

# HORTICULTURE

## APPLES PACKED FOR MARKET

Every Individual Piece of Fruit Should Be Carefully Laid in Box or Barrel.

Never ship bruised fruit, because every bruise means quick decay and rotting fruit never brings its cost on the market. Some growers harvest their fruit by shaking it onto the ground on beds of straw placed around the trees or knocking it off with poles and clubs. Fruit gathered in this way is almost worthless.

Fruit should be picked in bags or baskets slung around the picker's neck in order that he may use both hands and every individual fruit should be laid, not thrown, into the receptacle. Growers of fine oranges have learned that even the slight abrasions made by the picker's finger nails will cause decay, and in many orchards the pickers are provided with gloves to prevent injury of this kind.

Next to proper picking comes grading, and many growers consider this the most important operation in preparing fruit and vegetables for market. This work can best be started in the field with the growing of the crop. Careful cultivation means fewer cuts and less expense for sorting and grading.

Usually fruits and vegetables are divided into three grades. "First" or "Primes," "Seconds," and "Culls." "First" must be uniform in size, color and shape, of an even degree of ripe-



Apples Packed in Box.

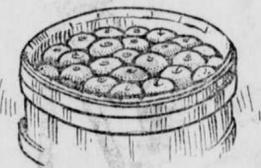
ness, and free from insect injuries, bruises and all other defects. "Seconds" must be good, fairly uniform specimens, not noticeably marked by insects or other damage. "Culls" are those specimens which are left.

Each package should be filled with the same grade throughout. If this is done the top layer may be faced by arranging one to three layers of fruit to increase the attractiveness of the package. This is honest and perfectly legitimate, provided the entire contents are of the same grade as those placed on top.

Fall and winter apples for the local market may be allowed to fully ripen but should be picked before the mellowing process begins. Summer, fall, and winter varieties for long distance shipment or storage should be gathered as soon as fully grown and colored. The fruit should be allowed to become thoroughly cool before shipment. If packed in barrels or boxes in the orchard, they should be kept in a cool shed for a day or two before being put into cars, and no fruit should be shipped in carload lots or kept in refrigerator cars.

To show the importance of the proper grading and packing of fruit it may be mentioned that some apples sold on the New York market for four dollars per barrel, while apples from the same orchard at the same time sold at four dollars per box. The former were ungraded, while the latter were graded, wrapped and well packed.

Most of the fancy fruit from the western states sold on the eastern



Properly Packed Apples.

markets is wrapped in paper and packed in boxes. Apples of this kind frequently sell on the Chicago, New York and other big markets at five cents each, while if they were packed indiscriminately in barrels they would not bring one-third of that sum.

### The Crimson Rambler.

Cutting is the best means of propagation or the Crimson Rambler. Under glass, short cuttings two or three inches long can be made in November and December, from wood of the current year's growth. They should be planted in sand, in flats or pans and kept in a cool place.

They root in February or March and can be either potted in thumb pots or kept on in flats until May or June, when they should be planted out in rich beds.

## BEAUTIFY AND ARE USEFUL

Vines Shade From Hot Sun, Hide Old Obnoxious Features, and Encourage Birds to Nest.

(By JOSEPHINE DE MARRE)  
When in doubt as to what to plant plant vines, is sound advice. Vines beautify, they are useful, they are easy to grow. They shade from the hot sun; they hide old, or obnoxious features; they encourage the birds to nest about the house; they are the drapery nature throws over and about with a lavish hand to soften and embellish.

When preparing to plant vines, be sure to spade deeply, manure heavily, and prepare the soil carefully. After perennial or hardy vines are



Boston Ivy and Prairie Queen Rose.

established, it is difficult to cultivate them, therefore, do all you can before planting them. When they begin to "spin," they must have support, otherwise they will be stunted in growth and unsatisfactory.

There are so many beautiful vines among annuals, perennials and hardy vines that it is hard to decide, if the choice is at all restricted. If you wish to blot out an old building, cover it with vines. If you dislike the necessary fence, turn it into a thing of beauty by planting vines along its length.

A dead tree renews its youth if vines are allowed to clothe its branches. Let vines shade the porch and thus make it a cool and leafy retreat from the summer's sun. Curtain the shutterless south window with vines and let them grow about the home wherever possible.

The back fence may be hidden by vines and the sides of a steep terrace or bank may be transformed into a thing of beauty by planting trailers along the top.

## PEARS PICKED BEFORE RIPE

They Should Be Carefully Laid in Baskets, Sorted into Grades, and Shipped to Market.

Pears should always be picked carefully before fully ripe, without bruising, with the stems on. They should be laid carefully in the picking baskets, which should hold half a bushel or so, and then be hauled to the packing house or other convenient place and at once sorted into grades, and either packed or shipped or placed in ripening house for future shipment. It is usually better, in most cases, especially with summer fruit, to pick the trees over two or three times although this is not absolutely necessary, and unless the trees are overloaded may not be worth while. When the fruit has not been properly thinned and the trees are overloaded many growers begin to pack the fruit long before it is full grown and send it to market. By this means the trees are not only relieved, somewhat, but the fruit that is left swells to the largest possible bulk; moreover, satisfactory returns are often secured from the early pickings. This method is particularly successful with Clapp's Favorite and Bartlett. Both of these varieties will ripen up tolerably well when they are not much more than half grown. The same principle is successfully used in handling Le Conte and Kieffer pears, but these should be nearer maturity to be good.

# HORTICULTURAL NOTES

Stone fruits, such as the cherry, peach and plum require but little pruning.

Hogs are certainly preferable in the orchard to a blue grass sod around the trees.

To make chrysanthemums bushy and compact, pinch the branches back from time to time.

Geranium cuttings should "callous" over and take root within three weeks or a month.

One of the most pernicious enemies with which the plum tree has to contend is the plum curculio.

All shrubs that have done blooming should be pruned at once. This induces blooming buds and branches for next year's crop.

Do not work the soil deeply about plants that root close to the surface; merely break the crust with the claw-rake, or with the fingers.

Arsenate of lead should always be used instead of Paris green on stone fruits, because there is very little danger of burning the foliage.

Go over the berry plantations every week to pinch back the new shoots that are coming up to make the fruiting wood for the next year.

Re-trim the sod edging of borders; all gravel or loose walks allowing a growth of weeds should be well soaked with strong brine, and hand weeded.

The garden strawberry is an American product. It adapts itself to a wider range of latitude and to greater extremes in environment than any other cultivated fruit.

# POULTRY

## AMERICAN BREEDS ARE BEST

Mediterranean Fowls Most Wonderful Family, and Great Credit Due for Their Advancement.

It must be admitted that the so-called Mediterranean fowls are a most wonderful family. Great credit is due the American breeders for having done so much for their advancement. While it is true that the Spanish countries furnished the foundation for all these fowls, the English-speaking nations have perfected them. We made the Leghorns, English and the other. But today our Leghorns and Minorcas are by far the best, to our fancy, but the English-bred Anconas and Andalusians are their best.

We pay the most attention to color of shanks, beak, skin, and plumage:



White Leghorn Cock.

They pay the most attention to size, shape and head points. For white they wish absolute white, but some black spots would not bother them as us.

They demand the truest surface color; we draw the line too close on under-color. They are for real beauty as seen; we love to hunt for hidden



Head of Minorca Cock.

defects that are only harmful in our imagination as show qualities. We quibble so much about little, harmless things that we often lose sight of the real elegance of quality that may be or has been produced at the loss of some of our imaginary evils that are tucked away among the undercolor.

## LEG WEAKNESS IN CHICKENS

Behind Disease There is Usually to Be Found Story of Overfeeding of Fat Foods.

Behind leg weakness there is usually to be found the history of overfeeding of fat-producing foods. Cases are sometimes seen in flocks where a large quantity of condiments or egg food is given. At the first appearance of the trouble reduce the quantity of the fat-producing foods.

Take away corn, corn meal and condiments. Let them have very little meat. Put the weak birds in a place by themselves. If the fowls are crowded increase the space or get rid of some of the birds. Feed steamed cut clover as a noon meal, whether it be summer or winter.

If you have peas or beans boil and add some to the morning mash. Be sure the drinking water is pure and give the houses extra care to see they are in perfectly sanitary condition.

Rub the chicken's legs with tincture of arnica and add one-half teaspoonful of tincture of nux vomica to each quart of the drinking water.

Be careful not to confound leg weakness with rheumatism. In the latter disease there is a swelling of the joints.

### The Brooder-House.

With the modern brooder house, that is heated artificially, I think quite likely as many chicks can be raised under artificial conditions as under natural conditions, says a writer in *Baltimore American*. My practice has been for some years to hatch the chicks in an incubator, and give them to brooding hens if I happen to have them, rather than to go to the trouble and expense of running the brooder.

### Cause of Failures.

One reason why the keeping of a large number of fowls together fails to prove profitable is because those undertaking the business have lacked experience.

## WATER TROUGH FOR FOWLS

Convenient Receptacle for Chickens to Drink From is Necessity on Stock Farms.

On a stock farm, where chickens are being raised, it is important that water is always convenient for them, or they will often drown in attempting to drink from the stock tanks, especially when the water becomes a little low. It is advisable to have water in as many different places as possible, in receptacles convenient for them to drink from. Old fruit cans,



Chicken Trough.

either round or square, can be made to answer the purpose of a good watering trough. The tops of the cans should be pounded down, not cut, so as not to injure the fowls' feet should they step over them. Any bar that will hold a dozen or more cans, set close together that they cannot be upset, will answer the purpose for a frame. If small chicks have access to the frame, clean stone should be dropped in the cans; then they can easily climb out before drowning.

## GIVE CHARCOAL TO POULTRY

One of the Best Stomach Correctives That Can Be Found and is a Necessity for Chickens.

Charcoal is one of the best stomach correctives that can be given to man or beast and is a necessity for healthful chicken raising. When soft feed in the way of mashes are fed to the fowls, charcoal is very essential, for it corrects any tendency of the food to sour and greatly assists the process of digestion. It has been proven that all poultry will grow and fatten faster and the meat will be more delicious in flavor when charcoal is fed to them regularly; in fact, in all the large fattening plants charcoal is regularly fed to all the fowls in the fattening coops. Charcoal can be purchased at any poultry supply house, but can easily be manufactured at home. If you burn wood in your stove, there will be plenty of charcoal in the ashes to feed a large flock of fowls, if you don't burn wood, take some corn cobs and put in the oven till they are thoroughly charred. Corn and cobs may also be partly charred at times and fed to the hens with profit.

### The Farm Poultry.

With the common knowledge of the earning of the farm flocks have come a desire to keep more fowls and make their keeping a special department of the farm operations.

On most farms it will prove better and more economical to allow the poultry free range during favorable weather and fence off the lawn and garden.

The gains made by chickens during the summer are rapid and poultrymen are fast beginning to realize that if they have large healthy birds they must have abundant range during the period when they are growing and developing.

### Purifying the Yards.

Frequent rains and excessive heat will cause the yards to be in a very unhealthy condition, unless the surface soil is spaded or turned under in some manner, especially on heavy clay locations. If spading is too laborious, then the yards may be benefited by sprinkling them with a solution of copperas or blue-stone, dissolving one pound of the mineral in two gallons of water and sprinkling through the nose of an ordinary watering pot. A few spoonfuls of carbolic acid in the solution will also be of an advantage.

# POULTRY NOTES

Hot coops mean colds and roup by and by.

Too much sun is as great an evil as too little.

A serious setback in growth is never fully recovered.

It is easy to hold cockerels too long and feed away the profits.

Market everything not making valuable use of every kernel it eats.

If your chicks are ailing and you don't know the reason, look for lice.

One bad egg may lose a customer and puts a question mark on the week's production.

Moulting is a great strain. Give nourishing food. A little iron tonic in the water is good.

Fresh bones from the butcher shop, pounded fine, are superior to the commercial bone meal.

Green food is cheap feed, and hens will lay much better than when kept on an exclusive grain diet.

The profits with poultry are largest when the fowls can eat what would otherwise be thrown away.

Nine-tenths of the young chicks die from being infested with lice and mites. Grease on the head and under the wings is good.

During the very hot weather the chickens get dumpy and lose their appetite. A change of food during this period will help them. See that they have plenty of pure, fresh water.

# TEMPERANCE NOTES

## ALCOHOL AND RACE SUICIDE

Two Noted Scientists Give Their Views of Strong Drink and Its Effects.

In an address at Philadelphia, Dr. T. A. MacNicholl, surgeon at the Red Cross hospital, New York, presented this striking comparison in the study of two separate groups of families:

"Through a long line of successive generations I have made a study of two separate groups of families. One group, children of drinking parents; one group of children of abstaining parents.

"In ten families of drinking habits there were 55 children. Thirty died in infancy, three of heart disease, four were insane, seven were anaemic, eight were tuberculous, one had diabetes, three had very poor teeth, three had adenoids. Only four of the number were normal. Of the total, two were excellent, six were fair, and seven were deficient in their studies.

"In ten families of abstaining parents there were 70 children. Two died in infancy, two were neurotic and anaemic, one had rheumatism, one was tuberculous, and 64 were normal. In study, 56 were excellent, 10 were fair, only two were deficient.

"Of the children of total abstaining families, 90 per cent were normal; of the total of children of drinking parents, 93 per cent were abnormal.

"Eighty per cent of the children of regular drinkers have convulsions while teething. Of children dying from such diseases as measles, whooping cough, scarlet fever, and other infantile disorders, a large percentage are children of drinking ancestry."

Dr. T. J. Mays, specialist in consumption, Philadelphia, in his address before the semi-annual conference of the American Society for the Study of Alcohol and Other Drug Narcotics, declared that inebriety was very closely associated with consumption. The former destroyed the vitality of the body and permitted disease germs to gather and grow in the lungs. Inebriety and consumption are twin diseases, the one following the other. The disease germs of the latter would not flourish in the lungs if the brain and nervous system were strong enough to throw them off. Alcohol not only frequently causes tuberculosis, but there are many cases where the children of drinkers develop the white plague. A consumptive patient frequently presents himself, in whom the most diligent search fails to reveal the slightest trace of family consumption. The condition is frequently found in the young, especially in girls, who, after careful inquiry, are found to have a father or mother, or sometimes both, who had been tipplers of alcohol.

Children of alcohol parents are from 200 to 250 per cent more liable to consumption, and from 300 to 600 per cent more prone to nervous diseases than are children of abstemious parents.

## PASSION FOR GIN DRINKING

Historian Lucky Says Liquor Never Ceased to Be Counteracting Influence on Morals.

In his "England in the 18th Century," Lucky, the historian, says that about 1724 the passion for gin drinking affected the masses and it spread with the rapidity and violence of an epidemic. "Small as is the place which this fact occupies in English history, it was probably, if we consider all the consequences which have flowed from it, the most momentous in the eighteenth century — incomparably more so than any event in the purely political or military annals of the country. The fatal passion for drink was at once and irrevocably planted in the nation. Physicians declared that in excessive gin drinking a new and terrible source of mortality had been opened for the poor. Retailers of gin hung out signs that their customers could be made drunk for a penny and dead drunk for two pence, and that straw was provided free." The latter referred to the custom of having straw in the cellars on which those who had grown too drunk to get home could sleep off their potations. He goes on to say that, "from the early years of the 18th century gin drinking has never ceased to be the main counteracting influence to the moral, intellectual and physical benefits that might be expected from increase commercial prosperity."

### Less Scotch Whisky Drunk.

An unprecedented state of affairs prevails in the Scottish distilling industry.

It has just been announced that the North British distillery is to be closed down. This makes the fourth large grain distillery which has ceased operations in Scotland during the past month or two.

At the annual meeting of the Distillers' company, limited, the predominant producing concern, it was reported by the chairman that their stocks had increased by more than \$250,000. He foreshadowed the possibility of having to close down one or more distilleries permanently, and stated that such a contingency had already been provided for by writing down their value.

## HOME MAKING WOMAN'S ART

She Can Add to Husband's Comfort by Having the House Attractive and Hospitable.

The birds find sources of exultation in the building of their nests, and you can discover that they are house furnishing by the joy of their songs. It is the natural instinct of love and life to make a place to dwell in. To the woman who can devise a beautiful gown, the arrangement and decoration of a room is the expansion and tenfold higher use of her art. To the woman who would endear herself to her husband, a guarantee might be offered that if she can keep within the limit of his means and yet make for him a lovely, comfortable, appropriate abiding place, in which he has room for the development of his own tastes and opportunity to bring about him his friends in hospitable fashion, she will have endeared herself inexpressibly to him and increased his pride in her tenfold. Let the good order and beauty and contrivances for his individual comfort be sufficient to make his friends envious, and ready to say that his home tempts them to marry, and the wife becomes lovely in his eyes, in a far more flattering way than because she is pretty and well dressed. To become the source of a husband's comfort and rest is to have placed yourself beyond the fear of losing your complexion or ceasing to be his ideal of a pretty girl. It is also to rise from the position of a dear pet to a useful, important partner, without whose clever brains and wise direction his life would cease to be a success.

Home-making is not easy work, but the married woman who sets aside her kingdom for lack of courage and energy to rule it, is but a disinherited princess who has lost the greatest joy of life when she abdicated her throne.

## WAS GENEROUS TO A FAULT

Story of Statesman Who Voted for Anything That Would Force Treasury to Pay.

There are innumerable stories about Mr. Brownlow, who recently died, his manners and methods. His colleagues never tire repeating his reply to the representative of an uplift magazine who was in Washington years ago interviewing members on the principles that actuated them in the performance of the public duties.

"Mr. Brownlow," said this uplifter, "you have been in congress a good many years and are known as an organization, or machine, Republican. But have you no faith, no principle, no creed that guides your conduct outside of party lines?"

"Young man," replied Mr. Brownlow in his rumbling voice, "I have the proud record of never having voted against any proposition to take money out of the federal treasury."

The uplifter gasped, and Mr. Brownlow smiled on his way. His friends say his statement was almost literal at that.

Ingratitude Mr. Brownlow considered the one inexcusable crime. He never was guilty of it himself. One day a man who had done a favor for Mr. Brownlow asked him to vote in committee for an increase in salary to an official in one of the government departments. "Why, Mr. Brownlow," he said, "let me tell you something. This is the most meritorious case —"

Mr. Brownlow interrupted with a snort. "Do you want me to vote for an increase to this man?" he asked.

"Indeed I do," said the friend.

"Then," said Mr. Brownlow, "that's enough. Never mind about that meritorious business."

## "Are They Pittsburg Aldermen?"

A member of Pittsburg commandery had a somewhat embarrassing experience during the Templars' visit to Chicago. He had been introduced to a young woman at the reception given by the Pennsylvania grand commandery at the Hotel La Salle, and chancing to meet this same young woman, she impulsively asked:

"You are one of the 'Millionaires' commandery, aren't you?"

He pleaded guilty, and she asked how many of those in Chicago are plutocrats. He told her that about half of the 250 members at the conclave count their wealth in millions, and she asked how they made it.

"Mostly steel," was his reply.

"O-oh," said the young woman. "Are these the Pittsburg aldermen?"

Curtain.

## Too Naive.

Mayor Gaynor at a dinner in New York, said of a politician's excuse: "It was altogether too ingenious and naive. It reminded me of the butler story. A man advertised for a good butler, and the next morning a young man presented himself.

"Have you got references?" the man asked.

"Yes, sir," said the applicant, "I have a number of excellent references."

"And where did you get them?"

"From the reference library, sir," was the reply.

## Her Protection.

"Why don't you marry, too?" he asked her apropos of the marriage of her friend.

"I can't," she answered, "without committing bigamy. I haven't my divorce yet, you know. It's probably a good thing, a great protection. I might have married some good-for-nothing again if I had had it. I am so unfortunate in my selections."

"True," he said, "you might have married me."