

ATTENTION TO BIG AND LITTLE FRUITS



The Amateur Orchardist Must Do Violence to His Feelings When Pruning.

Go through the orchard and small-fruit plantations and clean up all the brush and burn it. You destroy diseases, insect pests and weed seeds without number.

Clean out all the old red raspberry canes and transplant the blackcaps. If you do not have enough blackcaps, layer the tips by burying them. Just sink your spade half-way in the soil, slip in the tip, and the job is done after you tread on the soil above the buried tip.

The borers should be dug out of their winter nests.

Don't let the scabby apples lie under the trees, but feed or burn them.

The strawberry bed does not need its winter blanket until the ground freezes hard enough to hold up a wagon. Don't be stingy with it.

Do not use any material such as clover chaff or barn-loft sweepings to mulch the strawberry bed, or you will regret it next spring when you fully understand this warning.

Cut scions for grafting; tie them in handy bundles and bury them in forest leaves in the cellar.

The fruit and vegetable cellar should be ventilated and kept as near the freezing point as possible.

The young orchard must be protected against mice and rabbits. Do not neglect this.

Take cuttings of hardy roses and shrubs, as well as currants and gooseberry, cut slips six or eight inches long and plant them in a sheltered and well-drained spot, leaving one bud above the ground. Mulch with strawy manure when the ground freezes.

Many authorities recommend the practice of pruning grapes in late fall and early winter, and it recommends itself to busy farmers who have so much work to do in the spring.

The amateur vineyardist must do violence to his feelings when pruning, for he dislikes to cut back, but severe pruning is essential to the future usefulness of the vine.

The fan system of pruning consists of reserving four or five of the strong low-growing shoots and cutting out all the rest.

While you are pruning, select good smooth shoots, cut about one foot long, with two or three buds—a bud at the top and bottom. Plant them at once in a slanting position with the top bud just out of the ground. Tramp the soil firmly and mulch with coarse manure.

PLANS FOR STORING HARDY VEGETABLES

Potatoes for Seed and Table Use Next Spring Should Be Buried in Dry Spot.

Do not store away any unsorted or bruised fruit or vegetables, as they will soon decay and cause all those next to them to go the same way.

Bury Irish potatoes on a well-drained spot. Cover with wheat-straw about six inches deep, put on four inches of dirt (earth) and let this freeze lightly, then cover with six or eight inches of rough, strawy manure. As soon as this gets wet and freezes put on six inches more earth and pat it down smooth. This is for potatoes for seed and table use next spring before early potatoes come again.

They will keep better than if kept in a cool storage plant.

Place beets, carrots, salsify, turnips and a few parsnips in barrels. First put in two or three inches of garden soil; any mellow earth will do. Then a layer of vegetables and so on till the barrel is full or all are in. Place the barrel in a moderately warm cellar. A slight freeze will not hurt them.

Turn the cabbage upside down, leaving the roots on; and cover the heads with earth about four inches, leaving the roots sticking out, and they will keep fine in this way.

Pull up a few tomato vines with the fruit on and lay in the cellar. You may have ripe tomatoes at Christmas.

TIMELY TOPICS IN THE FARM ORCHARD

Tarred Paper Will Keep Rabbits Away From Young Trees—Fight San Jose Scale.

Heavy paper will turn the bunnies away from the young fruit-trees if it is wrapped about them two feet high.

Do not forget that the fall and spring seasons are best for spraying with the lime, sulphur and salt mixture in your warfare against the San Jose scale.

Mulch the big fruit and little fruit, the young shade and nut trees, the roses, the perennials, the rhubarb, the vines and everything you wish to have push root growth and store up fertility and strength for the growing season.

If you have an old orchard you wish to destroy dig away the soil from about the trees, cutting the largest roots, and the action of the wind and frost will fell the tree for you by springtime.

PRACTICAL FACTS OF POULTRY YARD

Breed of Farm Fowls Is Not as Important as Way They Are Bred—Avoid Scrubs.

No matter how long they have been in the business they do not all raise prize winners, so don't be discouraged if there are some culls.

Do you know the parents of the best birds you raise? It would be a good idea to keep track of the matter, if you wish to gain steadily.

The breed of fowls for the farm is not of so much importance as the way they are bred.

Don't waste your time crossing pure-bred fowls. Crossing standard bred fowls only makes scrubs, and there are enough of them now.

The reason why so many people fail in the poultry business is because they do not give it credit for being a business and they expect to succeed with side-issue attention.

It is not all in having the best birds to breed from. Much depends upon the skill of the breeder in mating and feeding.

Break the hens of the notion of roosting in the trees. Begin before the hens have the habit. It will take a lot of work if you do not.

LESSONS LEARNED AT COUNTY FAIRS

Farmer Should Have Picked Up Ideas Regarding Live Stock and Farm Machinery.

The fair is over and should have left some lessons for us all.

If you were a prize winner, in what did your success consist—excellent material alone or special care in showing it up?

It about to invest in a new breed of stock, did you compare the merits of the breeds you saw?

Did you notice that in the beef strains of cattle the flesh is largely put on where most valuable?

Did you compare the stock of any noted sire, observing what traits predominate, so you could see if pedigree does not tell, after all?

Did you get any ideas regarding farm machinery needed in the immediate future?

Work Horses Suffer.

Thousands of work horses suffer from lack of care and proper feeding. A great per cent of the work horses are tended in any old way without giving any thought to their need and are pushed unreasonably to get the most work done. It is time that horse owners lived above such methods.

The KITCHEN CABINET

The longer on this earth we live, And weigh the various qualities of men, Seeing how most are fugitive Or trifling gifts at best of now and then Wind waivered, corpse lights, daughters of the ten The more we feel the high, stern-featured beauty Of plain devotedness to duty. Steadfast and still; nor fed with mortal praise But finding amplest recompense For life's unwarded expense In work done squarely and unwaisted days. —Lowell.

CAKES FOR THE LITTLE FOLKS.

Sponge cakes are especially good for small people. Beat four eggs until light, add a cupful of granulated sugar and a cupful of powdered sugar. Sift together two cupfuls of flour with two teaspoonfuls of baking powder and beat until light and full of bubbles. Into three-quarters of a cupful of boiling water put a teaspoonful of flavoring and stir into the cake mixture. Bake in gem pans. Ice or not, as desired.

Raisin Cakes.—While nuts are not good for very little people, raisins which have been seeded and chopped are excellent. Cream half a cupful of shortening, add a cupful of sugar, add a half cupful rich milk or thin cream. Dissolve half a teaspoonful of soda in a little hot water, or use two teaspoonfuls of baking powder, and sift it with the flour. Beat one egg and add enough flour to roll after adding a cupful of chopped raisins.

Buttercups.—Cream together half a cupful of butter and half a cupful of powdered sugar; add two eggs beaten, separating the yolks and whites; sift two teaspoonfuls of baking powder in two cupfuls of flour, mix well, add half a teaspoonful each of vanilla and lemon extract. Roll out thin as possible and cut with a star or any fancy cookie cutter; sprinkle with caraway seed, sugar plums, pressing them into the dough.

Brownies.—Sift together two cupfuls of flour, a half teaspoonful of salt, two teaspoonfuls of baking powder and a teaspoonful of cinnamon. Cream together a cupful of shortening with a cupful of granulated sugar and stir into the dry ingredients. Beat two eggs well and add to the rest, then add two cupfuls of rolled oats, a cupful of seeded raisins and a half cupful of well-washed currants. Mix well, then drop by teaspoonfuls on a greased baking dish.

Crackers are good little cakes if covered with boiled frosting and chopped raisins and browned in the oven. Marshmallows placed on round thin crackers and baked in the oven until they puff and are brown are another favorite cake with the little people.

CAKE FILLINGS.

There is no manner in which variety may be given the ordinary cake like a new filling or a strange or unusual combination. The following may be suggestive, although not all new.

A cupful of grated pineapple with sugar added to whipped cream or even to a beaten white of an egg is a most dainty filling for any white cake and adds a delightful flavor.

Cocoanut Cream Filling.—Scald a cupful of milk in a double boiler, add two eggs beaten lightly, first adding a little of the milk to the eggs. Add a half cupful of sugar and a pinch of salt. Cook until thick, then set aside to cool. Whip a half cupful of heavy cream, add it with two-thirds of a cupful of grated cocoanut to the custard, stir until well blended, then spread on the cake.

Prune Almond Filling.—Boil together a cupful of sugar and a half cupful of water to the soft ball stage. Pour this sirup over a well beaten white of an egg, beating all the while the sirup is added. When beginning to stiffen add a half cupful of prunes which have been softened and cut in bits, and a third of a cupful of blanched and shredded almonds. When the icing is cold spread on the cake.

Fig Filling.—Grind a pound of figs add two tablespoonfuls of sugar and a cupful of water, cook until smooth, then add the juice of one lemon, beat well and when cold spread on layers of cake.

Maple Cream Filling.—Cook together a cupful of maple sugar, a half cupful of milk and a tablespoonful of butter together for eight minutes or when it makes a soft ball in cold water.

Looking Backward.

Our first years at school were not made easy and joyous to us by the modern methods of the kindergarten and other similar systems of acquiring knowledge without effort, and we thereby escaped the effects of the fallacy that learning and education can be attained without pains and concentration of the mind. We were constantly drilled at school in mental arithmetic and other studies of a kind not much relished, I am told, by the youth of to-

day and unfashionable with modern educators of young children; and at home we were urged in season and out, as we then thought, to improve our minds, to contemplate serious things, and especially and most frequently, to read good books, particularly those books which required effort for their understanding and mastery.—George P. Brett in the Atlantic.

SERVING PORK.

For those who have good digestions and are engaged in an active life, pork is a good, nourishing food, and is especially good for the cold winter months.

As pork is a heat producer it should be served with the muscle-building foods, such as beans, peas and squash, cabbage and spinach. When serving pork chops have mashed potatoes, fried apples and squash.

Apple sauce with roast pork, hominy and pumpkin pie. A very attractive roast may be prepared like a crown roast of lamb. Fill the center with small onions and roast, basting until done.

Spiced Ham.—In a porcelain-lined kettle put a bag of spices, cinnamon, mace, cloves—a half teaspoonful of each. Into the kettle put a quart or two of cider and place a well-cleaned ham which has been soaked overnight. Cook six or eight hours. Cool before taking it out of the cider. Remember the acid of cider will act on any metal like tin and it should never be put into a tin dish.

Baked Ham, German Style.—Soak a ham over night in cold water. In the morning remove the skin. Mix a tablespoonful of powdered sage, a teaspoonful of cloves, a half teaspoonful of cinnamon and a few dashes of pepper. Rub this into the meat, then sprinkle with chopped onion. Make a paste of flour and water and spread it over the ham. Bake four hours, basting it occasionally. Remove the paste before serving.

Ham With Tomato Sauce.—Rub a half can of tomato through a sieve. Put two tablespoonfuls of butter with the tomato into a saucepan. Add a quarter of a cupful of stock or milk and a teaspoonful of onion juice. Season with salt and pepper. Brown the ham on both sides and pour the sauce over it.

MORE GERMAN GOOD THINGS.

The Germans are famous for their soups of various kinds and one of the charms of them are the soup garnishes.

Egg Crumbs.—Sift a cupful of flour, with salt and pepper. Beat an egg enough to blend the yolk and white, then add two tablespoonfuls of water and mix with the flour.

Turn on to a floured board and knead thoroughly, working in as much dry flour as possible, so that a very stiff dough is formed. Let this stand for half an hour, then grate on a coarse grater and let the crumbs dry, after spreading them out on the board. Allow two tablespoonfuls of these egg crumbs to be cooked in the soup. The remainder of the crumbs, after drying, may be put into a jar and kept for future use. They will keep for some time.

Potato Dumplings.—Grate four cold boiled potatoes and add to them one cupful of stale bread crumbs, soaked in a little milk, just enough to moisten; add two eggs, two tablespoonfuls of flour and salt and pepper. Form into balls and steam or boil 20 minutes. Turn into a serving dish and sprinkle with two cupfuls of bread crumbs fried in butter.

German Potato Salad.—Boil four large potatoes in their jackets. Peel and slice them very thin. Add one small onion chopped very fine. Cut three slices of bacon into dice and fry until brown, pour this hot fat over the potato and onion, season well with salt and pepper. Heat four tablespoonfuls of vinegar to the boiling point and pour over the potato. Mix well and allow the salad to cool before serving.

Stuffed Onions.—Parboil six even-sized onions. Remove the centers and drain as much as possible of the moisture from the onions. Chop the centers, mix with bread crumbs, sage and other seasoning desired. Fill the cavities with this mixture, put a piece of butter on top of each. Bake in a dish, basting with stock or butter and water. Allow 45 minutes for baking.

Nellie Maxwell.

Optimistic Thought. To accept a favor is to forfeit liberty.

Sportswoman in Hunting Season



A FRENCH idea in hunting garb is shown here which the practical American may make use of in fashioning her own. No American who undertakes tramping through field and wood and over hill and valley would consider following this model exactly.

We wear short skirts, bloomers and leggings and are prepared to tramp the wild, not always following beaten paths. But hunting and fishing and tramping in the alluring out-of-doors is not simply a pose with the American sportswoman; she really hunts some, fishes considerably, and tramps much.

The jacket in the model pictured is ideal. Made of checked tweed in shades of brown, it is roomy enough for freedom and snug enough for comfort, and is not ungraceful. The back is plain, with the fronts full in a little above the belt. The sleeves, of the plain coat-sleeve variety, are finished with a pointed cuff on the upper side. The yoke overlaps the shoulder, and a plain turn-over collar finishes the neck.

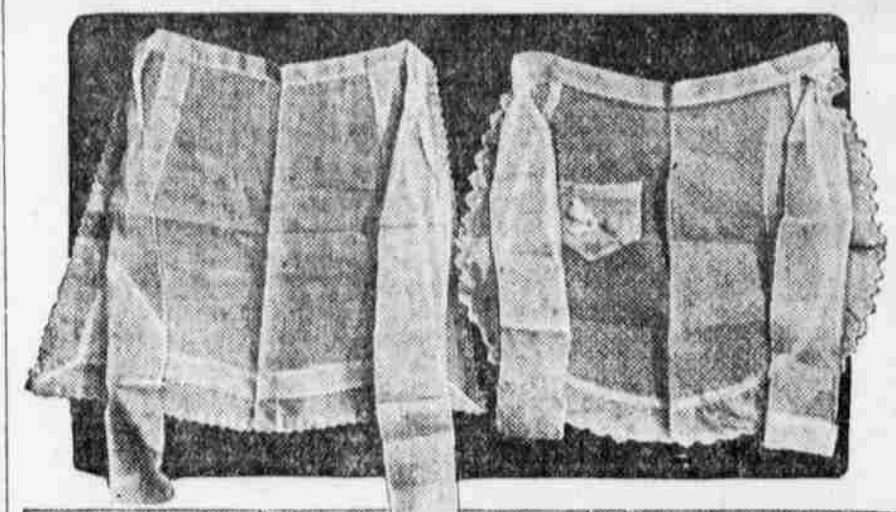
Plain machine stitching finishes all edges. The jacket fastens with snap fasteners, and small metal buttons,

put on in diagonal rows (three in each row), are allowed it by way of adornment.

No one can fathom the idea of the designer in making, to go with so practical a jacket, a skirt so entirely unsuited to hunting. The proper skirt is to be cut much shorter, extending not below the calf of the leg, or at most to the top of high hunting shoes. It is to fit smoothly about the waist and hips and flare toward the bottom. It should be finished with a machine-stitched hem and provided with a few weights. Skirts of this kind are worn over dark-colored bloomers and with the plainest of soft shirtrwaists, in brown linen or other strong fabric.

The cap is a very good model, with a visor of which there is only a glimpse in the picture. Such caps are made of velours, chinchilla, velveteens, tweeds and similar fabrics, and it would be hard to improve on this one. It is comfortable and becoming. For the crisp and glorious days of Indian summer and the light snows of December the real sportswoman can equip herself to be entirely comfortable and be conscious of looking well, too.

Dainty Serving Aprons, to Cost a Quarter



IF YOU are casting about for inexpensive Christmas gifts there is hardly anything that makes as good a showing, for the smallest outlay, as the little serving apron. Of course these small bits of dainty apparel may be made of fine materials, trimmed with the more costly lingerie laces, and elaborated into expensive affairs, but these will not be any more pleasing than plainer aprons which are equally dainty and are made of inexpensive cotton fabrics trimmed with sheer embroideries or the cheaper laces.

The weaving of cotton into exquisite fabrics that cost little has placed a world of opportunities at the hand of the needle woman. All the fine cotton lawns, plain and printed, dotted muslins and swiss, plain and printed voiles, fancy nets and cotton marquisette are in line with fancy weaves to make the frivolous little accessories of dress and the airy house and party gowns which women are privileged to wear. Everyone of them is available for the serving apron and for the morning cap.

There is a saving in buying enough material to cut several aprons, and they may be made of short lengths or pieces or remnants, because the body of the apron is often cut in panels that are set together with narrow val lace. Short lengths of embroidery serve for edgings, because they are put on, without fullness. A pocket, decked out with a small bow or rosette, is an embellishment and comes in handy for the lace-bordered handkerchief.

Since it is so much the vogue for the daughters of the house, little and big, or for the young hostess, to serve the guest at tea or luncheon, the serving apron is sure to be appreciated by her who is remembered with one at Christmas time. The pretty aprons shown here cost only a quarter each.

JULIA BOTTOMLEY.

Wide Skirt Has Arrived.

"The wide skirt has arrived," says a fashion authority. "It started with the short, flaring minaret tunic. From there it lengthened and expanded into the long, full Russian overskirt. Here it ruled supreme for some time, but at last the final drop came, and suddenly, too, and its end is the three and a half yard round-bottom skirt. The circular skirt hanging in quaint godet ruffles is a rival of the new plaited skirt, and Paris favors both as smart autumn styles. The long coat which flares even more than the skirt beneath is the suit coat of the hour, while the basque which clings to the figure has taken the place of the baggy kimono blouse. It has brought with it the high collar and the higher ruche, which flares. It is interesting to note that we are to flare both at the neck and at the feet this winter."

Fur Capes and Ruffs.

Fur trimmings are a strong feature of women's dress this season and therefore it is to be expected that fur should prove a big item in the woman's neckwear field, according to the Dry Goods Economist. Cape collars of fur finished with standing ruches are a feature, as also are marine ruffs with a fur band in the back.

Some of the more elaborate novelties designed as foundations for evening dresses show trimmings of fur, combined with smart opalescent span-gles and beads.