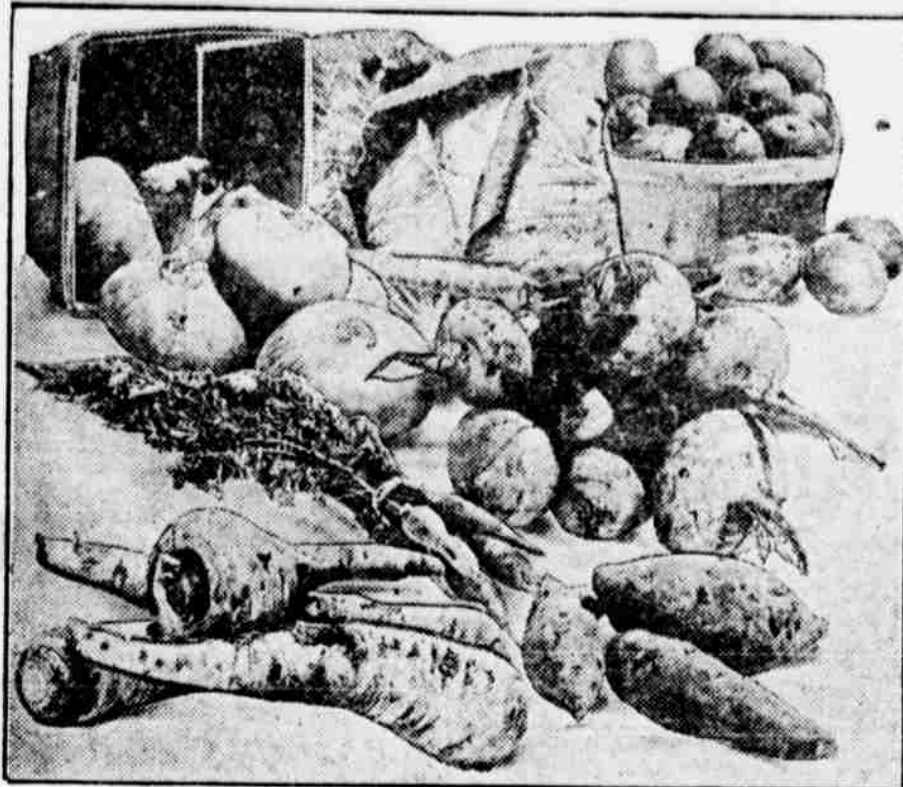




HOW TO TELL WHEN VEGETABLES ARE READY FOR USE ON TABLE



Vegetables Like These, Grown in the Summer and Stored Until Needed, Vary Winter Diet.

Such vegetables as leaf lettuce, kale, spinach, parsley, chard, turnip, mustard, and any other used as a green or salad may be gathered as soon as large enough to pay for the gathering. It is an excellent plan to make a practice of thinning these crops and using the plants removed as greens or for other purposes. Chard must be used while young as it soon passes its best stage. Kale should be used while relatively young, as when young it is of much better quality than when allowed to become large. It is a far better plan to make frequent successive plantings of the foliage crops so as to have a supply of tender, succulent greens or salad material continually available.

Globe artichokes are ready for use as soon as the bur is formed and must be gathered before the blossoms appear. The bur is the bud of the flower and is used in the same way as turnips or kohlrabi.

Jerusalem artichokes are used in the same way as potatoes. They are ready for use in the autumn and may remain in the ground until needed.

Asparagus is ready for use as soon as the young shoots are three or four inches long. If allowed to grow too long the shoots will become tough and woody.

Beans (snap) are ready for use as soon as the bean is about half formed. In the stringless varieties the pods may be allowed to remain on the plant a little longer than the other sorts, but in every case they should be gathered while young and tender. Lima beans should be gathered as soon as the pods are well filled out, but before the pods begin to turn yellow. They should be gathered while the beans themselves still have a fresh, green appearance. After the beans become white they are past their prime.

Beets should be used while young and tender. The beets may be thinned as soon as they are two or three inches tall and the ones that are removed can be used in greens. The entire crop should be used before they are more than two inches in diameter. Successive plantings at intervals of two weeks are advisable so that a supply of tender beets will always be available.

Brussels sprouts are ready for use as soon as the heads are well formed and begin to crowd each other.

Cabbage is ready for use as soon as the heads are well formed and well blanched in the interior.

Chinese cabbage is ready for use as soon as well blanched.

Carrots may be used as soon as they reach a size to justify pulling them. Many gardeners follow the practice of thinning the carrots and using those removed as vegetables or in soups. They may be grown as an all-season crop or as a late crop following something else. Size is not important, but very large ones are inclined to be tough and pithy.

Cauliflower is ready for use as soon as the bleached heads are well filled out with the masses of globular material which if allowed to develop would form seed. It is important that it be cut before the heads become old.

Celery is ready for use as soon as it reaches a good size and is blanched. It may be used green for stews, soups, etc.

Collards may be used as soon as the rosette of leaves which forms the head is developed and blanched.

Sweet corn should not be pulled until the ears are well filled out. This is about the time the silk begins to die. When the milk becomes doughy the corn is too old for table use.

Cucumbers are ready for use whenever large enough, and before they have begun to turn yellow.

Eggplants may be used at any time after the fruit is large enough to justify picking. It should not be allowed to remain on the bushes too long or decay will set in.

Endive should be used as soon as blanched. Blanching may be accomplished by tying the leaves together as soon as the plants are well grown.

Kohlrabi must be used while tender. This may easily be determined by cutting the thickened stem which constitutes the edible portion. If tough and stringy, it is too old.

Muskmelons.—Color, size and general appearance serve as guides in telling when they are ready to pick. They should not be allowed to remain on the vines until dead ripe, as they are past their prime when fully ripened.

Watermelons.—Ripeness is determined by sound, and by the general appearance. A ripe melon when struck with the hand gives a dull sound, which is readily recognized after a few trials.

Okra should be gathered while the pods are very young and tender and while the seeds are still soft.

Onions may be pulled and used as bunch onions when the bulbs are from a quarter to a half inch in diameter. If for boiled onions the bulbs may be any size.

Parsnips are not used until late in the autumn when the ground is frozen. Freezing improves their flavor; in fact, it is not considered advisable to use them as a summer vegetable. Size is of small importance, but those from 1 1/2 to 2 inches in diameter are considered best.

Pears are ready for picking as soon as the pods are well filled and while the pears are still green, yet before either the pears become hard or the pods whitish or yellowish. Pears should not be gathered when too young, and if too old will be of poor quality.

Peppers may be gathered at any time until they begin to turn red. For some purposes they are allowed to ripen, but usually are picked green.

Early potatoes may be used at any time during their growth. An old-time rule is to begin digging them when they have reached the size of a hen's egg. It is advisable to begin using them when they have reached this size, digging the supply from day to day as needed, allowing the bulk of the crop to grow until needed or until they mature. Late potatoes should be allowed to grow until the vines die or are killed by frost.

Sweet potatoes are of poor quality unless allowed to reach maturity. The simplest test is to break one of the potatoes. If drops of water collect on the broken surface the crop is not mature. This crop grows until frost kills the vines, but it is permissible to use them quite a while before the end of the growing season.

Radishes may be used as soon as large enough. A common practice is to begin thinning them as soon as large enough. They should all be used while young and tender.

Salsify is grown and handled in the same way as parsnips and the same rules may be followed in its use.

Summer squashes are ready for use as soon as large enough. They, however, should not be picked when very small, as when young they are watery and of poor quality. As soon as the shell hardens they are too old for table use.

Winter squashes should be allowed to grow until the vines die or until frost kills them, but the squashes should be stored before being frosted.

Tomatoes should be picked when fully ripe, but should not be allowed to remain on the vines until soft. It is not a good practice to pick them while partly ripe, as the flavor is injured by this practice.

Turnips for greens may be used as soon as the foliage is large enough to justify picking; if for the roots, when the roots are from 1 1/2 to 2 inches in diameter. When planted as a late summer crop for roots for storage, they should be allowed to grow until hard freezing occurs. Those from 2 to 3 inches in diameter are best. Larger ones may be used for stock feed.

Suit of Jersey for Summer



Sometimes we see a suit or dress which has been presented by its designer without any attempt to depart from good, accepted standards of style in its construction. The charm of such a design lies in other things than originality or startling novelty. It is embodied in the best use of all the means at hand to make a perfect garment of its kind. A lovely example of this conservative and elegant designing is shown in the suit of embroidered Jersey—made for wear in midsummer—pictured here. It is in French gray with embroidery in white and will please every discerning woman.

There is nothing to say of its design that is not told by the picture. The skirt and coat are both cut on the simplest lines and embellished with a wide band of embroidery. The belt, if the material, is narrower than is usual in this season's suits and finished with a small, prim bow at the front and the fastening of the coat at the

bust and waistline is managed cleverly. It is a formal suit to be developed in either silk or wool Jersey with silk having certain advantages. The skirt worn with a pretty blouse of georgette crepe in the same color makes a semidress costume equal to any requirement, in war times, and the coat will do service with any frock in place of a handsome sweater coat. Its collar is partly white, in the fashion of smart new sweaters and sweater coats, and its color makes it look well with any frock.

For patriotic reasons many women will not buy wool. In this suit silk is not offered as a substitute for wool, but as a more appropriate material for the character of the suit. A gay parasol, made of flowered chiffon, is in keeping with it and correspondingly dressy footwear is provided for it in black kid pumps and gray silk stockings. No other material would do just as well as Jersey for this suit.

Girl's Jacket-Dress of Voile



One set of ingredients that have been used with great success for children's summer frocks includes voile, wash satin, colored embroidery silks for fancy stitching, and little crochet buttons. They have been put together in many ways in frocks for little girls from three to eleven or twelve years old. Distribute a set to each of a half-dozen designers, or designing mothers, and the result will be another half-dozen fetching little dresses, each worked out according to the age of the little one who is to wear it and the fancy of its maker. A coatee, or jacket effect, is likely to make its appearance among them.

Anywhere, from the time she steps beyond the limit of babyhood until she is about to enter the flapper stage, coatee dresses are among the prized possessions of the little girl. Here is one of them for a little miss of eleven, made of the before-mentioned set of ingredients. If any one is able to combine them in better proportion, to better or as good effect, let her send in her recipe for the benefit of a waiting multitude of mothers.

This little frock is of white voile with fancy stitching and smocking in blue. Blue wash satin is used for the

collar and cuffs and for the narrow belt, and tiny white crochet buttons finish them off. Smocking takes care of the fullness of the frock at the front and provides, at the same time a decoration that outlines the jacket. Feather stitching appears at the top of the hem and at the neck and across the smocked front of the dress. The sleeves are three-quarter length. For a tiny girl of four to six or seven years the blue satin may be left out and voile used for belt, collar and cuffs—outlined with leather stitching in blue.

White hse stockings and low black slippers are appropriately worn with this attractive little dress. It is durable and inexpensive and it is not at all difficult to make. All these are good points that will recommend it to sensible mothers.

Julia B. Stanley

Brightening Sweaters. Dark-colored silk sweaters are in many instances brightened by grouped stripes of gay and pleasantly contrasting color.

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The cattle raiser would receive only 1/8 cent a pound more for his cattle

So small is Swift & Company's profit on any single transaction that if it were turned over to the cattle raisers of the country, they would receive only 1/8 cent a pound more for cattle than they receive now.

Swift & Company pays for live cattle about 90% of the amount received for dressed meat and by-products. The remaining 10% pays for packing-house expense, freight to market, operation of distributing houses and profit. Swift & Company's actual figures per head for 1917 on over two million cattle were as follows:

Receipts		Payments	
From By-products	\$24.09	Paid for Live Cattle	\$84.45
	26%		91%
From Meat	\$68.97		
	74%		
Total	\$93.06	Total	\$93.06

* This net profit of \$1.29 per head averages 1/8 cent a pound live weight.

And out of this small net profit dividends must be paid to shareholders.

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Riches in England.
In munition centers in England where there has been such a marked increase in wages since the beginning of the war, the demand for second-hand pianos is so great that second-hand baby grand pianos sell readily at \$510, and old second-hand upright grand pianos that were formerly sold new at about \$120 now bring \$250. Unfortunately, restrictions forbid the importation of second-hand pianos into England from the United States.—Boston Globe.

We Think So.
She—Oh, for the days when knights were bold.
He—What's the matter—ain't men bold enough these days?

Smile, smile, beautiful clear white clothes. Red Cross Ball Blue, American made, therefore best. All grocers. Adv.

A woman never forgets her first love—nor forgives herself if she marries him.

Conscientious Guss.
"Enos Dubblehook is the most conscientious gent in town," related the landlord of the Petunia tavern. "The other evening the fellers here in the office were telling funny stories, and Enos got off one about a drunken man meeting a ghost. He strung the yarn out quite a distance, and then, after he had got through and we had all laughed politely, he recollected that a drunken man always says 'He!' And so, as he wanted to be perfectly accurate, he told the whole story over again, putting in the missing hiccoughs at the proper intervals. I sometimes think that with a little different education Enos would have made a first-class German spy."—Kansas City Star.

Another Mrs. Malaprop.
"Is she clever?" "She can sit at the piano for hours and compromise her own music."

A man is always telling his wife that his household expenses are higher than any other man's in town.

Easy to figure the Profits

Where in Western Canada you can buy at from \$15 to \$30 per acre good farm land that will raise 20 to 45 bushels to the acre of \$2 wheat — its easy to figure the profits. Many Western Canadian farmers (scores of them from the U.S.) have paid for their land from a single crop. Such an opportunity for 100% profit on labor and investment is worth investigation.

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