

FARM ANIMALS

EXERCISE NEEDED BY COLT

Keep the Youngster Growing From Start to Finish, Keeping It Fat and Thrifty.

While the foal is young and the mare is at work it is best to leave the foal in the stable. See that the mare is not too hot when she is left in the stall at noon and night for the foal to take nourishment.

As soon as the foal begins to nibble at dry feed and grass encourage it in eating by placing feed within reach. While the mare is away let it have the run of a lot or pasture, if such lot or pasture is fenced so that the young animal will not injure itself. Harbed wire is dangerous.

The colt, as well as all young animals, must have abundance of exercise for its best development and health. For this reason turn the mare and the foal in the pasture as often as possible.

Whenever possible let the foal follow the mare in the field, since the exercise and feed it will secure will help it to grow and become strong.

The horse, by nature, likes the open air and free range. When the colt is weaned in the fall give it the range of a good pasture with a feed of oats or some other muscle or bone-forming foods morning and evening.

Shelter it in bad weather, but keep it in the open pasture as much as possible in good weather, even in the winter.

It will not mind the cold if it is dry and has all it wants to eat. Its future strength and durability will depend to a large extent upon its muscular exercise in the open air and sunlight.

Never let it be hungry. The more and better feed you give the colt and the faster you make it grow the more clear money it will make on the feeds and labor given it.

Keep the young colt growing rapidly from start to finish. Never let it become poor and stunted, but keep it fat and thrifty. Feed it oats, corn, wheat bran, shorts, a little oil meal and good clover and other hay.

GOOD RETURNS FROM SHEEP

Will Prove Desirable Addition to the Average Farm—Do Not Stock Up Heavily at Start.

A few sheep on the average farm, if cared for properly, will give good financial returns. A person starting into the sheep business should not stock up heavily until he has learned



Every Farmer Should Have a Few Sheep.

how to handle it, because sheep growing is an uncertain business for the man who knows little about it.

Sheep are sometimes called the plant-scavengers of the farm. They will thrive on more kinds of weeds than will any other domestic animals. They may be used for cleaning up weedy corn fields or small corners and waste patches of grass and weeds.

Sheep grow on their backs. Coyotes and dogs cause sheep growers much trouble in some localities. To make a success of growing sheep you must give them a great deal of attention, especially at lambing time. The fences ordinarily found on farms are not tight enough to keep the sheep from going where they please.

ERADICATION OF PIG WORMS

Formula Given Out by Veterinary College at Ames, Ia., Does Not Affect the Eggs.

The veterinary college at Ames, Ia., has announced the following formula for the eradication of worms in pigs: "Santonin, one grain per thirty to eighty-pound pounds; areca nut, one half grain per pound live weight; four grains santonin is the maximum dose for a large hog. Keep the hogs off feed for 24 hours. Mix enough of the medicine in a thin slop for 20 hogs. Feed in a clean trough. Repeat treatment in 30 days, as eggs of worms in the intestines will not be affected by this treatment and a new crop of worms will result."

Profit in Grazing.

It does not necessarily follow that because a hog is grazing, that he is making the owner money. He must give more than the maintenance amount of food if there is profit in grazing.

Labor Saver.

Brass, silver or Sheffield plate that has been lacquered should never be cleaned with metal polish or anything else of the kind, but merely rubbed with a soft cloth and finished with a silk duster. If they are very dirty a little sweet oil may be used. It saves a lot of trouble if silver and brass candlesticks, etc., are lacquered. The lacquer can be bought and applied with a soft brush. The article lacquered should be perfectly clean, dry and bright.

When Baking.

I frequently drop a portion of the yolk of an egg into the whites when separating them for cake baking. This can easily be removed if you dip a clean cloth into warm water and wring it dry. Touch the yolk with a point of the cloth and it will cling to it once.

Cheese and Olive Sandwich. To green cheese add a generous allowance of chopped olives. Season with salt, pepper and paprika. Moisten with mayonnaise and spread on this with a buttered bread.

A COMMON LANGUAGE

By F. H. MASON.

"For goodness sake! If that old Mexican cow ain't been gone and eat my glory-de-John rose."

I looked up from my gardening and saw my next door neighbor—usually the most amiable of neighbors—literally shaking with indignation, on her front porch, while a cow was on the grass plot below, contentedly munching the last of the Glorie de Dijon.

Mrs. Farleigh took a pot containing a small, whorled pain from the porch rail, heaved it at the cow, and exclaimed: "Drat the beast!"

The pot broke innocently some way from the cow, and the animal went over to it and examined the palm. It was too dry for her taste, however. She evidently preferred sweet, succulent rose bushes.

"Shoot!" Mrs. Farleigh followed the exclamation down the steps, shaking her apron vigorously as she went. The cow walked leisurely away, notwithstanding the dose of broken flower pot that my neighbor sent after it. "Ain't that the limit?"

I had intended to keep out of the controversy, and had bused myself behind a hedge, but a hakes form a poor shelter, and this last remark was evidently intended for me.

"It's hard," I replied sympathetically. Of course I said just the wrong thing. Anything I might have replied would have been wrong to one in Mrs. Farleigh's mood.

"Hard!" she shouted in disgust. "I wasn't thinking of the cow's digestion. It's my glory-de-John rose that worries me. I've tended it all winter, like a mother, and it was just coming into bloom. Them Mexicans have no right to keep cows in a respectable neighborhood."

The Mexican was a beta noir to the neighbors. He had arrived recently, and bought four lots. On these he was keeping half a dozen cows, and running a small dairy farm. He seemed to be circumventing the city ordinance, which prohibited one person keeping more than one cow, by distributing the ownership of the animals among his children. The bad feature about the affair was that the family were casual about letting the cows roam off the premises. They had owned a large ranch in Mexico, before the revolution, and did not understand being confined to four city lots.

"It's too bad. Why don't you go over and see them about it?" I suggested mischievously, for I knew the Mexicans understood little or no English.

"I will," Mrs. Farleigh said decidedly. "I have just cause for complaint. You surely have," I agreed. "It's the proper thing to do."

Mrs. Farleigh trotted across the street, her anger rising as she went, and pushed the button beside the Mexican's front door.

I was bad enough to take up a point of vantage behind a large leopardsman, to watch the burlesque, for I imagined my neighbor had not the Spanish.

The Mexican woman appeared, and my neighbor started the attack. "Your old cow has been and eat my glory-de-John rose," Mrs. Farleigh shouted.

"De wau senora nothing. Your cow, cow, cow," each time she spoke the word, Mrs. Farleigh pointed a finger viciously at the offending animal, which was contentedly ruminating over the favor of rose buds near by, "your cow has been eat my glory-de-John rose."

The Mexican woman was clearly puzzled. "La vaca gloria de Juan! No, no. Ordena la vaca."

"Can't you say English?" Mrs. Farleigh asked indignantly. "No hablo ingles."

"You have no English, eh?" Mrs. Farleigh resorted to pigeon English. Tapping the Mexican woman on the chest with a finger, Mrs. Farleigh demanded: "You no savvy?"

"No sabe."

"For the land's sake. And I've been and left my housework to come over here and give you a bit of my mind." The humor of this situation dawned on Mrs. Farleigh. She placed her hands on her hips, and, with arms akimbo, laughed uproariously.

The Mexican woman stared in astonishment; then she caught the infection, and joined in the laugh. There, on the Mexican porch, the two women stood, each seeming to try to outdo the other in her hilariously. After a time, they became weak-kneed from the effort, and sat on the top step and continued to laugh, wiping the tears that ran down their cheeks with the corners of their aprons. They had found a common language.

Royal Talent.

American women who consider themselves well educated will be silenced by a recital of the accomplishments of the new queen of Sheasia, although it is doubtful whether she's much better informed than other royal consorts.

She speaks English, French, Spanish and Italian; is a good pianist and also plays both guitar and harp. She is able to play duets with her husband at concerts and has both composed and written words for children's songs. She also is quite an artist, and before the birth of her little daughter was a famous pedestrian.

How many American women can compare with this list?

Eeefettes.

Cut a pound and a half of round steak about a half inch thick. Then cut in pieces about six inches long and four wide. Place on each piece a large tablespoonful of dressing made of one cupful of stale bread crumbs, one tablespoonful of chopped parsley, one tablespoonful of chopped onion browned, a half teaspoonful of salt and two generous dashes of pepper. Roll up the beefsteaks and fasten with wooden toothpicks. Put a tablespoonful of butter and a cupful of water in a baking pan with the beefsteaks and bake three-quarters of an hour in a hot oven. Baste often and when done thicken the gravy, strain and pour over the meat served on a hot platter.

Lucky Accident for Him.

After proposing three times and being rejected on account of his ugliness, a man in London was injured in an accident so severely that when he recovered his face had been completely reconstructed, decidedly for the better. He proposed again and was accepted.

REALLY WORK OF ART

DELICIOUS WAFFLE MAY WELL BE HOUSEWIFE'S PRIDE.

Requires Some Care and Time, But is Sure to Delight the Guests at Afternoon Tea or Other Social Function.

By LIDA AMES WILLIS. Some charming hostesses have discovered the possibilities of the waffle iron as a means of social enjoyment and refection for their house or country club parties.

The possessor of an electric waffle iron, who has mastered the art of making a dainty, tender delicious waffle, may dispense these artistically shaped pancakes to the delight of her guests, while they consume them part pass as they are baked. For under no circumstance must a waffle be kept waiting, as it deteriorates in both flavor and texture by standing. If you have never eaten a really, truly delectable waffle, there is one new and delightful condition in store for you. If you had a Dutch grandmother, or hold in your possession the favorite gauffer recipe of a French provincial dame—or if by chance you hail from Dixie land, you have your own chef-d'oeuvre. But if waffles are not a part of your family culinary history you may make your choice from a long and varied list gathered from far and near. The waffle probably had its origin in the chappattees or stonecake of the Hindus, an elementary preparation of flour for humankind, which developed with the advance of civilization and culinary art through various stages until it has reached the forms of griddle or griddle cake which is similar to pancake, and the more epicurean and delicate waffle or gauffer.

Cider With Waffles.—This is an approved beverage to serve at a waffle party. It may be served from bottles, or milled, or old-fashioned cider up, or as a strup for the waffles. To make a strup allow a pint of granulated sugar to a quart of rather dark apple and boil until the consistency of maple sirup.

Other Components for the Waffles.—Lemon, sugar and butter, are considered indispensable. If these are combined in lemon honey or lemon butter, which is spread over the waffle as soon as it comes from the iron, it will prove a daintier, quicker and more satisfactory way than adding them separately and running the risk of your waffle growing cold before being eaten.

Variations of Waffle Batter.—The variations are numerous, but the important feature is to keep the batter fluid so it will easily run smoothly over the griddle. The rising of waffles may be effected by the addition of whipped white of egg or whipped cream to the batter as in fancy waffles and the French sweet souffles.

Hippen or Hippen.—These are but another form of the waffle or gauffer. They are baked on small irons, marked with a fancy pattern but not honey-combed like the plain waffle iron. The same batter may be used, or their composition may be more that of an almond confection.

If you are an amateur or have a number to serve from one or two irons, do not attempt any but plainer forms. These, when properly compounded and baked are quite delicious enough to make and keep your iron hot for considerable length of time. Have a sufficient amount of batter made before you begin your baking. It will keep well in a cold place, unless you have a maid who is a waffle artist, to replenish the supply.

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The planting of Seed Potatoes in June and July is increasing to a wonderful extent. A great many farmers claim that they give better crops planted at this time than they do when planted in the spring. Potatoes planted in June and July mature in the cool weather of the fall, at a time when they can be harvested to best advantage.

The Seed Potatoes we offer are put in cold storage early in the season, so as to keep in first-class, vigorous condition.

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Schedule in Effect September 3, 1913

Three Trips Weekly

Baltimore and Washington.

Read carefully as important changes have been made.

Leave Baltimore, pier 3, Light street wharf, (weather permitting) at 5 p. m. every Monday, Wednesday, and Saturday for the following river landings Alexandria and Washington. Baltimore, 5 p. m. Miller's, Broome's, Porto Bello, Grason's, Coan, 5 a. m., Bundick's, Lakes, Walnut Point, Cowarts, Lewistown, Kinsale, Lodge, Abell's, Piney Point, Cintra, Piney Point, 10 a. m., Leonardtown, 12 noon; Abell's, Coburns, Stones, Bushwood, Lancaster, 4 p. m. Riverdale, Liverpool Point, Glymont, Alexandria and Washington.

Stops only on Signal. Leave Washington, Seventh street wharf, (weather permitting), 4 p. m. every Monday, Wednesday and Saturday for the following river landings and Baltimore: Washington, Alexandria, 4:45 p. m. Glymont, Liverpool Point, Riverdale, Bushwood, Lancaster. Coburns, Stones, Leonardtown, 5 a. m. Abell's, Piney Point, Cintra, Lodge, 10 a. m. Mundy Point, Kinsale, 12 noon; Coan, Bundick's, Lakes, Walnut Point, Cowarts, Lewistown, Miller's, 4 p. m. Grason's, 5 p. m., Broome's, Porto Bello, 6 p. m., Baltimore.

Stops only on Signal. Arriving in Baltimore early Wednesday, Friday and Monday morning.

Special Notices.—The extra steamer leaving Baltimore on Saturday and arriving on Tuesday, is withdrawn. Freight received daily in Baltimore on sailing days and 4 p. m.

This time-table shows the time which steamers may be expected to arrive at and depart from the several wharves, but their arrivals or departures at the times stated is not guaranteed, nor does the company hold itself responsible for any delay or any consequences arising therefrom.

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"PORTOBELLA,"

NO. 27050

PEDIGREE

Portobello, No. 27050, 6 br. h., foaled 1894; by Gambetta Wilkes, 4650; dam Winnie Wilkes, (dam of Mambrino Maid, 2155, etc.) by Red Wilkes, 1749, G. d. Gipsy Queen, by Bourbon Chief, 383, Gipsy Queen, by Bourbon Chief, Vol. V Bred by G. & C. P. Cecil, Danville, Ky.; passed to E. A. Goodwin, Sigsbee, Ohio. George Wilkes, No. 519, Gambetta, No. 4650, Portobello, No. 27050. Jewell; Red Wilkes, No. 1749. Winnie Wilkes, Gipsy Queen. (From Official Certificate of the American Trotting Association.)

Portobello is a handsome seal brown stallion; stands 15½ hands high; weighs 1089; foaled 1894. Has mark of 2.20; a half in 1.05; quarter in 80 seconds. Individually he is a horse of grand finish and fine disposition, a perfect "lad's" horse, a strong and smooth road horse and a sure foot getter.

His blood lines are the very best, being a son of Gambetta Wilkes, the greatest sire of speed in the world, and his dam, Winnie Wilkes, is one of the greatest dams. Of his get only a few were ever trained for speed, but of these, Nellie D. took a mark of 2.21 in the mud. Arthro J. was a good thing in 2.10; over a heavy track and has shown trail miles in 2.05, while all his colts show great size, style and speed.

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