

ORCHARD TOPICS

GOOD HINTS ON STRAWBERRY

Most Profitable Varieties are Those Not Influenced by Differences in Soil and Climate.

Professor Lazenby gives the following summary of essential points to be kept in mind:

The most profitable varieties for the commercial grower are those not easily influenced by differences of soil and climate. Those which succeed well on wide areas are usually better than those which have a mere local reputation.

Pistillate varieties when properly fertilized are more productive than the sorts with perfect flowers.

The value of a variety for fertilizing pistillate flowers does not depend so much upon the amount as upon the potency of the pollen.

The flowers of pistillate varieties are less liable to be injured by frost than the flowers of perfect varieties.

Varieties that are neither very early nor very late in point of maturity



Hedgerow System Permits Plenty of Sunlight to Get at the Plants.

are the most productive and have the longest fruiting season.

As a rule, varieties that have the most vigorous and healthy foliage are the most productive, while those with a weaker growth of foliage and a greater susceptibility to leaf blight are usually more prolific.

Winter protection may be dispensed with upon well-drained sandy soils, but appears to be a necessity upon heavier ones.

HOW TO MAKE GRAFTING WAX

Rosin, Beeswax and Tallow Are Necessary Three Ingredients—Should Be Melted Slowly.

There are three ingredients in the best grafting wax for use in outdoor work: rosin, beeswax and tallow. The proportions (by weight) are rosin four parts, beeswax two parts, tallow one part; in all, seven ounces or pounds. They are to be melted slowly, in an iron vessel, putting in the rosin ten minutes or so before the beeswax and tallow. Then all well mixed together by much and careful stirring.

When thoroughly mixed (in twenty or thirty minutes) a convenient portion is poured into a bucket containing cold water. In a short time—rather less than a minute—it will be cool enough to be lifted out by the hands and pulled like taffy. The hands, of course, must have been greased with tallow, to prevent sticking. When it becomes light yellow by pulling it is ready to be made into short rolls, three or four inches long and an inch thick, and placed in another vessel of cold water, to harden.

Additional portions of the melted wax can be put through the same operation until all is used up. The sticks, when sufficiently hardened, can be put away until required in grafting. This wax will not crack on the grafts, nor will it melt and run down in the hot sunshine. In using it, if the weather is cool, it will need to be in water that is moderately warm. In warm weather, cool water may be necessary. In lifting it out of the water it will be best to shake off as much of the moisture as possible.

BEST SOIL FOR BUSH FRUITS

Prepare Holes Large Enough in Planting That Roots May Spread Out Without Cramping.

Have the soil deeply plowed or spaded and prepare it as soon as the plants are ordered. Have the holes large enough so the roots may be well spread out without any cramping or twisting.

If there should be any delay between time of receiving plants and putting them out, bury the roots in moist soil—the healing-in process.

Remember that if these bushes and plants are to make any returns the ground must be kept well cultivated and moist and fertilized, and the bushes themselves be yearly pruned; after the first year this pruning should be rather severe.

HARMONY FOR MILDRED

By IZOLA FORRESTER.

"And later on, after the nations have decided to settle down and act decently among themselves, we'll take you to Germany and Paris, Mildred, and you can finish up there on your harmony and whatever you may need. Father says he won't stint you one particle. You know how he is once he takes hold of an idea. Hear me, Mildred?"

"Yes'm," answered Mildred passively, regarding the lake shore drive and gray lake waters beyond without interest. She was a tall, slender girl, who gave the impression of being overgrown, probably because she was dressed too young even for eighteen. She hated the future and the plunging around in search of the best teachers.

"I suppose we ought to run down home for a few days," went on Mrs. Tankerville happily. "Your grandmother'll expect us. You can get back in time for your January course all right."

Mildred said nothing. Her dark blue eyes were gray with anger. Nobody knew how she had always rebelled against being a genius.

Her father had owned the Sioux Rapids City bank back home, and had given up his active share in it just as soon as the family was sure of Mildred's marvelous powers.

"I've worked hard all my life," he had said comfortably, "and now mother and I'll jog around the world with the little girl and give her a chance."

"But I don't want to go, father," Mildred had declared tearfully, even at thirteen. "I don't want to study so hard. I love home."

"Well, you can come back to it some day, and there'll be the town band to the depot to welcome you, and the mayor with a speech of welcome," he had laughed at her. "Kiddie, you don't know what it means to reach middle life and find you've not had a chance to make a single dream come true. That was me. I wanted to be a great musician. Well, we were country folks, and a large family, down in Kansas, and I went out to work, herding cattle on my uncle's ranch. Not much chance there for musical study, was there, unless I read the notes of the heavens by night, and caught the music of the spheres. Then I met your mother, and she was from Chicago. All she wanted me to do was get rich just as quick as I could, and I did. She's satisfied, but you came into the world with the love of harmony in you, and, by the everlasting jimmie crickets, you're going to have all you can swallow of what I missed."

So for four years Mildred was trotted around from city to city in the new world and parts of the old, seeking the perfect teacher for her music, and always with the memory of the little home town warm in her heart and of one boy sweetheart there who had asked for a lock of her hair and a post card now and then.

They had spent the last year in New York, and now had stopped over at Aunt Anna's in Chicago. After the drive, Mildred followed her mother up the steps of the big, gray stone house. There would be guests for dinner, and she would have to play. She set her teeth and went into the shadow hall. Her father was standing in the reception room, talking and laughing with somebody, and the mere sound of that somebody's voice sent the blood racing to her cheeks.

"You remember Hal, Mildred, of course," her father said. "Little Hal Thurber—used to live in the old white house back in the pines below the church."

"I remember," Mildred said, looking into Hal's eager eyes. "I never forget anything or anyone back home." Aunt Anna's face was radiant. She was Mr. Tankerville's sister, and to her Mildred was never a possible genius—just a dear lovable girl at the mercy of her parents' loving kindness. She invited Hal to luncheon the next day, and ordered him to take Mildred out for a walk up the drive every morning to get the color in her cheeks. Lunch time came and passed without the two returning. By five, when the early winter twilight fell, Mrs. Tankerville was ready to phone the police, but her sister-in-law held her back placidly. It was not until seven, when dinner was served, that she sprang the news at the dinner table, beaming happily on the others.

"Now, I suppose you'll blame me terribly, but I couldn't help it. Hal asked you the first day he came, didn't he, Ned, for Mildred's hand in marriage, and you told him she was dedicated to her music? So I think you deserve everything. They were married."

Mrs. Tankerville cried softly into her napkin. Her husband stared down the table at his sister's happy face, and his own cleared. He raised his glass.

"God bless them both, anyway," he said. "I guess I've been an old fool, eh, mother? Stop your crying and help me fix up a telegram for them that will make them happy." (Copyright, 1915, by McClure Newspaper Syndicate.)

World's Largest Painting. "Paradise" by Pintoretto, is the largest painting in the world. It is 84 feet wide and 33½ feet high. It is now in the doge's palace, Venice.

Nature's Lavishness. About three hundred species of turtle and tortoises are known.

WAYS TO USE LEMONS

FIVE SUGGESTIONS THAT ARE OF REAL MERIT.

Made Into Pie, Its Tart Flavor Will Be Appreciated by Many—Lemon Butter a Delicacy Highly Considered.

Lemon Pie.—Two slices of stale bread, two-thirds of an inch thick; one cupful of boiling water, one cupful of sugar, one tablespoonful of butter, the juice and grated rind of one lemon, two eggs. Dissolve the bread in hot water; add the sugar, butter, lemon and yolks of the eggs, well beaten. Bake in a moderate oven. When done make a meringue of the whites of the eggs and pile on top. Brown in a very slow oven.

Lemon Souffle.—One cupful of sugar, one tablespoonful of butter, two tablespoonfuls of flour, the juice and grated rind of one lemon, one cupful of milk, two eggs. Cream the butter, sugar and flour together. Add the juice and rind of the lemon, then the beaten yolks and the milk. Add the well-beaten whites last. Bake in a pudding dish placed in a large pan half full of boiling water. This is a most convenient pudding to make in a hurry, as it does not need a sauce. The top is a delicious soufflé and the bottom a creamy sauce.

Lemon Butter.—Half cupful of water, half cupful of flour, half cupful of sugar, one egg, salt. Boil the water and add the flour mixed to a paste. Then add the sugar, the egg well beaten and a pinch of salt. Cook until stiff and creamy. Take off from the stove and add four tablespoonfuls of lemon juice and a teaspoonful of grated rind. Spread between slices of bread for the children's sandwiches.

Lemon Cheese Cakes.—One heaping tablespoonful of butter, two-thirds cupful of sugar, two eggs, one lemon. Cream the butter and sugar, add the yolks of the eggs, well beaten, and the juice and grated rind of the lemon and cook till thick in a lemon boiler. Bake in muffin pans, lined with pastry, and cover the tops with meringue made from the whites.

Lemon Cream Pie.—Half cupful of water, one tablespoonful of cornstarch, three tablespoonfuls of sugar, two eggs, one lemon. Line two plates with pastry and bake. When cold, put together with the following: Boil the water and add the cornstarch, mixed with a little cold water, and the lemon juice. Beat the yolks of the eggs with the sugar, add a pinch of salt and cook all together till thick. Make a meringue of the whites and spread over the top. Do not put together till just before it is to be served.

Delicious Sweet Scones.

Whole wheat flour, one pound; lard or butter, two ounces; sultanas, one ounce; carbonate of soda, three-quarters of a teaspoonful; tartaric acid, half a teaspoonful, free from lumps; buttermilk or sweet milk, one teacupful; golden sirup, one teacupful (about two ounces). Put flour into a basin and thoroughly mix in the butter, sultanas, soda and acid. Pour the sirup into the milk and add this to the dry ingredients, working it into a smooth dough. Knead as quickly as possible, roll out to half an inch in thickness, cut in rounds.

Apple Sponge.

Soften one-third of a box of gelatin in one-third of a cupful of cold water, then dissolve it in one-third of a cupful of boiling water. Add one cupful of sugar, stir over boiling water until dissolved, then add the juice of one lemon and one cupful of unsweetened apple sauce. Let stand until it begins to thicken, fold in the stiffly-beaten whites of three eggs, beat until white and frothy, turn into a ring mold and place on ice until firm. Unmold and serve with sweetened whipped cream in the center.

Delicious Meat Flavoring.

Garlic vinegar makes meat rich and tender and gives it a delicious flavor that is hard to define. It is made by placing in a quart bottle a small garlic, which is replenished as the vinegar is used. Pour into the pores of the meat as much vinegar as it will absorb, then brush over with olive oil.

Fish Hash.

Place pound of salt fish in dish on second cover of stove with cold water to cover. After it soaks a while change the water again and let it just steam, but not boil. About 6 or 7 boiled potatoes. Chop all together and fry in pork fat till brown. Moist-en a little with milk.

Lemon Pie.

Cupful of sugar, two tablespoonfuls flour, small piece of butter (melted), grated rind and juice of one lemon, yolks of two eggs, one cupful milk, whites of two eggs beaten stiff; bake in one crust for 45 minutes in a very slow oven.

For Sandwiches.

To make a good sandwich filling take one cupful of whipped cream, a pinch of salt, a little lemon juice; and one-half cupful of nut meats. Mix and spread between thin slices of bread.—Mother's Magazine.

Ginger Cookies.

Two cupfuls of molasses, one cupful sugar, one cupful shortening, one cupful water, two teaspoonfuls soda, salt, teaspoonful ginger, flour to make dough. Will make six dozen cookies.

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