How shall we cultivate, and when shall it be done? In order to answer this question we must make a study of the tree. We see the tree putting out its leaves each spring and the same leaves dropping when the autumn comes, but do we know that the feeding roots, those little tender food seekers that run all through the soil, sucking up the soil water and with it to needed elements to continue the growth of the tree, and the making of the fruit crop, also die each autumn and are revived again in the spring. Knowing this we see it will be wiser, if we plow our orchards, to do so in the spring before these feeders fill the soil. Nor should we plow very deep. In no case or on any soil should the orchard be plowed more than three inches deep—just enough to turn under the vegetation growing on the soil. After this plowing no tool should be used that cuts more than two inches deep. I know of no implement for this after cultivation superior to a smothering harrow. If this be run through the orchard once a week or so, first one way and then the other, it will keep down all weeds. Stir the surface so as to keep it mellow and let in air and conserve moisture. These are all the objects to be gained by cultivation. Having attained the object of cultivation, a good growth of tree and crop of fruit it is necessary to provide for the ripening of wood and keep as much of the foliage as possible in the orchard. To do this we should now put some top soil on the ground that will take moisture and form a trap to catch and hold the leaves. Where crimson clover will grow no crop is superior. Sown the middle of August, twelve pounds of seed per acre, and harrowed in, it comes on rapidly, forms a solid mass of foliage and will furnish an abundance of nitrogen for use of trees. Common fat turnips are a splendid crop, or Dwarf Essex rape may be substituted. Of either sow three pounds of seed per acre, and harrow in. They will cover the ground and be worth a great deal when plowed down in the spring. If nothing better can be had mix oats and eye or oats and wheat in equal parts and sow two bushels per acre and harrow in at the same time. While neither of the latter will add anything to the soil nor drawn from it, except humus, they will help to catch and hold all elements of fertility that may become available in the soil and also the leaves, so that all may be plowed down at the spring plowing.

SUNFLOWERS.

It is said that a fourteen acre field of sunflowers was a novel sight last fall on the farm of Mr. Chas. A. Councilman, near Glyndon, Pa. Mr. Councilman pays a great deal of attention to milk, as well as being an extensive farmer, and has satisfactorily tested the milk-producing qual-

ities of the seed of the sunflower, when fed in connection with other provender. He says that sunflower seed contains a large quantity of protein, which is richer in that important element for milk production than cottonseed meal. He feeds to his cows what he calls "balanced rations." A ration for each cow a day he says is composed as follows: Four pounds of ground sunflower seed, six pounds of barley, 15 pounds of clover hay and 30 pounds of sweet ensilage. This approximates the German standard.

Milk produced from cows fed on sunflower seed, Mr. Councilman says, will bring two cents a gallon more than the usual market price on account of its high percentage of cream—22 to 24 per cent. He does not sell milk directly to the consumer, but furnishes it through a dairy company. His fourteen acres of sunflowers, he said, would produce about a thousand bushels of seed. When mixed with barley, the cows like it. The seed is gathered in September, the heads cut from the stalks and the seeds threshed out and stored away like grain, and will not become mouldy if properly dried before being placed in the bins. Mr. Councilman has been experimenting for some time upon his farm with raising and feeding sunflower seed, and is much pleased with the success that has attended his efforts. The feeding of such food to cows is done in Europe. Mr. Councilman says, and reading reports of the success obtained there led him to try the experiment. In Russia he says, millions of tons of sunflower seed are raised annually and sent to Denmark, Belgium and elsewhere to be fed to cattle.

Mr. Councilman, it is said, was formerly known as the champion potato grower in the county, but of late years has not been giving so much attention to raising them, though his annual crop is still large.

WATER IN PASTURES.

One of the things which needs attention at the present time is the water supply in the pastures. Animals must have water to drink or they will soon perish. When they are not totally deprived of it, but are given an insufficient quantity, they suffer greatly and their owners do not obtain from them as large a profit as they should receive. But quantity is not the only thing to be considered. Quality also, is of great importance. And it is here that trouble is most likely to occur. There are very few farmers so thoughtless as to confine their animals in pastures that are, even in times of severe drought, destitute of water, but there are a great many who are not nearly as careful as they should be to provide water that is pure.

BOLT SAVED THE TRAIN.

AN OPERATOR'S YARN OF EARLY TIMES IN THE WEST.

Wreckers were Ready to do Business when Lightning Killed the Leader and Gave the Alarm.

As the following sensational tale came from the lips of the western telegrapher, who made one of the group of railroad men, he playing an important part in the incident, and as his veracity has never been questioned, the tale was accepted at the proper value of undiluted truth, and so passes into the record of tales undoubted from the then wild and woolly west. "In my early experience with the telegraph business," said he, "I was located at a place called Medicine Hat, a small group of shanties on the Northern Pacific Railroad, as operator, ticket and express agent. Medicine Hat could be classed among the towns as being 30 miles from nowhere. What little business was done was on account of a mining village some 30 miles back in the mountains. The entire population of Medicine Hat could have been easily crowded into the little village station.

"One night, after a day of the most sultry weather that I had experienced that summer, I was detained at my office on account of delayed trains. A continuous roll of thunder, accompanied by sharp flashes of lightning in the distance, warned me of an approaching storm. I fretted and fumed, as I wanted to get to my boarding shanty, about a quarter of a mile up the country road, before the storm broke. I was leaning back in my chair, musing over the events that had brought me west, when suddenly a voice broke upon my ears.

"Hold up your hands, quick!" "Glancing up, I saw a revolver pointed through the little window in the wall through which I sold tickets, and behind it a weird mask, with terrible shining eyes. In endeavoring to comply with the command, especially the latter injunction, my chair swung around, my head struck on the edge of the table, and, unconscious, I rolled to the floor.

"When I regained my wits I found myself lying on the floor of the outer waiting room, bound hand and foot, with a tall, ungainly fellow standing guard over me with a Winchester. The storm had broken over us, and the wind, rain, lightning and thunder were something terrific.

"All at once my trained ear caught the sound of the telegraph sander, and, turning my head, I perceived a man at my desk working away at my key. He wore a mask, but this did not disguise the fact that he was a young man. As the characters were ticked I

knew he was feeling his way as to the location of the delayed trains. I also noticed that he frequently arose and made use of the ground wire from the switch-board, which cut off the main office, in which was located the train runner of the division. At frequent intervals sharp cracks of lightning would re-echo through the room, as the bolts struck the arrester on the switch. But the man worked on, totally oblivious of his surroundings.

"Suddenly I caught the drift of what he was sending out over the wires, and was horrified to learn that he was trying to duplicate and manipulate the train orders so as to cause a wreck. Trains Nos. 47 and 48 passed each other about five miles up the road from my station and he was sending out orders with a cool, steady hand, to train No. 47 to take a siding about ten miles east of Medicine Hat, and to train No. 48 to pass No. 47 at the regular place.

"These orders would have thrown the two trains, which were heavily laden with passengers and express material, together, near my station. I could easily hear the sander, and from the masked man's orders knew the would-be wrecker was an expert telegrapher, and thoroughly familiar with the railroad running. Every now and then the man would raise his hand and then the man would raise his hand and the key, as a more severe stroke of lightning would come upon his deadly work to do. The tramp of heavy work to do. The tramp of heavy work to do. The tramp of heavy work to do. The tramp of heavy work to do.

"The storm continued to increase in force, and peal after peal of thunder re-echoed over and about the little station. Still the man at the key kept steadily at work, and I saw the web of destruction. Suddenly he called out in a voice of mingled satisfaction and devilish glee:

"Ah, that fixes the matter all right. Forty-seven has signed the order at the water tank, and in ten minutes they'll go together. Tell the men to spread out up—"

"He never finished the sentence. A blinding flash from the switch-board, a shriek from the man, and the office appeared to be one mass of flame. My guard rushed from the building, my hands free and pulled myself through the door out upon the platform. The little station building was as dry as timber, the oil from the trainmen's lamps added to the combustible nature of its make-up, and in a moment flames were breaking out in every part.

"With loud cries several of the wreckers' confederates dashed toward the little room to pull their leader out, but the heat drove them back, and as voices were heard up the country all disappeared up the line in the darkness.

"A man named Humpy Logan unlimbered my legs, my hands were useless on account of the great numbness occasioned by the tightness of the things, and I quickly explained the situation to him. He hunted up a lamp and dashed down the track and around the curve in one direction, while I swung the lantern upon the train coming down the straight piece of track to the station in the other direction. My lamp was not seen by the engineer, but the burning station acted as a danger signal and the train drew up slowly, the engineer totally ignorant of the danger he was escaping, and only intent upon helping to subdue the flames. Twenty-five words explained the situation to the engineer and a group of passengers that gathered around, and as train 47 slowly rounded the curve from the east, substantiating my story, the organization of a prayer meeting there and then would have been an easy matter.

"The engineers of both trains, with the conductors, held a consultation, and 48 finally backed to the next siding, followed by 47, and the tangle was straightened out."

"The next day the remains of the would-be wrecker were found in the ruins of the station, and the railroad company's physician, after holding an autopsy, declared that the man had only been stunned by the lightning, and while unconscious had been smothered and then burned to a crisp.

"In all my experience with lightning, that was the luckiest bolt that ever hugged a wire," said the narrator as he finished his story, "and the lucky stars of the people from that give were undoubtedly in the ascendant on that terrible night."

A DEARTH OF COPPERS.

One effect of the great Epworth League convention is a scarcity of coppers in Toronto. The delegates bought them up by the thousands, and carried them away as mementos of their trip, and now newsboys and small stores are lamenting that a majority of the cent-pieces have disappeared from circulation. It is estimated that fully fifty thousand of the coins were taken away, and as this would only give an average of about three to each delegate, it is probable that the estimate is not too high.

LUCKY TAMMAS.

In a small village in the county of Edinburgh an old shoemaker was elected as a member of the local School Board. His worthy spouse was greatly delighted at her husband's dignity, and she did not forget to let her friends

THE HOME.

PALATABLE COOKERY.

The art of making our food palatable, and the art of serving are distinct. A dish may be attractive to look at, yet prove distasteful, and few people generally speaking, care for something which does not please the taste. For instance, an orange pudding will look just as attractive when bitter as when sweet, but who enjoys eating it? The palate has been called the conscience of the stomach, quickly telling what will satisfy the hunger. Many housewives have heard the head of the household say: "What have you done to this hash?" or "What is the matter with this hash? it does not taste right any way and I don't think it's good." Perhaps the salt has been forgotten, and most men cannot tell what seasoning to add to make food taste right.

The art of seasoning is a great point. Do not confine yourself to salt and pepper all through the year; get a little celery seed if you cannot procure the fresh celery, and there are many sweet herbs which are liked by almost every one, and which should find a place in every kitchen garden. A pinch of sage, or thyme, or summer savory, or sweet marjoram will make soup, or the little dish of croquettes, or hash, an entirely different thing. Never season highly. The art of seasoning is in getting a flavor, which can scarcely be distinguished. Half a clove is often sufficient, to give soup the desired flavor, and do not use ground clove if it can be avoided. The seasoning of croquettes may be varied by using celery, parsley, sage, a slice or two of onion or tomatoes, and a bit of egg if one likes; all are good, but of course but one should be used at a time.

The next time you make dressing for chicken or turkey try the following rule: Make the dressing as usual for chicken or turkey and the last minute add one teaspoonful of baking powder. It will make it light, delicate, and digestible, in fact a surprise to all who have not tasted it. Try mustard in your baked beans instead of baking soda.

Why do we eat pickles and catsup, and all the little relishes we have to put up or buy? It is simply to make our food more tasty or in other words create an appetite for food. Few things show the difference between comfortable and slovenly housekeeping more quickly than the serving of vegetables. Potatoes which are served in nearly every household once a day, are not served one time in ten in a palatable manner. Many ways to serve the vegetable take little more time but are enough better to pay well, especially when old ones are used. Green vegetables require to be cooked in freshly boiling, salted water, and uncovered to preserve their color and appearance. So the best flavor, as anything that affects the color of fruit or vegetables affects also the flavor.

The question of food is not confined to the tempting of the palate. In nothing is the change so noticeable as in the lessening of taste for the old-fashioned sweets, cake and such forms of food, and the substitution of simpler and more wholesome articles. All women should understand that cookery is a science and that on the choice of food the health and comfort of the household. It is not enough for a housekeeper to manage her table to just satisfy hunger, but she should study to give food that will nourish and will accord with health, and at the same time she should make the food palatable and dainty looking.

WAYS OF SERVING EGGS.

Egg soup is a very nourishing and palatable preparation. A double boiler is necessary in order that the milk will not scorch. Put a quart of milk on to boil. Moisten a little cornstarch in a spoonful of cold milk, and stir into the boiling milk, also the beaten yolks of two eggs, when the milk should be lifted from the fire, but must be kept warm. Chop coarsely three or four hard boiled eggs, put them into a bowl with a teaspoonful of butter and one of salt. Pour over them the hot soup. To make it look prettier beat the whites of the two eggs until light and harden it by dropping spoonfuls for a few minutes on boiling water. These little mounds of both can then be lifted up and placed on the soup.

A delicious dish for luncheon or tea is made in this manner. Boil the eggs for twenty minutes, shell and cut lengthwise. Remove the yolks and mash them fine with grated cooked ham, a little butter, pepper, salt and mustard to taste. Refill each half, lay in a pan and brown in a hot oven. Serve with toast. Another way is to mince or grate some cooked ham, season with pepper and mix with crisp bread crumbs and a little milk to moisten it. Lay a spoonful in little gem pans, break an egg over each, sprinkle with cracker crumbs and a bit of butter. Bake until the eggs are set. Stuffed eggs to be served cold are also delicious. Boil twenty minutes, shell and cut in two lengthwise. Remove the yolks to a bowl and mash together with a little salt, pepper, butter, a pinch of mustard and a little milk to soften it. Refill the halves and lay them on a bed of lettuce leaves. Eggs may be prepared in this way with a very little onion added if liked and fried in boiling lard. They should be first dipped in white of egg and then in crisp bread crumbs before frying.

Omelette is a favorite dish with many people, and if well made is very good.

The yolks and whites must be briskly beaten, and in separate bowls. Add a pinch of salt to the whites. Have the pan ready with a generous piece of butter well melted. Pour the whites into the yolks and mix with three or four strokes of the spoon. Do not stir, for it lets out the air and reduces the lightness. Pour it into the hot pan and loosen it around the sides. When the egg begins to cook set it into the oven a few minutes. Chopped ham, parsley, bacon or anything desired should be sprinkled over the top. Then the omelette should be folded once over and removed to a warm dish.

Escalloped eggs are delicious. Boil them hard and cut into slices. Butter an earthen pudding dish, sprinkle a layer of crisp bread crumbs on the bottom, then a layer of eggs, season with salt, pepper and bits of butter. They alternate layers of crumbs and eggs until the dish is full, finishing with crumbs and bits of butter. Pour in a little rich milk to soften the crumbs and bake about twenty minutes in a hot oven. Lay a few fine strips of salt pork over the top and it will brown nicely.

Another dish to be served warm and which is delicious is made as follows: Cut hard boiled eggs in two and remove the yolks. Have a platter lined with nice squares of golden brown toast lightly buttered. Cut the white in rings and spread on the toast. Press the yolks through a coarse sieve and sprinkle this over the top and cover all with a cream dressing made in the following manner: Put one pint of good milk or cream on to boil. Rub into a heaping tablespoonful of flour until smooth. Stir this into the milk when it commences to boil. Season with salt and pepper. Pour over the eggs and garnish with parsley if wanted very fine.

VARIOUS RECIPES.

Onions as a nerve tonic.—A well known medical authority on nervous diseases says: "Onions make a nerve tonic not to be despised. No other vegetable will so quickly tone up a worn-out system, and they should be eaten freely, particularly by brain workers, and those suffering from blood or nervous diseases." The strong flavor of onions, that is so objectionable to many, is removed if they are soaked for a short time in warm salt water, before being cooked. It is claimed that if after eating uncooked onions, one eats a sprig of parsley dipped in strong vinegar, no unpleasant tail-tale odor will annoy.

Stuffed Onions.—Boil six large Spanish onions gently for fifteen minutes; remove them from the water, and with a sharp knife cut a small piece from the center of each. Mix together two tablespoonfuls of finely chopped ham, three of bread crumbs, one of butter, three of milk or cream, one egg, half a teaspoonful of salt and a grain of onion and cayenne pepper. Fill the opening made in the centre of the onions with this mixture. Sprinkle with dry crumbs and put a teaspoonful half-full of butter on the top of each onion, place on earthen or granite plates and bake slowly for one hour.

Onion and Apple Salad.—This combination for a salad is something new; the recipe for it is taken from the American Kitchen Magazine: Boil one cupful of vinegar. If strong use one-half cupful. Mix one teaspoonful mustard, one teaspoonful cornstarch, half a teaspoonful salt, and half a saltspoonful pepper with one well beaten egg. Stir this into the boiling vinegar and cook until creamy. Pour it over two mildly acid apples and one onion chopped fine. Serve it with lettuce cups.

A Good Curry.—Cut two onions and two apples into thin slices, and cook to a light brown, in an ounce of butter in an uncovered stew pan. Add a little ground ginger, mace, nutmeg, and cloves. Mix two tablespoonfuls of curries, mix with a little milk, add to the other mixture, and stir till fried enough, then add a quarter of a pint of stock and water. Boil for two or three minutes, and add the meat to the boiling stock, and let simmer one and a half to two hours for fresh meat, half an hour for cooked meat.

BIG FEES.

The largest fee ever marked on a brief was £40,000, and was paid to ex-President Grey, of France, in the great Dreyfus Guano lawsuit, and that is far beyond the largest ever received by an English barrister. Yet Sergeant Balfantine received from the Gaekwar of Baorda a fee of 20,000 guineas to induce him to visit India in his defense. This was exceeded by the fee of 100,000 rupees, £24,000, in the famous case of Jotee Persand, and in addition received refresher fees amounting to 10,000 rupees, £2,400, or £28,400 in all. Large fees are not uncommon. For example, Sir Horace D'Almeida, had 1,000 guineas marked on his brief in one case, and in the same case Mr. Haldane, Q. C., was paid 500 guineas, and a junior 350 guineas, but the case was settled in a few moments before Mr. Justice Romer.

THE UNION JACK.

The origin of the word "Jack" is unknown. The meaning, as understood to-day, is "something shown," and in this sense the application of the word is now limited to the Union flag. Some have supposed it to be derived from the jack or jacque, the tunic worn in early times by men-at-arms, those of Englishmen being decorated with the cross of St. George; which jackets, when not in use, were hung in rows, side by side, thus displaying the blood-red cross, which was at once their banner and their shield. Others regard the name as coming from that of the sovereign James, Jacobus or Jacques, who was the first to hoist it as a national emblem.

GENEROUS MAN.

There are two hammocks here, she said as she sat down in one of them. Well, there's no use in our being selfish, he replied, as he sat down in the same hammock. Let some one else have the other.