

AGRICULTURAL HINTS.

THE GROUND CHERRY.

The Value as a Fruit Is Just Beginning to Be Appreciated.

With many farmers the ground cherry is classed among the weeds, as it grows wild in many parts of the central and western states. Its value as a fruit has not been generally appreciated and until the past few years it was seldom seen in cultivation. An improved variety is now finding its way in our seedmen's catalogues, and there is no doubt that it will grow rapidly in favor. With me the improved ground cherry has proven itself worthy of a place in the garden. The plant is quite hardy, and will thrive on any soil where potatoes will grow. The fruit when the husk has been removed is a handsome yellow cherry of about three-fourths of an inch in diameter. It has something of a strawberry flavor, and is excellent for sauce, pies, or preserves. For winter use the fruit



IMPROVED GROUND CHERRY.

may be canned or dried. Or if kept in a cool place in its husk the cherry will keep plump and sound until December, or later.

In growing ground cherries about the same method is pursued as in growing tomatoes. The seeds are sown in hotbeds, and the young plants are not taken to the garden until danger of frost is past. The plants are very branching, most of the branches taking a lateral direction, almost touching the ground. For this reason they should be set not less than four feet apart each way. There is need of extra care in keeping down the weeds during the first half of the season, for later on the plants are in the way of such work. The ground cherry is wonderfully prolific. The first ripe ones are gathered about the first of August. After this the fruit may be picked every two or three days until cut off by frost. The fruit drops off as soon as it is ripe, so the most of the picking is done from the ground. On good soil one may expect to get a bushel from 18 or 20 plants, or from 130 to 150 bushels per acre.—American Agriculturist.

NEW JERSEY'S ROADS.

Many Miles Were Macadamized Under the Township Bonding Act.

Before state or county aid was extended for the construction of stone roads in New Jersey the farmers of Chester, Burlington county, got the notion they would bankrupt themselves if they put down macadam roads. Two citizens knew differently and offered to build the roads for \$3,400 per mile. Farmers believed stone roads would cost \$6,000 or \$7,000 per mile. Finally the town was bonded for \$40,000 for 10 miles of roads. To carry the election in favor of bonding, outlying roads were included, making 11 1/2 miles. The two citizens brought the stone by rail many miles, carted it overland in wagons, took as salary \$1,000 for the four months' job, returned \$225 to the town treasury and built the 11 1/2 miles of road. The cost was \$3,460 per mile, and all the stone hauled long distances, the biggest item of cost. These roads were built 3 years ago and have not been repaired since except to be rolled each spring by a 3 ton horse roller. The bonds are paid at the rate of \$1,000 per year and the burden of taxation is insignificant. Nearly all the farmers use narrow tire wagons, although engineers say they should use wide tires. A load of 4 tons, including weight of wagon, is common. The builder recommended an expenditure of \$50 per year on each mile, but to-day with narrow tires and heavy loads there is no perceptible evidence of wear.—Bulletin 9, Office of Road Inquiry.

Fine Words Butter No Parsnips.

"Roads are the connecting links that bind communities together in unity of spirit. They are the ways by which men have advanced and will ever advance who wish to leave some worthy memorial to posterity."—Fudge. Roads are roads, and the majority of them mighty mean ones. They may be the connecting links, but if all the links of life were of a like character the connection wouldn't amount to much, and would be mud at that. Roads are like communities, and are what the people make them. True, the world was not made in a day, and all things had a beginning; but sometimes one thinks, in traveling over our country roads, "this is a pretty old beginning," and "a tough one, too."—Colman's Rural World.

In many situations where growing of any kind of cultivated crops would be impossible the growing of tree fruits could readily be made profitable—more so than almost anything else.

GINSENG CULTURE.

According to a Well-Known Texan, It Pays Exceedingly Well.

Low prices of farm products and kindred ills are having a depressing effect upon the minds of cultivators of the soil, and thoughtful men are now more than ever before considering how and what crops to grow for profit.

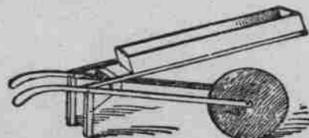
In such trying periods, believing that much good is sometimes accomplished by directing attention to new channels of industry, I herewith present some suggestions for the benefit of any who may feel disposed to test them. In 1870, while living at Little Rock, Ark., I wrote a few articles for the local press calling attention to the adaptation of her soil and climate to fruit culture. I also engaged in it myself and was the first man who ever shipped a grape from that state to a northern market. It is now a great satisfaction to me to say I have lived to see her fruit interest developed until it is probably worth millions of dollars annually. Again, since I have been a citizen of this state, I called attention to the pecan nut in connection with nut culture, and, aided by some more able minds, we gave an impetus to nut culture that will ultimately prove of value to some people in nearly every state in the union and to quite a number in foreign lands.

But the object of this letter is to call attention to ginseng culture. This little plant is adapted to a wider range of soil and climate than any other one thing I know of. It is a beautiful plant; no prettier thing was ever put in a flower pot. Its golden leaves in autumn; its creamy white blossoms, followed by spikes of fiery red seed pods, renders it a very striking thing. Florists should all grow it as a pot plant; it would add much beauty to a garden border and would flourish on the shady side of a spreading rose or shrub, and as a field crop its capabilities are simply immense. I plant one foot apart each way, say forty-four thousand plants per acre, then mulch the entire surface to a depth of four or five inches and the field work is done. I never cultivate or stir the soil in any way. At three years the plants commence to bear seed, and the older they get the more seed they bear; it would pay well at present as a seed crop alone. The seed would fetch almost any price one would ask; they are worth their weight in gold. At four years the roots are considered sufficiently matured to dig. About twenty-five well grown roots will make a pound when dry, and the price is from two dollars to three dollars and a half per pound. In view of the fact that the plant is yearly getting scarcer and the price advancing and likely to do so for many years, it occurs to me that any careful cultivator of average intelligence could add greatly to his income by judicious planting and management of this crop.—L. D. Shrevebury, Sherman, Tex., in Western Rural.

GARDEN WHEELBARROW.

Splendid Device for Carting Plants from One Place to Another.

During the season of plant setting a light barrow is a convenient help in carting the plants from the greenhouse or frames to the garden or field. It



GARDEN WHEELBARROW.

in many cases we have much soil on the roots of plants. On an ordinary wheelbarrow the plants are subjected to many jars and often hard knocks, which are liable to loosen the soil and perhaps shake it all off. A correspondent suggests the device here illustrated as meeting the objection. The two pieces on which the box rests should be of white ash or hickory, giving the box when loaded an easy spring. The advantages of this contrivance are easily understood, and the whole construction is too plain to need lengthy description. Flats containing tomato, pepper, and egg plants, etc., may be loaded right into the box and carted to the field without much shaking.—American Gardening.

ORCHARD AND GARDEN.

STRAWBERRY plants that grow best this season bear best next year.

Good crops of fruit cannot be grown on starved soil.

The quickest and most satisfactory results from ashes are usually obtained on a sandy soil.

ONE of the best varieties, if not the best, of fruit trees for roadside planting is the cherry.

PROPER balance of root and top growth is essential in the selection of trees for planting.

THE presence of ants on or about trees may be taken as a good indication that the tree is affected by disease or insects.

THE best currants are grown on wood of the previous season's growth. Do not allow too many canes to grow. Thin out the most unpromising ones.

YOUNG grafted trees should be looked after now. Sprouts will often start up from the stock; and if allowed to grow will rob the grafts. Go over them carefully and rub them off.—St. Louis Republic.

THE FARMING WORLD.

REMODELING A BARN.

One with a Basement Is Most Comfortable for Stock.

There is some controversy concerning the comparative value of a bank or basement barn, and one built on level ground. Having used both I candidly believe that farmers who contemplate building a new or remodeling an old barn will not be sorry if they choose one with a basement. It is economical, warm, and if well ventilated will be most comfortable for stock. Do not give the fodder directly from the floor above, but have spacious alleys, wide enough to hold feed for one or two days. Have boxes in the basement for grain, also a couple of good cats for catching rats and mice.

The dimensions of a barn are not essential in a plan. Build according to your needs. Divide the stall room



FIG 1 THE OLD BARN. FIG 2 THE REMODELED BARN.

so it will give you the best service. Allow five feet in single stalls for horses, and three feet for cattle. The illustrations show my original barn, and also the remodeled and enlarged structure. I raised the old barn on an eight-foot stone wall on three sides of the rectangle, then boarded, battened and prepared the other side as shown in the plan. It is very satisfactory now, and I have no doubt that many barns in the central west can be greatly improved at comparatively small expense. Fig. 1 is the old barn, Fig. 2 is the same after it had been placed upon the stone wall and remodeled. Fig. 3 is the ground plan showing the arrangement of the stalls.

For tying cattle, I find a chain most satisfactory. In my stalls I place a 2x4-inch scantling, with rounded edges to permit the free working up and down of the chain. One end of this scantling is fastened to the top of the partition and the other to top of manger in a slanting manner. The chain placed about this scantling and the neck of the animal allows plenty

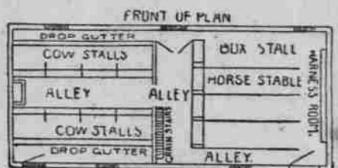


FIG. 3.—GROUND PLAN OF THE REMODELED BARN.

of room while eating and lying down, but keeps the animal in place. My cow stalls have a 6-inch drop, the length of stalls varying to correspond to the length of the cattle. They are double, with a partition in the manger, so that each animal has his own food. This is an important point where animals of different ages are stabled together. In all well-regulated stables a good box stall, accessible from both cow and horse barn, is desirable. This feature will be found in the accompanying plan.—D. B. Elliott, in Orange Judd Farmer.

THERE ARE OTHERS.

Plaint of an Editor Whose Town Suffered from Dirty Streets.

This is the season of the year when conventions, reunions, race meets and summer assemblages of all kinds are most frequent. Everybody is on his or her vacation, and the disposition of everyone is to "follow the crowd." The wisely managed cities are sure to offer some attraction to people looking for amusement or entertainment.

As a matter of course there is no season of the year when a valid excuse can be offered for permitting the streets of a town or city to present an untidy appearance. This is doubly true of the summer season, when every place will be visited by a greater or less number of strangers or non-residents.

The proper sort of a housekeeper always has everything in the best condition possible, but even the half-way prudent one will sort of tidy things up when she knows company is coming. She will dust the furniture, sweep the front stoop and, possibly, rake the front yard. It is simply good policy. She doesn't wish folks to go home and say uncomplimentary things about her.

The poorest kind of advertising a town can offer is dirty, badly-made streets. Visitors to such a place are impressed with the thought that the citizens have not enough regard for the good wishes of guests to care to favorably impress them. Poor, unsightly streets are a blight that will kill or retard the growth of any town, and the place that permits them to so remain is guilty of trying, at least, to commit municipal suicide.

In the following clipping from one of our exchanges, the name of the city is omitted for the reason that enough of such advertising would kill the place if it is not already dead:

If the authorities had hustled around a week ago and cleaned the streets the thousands of visitors who have been in the past ten days would have received a far better

impression of the city. The average pedestrian would about as soon go to jail as to be on a business street on a windy day.

And there are others, many others.—L. A. W. Bulletin.

PICKING THE PEARS.

No Machine Has Yet Been Invented That Supplants the Human Hand.

Orchardists ought to be so familiar with the names of their pears and the season when they are ripe that they could not make mistakes or have neglects. Not a single variety of pears, except it be the seckel, ought to be fully ripe on the tree; that is to say, hang on the tree until soft and fit for dessert eating. The test is not difficult. When, by gently lifting the pear, it is free from the stem, and when the seeds are black the fruit should be gathered. It may not be fit for the dessert for a month or so longer after that. No fear need be felt that it will not color up fine and be at its best flavor, if, when gathered and wrapped in a single fold of paper, it is laid in shallow drawers or on shelves in a dark and cool place. It is surprising what a high color and what a burnished gold tint it will put on, and as to flavor, while it does not seem to have any at the plucking time, it will be delicious when handled as described.

It is also a well-known fact that fruit, especially peaches, pears and apples, which has grown on the south and southwest side of a tree has a better flavor than such as has grown in the shade on the north side of the same tree. This is especially true of summer or autumn fruits. Such pears and apples as ripen late in autumn or winter are not so decidedly affected.

In orchard work and in the handling of fruit, machinery thus far has not been able to make very great inroads against manual labor, nor can we see that it is very likely to. Every individual apple or pear has a place or position on the tree peculiar to itself, and the human hand is the best picker. The inventor of "pickers" which are effective, light and true in work, has so far failed in producing a desirable article. This is to be regretted, not because we want to displace the hand, but because the hand cannot reach the very finest fruits on the trees, such as grow on the top branches or on the outside high branches, which will not well or securely support a ladder, and cannot safely be reached even by the little hands of children.—C. W. Murtfeldt, in St. Louis Republic.

DAIRY SUGGESTIONS.

LINSEED meal made into a jelly and added to the milk, is excellent for calves.

We are asked if sugar beets are as good for milk cows as ensilage is. Yes, perhaps better; but they are more expensive.

Do not feed much cornmeal to calves, if any. Bran, ground oats, linseed meal, etc., are the kind of feed that calves should have.

If a cow "loses her cud," the animal is sick. It means that she has no appetite. Perhaps a tonic will restore the proper condition.

WHAT shall I do for hollow horn? asks a subscriber. Improve the general condition of the cow. There is no such disease as hollow horn.

COTTONSEED meal, we would say to an inquirer, has no perceptible bad effect on the cow, but it is claimed that it has upon the butter, especially if too freely fed.

As a safeguard against the transmission of tuberculosis the majority of Danish creamery proprietors now sterilize the separated milk before it is taken from the creamery.

SOMETIMES a heifer does not do as well the second year as she does the first. There is nothing to discourage in this condition. The third year she will likely come out all right.

ONE of our subscribers has been feeding sweet milk to pigs, and thinks that it produces diarrhoea. Likely. It will sometimes do it if large quantities are fed. If mixed with middlings it will prove harmless.—Farmer's Voice.

USEFUL IMPLEMENT.

How to Construct a Handy Carrier for the Orchard.

A useful implement, which should be on the premises of every rural home, is shown in accompanying illustration. It



HANDY CARRIER.

comes handy in a good many ways, and is especially serviceable for carrying articles that are too bulky or too heavy to be moved easily by one person. Its construction requires no unusual skill or ingenuity. Anybody who has saw, hammer, nails, and a few pieces of pine or basswood boards, can make one. It is a good thing to have in the berry patch for carrying crates, etc., in a convenient manner. Too much care cannot be exercised to keep the freshly gathered berries out of the boiling sun. All berries to stand up and keep well, should be gathered while dry and cool, and set in a cool place, under the shade of trees or buildings, etc., until removed out of the patch to storage-room or station. The two-men carrier will be found a great convenience for moving the crates about.—American Gardening.

HOUSEHOLD BREVITIES.

—Tapioca Griddle Cakes.—Soak a cupful of tapioca in a quart of milk overnight. Next morning stir thoroughly until dissolved. Add one-half teaspoonful salt, one beaten egg, one teaspoonful baking powder. Stir in a pint of flour to a batter. Bake on a hot griddle.—City and Country.

—Duchesse Potatoes.—Take what mashed potato you have left and add one well-beaten egg. Cut the potato into nice rounds with a cake-cutter, wet in cold water. Grease a baking-pan and lay the potato cakes in rows, brushing them on the top with egg, beaten well, just as they begin to brown.—Chicago Record.

—One of the prettiest salads for luncheons is "dragon salad," as it is called, which is served on individual plates as a separate course. Select a number of large, smooth green peppers, split them at the wide end, and place in each a small red tomato filled with mayonnaise. The whole is most effective in appearance and looks like such a cool summer dish.

—Potted Eel.—Skin and clean a large eel; dry and cut into small pieces about four inches in length; season with mace, pepper and salt; lay in a pan and cover with melted butter; bake for half an hour in a quick oven. When done take it out and place on a cloth to drain. Pack closely in a pot; melt the butter it was baked in and pour it over the eel.—Harper's Bazar.

—Chocolate Custard.—Dissolve three ounces of cooking butter into a saucepan, and when dissolved add three ounces of mashed potato, ditto castor sugar and the well-beaten yolks of two eggs. Stir the mixture over the fire, one way all the time, till it becomes the thickness of honey; then add the grated peel and juice of half a lemon, a dessertspoonful of brandy and currants as desired.—Leeds Mercury.

—Mackerel Cream Sauce.—Soak the fish over night and wash thoroughly in cold water. Grease a gridiron with butter and rub the fish on both sides with melted butter. Broil quickly and lay in hot covered dish. Heat a cupful of milk, add two teaspoonfuls of butter, a little chopped parsley, pepper and salt to taste. Thicken with a teaspoonful of corn starch and a beaten egg. Allow it to boil up again. Pour over fish and serve at once.—Western Rural.

—Roth's Grits.—Take one quart of raspberries and currants mixed, about half and half. Mash and to them add one quart of water. Cook until all the juice is extracted, which should be strained through a cloth. Then sweeten quite sweet, set back on the fire and as it boils thicken with five tablespoonful of cornstarch stirred in slowly. Pour the mixture into a mold and place on ice to harden, when it is very nice eaten with either plain or whipped cream.—Orange Judd Farmer.

—Old Virginia Ketchup.—Take one peck of green tomatoes, half a peck of white onions, three ounces of white mustard seed, one ounce each of allspice and cloves, half a pint of mixed mustard, an ounce of black pepper and celery seed each, and one pound of brown sugar. Chop the tomatoes and onions, sprinkle with salt and let stand three hours; drain the water off; put in a preserve kettle with the other ingredients. Cover with vinegar, and set on the fire to boil slowly for one hour.—Ladies' Home Journal.

WONDERFUL GOLD LEAF.

How It Is Made and Some of Its Peculiarities.

The process by which gold is made into thin leaves is called gold-beating. As yet the use of machinery for this purpose is very limited, nearly all gold leaf being beaten by hand.

First, the gold is cast into oblong ingots about three-fourths of an inch in width, and weighing two ounces each. These ingots are passed between polished steel rollers and flattened out into ribbons. These ribbons are softened by heat and cut into pieces one inch square.

One hundred and fifty of these pieces are placed between vellum leaves, one piece above the other, and the entire pile is inclosed in a double parchment case and beaten with a sixteen-pound hammer until the inch pieces are extended to four-inch squares. They are then taken from the case and each square is cut into four pieces; the pieces thus obtained are then placed between gold-beaters' skin—a delicate membrane prepared from the large intestine of the ox—made into piles, inclosed in a parchment case and again beaten, but with a hammer of lighter weight.

Still the leaves are not thin enough, and once more each leaf is cut into four pieces and again beaten. This last quartering and beating produces two thousand four hundred leaves, and the thickness of an inch. Gold is so malleable that it is possible to obtain a still greater degree of thinness, but not profitably.

These thin leaves are taken up with wood pinchers, placed on a cushion, blown out flat and carefully cut into squares three and one-quarter inches in size. The squares are placed between the leaves of paper books, which have previously been rubbed with red chalk, to prevent adhesion of the gold, each paper book containing twenty-five squares or leaves of gold; and in this form the leaf is sold, not by weight, but superficial measure.—Philadelphia Item