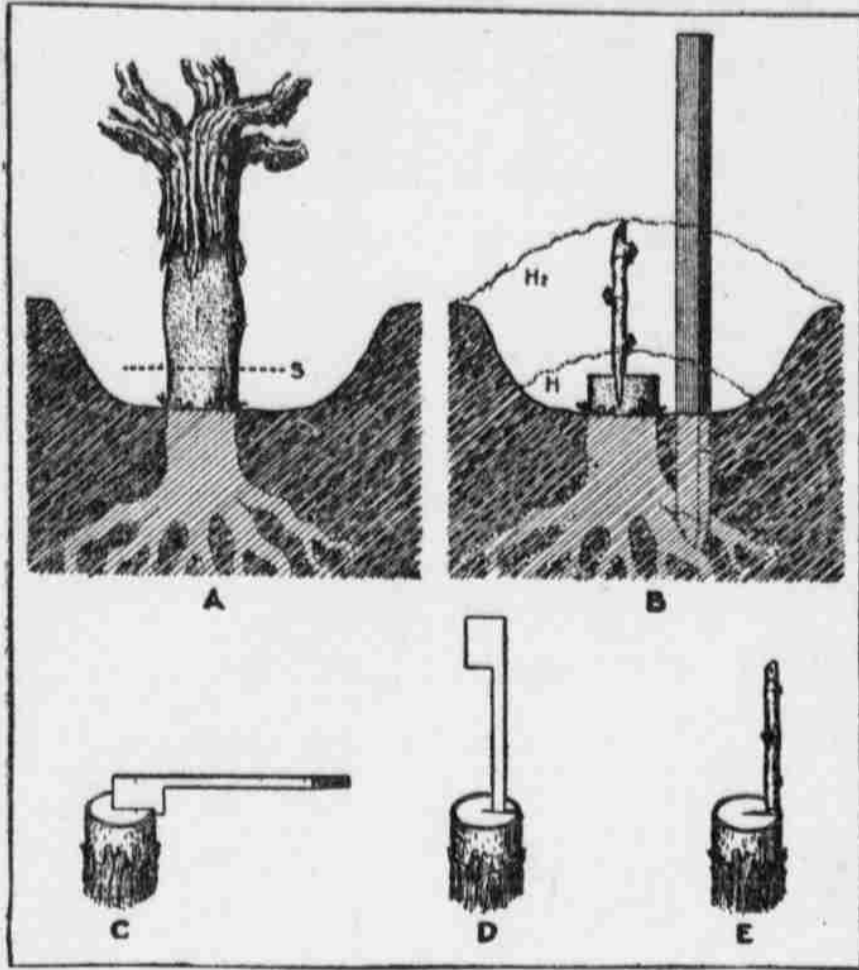


ONE WAY TO CHANGE VARIETY OF GRAPES



Grafting Vinifera Vineyards.

(By F. T. BIOLITTI.)

The best time for grafting depends somewhat on the soil and climate, but usually the latest grafts do the best, provided the scions are completely dormant and otherwise in good condition. If the buds of the scions have started and the bark becomes loose, many will fall. In the stiffer and wetter soils, much greater care is necessary in choosing the time for grafting. The soil should be in such a condition that it will pulverize easily. Lumpy soil placed about the graft will cause many failures.

More grafts fall from an excess of moisture than from drying out. This moisture may be already in the soil, or due to rains after grafting, or it may simply be due to the sap which flows out of the cut stump. The amount of sap that will flow out of a vine two or more inches in diameter is very considerable and quite sufficient in many cases to "drown" the graft. This may be avoided by cutting off the vines one or two days before grafting and leaving them exposed to the air, in order that the main flow of sap may dry up. This is good practice in all cases where the vines are over 1 1/2 inches in diameter.

The first thing to do is to clear away the earth from around the base of the vine, making a pit about two feet in diameter, and two to three inches deeper than the level at which the grafting is to be done. The earth should be well cleaned off the stem of the vine and the rough, dry bark removed. (See A in illustration.) The vine is then ready for decapitation. This is done by sawing horizontally in such a place that about two inches of smooth, straight grain are left at the top. (See S in Fig. A.) If the sawing is done at or too near a place where the grain of the wood is crooked or curly, great difficulty will be found in making a good fit.

After leaving the decapitated vine 24 hours to bleed, it is ready for the insertion of the scion. In making the cleft, a place should be chosen where the bark is smooth and sound. The

cleft must be made by splitting. With a slight blow of a wooden mallet the grafting knife is driven one-eighth of an inch into both wood and bark (see Fig. C). The chisel end of the grafting knife is then placed in the mark and driven in an inch or so, sufficient to open a cleft wide enough to allow the entrance of the scion (Fig. D). The scion is inserted and when the chisel is released and removed the tension of the wood will hold the scion firmly in place (Fig. E).

As soon as the scion is in place, all cut surface of stock and scion should be carefully covered with a couple of inches of moist, well-pulverized soil (see H, Fig. B), and a stake driven in such a position that it will support the first growth of the graft. The complete filling of the hole may be deferred for a few hours, except in extremely hot, dry weather, but not long enough to run any risk of having the scion become even slightly dry. No wax, clay or similar material is needed. There is nothing better to put around the union than moist, loose soil. If the cleft is too large it is a good practice to cover the cleft in the stock with a leaf or anything that will exclude the soil. The filling up of the hole with soil should be complete and the whole scion may be covered up unless the soil has a tendency to bake. When finished, each graft will be in the middle of a wide mound of soil (see H2, Fig. B). Narrow mounds may become too dry. The mounds should not be disturbed by hoe or cultivator until the unions are well formed. If the scions are completely covered and the mounds form a hard crust, this crust should be carefully broken with the fingers.

Judgment and careful work are needed in suckering. When the grafts have started to grow vigorously, so that the shoots can be tied to the stake, it is safe to commence suckering. When grafts are slow in starting, and the suckers vigorous, it is necessary to sucker before the scion has grown much. This can be done safely if care is used.

THINNING THE FRUIT IS GOOD PRACTICE

Overtaxing Capacity of Tree by Excessive Crop Is Short-Sighted Policy.

Thinning the fruit is a step that many fruit growers are slow to adopt and yet it is as commercially profitable as the culture of the soil or spraying, and should be regarded as essential. In a good crop year peaches set in a profusion far beyond the resources of the tree, and this is also usually true of plums and other apples.

To overtax the capacity of a tree by an excessive crop is a very short-sighted policy. The evil results of overbearing are seen in irregular habits of bearing, for an exhausted tree will take one or more years to retrieve its powers. They are seen in a shortened life and sometimes in death within the year; in diminished vigor which invites attacks of insects and diseases; in small under-sized fruit which sells at low prices and is often unmarketable; in a greater proportion of wormy and rotten fruit.

Peaches should be thinned to a distance of from three to six inches. To many six inches will seem excessive, but experience will justify it in the case of large-growing varieties. No fruit should be permitted to be in contact and in thinning bear always in mind the room required by an individual fruit when grown to full size.

Thinning should be done early when fruit is the size of hickory nuts, but after the drop that usually takes place in early summer is past. But while thinning is best done early as involving less tax on the tree, it is far better to do it quite late, even when fruit is nearly full grown, than not at all.

INCREASE VALUE OF GRAIN BY GRINDING

Saves Animal the Work and Energy Required to Digest Food Materials Given It.

It has been proved that grinding corn increase its feeding value about 6 per cent. This increase is not sufficient, however, to warrant a farmer's sacking the grain and hauling it to town or to a neighboring farm to be ground. On the other hand, where one already has a good grinding outfit of his own and can perform the work at home without extra labor grinding may be desirable for the hard grains such as corn, millet, kafir corn, milo maize, wheat and barley.

The principle involved in grinding grains is to pulverize the food materials so that the digestive juices may act more completely and also to save the animal the work and energy required to digest and eliminate it. Thus, grinding grains enables an animal to consume more roughage or bulky foods. Where maximum results are desired without regard to the cost, grinding grains may assist one in reaching this end.

If one wishes to force dairy cows for a high record of milk and butter fat or obtain maximum gains with show cattle or hogs, ground grains, although expensive, may be used. Old animals, dairy cows and hogs, and horses that are being worked hard sometimes make grinding profitable, but the extra cost of preparing the food for sheep, beef cattle and idle horses will not pay for grinding the ordinary grains. It is well to remember that feeding a balanced ration to live stock is better than any other method of feed preparation, such as shelling corn, grinding, soaking and cooking grains or chaffing hay.

The KITCHEN CABINET

And when the hours of rest
Come like a calm upon the mid-sea
Hushing its billowy breast—
The quiet of that moment too, its
trine,
It breathes of him who keeps
The vast and helpless city while it
sleeps. —Bryant.

HINTS ON CARE OF CHILD.

Children, like plants, need light, air, water and food for growth. The body needs besides these sleep and exercise to use well the food that is eaten.

Little children need food in small quantities and often, as they grow older the quantity, variety and time for feeding lengths.

It is important that the hands and faces of little people be kept clean, so that they do not take into their bodies with food any disease germs.

What children eat builds them physically. Nothing should hinder the period of growth, for it can never be made up to them in later life.

Children should be taught to thoroughly chew their food, they should not be hurried in their eating, or fussed with and corrected during the meal. Foods that are not to be given children should not be temptingly displayed before them. For this reason their own mealtime and table is desirable.

The helpless child is dependent upon older people to provide for him; we should know and study his needs.

Sleep is an absolute necessity to any life; for children under three, there should be twelve hours sleep at night and a nap morning and afternoon. Children who are not given sleep enough at this time will reap the harvest of nerves and weakness all through life. The eyes rest during sleep, the heart does not need to work so hard and the nervous system is refreshed by sleep. Not only the health, but the child's intelligence depend upon good habits in early life. Plenty of fresh air in the sleeping room is as necessary as good food at the table.

The child who gets up with a headache and a bad taste in the mouth has often slept in a poorly ventilated room. Cold air is not pure air. The normal child gets its exercise in play. Too violent play is a strain upon the nervous system.

Bathing the skin is as necessary as fushing the digestive tract with water. Waste products, either outside or in, clog the system and cause disease.

We have most extraordinary powers of persuasion when they are exercised over ourselves.—Dickens.

The hardest and best borne trials are those which are never chronicled in any earthly record and are suffered every day.—Ibid.

OUT OF ORDINARY RECIPES.

For a simple pudding, this will appeal to the thrifty housewife:

Mountain Dew Pudding.—Add two beaten yolks to a pint of rich milk, three tablespoonfuls of grated cocoanut, teaspoonful of lemon juice and a quarter of a cupful of sugar. Mix and bake a half hour in a moderate oven. When firm and brown, cover with a meringue made of the whites of the eggs, well beaten and sweetened with three tablespoonfuls of sugar. Set in a slow oven to brown.

Frozen Pudding.—Beat the yolks of six eggs until light, add a sirup made of two cupfuls each of sugar and water, boiled together five minutes. Beat a moment, take from the fire and beat until thick, smooth and cold; add a quart of cream, a teaspoonful of vanilla and partly freeze, then add a pint or less of chopped fruit which has stood two hours in orange juice.

Broule.—Take two quarts of fresh rich milk, add two cupfuls of sugar, eight eggs, beaten well, one cupful of brown sugar, caramelized, a teaspoonful of vanilla, a half teaspoonful of salt. Scald the milk, add the caramelized sugar and, when it is dissolved, add the rest of the sugar and the eggs. Freeze and stand to ripen at least an hour before serving.

Peanut Salad.—Soak a cupful of nuts in olive oil, drain and mix with two cupfuls of cut celery and a dozen chopped olives. Mix with mayonnaise and serve on lettuce. Serve ripe peaches with whipped cream and browned, chopped almonds, for a most dainty dessert.

Tongue served with raisin sauce is a dish which is nice enough to serve one's particular guests.

Brains Not Everything.

"People have got brains on the brain," declared Spurgeon. "If you say that you don't like a person, someone is sure to remark, 'Oh, but he is so clever!' Just as if that were a reason in itself for liking a person. Cleverness is not everything. Sometimes it is the very thing that fills one with distrust of a person—he or she may be only made dangerous by it. Make the most of your brains, but don't think they are the only things worth cultivating."

Natural affections and instincts, my dear str, are the most beautiful of the Almighty's works, but, like other beautiful works of his, they must be reared and fostered.

WARM WEATHER DESSERTS.

The simple and less expensive dessert appeals to the housekeeper who has all of her own work to do and during the heated term she is wise to make her work as light as possible. The following desserts are not hard to prepare and are within reason as to expense.

Charlotte Russe.—Scald a cupful and a quarter of milk in a double boiler. Beat the yolks of two eggs slightly and mix with two tablespoonfuls of sugar and a pinch of salt. Add the scalded milk gradually to the egg mixture and cook over hot water until thick. Now add one and one-fourth tablespoonfuls of granulated gelatin soaked in four tablespoonfuls of water. Strain and add the whites of two eggs, beaten stiff. Set into cold water and stir until it begins to thicken, then add a half pint of cream whipped, three tablespoonfuls of powdered sugar and a tablespoonful of vanilla. Line a mold or bowl with strips of sponge cake or lady fingers and fill with the mixture. Chill and serve when firm.

Banana Cream.—Slice three ripe bananas, press through a sieve, add a small box of crushed strawberries, reserving part of the juice; beat together lightly and set on ice to cool. Serve in glass cups with sweetened whipped cream to which has been added the reserved strawberry juice. Serve very cold.

Maple Pudding.—Mix together a cupful and a quarter of maple sirup, a tablespoonful of sugar, four beaten yolks of eggs and cook in a double boiler until smooth. Soak two tablespoonfuls of gelatin in two tablespoonfuls of water, add to the cooked mixture, when cool, with the beaten whites of the eggs, beaten stiff, and a pint of cream whipped. Put into a mold and pack in ice to harden.

Cheerfulness and content are great beautifiers, and are famous preservers of youthful looks, depend upon it.

Gallantry, in its true sense is, supposed to ennoble and dignify a man.—Dickens.

SUNDAY NIGHT SUPPER.

Home folks, on Sunday night, even after a substantial midday meal, feel an aching void as the usual time for the daily evening meal approaches. This is a good time to shift responsibility on the younger members of the household and teach them to prepare and serve a dainty meal. Let them plan surprises and take turns in serving. This will not only be a relief to the house-mother, but will be valuable training for both boys and girls. Let the guest, for there should often be one, at the Sunday night supper, help in getting the meal ready, laying the table, preparing sandwiches or salad, or making tea, cocoa or coffee; he will enjoy it as much as she.

Fig and Nut Jelly.—Wash a cupful of pulled figs in cold water. Put them to cook in two cupfuls of cold water and stew until tender. Take them from the liquor, put into it a half-cupful of sugar and boil until the sirup thickens. Chop the figs into small pieces and add to them a couple dozen almonds, blanched and chopped. Have ready a half box of gelatin which has been soaked for half an hour in a cupful of warm water. Dissolve it in a cupful of boiling water, add to it the fig liquor (there should be three-quarters of a cupful), add a quarter of a cupful of orange juice, strain through a wire sieve and turn into a glass dish to chill. When stiff enough to keep the figs from sinking to the bottom, add the figs and nuts. Serve with whipped cream.

Tomatoes With Cream.—Cut very rich ripe tomatoes, which have been peeled, in quarters without separating them, so that the sections lie open like the petals of a flower. Heap a spoonful of sweetened whipped cream in the center of each and serve well chilled. Peel the tomatoes by scalding them and removing the skin. If served in flat glass dishes, this makes an especially attractive dish. Salt, paprika and a dash of vinegar may be added if liked before putting on the cream.

Real Stroke of Genius.

A genius has invented a piano that weighs only 120 pounds. The tired papa who wants to rest and read can throw that sized piano into the back yard when Julie Ann persists in pounding it.—Milwaukee Sentinel.

No Wonder He Was Glum.

"What makes your husband look so glum, Mrs. Nurich?" "I'm not sure exactly, but the doctor says he's suffering from a reduced plurality."—Buffalo Express.

HADN'T THOUGHT ABOUT THAT

Of Course Young Mother Could Only Reason That the Fault Must Be With the Scales.

The story is told of a young mother who, after her first baby had been born, hurried to a hardware store to purchase a pair of scales, that she might be able to keep tabs on the remarkable growth of her first born.

When she got them home and weighed the baby for the first time the little bunch of humanity did not quite measure up to her expectations and she promptly carried the scales back, stating that they were not satisfactory. Asked by the storekeeper what the difficulty was, she replied:

"I think the scales are not right. My baby did not weigh as much as I think she ought to."

"Did it ever occur to you," asked the hard-hearted seller of hardware, "that the fault might be with the baby and not the scales?"

She saw the point and kept the scales.—Brookton Enterprise.

Where Bluff Falls.

"Bah!" sneered the blustering man. "Bluff is the thing. A man can bluff his way through life."

"But," said the conservative, "if you couldn't swim and fell in, you couldn't bluff the river for a second."—Livingston Lance.

Willing.

"Did you punch the time clock as you came in?" asked the foreman.

"I did not," replied the burly workman, "but I'll punch the face of the man that dares to dock me for belated minutes late."

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