

## HOG AS "MORTGAGE LIFTER"

One Great Enemy to the Industry Is Cholera—Eternal Vigilance Will Control Disease.

(By GEORGE H. GLOVER, Colorado Experiment Station.)

There should be, and usually is, more money made in raising hogs on the farm than on other animals. Aside from cholera, hogs are less subject to disease, reproduce faster, and make better gains per pound of feed consumed. The annual increase of hogs should be from 500 to 1,500 per cent. The sow has the advantage in bringing forth two litters a year and farrows several at each litter.

Doctor Warrington in "Chemistry on the Farm" states that for each 100 pounds of feed consumed, the different farm animals make gains as follows: Cattle, nine pounds; sheep, 11 pounds, and pigs, 23 pounds. Pigs then make nearly two and a half times the gain over cattle for the amount of feed consumed.

The man who hauls hogs to market instead of one who is the one who should make money. Because of the fact that hog raising, when properly managed, has been so profitable, the hog has been tried the "mortgage lifter." The one enemy to the business is hog cholera. No doubt much can be done in controlling cholera by the farmers co-operating in adopting measures which will prevent the dissemination of cholera. It is up to the farmers themselves, on last analysis, to confine cholera on the one farm where it starts, by strictly following the advice of sanitary authorities and all working together to this end. I know of a farmer who kept his hogs healthy for four years, while the neighbors all around him were losing their hogs from cholera. He did it by an eternal vigilance in keeping infection out, and this man made a regular chore of cleaning the hog pens every Saturday afternoon.

## PROPER PRUNING IN SUMMER

Thinning Out and Cutting Younger Branches Is All That Is Required—Danger of Sun Scald.

Of late years we have heard a good deal about summer pruning and its value of inducing fruit buds to form on unproductive trees. The Kansas station has made some careful experiments with summer pruning of ten-year-old apple trees which have borne but little fruit and showed few fruit spurs.

The new wood was cut back and the heavy growth that shaded the two and three year old wood was thinned out. A lighter pruning was given the orchard the next summer.

The orchard was in full bloom and produced a fair crop two years later.



A Practical Lesson in Pruning.

Fewer water sprouts or suckers have been noticed on trees of similar age, that were grown on similar soil and pruned in the summer than those pruned in winter and early spring.

There is less danger that the operator will remove a large amount of wood in the summer, for he can readily see the danger of sun scald.

Thinning out and cutting the younger branches is all that is required if a reasonable amount of care is given the orchard. Light summer pruning appears to be a good treatment for unproductive trees.

## Roots for Feed.

Roots are excellent feed for dairy cows and are especially desirable for the fall and early winter, as they are palatable, easy to digest and stimulate the flow of milk. Less grain is required while roots are being fed. The change from roots to more grain should be made gradually, adding grain at the rate of one pound for ten pounds of roots withdrawn.

## Dogs Drive Sheep Raising Out.

A survey made by the United States department of agriculture indicates that if there were a proper control of dogs the number of sheep on the farms could be doubled without displacing other stock. The sheep would fit in a niche of their own. Dogs have driven many farmers out of the sheep business.

## Eggs Gather Odors.

Eggs are like butter in gathering odors. The shell of an egg is porous and lets any penetrating odor into the egg itself. We have seen a basketful of fine fresh eggs ruined by being placed too near a table or stand that had been a kerosene can stand and was almost dripping with stale oil.

## Important to Animals.

In addition to the protein, carbohydrates and fats, usually considered the most important constituents of feeds, the mineral or ash is of great importance to animals.

## PICK APPLES TO SAVE THEM

Fruit Should Not Be Picked Until It Has Attained Full Growth—Don't Shake Trees.

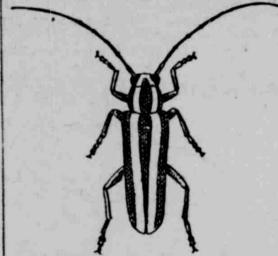
(By A. CHAPIN.)

Apples that are expected to go into storage should be picked just before they get mellow or fall from the trees.

They must not be picked too soon, however, but should be left until they have attained their full growth and color. No orchardist of any account now shakes apples from the tree, but picks them one by one and places them in a basket or bag suspended from the picker's shoulders.

Apples should not be packed until four or five days after they have been picked. They should then be kept in a shed until freezing weather comes on. If the apples are picked when dry, and in season, they will stand a great deal of cold, but of course the frost should be allowed to touch them. The boxes or barrels in the shed should be so placed that the air can circulate freely between them.

When the freezing weather comes on, the apples should be removed to



Beetle—Round-Headed Apple Tree Borer.

the cellar, where they should be kept dry. A cellar containing water will quickly destroy fruit.

The best temperature at which apples keep, is about 33 degrees F.

Of course it is difficult to obtain this exact temperature, but two or three degrees above or below will do no harm.

If apples are placed in bins in the cellar, they should be examined frequently during the winter, and if they are not keeping well, the entire lot should be picked over very carefully and every apple showing signs of decay should be taken out, and the sound apples wiped with a cloth and placed in a clean bin.

## WATER REQUIRED FOR FARM

Consumption Will Vary From Day to Day and With the Seasons—Provide for Fire Protection.

According to the department of agriculture, each member of a farmer's family requires for all purposes from 25 to 40 gallons of water per day; each cow 12 gallons, each horse 10 gallons, each hog 2½ gallons, and each sheep 2 gallons per day. The water consumption will vary from day to day and with the seasons. Fire protection should also be considered, and in determining the size of tank the maximum amount likely to be required should be provided.

For a family of six persons a 200-gallon supply should be sufficient if the water is used in the house only. On a farm where water is supplied to a family of 6 persons, 10 horses, 12 cows, 25 hogs and 15 sheep, the daily storage supply should be at least 500 gallons, with whatever additional amount the farmer deems necessary for fire protection.

## The Livingstone Apple.

Among the seedling fall apples, which have been recently sent to the Geneva experiment station the Livingstone apple deserves mention. It is a chance seedling from Orange county. The fruit is large, skin light yellow, shaded and striped with carmine. When cooked it is quite attractive in appearance and good in quality. It is not a dessert fruit, but is probably worth testing for culinary use. Season is the last of September and well into October.

## Value of Butter-Fat.

A ton of butter-fat is worth about \$700, and when sold take practically nothing from the fertility of the soil. The lesson from this observation is that if one expects to retain the productivity of his farm, he should give careful attention to live stock, especially the dairy cow. See that the live stock have plenty of salt available at all times.

## Profit in Keeping Hogs.

One man says: "With bacon at 25 and 30 cents a pound it pays to keep hogs and keep them right." There is no question about profit in keeping hogs right, but at the same time the big hole in the proposition is the fact that the producer is not getting 25 and 30 cents a pound for the bacon.

## Keystone to Profit.

Pure bred dairy cattle will often be the keystone to great profit from the farm. What is the use of keeping an indifferent, non-producing animal of any description when one that will make a handsome profit will take no more room, no more care and no more feed.

## Chickens Relish Salt.

Chickens, like every animal, will eat salt if they can get it, but are quickly and easily satisfied and will not eat more than is good for them, unless it is mixed with mash or some other soft feed; then there is a possibility of their eating too much.

## MODES IN MILLINERY

JUST NOW THE STYLES ARE SOMEWHAT CONTRADICTORY.

Both Large and Small Hats Seem to Be Strictly Fashionable—Question Raised by the Use of Monkey Fur.

Millinery vogues are entering upon their solstice period. First we see wide-brimmed hats with low crowns flaringly trimmed with high-standing fantasies or with their brims entertaining grouped trimmings of flowers of patent or oil-cloth manufacture.

Again, there comes into view a series of small hats more tiny than any seen this season.

Fashion decrees in one breath big hats for incoming vogues and contradicts herself in the next breath by showing the daintiest, most convincingly chic hats of the most diminutive types seen for months. And so it goes.

At the Grand Prix de Chantilly, the majority of shapes worn with frocks of an elegant severity and of perfect style values were small to a vanishing point, nearly. Almost all of these hats were made of white satin, white velvet, white, shiny oil-cloth, such as is used for kitchen table coverings in most American households, and with or without very narrow hemp brims.

A tall interrogative looking feather of single-blessed loneliness and of black, black and white, or all white, would be the only decoration for the most extreme-styled types.

Other trimmings used were of self materials or of fruits and foliage of weirdly appearing guise.

Lace and even fur trimmings were also in evidence, but the most peculiar, uncanny effect noticed, and withal quite the newest in consequence, was the hat of bowler-shaped hemp covered with white satin and with the crown encircled with an upstanding piece of black monkey fur.

Is monkey fur to be society's sop to the Audubon society for use instead of osprey and other algettes which are tabooed, so to speak?

The broadly, oddly curved sailor was chosen by several well-known mondaines, who depended upon black paradise plumes for the trimmings almost to a unit.

Black velvet-topped hats were also seen and are evidently a factor to be reckoned with. Later on black satin hats, in a derivation of the well-known tricorn shapes, will appear. But of these, more will be said later on.

Fashions for hats, mesdames, are in the very flux of their making.

## TO HOLD SMALL ACCESSORIES

Excellent Idea for the Division of Bureau Drawers Into Suitable Compartments.

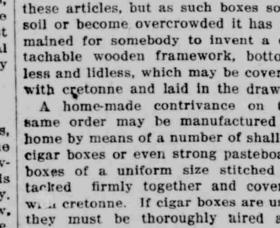
Old-fashioned bureaus and dressing tables used to have a supply of small drawers or else had the large top drawer subdivided into convenient little compartments suitable as receptacles for gloves, handkerchiefs and other such small accessories which are easily lost or mixed up.

The modern girl is expected to keep a supply of fancy cretonne-covered boxes on top of her dresser to hold these articles, but as such boxes soon soil or become overcrowded it has remained for somebody to invent a detachable wooden framework, bottomless and lidless, which may be covered with cretonne and laid in the drawer.

A home-made contrivance on the same order may be manufactured at home by means of a number of shallow cigar boxes or even strong pasteboard boxes of a uniform size stitched or tacked firmly together and covered with a cretonne. If cigar boxes are used they must be thoroughly aired and

at the left of the front. A single length of the ribbon encircles the waist, finished on the upper edge with an upstanding ruffle of the same.

## PRETTY GIRDLE



One of the new girdles is shown in the drawing accompanying this. It is a simple affair, but noticeably pretty and graceful, being made of soft novelty ribbon of gold satin with brown velvet dots and hangs in two long straight ends and one short loop

## WITH INDIVIDUAL CHARM

Every Device for Improving Methods of Housekeeping Should Be Employed.

There are thousands of housekeepers who cannot take a summer trip, but they can greatly improve their methods of housekeeping. First, free the house of unnecessary articles to sweep, wash, dust, iron or move. Only the useful and the beautiful should remain. A porch may be made the greatest of blessings to the summer housekeeper if sheltered by vines. The Dutchman's pipe is a fast-growing vine, and the moonvine and morning glory make rapid growth. Do all the work you can out here, or under a big tree in the yard, such as shelling peas, stringing beans, paring apples and divers other tasks, which will suggest themselves to the thinking housekeeper.

When work is finished, sit out on the porch or under a tree, anywhere but indoors, and don't forget the picnic. Don't tire yourself out by baking a lot of fancy dishes. Make good, plain things which will be relished out of doors. Do nothing that is not absolutely necessary. Once in a while take an entire afternoon for sleep, reading, lounging under the trees, or resting in the way most helpful to you.

GOOD HOME-MADE ICE BOX

Costs Little and, According to Inventor, Keeps Ice in Condition for a Long Time.

An economical ice box is described by its owner and maker as follows:

"For this I bought a wooden box about four feet long, two wide and 18 inches high, being careful to select one closely built; next I bought a pair of cheap hinges and made a top which fitted closely. Across the bottom of the box I took off a strip through the center 12 inches wide, then I fitted across the bottom, on the outside, a piece of wire netting. Inside, across the center, I put a strip about ten inches wide and as long as the box is wide, which I can take out and seal. This holds the piece of ice without having it come in contact with the wire and cause it to sag. I keep two woolen cloths to wrap around the ice, taking out one each morning, scalding it and letting it hang in the sun. Next to the ice I put newspapers, then the cloth, and the ice keeps splendidly. The box is on legs and the water drains off into a tub under it."

Two Wicker Lamps.

A couple of wicker covered demijohns are going to do duty this summer in a seashore bungalow as the bases of lamps. One of them received only a thorough cleaning before being pressed into service, and the other was treated to a coat of brown enamel paint. On the light one has been fitted a spreading wicker shade, and on the brown a Japanese open work shade lined with a yellow flowered chintz.

The latter will stand in the general living room, which is done in brown and buff, and the former will illumine the veranda from a wicker table at the window, through which the electric light cord can be extended. Both demijohns will, of course, be weighted so that they cannot topple over easily.

## Rhubarb Wine.

It must be made when the rhubarb is quite ripe. Into one gallon of boiling rain water cut eight pounds of rhubarb in thin slices, put into a tub and cover closely with a thick cloth or blanket. Stir twice daily for a week, then strain through a cloth and add four pounds of preserving loaf sugar, the juice of two lemons and rind of one. To refine it take an ounce of isinglass and dissolve it in a pint of the liquor in a china-lined saucepan. When quite cold add it to the rest of the wine and cask it. When the fermentation is over bung it down.

## Saving the Hands.

If you are doing housework, try to soil your hands as little as possible. While dusting and sweeping or doing any dry, dirty work, wear a loose pair of old kid gloves. Rubber gloves are no longer very expensive; provide yourself with a pair of these and use them while washing dishes or any work that demands the use of strong soap and water.

## Beef Ribbed Steaks.

Cut out a thick steak from between the bones, soak it in salad and season with salt and pepper. Broil on each side for five minutes. Prepare some maitre d'hotel butter on a hot dish, lay the steaks upon it and glaze over the top. Time ten minutes to broil.

## Blackberry Jelly.

In making blackberry jelly it is a good plan to have one-third of the juice from barberries or rhubarb and the two other thirds from blackberries. The sugar should be in the same proportion as for strawberry jelly.

## Bean Cakes.

Take left-over baked beans, mash them with spoon, add an egg, one-half cupful of milk and enough cracker crumbs to form into cakes. Fry in a little hot lard like any other small cake.

## Jelly-Making Hint.

In making jelly, if you get it too sweet and have no more juice, put in a little pure cider vinegar. The jelly will "jell" at once, and the flavor will not be at all impaired.

## Bit of Plaid for the Boy.

Suits for small boys are made of white pique and poplin, with collars and cuffs of gay Scotch plaid. To wear with these smart little suits come hats with brims and bands of matching plaids.

## PUT EASE BEFORE DRUDGERY

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## USES FOR SOUR MILK

IS VALUABLE INGREDIENT IN MANY DESSERT DISHES.

Spice Cake With Nut Meats and Pitted Dates May Be Especially Recommended—Excellent Gingerbread That Requires No Butter.

In every thrifty family not a spoonful of milk is ever wasted. Small amounts left in the pitcher are poured into a jar and set aside to sour, and in the summer, especially, these accumulations follow thick and fast.

Here is an economical spice cake that is delicious: Melt a tablespoonful of chocolate shavings over hot water, then add half a cupful each of dark brown sugar and hot water. Stir the mixture until smooth and keep where it will stay warm until needed. Put nut meats and pitted dates through the food chopper until you have a cupful of each. Put three cupfuls of sifted flour into the sifter and add one teaspoonful of baking powder, one-half of a teaspoonful of soda, two teaspoonfuls of cinnamon, one-half of a teaspoonful of grated nutmeg and just a pinch of ginger. Rub enough of the flour into the fruit to coat each piece well and turn superfluous flour back into the sifter. Now cream one-half of a cupful of butter and add one cupful and one-half of brown sugar, then two eggs well beaten, the chocolate preparation and one cupful of sour milk. Beat thoroughly and stir in the flour.

This may be baked in a square sheet and covered with a thin icing flavored with vanilla, in layers with a chocolate cream filling or a white icing, or in patty tins or gem pans. If the small cakes are sprinkled with granulated sugar and a few chopped nut meats they will require no icing.

For a good gingerbread that requires no butter, try this recipe: Beat three eggs well, then add one cupful and one-half of molasses and three-quarters of a cupful each of sour milk and brown sugar. Sift a tablespoonful of ginger and one teaspoonful each of cinnamon, baking powder and soda with three cupfuls of flour. Stir into the liquid mixture, pour into a shallow pan and bake in a moderate oven about forty minutes.—Delineator.

## Laundry Notes.

The ideal wash boiler is at least copper-bottomed. This is to conduct heat and avoid rust. It has, too, a faucet to allow of easy removal of the water.

A washing machine should be employed to save wear and tear on the human machine. There are three types of mechanical washers—the "dolly" or dasher, and churn type, generally operated by hand. The vacuum or suction type, also hand-operated. The cylinder generally used in laundries has two drums, one revolving inside the other, and the rocking or oscillating type, one cylinder of metal or wood swaying back and forth without dasher or beater. The rocking type is least wearing on the clothes, and it and the cylinder type are preferable if they can be operated by power. Before choosing any washer, it is best to have an actual demonstration and thoroughly understand the cost of operation per hour, etc., of the machine before buying.

## Beef Tongue.

Wash a fresh beef tongue, place in a deep kettle, cover with boiling water to which a teaspoonful of salt has been added. Simmer gently one hour. Take out, remove the skin and trim off the roots. Place in a casserole with one teaspoonful of butter and two cupfuls of water, add flavoring herbs, cover closely and cook three or four hours. An hour before serving add one cupful of raisins. When done place tongue and raisins on platter and thicken the gravy with one tablespoonful of flour. Serve on platter or in the casserole. This is a good fleshless recipe for summer.

## To Freshen Cloth.

If you would keep your tailored suit always fresh and the skirt equally worn with the coat, do not wear the skirt indoors. The skirt will grow shabby long before the cloth is worn out. Cloth should be pressed only when absolutely necessary. A simple way to freshen material which will not stand frequent pressing is to hang it over steam. An excellent way to freshen serge that has grown shiny is to brush it against the nap with a cloth or a soft brush dampened in ammonia and water.

## To Wash a Greasy Bottle.

To wash a bottle or a glass that has contained oil use very hot coffee grounds. If the glass be badly incrustated wash it with a mixture of bicarbonate of potash and sulphuric acid in equal parts, being careful not to get a drop of this upon the fingers, as it is a powerful caustic. Then wash in several waters.

## To Clean the Bathtub.

A new way to clean porcelain bathtub is by putting a little coarse salt into the dampened tub and then rubbing it briskly with a rag wet with turpentine.