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CLOVER CAN BE SOWN WHEN WORK IS SLACK

Many Farmers Sow as Early as February, While Snow Is on the Ground.

Red clover has been styled the cornerstone of agriculture in the North Central and Eastern States. Many farmers will begin laying the cornerstone as early as February, when it is customary in many sections of the red clover on the surface of the snow, so that it will sink into the soil with the first thaw in the spring. Red clover is hardy, and is not injured by ordinary cold; and the fact that it can be sown at a season when work on the farm is comparatively light adds to the economy of its cultivation.

The first important point to be observed is the selection of good seed, say specialists of the United States Department of Agriculture. Considerable care should be used in this respect well in advance of the time of seeding. This is particularly true at present, when a large proportion of the red clover seed used in the United States comes from abroad. If poor seed is used the expected crop may be a partial or total failure.

Good Seed Is Plump.
Good red clover seed is plump or well filled, bright with a slight luster, the color of individual seeds ranging from violet to light yellow. The individual seeds should be at least medium sized and fairly uniform, free of adulterants of any kind and from seeds of noxious weeds.

Home-grown seed is desirable, especially in the north, because it is almost certain to be adapted to local conditions. If it is not available, samples should be obtained from reliable dealers. These should be examined for adulterants, weed seeds, and shriveled seeds. They should also be tested for germination before purchasing in quantity.

In the absence of more accurate methods an estimate should be made of the proportion of true red clover seed and of weed seeds and other impurities. From the red clover seed separated from all impurities, a counted number as 100, should be taken just as they come. These seeds should be placed between layers of moistened cloth or paper or merely covered in a bed of sand or light soil. A dinner plate, covered with another, is a suitable germinating receptacle. It can be kept in the living room, at a temperature between 65 and 85 degrees. Between the third and sixth days the sprouting ability of the seeds should be shown.

It should be borne in mind that the sowing value of the seed is represented by the amount of true clover which will germinate with reasonable promptness. Thus, if four-fifths of a sample is pure clover, and only three-fourths will sprout, then only three-fifths, or 60 per cent, of the original seed as offered will grow. Thus, the germinating test has an important bearing on the worth of seed offered to the farmer.

Protects American Farmer.
A seed-testing service is maintained by the United States Department of Agriculture, where 29,638 samples of various seeds were examined and tested in the last fiscal year—16,442 in Washington and 13,196 in the five branch seed-testing stations. Similar service is offered by the various state experiment stations. The department also exercises a strict inspection service over field seeds brought from foreign countries, and last year 5,000,000 pounds of various seeds were rejected or held for cleaning before being allowed to be offered to American farmers.

Nevertheless, the closest scrutiny is necessary on the part of the farmer who desires a good stand of clover, either as a forage crop or to turn under for the improvement of his soil. It is important that the testing of seed be done early enough that a sufficient supply of pure seed can be purchased in time for use; and if seed is to be sent to one of the government or state testing laboratories, at least two weeks should be allowed.

COMBATING PESTS IN WINTER

When the orchards have been cleared of apples there is time to go through the near-by woods and hedgerows and cut the wild cherry trees and bushes which are the bivouacs of the tent caterpillars that raid the orchards in the spring, say specialists of the United States Department of Agriculture. It is a good time to inspect the trees for borers and to put down mice and rabbit guards at the same operation. Trample the grass flat at the tree base to allow a close inspection for sawdust from the borer's operations and then adjust the wire or paper guard to be in place when snow comes.

NEW PROCESS MAKES SYRUP OF MORE UNIFORM QUALITY

A new method for clarifying sugar-cane juice in the manufacture of sirup, worked out by specialists of the United States Department of Agriculture, promises to bring upon the market a better appearing and more delicately flavored sirup than it has hitherto been possible to produce uniformly by the older methods of clarification. The new process is very simple and more economical than either the open-kettle or skimming method, or the procedure involving the use of fumes of sulphur and milk of lime.

It consists in heating the juice to a temperature just below boiling, mixing with it a small quantity of infusorial earth, which may be bought at drug stores and supply houses, and pumping the mixture of juice and earth through a filter press. This takes from the juice a large part of the impurities that tend to make the sirup cloudy and to spoil its flavor. No skimming is necessary while the juice is being boiled down.

The resulting sirup has the natural flavor of the cane, since the earth added in filtration is inert, serving only to make a filter-press cake for catching the dregs and other impurities, and imparting no undesirable flavor to the finished sirup. A detailed description of the new process, including a summary of the various experiments made in perfecting it, is given in Department Bulletin 921 just issued by the department entitled "Sugar Cane Juice Clarification for Sirup Manufacturer."

LIGHT AND AIR ESSENTIAL FEATURES OF GOOD KITCHEN

A conveniently arranged and equipped kitchen means lighter work and shorter hours for the housekeeper and her helpers, say household specialists of the United States Department of Agriculture, who give the following hints in Farmers' Bulletin 607, The Farm Kitchen as a Workshop:

Plenty of light and good air are essential to good results in the kitchen and to the comfort of those working there.

Running water and a drain for carrying off waste save the housekeeper many steps and many hours. Pantry, dining room, and store rooms should be convenient to the kitchen and so far as possible on the same floor level.

Floors, walls, ceiling, and wood-work should be made as easy to clean as possible by oiling, painting, or covering with suitable washable material. Unfinished wood floors, mouldings, and table tops are poor economy; they are hard to clean and soon show stains and signs of wear. Durable, convenient equipment is most economical and should be so placed that there is the least possible strain on the worker's muscles as she performs her tasks. Many of the tired backs are the result of improperly placed kitchen equipment.

BAKED EGGS WITH CHEESE MAKE GOOD SUPPER DISH

The combination of eggs and cheese makes a hearty dish suitable for supper, dinner, or lunch. The following recipe is recommended by the experimental kitchen of the United States Department of Agriculture.

Four eggs, 1 cup, or 4 ounces, grated cheese, 1 cup of fine, soft state bread crumbs, 1/4 teaspoon salt, a few grains of Cayenne pepper.

Break the eggs into a buttered baking dish or into ramekins and cook in a hot oven until they begin to turn white around the edge. Cover with the mixture of crumbs, cheese, and seasonings. Brown in a very hot oven. In preparing this dish it is essential that the oven be very hot or the egg will be too much cooked by the time the cheese is brown. To avoid this, some cooks cover the eggs with white sauce before adding crumbs.

The food value of the dish is very close to that of a pound of beef of average composition. For those who are particularly fond of cheese, the amount of cheese in this recipe may be very much increased so as to give hardly more than a suggestion of the flavor of cheese.

DO YOU BOARD YOUR CATTLE?

Are you running a boarding house on your farm? If you are, collect the board. There are all kinds of boarders besides human beings on the farm. The chickens, cows, hogs, sheep and cattle all have to live and are fed from the farm. They are consuming food of considerable value each day. Some of the chickens lay more eggs than others, and thus help support their fellow chickens. The trap nest will soon tell the tale. Some cows give more milk than others; daily records and cow testing will enable the farmer to pick them out. Some types of cattle fatten quicker and better than others,



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ers, especially is this true between the scrub and the purebred. Undoubtedly there are some boarders on most of the farms, and now is a good time to make them pay board or be sold to the butcher.

All the stock on the farm, including the boarders, are consuming high priced feed, harvested by high priced labor using high priced machinery. The boarding problem has become a high priced proposition, so it will pay big money to cull out the mere boarders and feed nothing but producers.

COLOR SHOULD BE WELL SET IN FABRICS BEFORE WASHING

Manufacturers endeavor to set the color of the dyes in their fabrics, but are not always able to fix them permanently. Special treatment before washing will sometimes help, according to Farmer's Bulletin 1099 on home laundering recently issued by the United States Department of Agriculture. Various chemicals may be used, but some of them are poisonous and for that reason undesirable. Common salt is measurably effective for setting most dyes, but is not likely to have a permanent effect, and the process may need to be repeated whenever the garment is laundered. No special rule can be given as to the amount of salt to use; about 1 cup of salt to 2 gallons of water is a good proportion to try, and more salt may be added until the color stops "bleeding." The color is more likely to be set if the material can be left in salt water overnight rather than for a shorter time, and if it can be dried before washing. Sometimes salt is put in the final rinsing water in laundering colored goods. Soap is less effective in water to which salt has been added.

Colored clothes in general should be washed in lukewarm water and neutral soap solution, and the fabric squeezed rather than rubbed, according to the bulletin. Unless the color is fast, no colored clothes should be soaked for any length of time, nor should they be boiled or exposed to too high a temperature in washing, rinsing, starching, or ironing. If the color seems very delicate, very cool water is advisable, and soapbar, bran, or cooked starch water should be used instead of soap. With a color likely to fade or run, rapid washing is safest; the material to be wrung as dry as possible and rolled in a cloth to absorb extra moisture an even safer way is to shake the garment dry. For dark colors it is well to tint the starch; for example, tea may be used for blacks, browns, and greens, and bluing for blues, and the specially prepared "mourning" starch for blacks. Colored clothes should be dried in the shade and should not be allowed to freeze. They should be ironed on the wrong side.

WASHINGTON PIONEER MAKES HIS LAST WESTERN TRIP

Henry Clay Temple aged 87 years, one of Washington's oldest pioneers was buried Wednesday, December 29 at Morton. His wife Elizabeth Connelly Temple, died April 19, 1917.

Had she lived five years longer they would have been married sixty-one years.

Temple was born in Macomb, Ill., in 1833. At the age of nineteen he came west and prospected the Puget Sound country for three years. This trip was ten years earlier than Ezra Meeker's arrival in the West. He returned East in 1855 by way of the Isthmus of Panama.

In 1862 Mr. and Mrs. Temple and their one child emigrated to the Pacific Coast, stopping for a time on Hood's Canal and later in Seattle. In 1868 they settled in the Puyallup Valley, being one of the pioneer families there, where they lived until 1886, when they became one of the first families to settle in the Tilton River Valley, Temple having homesteaded in 1884 a place about three miles east of the present site of Morton.

Temple bought the first farm wagon and the first cooking stove into this valley, loading them onto pack horses and traveling a winding trail fifteen miles. The first Fourth

of July celebration was held here in honor of this event. "All" of the neighbors, consisting of a man and his wife and a bachelor, were invited in and the dinner with bread baked in a real oven was served.

Mr. and Mrs. Temple were the parents of eleven children, six of whom are living. They are H. C. Temple, Alpha; Hugh Temple, Lindberg, and Mrs. F. M. Broadbent, Mrs. F. F. Buchanan, Gus A. Temple and Gold Temple, Morton.

Mr. Temple, with a true pioneer's viewpoint, was an interested spectator at the ceremonies incident to the opening of the National Park highway into Morton in 1915. He had watched this section develop from a wilderness to its present state; his memory spanned a half century of progress and he has often been heard to remark that despite the present day advantages over many aspects of the early pioneer's life, there was nothing in this day that could compare with the zest for living inherent with the people who settled this section.

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