

NOTES FROM MEADOWBROOK FARM

By William Pitt



The horse needs salt as well as the other animals.

You cannot afford to overlook the fertility question.

Never water a horse when he is hot and tired and then let stand.

A change of diet is all a horse needs sometimes when he is off his feed.

Wide tires have an important bearing upon the question of good roads.

From 51 to 83 per cent. of the corn crop of the United States is fed to livestock.

The feet of the road horse will be sounder if dipped in a pail of water every day.

Wash the harness thoroughly with a good harness soap and, after drying, oil thoroughly.

Systematic and intelligent management is required to get eggs from the year round from the flock.

Don't crowd the training of the colt. Be sure he has mastered one thing before starting on another.

It is said that the temperature of countries with sandy soils is higher than those whose soils are of a clayey character.

Scours in young animals can often be checked by wheat flour scorched and mixed with skim milk and the yolk of an egg.

Sow the spare field to rye. Sown now it will make good growth before cold weather and completely cover the ground for winter.

Form the acquaintance of your colts early, and keep their confidence by little tidbits and an occasional petting. Begin the training early.

Leaves of clover may constitute its most nutritious part, and for this reason it should be fed in tight manglers, so that none of it will be lost.

Silage is valuable as a maintenance feed for the winter, whether the animals are to be slaughtered immediately or carried over for summer grazing.

Give the work horses a few days off in the fields occasionally. They will accomplish more work when put to it again than they would without the rest.

The best horse for the farmer is not the fast roadster, but the fast-walking draft horse. In training colts always put them with the fastest walking horse you have.

Four things must be reckoned with in estimating the value of an animal: namely, efficiency to destroy parasites, non-irritating effects, ease of preparation and cost.

Inspect and repair the harness at frequent intervals. It will prove the truth of the old adage that "a stitch in time saves nine." Nay, more, it may save a serious accident.

You and wife need a vacation. Take it by going to the state fair. It will rest and refresh the body and put new ideas into your head, plus the energy needed to carry them out.

Why raise weeds when the garden patch will grow late crows. After the early vegetables are out of the way always plan to put in something else that will do well in the late fall.

The stock need salt. Don't trust your memory to feed it to them at intervals. Have it in a receptacle to which they will have access at all times. They will only eat what is good for them.

The tuberculin test as now used is considered by some of the more conservative agricultural experts as little better than guesswork, and that as a result thousands of perfectly healthy cows are and have been sacrificed needlessly.

Look at the horse carefully before buying. Watch him standing as well as in motion. If sound he will stand firmly and squarely on his limbs without moving, except when he has very high life. He will be flat on the ground with legs plump and naturally poised. If one foot is thrown forward and toe pointed to the ground with heel raised, or if foot is lifted disease of the navicular bone may be suspected or at least a tenderness which is liable to develop into serious disease. If the foot is thrown out, toe raised and heel brought down, the horse has suffered from laminitis, founder, or the back sinews are sprained; he will prove worthless. If feet are drawn together, beneath the horse, it indicates a displacement of limb and weak disposition of the muscles. If horse stands with feet spread apart, or straddles with his hind legs, there is weakness of the loins and the kidneys are disordered. If knees are bent and tremble, the horse has been ruined by heavy pulling. You run great risk in buying horses with contracted or badly formed hoofs. It is always safest to have the horse thoroughly examined by a competent veterinary surgeon before closing the deal.

Wet the corn before putting in the silo if it is extra dry.

Keep the young chickens growing. Green food is essential.

The vitality of alfalfa is much lessened by letting it stand very long after the proper time for cutting.

It is the cow which the man is anxious to sell that you cannot afford to buy.

Keep only as many chickens as you have room for. Crowding is always disastrous.

Salt, fresh water and kind words go a long way in inducing the cow to fill the milk pail.

Speltz when ground and mixed with bran or cornmeal makes a good feed for milk cows.

Do you know how to run your farm as well as you think you know how to run the country?

The stanchion is a cruel thing to keep the cows in during fly time, unless the stable is screened.

Kerosene makes a good spray to use in the chicken house, only be careful of fire or lighted matches after using.

One does not have to look at the average farm orchard twice to know that it is the most neglected spot on the farm.

Dirt is the great enemy of milk. From the feeding and handling of the cow to the final disposition of the milk you cannot be too careful.

To stop a horse from gnawing, wash the manger and rope with coal tar. This must be put on hot with an old brush or broom.

It should not be necessary to remind you that the separator should be washed and scalded each time it is used. Washing it out with clean cold water is not sufficient.

Eggs that are uniform in size and color find a more ready market and a better price than eggs not so assorted. This is one of the strong arguments in favor of one breed of hens.

The dairy farm needs power of some kind. In purchasing an engine get one that will do more work than you will require of it. It will make its running easier and will provide for increased business.

After the first year it is almost impossible to judge the age of a hen, and for this reason leg bands should be used to prevent you from sending the young hens to market and keeping the old ones. The cost of the leg bands is as nothing compared to the convenience of knowing each individual fowl. Register the numbers in a book and under each number keep a record of the hen bearing that number. In this way you will be able to deal intelligently with your flock and make your profits more.

A wallow for the hogs is a good thing in the summer time if it helps them to keep cool. One of cement may be made by digging a hole 15 inches deep and ten feet square. In the bottom pack six inches of coarse gravel or cinders, and on this lay three inches of coarse concrete. Smooth off the surface and raise the sides six inches higher. This makes a shallow basin which will make a good sanitary wallow, and a barrel of water a day will be sufficient to keep it going. If you have running water which can be piped into the basin, so much the better.

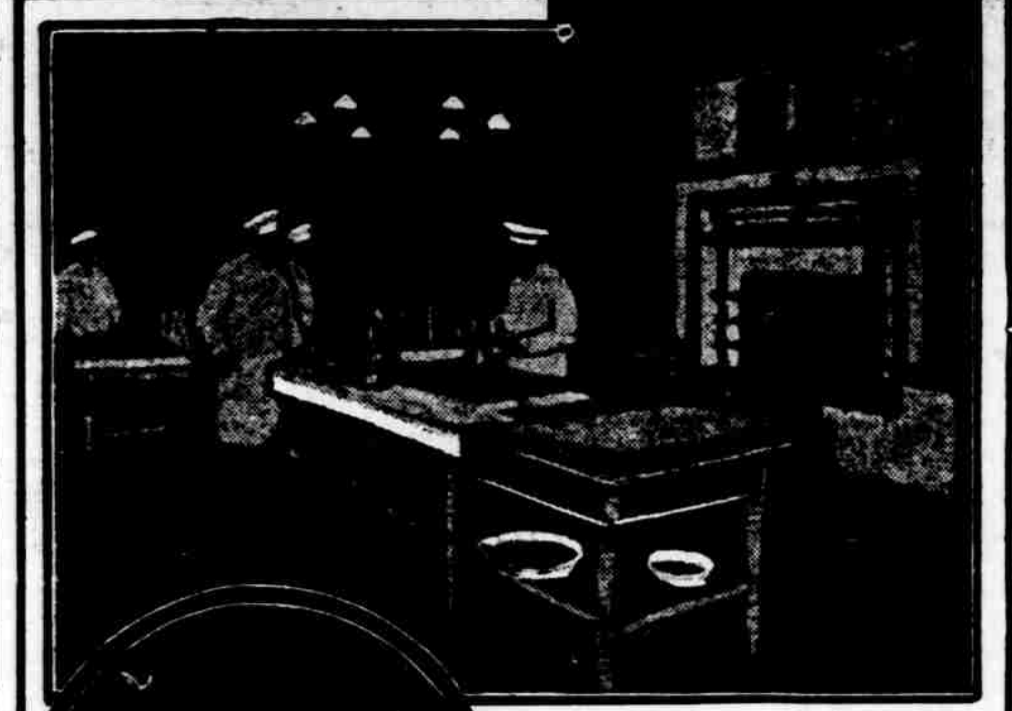
A method of curing alfalfa hay without the use of hay caps which has proved successful is to cut the alfalfa in the morning as soon as the dew is off, allow it to remain in the swath as late in the afternoon as possible and yet get it raked before the evening dews fall and then put it in tall cocks, if it looks like rain; otherwise leave it in the window over night. If the next day is sunshiny the hay is scattered after the dew is off, allowed to dry until late afternoon and put in the barn. If the weather is not favorable for drying, more than two days will be required to cure the hay.

Here are some feeding maxims by Prof. Beach which we are glad to give space to among the Meadowbrook Farm Notes: The more food the cow can be induced to eat, the more milk she will produce. Cows do not usually consume more food than they can properly digest. The ration, therefore, should be made as palatable as possible in order to induce the cow to eat large quantities. The larger the amount of protein in the ration, the larger the milk flow. Protein in the ration is essential to the production of the milk. The less energy required to digest the ration the larger the milk flow. The richer the ration, the richer the manure. The dairy farmer must look here for a large part of his profit. No two cows can be fed alike. Each must be studied differently. Increase the protein in the ration and watch the milk flow.

Sanitary milk comes from healthy cows that are kept in a cleanly way and whose product is handled in a cleanly manner. Thorough cleaning of milk utensils, the cleaning and ventilation of the stables and the proper feeding management to keep the cows in good health must not be neglected. Of course economic feeding must be practiced to make a profit, but that is another story. No part of the handling of milk-producing animals is so neglected as the actual care of the cow herself. Brushing and washing the parts likely to carry dirt into the milk should be daily practiced. The hands and person of the milker must be clean. A pair of clippers should be used frequently over the hind legs and under of the cow, to prevent accumulating filth. The handling of the milk from the instant it is drawn from the body of the animal until the time it is delivered to the consumer or made into another product is the third great point to be observed.

THE KITCHEN OF AN EMPEROR

BY JULIUS POHL



THE EMPEROR OF AUSTRIA'S KITCHENS ARE UNEQUALLED IN EUROPE

from 2,000 to 3,000.

Another particularly interesting kitchen is the "Olio" one, where a specially strengthening soup is prepared, which is much appreciated towards the end of a court ball as a kind of "brace-up" for the cotillon. Usually a couple of hundred quarts are made, and as the process as well as the ingredients are somewhat elaborate, it is easy to see why a separate kitchen is necessary for it.

Here is the recipe, which has never been made public before, but always kept a secret of the Hofburg kitchen.

Olio Soup.—Take seven pounds of beef and six pounds of veal, and cut them into small pieces; lay side by side in a deep pan, and upon this a thin layer of sliced suet, and upon the top of that four onions cut in slices. Over the whole is poured just one pint of water. The pan is placed in the oven and allowed to stand for two hours. Then the pan is filled half with water and allowed to boil gently, the scum being taken off continually. After two hours more add half a leg of mutton, half a hare or rabbit, two old chickens, two old partridges, all cut up, besides celery, parsley roots, cabbage, turnips and carrots also cut in slices. Then the pan is filled to the brim with water, and is allowed to boil for five hours. The Olio is then finished. It is put aside to cool, so that all the fat forming a crust on the top can be taken off. The soup is then poured through a fine wet napkin, and can be kept for days until it is used, provided that no salt has been added.

Scarcely less interesting are the storerooms, where the gold and silver plate and not less precious stores of porcelain and china services are jealously guarded. Of the rare and now quite unobtainable "Alt Wein," or old Vienna china, the Hofburg has vast stores. There are piles of dishes of all sorts and shapes, and mountains of plates, of inestimable value. And of silver there seems to be no end. And then in a specially built storeroom is kept the famous gold service, used only on great occasions, such as the visits of foreign sovereigns and princes, or the marriage of a prominent archduchess or archduchess. Originally this service was made for 80 guests, causing much perplexity to the court officials whenever that number was exceeded, which happened frequently. In such cases some of the old Vienna service was used specially for courses which were accompanied with any sharp sauces not considered good for gold plates. But some time ago, at a sitting of high personages, it was decided to add 100 gold plates to the existing service of exactly the same pattern and size. Each plate weighs precisely 2 1/4 pounds, and costs, for the metal alone, \$80, to which must be added another eight pounds for the making. The goldsmiths' order, therefore, amounted to \$8,800.

And besides all this precious store of gold, silver and china, there are cupboards filled with magnificent porcelain and Venetian glass for table decorations, which are never used. There are chests and cupboards, too, full of the most beautiful linen, embroidered, and with costly lace insertions and intricate designs. Much of this, too, is never used, the emperor insisting that only the simplest white damask cloth with narrow borders be placed upon the state dining tables. At the great dinner given not long ago in honor of the German kaiser and the German federal princes, the table was covered with a cloth over 50 yards long all woven in one piece and embroidered with the imperial arms. For in matters of decoration as well as in food, Francis Joseph prefers simplicity and good taste, only demanding that everything shall be the best procurable.

Especially interesting is the emperor's private kitchen, or, as it is called in German, "mundkuche," which means literally, "mouth kitchen," where all the food for his majesty's own table is prepared. Here all the cooks know exactly what are the special tastes of the monarch, and as these are extremely simple, they do not require any elaborate cooking. In fact, the emperor's tastes are almost what the Viennese call "burgerliche," that is to say, belonging to the middle classes. A good strengthening soup, a nice, tender, juicy slice of broiled fresh beef, with vegetables and one glass of beer, he will eat with relish; a second dish and even sweets he dislikes, and whenever they are sent to table they always come back unaltered.

Next to the "mundkuche" are the pastry and confectionery kitchens, which play an important part in Viennese cookery. When the Crown Princess Stephanie and her daughter, the Archduchess Elizabeth, were living in the Hofburg, the cooks had always to prepare some special delicacies in cakes and sweets for the afternoon coffee; but these are no longer required. Next is the great "court" or "festival" kitchen, with its immense roasting spits and six great stoves of the latest design. Here fine menus for gala dinners of 200 guests are prepared, and for another 200 equerries and gentlemen-in-waiting, who dine at the so-called "marshals' table." Here also the cooking is done for the court balls, when the guests number

from 2,000 to 3,000.

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Round the Capital

Information and Gossip Picked Up Here and There in Washington.

Husky Babies Is Aim of Uncle Sam



WASHINGTON.—Uncle Sam wants to raise a new band of babies, one that shall be of beef and brawn, nerve and muscle. And he has set about it in a businesslike way.

In the first place, the bureau of chemistry of the department of agriculture, under the direction of Harvey H. Wiley, will find out what foods now prepared for infants are really foods. If it is discovered that they are not foods at all, but cracked bran and canned mustard poultices there will be trouble.

After the results of the inquiry is concluded mothers will be sent lists of foods proper for the use of babies.

From physicians, manufacturers, and specialists in children's diseases there will be collected data tending to show the causes which render children ill, and then they will be asked to give information, based on their years of experience, which will advise the proper sort of nourishment and treatment for children, not only to avoid disease, but to build better babies.

Dr. Wiley believes that in a few years he will see the results of his

experiments in a race of husky young giants, to whom sickness and ill health will be a rarity. To first remove the cause for illness and then replace poor food with good will be the aim of the experiment, and the results are expected to be evident in the human machine thus constructed.

The movement is the result of numerous inquiries from parents and others who have suggested that there might be a possibility of impurities in children's foods. For a time experiments on a small scale have been carried on, but it has been made apparent to Dr. Wiley that a more extensive investigation into the subject will not only reveal the fact that there are impurities in the foods now offered on the market, but will show a way to bring about better conditions of health for children generally.

Dr. Wiley believes that the manufacturers will have the matter as much at heart as will the bureau of chemistry, and for this reason he is asking each maker of babies' foods to make a report not only on the kinds of foods sold by him, but what he would deem a proper food.

It is from the physicians, however, that the best information is expected because of their intimate dealings with actual conditions.

In connection with the inquiry a special investigation will be made into foods for the use of invalids and that used in hospitals in the treatment of the sick.

Capital to Get a Thorough Cleansing



THIS town is to be subjected to one of the most thorough housecleaning operations that have ever been performed hereabouts, and it is the belief of those who will have the job in charge that the old town will be quite a decent and sweet smelling place to live in after the cleaning process has been completed.

Those of Uncle Sam's sanitary corps who make a specialty of sanitary problems will be given a free hand, with instructions to go as far as they like.

The reason for so much activity on the part of those interested in the health of the good citizens of Washington is a report in the Canal Zone Record which shows that while the average of temperature and humidity in the zone and Washington are about

the same, the death rate in the zone, the difference in population considered, is considerably less than here.

Sanitary experts express themselves as being shocked at the conditions existing here, and in many other American cities, after what has been accomplished under most discouraging conditions on the Isthmus of Panama. They say that there is absolutely no excuse for the prevalence of such conditions, and so far as Washington is concerned, a determined effort will be made to eliminate them.

Government bacteriologists, chemists and experts in other branches of science are now investigating the conditions prevailing in many hotels and restaurants, among them some of the best in the city, and it is said that a number of warrants will be issued for the arrest of some of the proprietors of these establishments. The housecleaning is to be general and thorough; the nation's capital will be turned inside out, stood on its end, and turned upside down, and the scraping, dusting, spraying and touching up it will receive will be a surprise to the natives.

Women Like Rural Mail Delivery Field



POSITIONS as rural carriers are not supposed to be attractive to women, and the postoffice department does not encourage their employment as such, but an increasing number are invading the rural delivery field. Some are regular carriers.

Assistant Postmaster General De Gray is authority for the statement that when women obtain places as rural carriers they invariably accept cheerfully the hardships that accompany the work in bad conditions of road and weather.

An example of this enthusiasm is shown in a report received at the department of the case of Miss Lena Sennot, who is the substitute carrier

on a 26-mile route in one of the New England states. Miss Sennot has held the position for three years, and although the route is a long one and is thickly wooded in some sections, Miss Sennot says she has no fear in driving over the route alone. She carries no weapon of defense, but considers that she is able to take care of herself.

When asked what induced her to enter the service, Miss Sennot said that one day, about three years ago, the regular carrier told her he was unable to find a substitute, and jokingly asked her if she would like to substitute for him.

"I told him I would like to be his assistant or substitute," said Miss Sennot, "providing he had horses that had some life." He asked her if she had good horses, so I was sworn in as his substitute.

"No, I have never been afraid, because there is nothing to fear. I have every one wearing a smile, and for that reason I believe I have their good will."

Ex-Envoy Sold Horse to Leave Country



THAT Mehmed Ali Bey, deposed Turkish minister, was compelled to leave with Homer Davenport, the horse loving cartoonist, his prize Arabian steed in order to obtain funds with which to leave America, is the story made public here by a friend of the fleeing minister.

Furthermore, it is stated that this final sacrifice came only after the minister had vainly appealed to a wealthy New York cigarette manufacturer for a loan of \$2,000, who a few months before had been presented with a mate to the Davenport horse at the suggestion of Mundji Bey, consul general at New York.

When Mehmed Ali Bey reached this country a year ago he brought with him two Arabian horses valued at \$10,000 each. One of the Schinasi brothers, wealthy cigarette manufacturers of New York, is said to have expressed a willingness to buy one of them for \$12,000. Mehmed Ali Bey

laughed at the offer. Arabian horses are not so easy to obtain in America.

Soon after the minister reached Washington Mundji Bey, according to the story told by the chagrined minister afterward, suggested that he make a gift of the horse to the New Yorker, and the gift was made.

A few days ago Mehmed Ali Bey recalled his recall. He was stranded. Naturally the thought of a loan from the New York cigarette manufacturer occurred to him.

"Lend me \$2,000 until I see my father, who, as you know, is wealthy," he wrote.

"Had I known that your horse had a string tied to it I should never have accepted it," came the startling reply.

"If you wish the horse back I will return it to you," continued the curt missive.

Desperate and incensed, the minister said "Return it." There came no reply, it is said.

"Go and get my Arabian horse from Schinasi," Mehmed Ali Bey wrote to Davenport. The cartoonist went, but came back without the horse. Thoroughly outdone, the stranded minister decided to turn over to Davenport the remaining horse of the pair, for he had to have money. He got it and left America via Canada.

Washington "Treasure Block."

wealth. It is only five feet by five and yet every year it holds more riches than any marble or granite bank building in the world. It is sometimes called the "money block" of the United States treasury. It stands on the sidewalk at the east front of the treasury and at a narrow entrance which leads to the treasure vaults of the big gray building where is deposited the nation's wealth.

Bullion, coin, currency, and bonds to and from the treasury, the sub-treasury, the mints, and banks, are loaded or unloaded at this block. Treasury shipments or remittances in bulk are made in small iron safes. A treasure wagon, guarded by armed men, runs between the union railway station and the treasury, and millions of dollars are also taken on and discharged at this block by the wagons of the several express companies. It is estimated that more than a billion dollars a year passes over this rude little platform.

Plain-Living Emperor.

Although the majority of royal personages are noted for their lavish dinner tables, there is at least one reigning monarch whose meals are of the simplest. This monarch is the emperor of China. His whole life is lived in obedience to the most stringent etiquette and his food is all regulated for him by statute. So strict are the laws governing the imperial household that when he desires a new dish he has to pass a special decree before he can have it, and the court physicians keep a strict watch over his appetite. Should he show a special liking for any particular viand, the chances are that they will persuade him not to take it, under the pretense that it may prove injurious to his health.

HIGHEST SALARIED WOMAN.

Miss Amendt Receives \$20,000 a Year, But Prefers Domestic Life.

New York.—The distinction of being the highest salaried woman in New York, in the opinion of Miss Anna Louise Amendt, who draws something near \$20,000 a year, does not compensate for the sacrifice of domestic ties which such a success exacts.

This is what Miss Amendt, who is the most valuable employe of the biggest real estate concern in this city, told me as she sat in her huge leather-



MISS ANNA L. AMENDT

cushioned chair in her beautifully appointed office:

"I suppose many women envy me, but, to my mind, to be a good mother and wife is the grandest of all successes. Home is the natural sphere for every woman, and no matter in what direction her lines may be cast she can not entirely shake off that desire to reign as its queen sometime."

"It is just this one ruling element in her life that prevents her from attaining equal success with men. The average girl lives in hope that some day a husband will come along and shoulder her burden. It is only when she rides herself of this thought that definite success in business comes, for concentration is one of the keystones to success."

"Another thing: Women are doubtful of their ability to accomplish vast results, and it is impossible to do a thing as long as a doubt rests in our mind."

"When I started out to earn my living I began as a stenographer with a salary of \$15 a week. It was not such a great while until my check was increased to \$50. That did not look so big to me, but it would have satisfied the average woman."

"My checks continued to increase until they ran into the thousands. Of course, my usefulness had increased, for I was not satisfied with being a stenographer. I had learned every phase of the business and could put a big deal through with as much ability as could any man in the office. I prepared all of the literature. In fact, there is no part of the business with which I am not familiar."

"But with all my success I would not advise the young girl to seek a career. For in my belief the girl who gets married is on the right road to happiness. Success in all lines is hard."

HAS HELD GREAT WEALTH.

Platform in Washington at Which Treasury Shipments Are Loaded.

Washington.—"The treasure block" in this city—a small, iron-banded, oak platform—has held incalculable



Washington "Treasure Block."

wealth. It is only five feet by five and yet every year it holds more riches than any marble or granite bank building in the world. It is sometimes called the "money block" of the United States treasury. It stands on the sidewalk at the east front of the treasury and at a narrow entrance which leads to the treasure vaults of the big gray building where is deposited the nation's wealth.

Bullion, coin, currency, and bonds to and from the treasury, the sub-treasury, the mints, and banks, are loaded or unloaded at this block. Treasury shipments or remittances in bulk are made in small iron safes. A treasure wagon, guarded by armed men, runs between the union railway station and the treasury, and millions of dollars are also taken on and discharged at