# MOUNTAIN AGRICULTURE

**Conducted by Mr. Robert F. Spence, Farm Demonstrator and Special Investigator**

### BIG CLUB CONVENTION

**Berea, Ky.**

Two great days for Berea.—Madison, Estill, Jackson and Rockcastle Counties will be represented by young people from Farmers' Clubs.

There will be three State Agents three lady County Agents and two District Agents to help with the Convention.

Every body in and out of town is invited to the Friday morning session in Vocational Chapel at 9.00 o'clock.

### MOVING PICTURE SHOW

At 7:30 p.m., Friday at College Chapel there will be a great moving picture show. Chapel will seat 1400 people—it ought to be filled for this show.

### AUTOMOBILE TRIP

The big-hearted automobile owners of Berea and vicinity have gladly consented to give the club visitors an automobile ride through Madison County. Cars will line up on Main Street at 1:00 p.m., Friday afternoon, to be loaded with our young visiting friends.

## Big Club Convention

**Berea, Kentucky**

**PROGRAM**

**Thursday Night—July 13**

6:15—Supper at College Dining Hall.
7:30—Attend a Union Prayer Meeting on College Campus.

**Friday Morning—July 14**

6:00—Breakfast at College Dining Hall.
9:00—General Meeting, College Vocational Chapel.
9:15—Welcome ... ... ... ... ... ... ... ... President Frost
9:30—Response ... ... ... ... ... ... ... ... Miss Laura Spence
9:45—Report of Clubs ... ... ... ... ... ... By Selected Members
10:15—Corn Club Work ... ... ... Mr. B. G. Nelson, State Agent
10:45—Pig Club Work ... .... Mr. Otis Kercher, State Agent
11:15—Poultry Club Work .... Mr. Arthur Chapin, State Agent
11:45—Girls' Clubs .. ... Miss Aubyn Chinn, District Agent

**Friday Afternoon—July 14**

12:15—Announcements.
12:20—Dinner at College Dining Hall.
1:00—Automobile trip—via Berea State Experiment Field, Big Hill, Bobtown, Kingston, Richmond, Paint Lick, and Back to Berea, Making a Few Stops.
6:15—Supper at College Dining Hall.

**Friday Night—July 14**

7:30—Moving Picture Show at College Chapel.

**Saturday Morning—July 15**

6:00—Breakfast at College Dining Hall.
6:30—Boys Visit College Farm, Girls Visit Domestic Department.
8:30—Boys Visit J. K. Baker's Farm.
10:30—Boys and Girls Visit College Garden Together.
11:45—Dinner at College Dining Hall.

The general public are urged to be present at the morning session, Friday, at the Vocational Chapel, and at the great moving picture show that night in the College Chapel.

### SWEET CLOVER

**More Sweet Clover, More Cattle, More Money**

Our County Agent, Mr. Spence, has asked me to give a short account of my experience with growing sweet clover. It is not that I have had any wonderful success with this clover, but I comply with the hopes that more of our farmers will be pursuaded to seed at least a small piece of ground to it. I believe it is the stepping stone to better farming in this section. We are all becoming convinced that permanent improvement on our farms can only be established through keeping more live stock. How are we going to do this is the thing that is puzzling many a man's mind now days. Cow peas, soy beans, sudan grass, millet, cane, and other annual crops are all valuable and have their place on all well regulated farms, but as a general thing they make rather expensive all-round hay to feed on our farms. To make money out of cattle we must have plenty of good pasture and good hay.

Several years ago, we seed a small plot of ground to alfalfa. We planted it late in the fall, after carefully following instructions as given in our leading farm papers. The stand was good, but the late seeding did not allow the plants to get sufficient root growth and as a result, a great portion of the plants "spewed" out of the ground in the winter and spring. The plot was reseed in the spring with alfalfa, but the growth was not satisfactory, showing that the ground was not rich enough for it. The following season, 1915, this patch was reseeded with sweet clover, just sowing it on the ground rather late in the spring. As a result, the young plants were a little slow in coming up, but we got a fair crop of alfalfa and some sweet clover, making four cuttings.

This spring the sweet clover made a very vigorous growth, so that we had to cut it a little earlier than was best for the alfalfa. In a little less than a month, the clover was ready for the second cutting. The amount of hay secured, the quality of it and the way cattle relish it, convinces me that, taking it all round, we have no crop that will surpass it.

At the same time, we planted a hill-side of about four acres in the same manner as we planted the piece spoken of above, to be used as pasture. We kept all our stock on same from the time it was seeded. Five head of stock ran on this field all winter and were not kept off of it any time this spring. The pasture began to get good early in April, and kept ahead of the cattle so that a little later, six more head of stock were put on same. This made eleven head of stock on four acres of thinly seeded sweet clover. It was not until the first of July that we had to add a two acre piece to the pasture to keep the cattle from grazing too closely the old pasture. I never saw grazing stock keep in better condition and make better growth. In our experience with sweet clover, we have not seen a single head of stock, either horse, cattle, of hogs, that would not take readily to sweet clover, both in pasture and in hay. In fact, cattle and horses that are grazing on the clover will leave same to go to cured hay. In our pasture this spring, the stock left portions of same to grow up quite rank and go to seed, and we thought that it might be we would have to run the mower over same, or probably let these stocks grow and gather the seed when ripe. But before we realized it the stock began eating those patches that were four or five feet high and fully seeded out, and grazed them down to the ground.

More Sweet Clover, More Dairy Cows, More Money! Why not? Do you know that creamery companies in Cincinnati and other cities are paying right now, 28 cents per pound for butter fat? That is better than beef prices if you have the right kind of cows, and then you have the skimmed milk to feed to heifer calves which in time will graze on your sweet clover. Wisconsin and other states have done it, why not Kentucky, especially the mountain section when farmers find the proper kind of clover to grow?

M. L. Spink.

**THE FOLLOWING LETTER IS FROM ONE OF THE CORN CLUB BOYS IN ROCKCASTLE COUNTY**

Orlando, Ky., July 6, 1916.

Mr. Robt. F. Spence,
County Agent,
Berea, Kentucky.

Dear Mr. Spence:

I will be at Berea, July 13 with you. My corn is clean. We had a rain here today. I have plowed and hoed my corn four times, and the fourth time I planted cow peas in it. Do you guess that my corn would need plowing again? It is over a horse's back now.

I think I will be one of the Pig Club boys next year and then in the Calf Club later.

Frank Johnson

**Spruce Beer.**

Allow an ounce of hops and a tablespoonful of ginger to a gallon of water. When well boiled strain it and put in a pint of molasses or a pound of brown sugar and one-half ounce or less of the essence of spruce. When cool add a teacupful of yeast and put into a clean, tight cask and let it ferment for a day or two; then bottle it for use. You can boil the sprigs of spruce in place of the essence.

**Lemonade Spoons.**

Long handled spoons for stirring lemonade are made with spiral stems, topped with a fruit in enamel—cherries, lemons, grapes, oranges and some of the other fruits that go into the making of tempting beverages. These spoons are $1.50 each.

## Making the Little Farm Pay

**By C. C. BOWSFIELD**

Farmers who followed the advice given in this department two years ago in establishing flocks of sheep have made money by the experiment. All who have sheep and lambs to sell are reaping liberal profits.

The market has seemed too high in recent months for successful feeding operations, and this is an argument in favor of maintaining a permanent flock, for, while it pays, generally speaking, to ship in and fatten lambs and yearlings, there are times like the present when prices get too high to make it a safe proposition. The clear money is in raising the stock. Sheep are thrifty animals, getting their living to a great extent in fields that would not do for cattle. It has been demonstrated time and again that mutton is produced much more cheaply than beef.

The wool produced by a flock of sheep will pay the whole cost of feeding and housing, leaving the increase for profit. It does not require a large farm to be able to turn off 100 head of sheep and lambs every year. This will give a net profit of $700 to $1,000. Two hundred or 300 head can be raised without much extra work. Farmers may succeed with sheep and clean up a tidy sum of money when they are not equipped to handle a dairy properly. For the amateur and those with small tracts of land sheep are one of the best features.

Two classes of men are making money from farm flocks of mutton sheep—

IT PAYS TO MAINTAIN A PERMANENT FLOCK OF SHEEP.

one, those who are gifted with natural ability to select breeding animals and look after every detail that will add to the welfare of the flock; the other, those with a determination and who persistently study and labor until they acquire a working knowledge of the sheep business. Farmers on high priced land sometimes have the opinion that they cannot afford to keep sheep, supposing the land too valuable for that purpose. There are many flock owners, on the other hand, proving that farm land is never so high priced but that sheep can be kept and made to yield a handsome profit. If a farm contains a weedy field or rough bit of ground sheep will make it profitable. They are excellent for cleaning up fence corners and all the odd places about a farm.

There are numerous sources of profit in sheep feeding and raising, one of the advantages being that an interesting branch of industry is furnished for the winter months when ordinary work on the farm is light. Sheep raising also furnishes a convenient market for the odds and ends of surplus farm products, making it especially profitable in comparison with cattle feeding, as the sheep use a greater variety of home grown and cheap feeds. Choice of feeds depends to a large extent upon the condition in which the breeding flocks enter winter quarters. If in good flesh and having access to plenty of roughage, such as clover, millet, alfalfa, roots or corn silage, hardly any grain is necessary; but if the sheep are in a thin, weak condition no time should be lost in supplying them with hearty grain rations. Otherwise results at lambing time will be disappointing. To make the best gain sheep in winter quarters should be kept separate from lambs, rams and feeders. Weak, thin ewes should be separately housed or yarded so that they may get their share of the feed. Sheep will do best if not too closely confined or kept too warm. They need a dry yard for exercise, with a constant supply of water. In winter they require a shed that is dry and kept clean. One of the positive phases of profit is found in the valuable fertilizer which sheep supply.

The kinds of sheep best adapted to the needs of men who make meat production a branch of their farming are found among several popular breeds. Wool as well as mutton being a valuable consideration, it should not be entirely left out of attention even in calculating the profits of feeding. The general purpose types of sheep contain such well known breeds as the Shropshire, Hampshire, Oxford, Southdown and Dorset. Under conditions in the central states there is a large demand for sheep that will shear a good weight of fleece and still give a large mutton carcass. Such conditions are met by these medium wooled breeds.

## CINCINNATI MARKETS

Wheat—No. 2 red $1.12@1.14, No. 3 $1.08@1.11, No. 4 92c@$1.06.

Corn—No. 2 white 83@83½c, No. 3 white 82½@83c, No. 4 white 81@82c, No. 2 yellow 83@83½c, No. 3 yellow 82½@83c, No. 4 yellow 81@82c, No. 2 mixed 83@83½c, No. 3 mixed 82½@83c, No. 4 mixed 81@82c, white ear 81@83c, yellow ear 81@83c, mixed ear 81@83c.

Oats—No. 2 white Northwestern 47@49c, standard white Northwestern 44@45c, No. 3 white Northwestern 43½@44½c, No. 3 white local 40@40½c, No. 4 white 39½@40c, No. 2 mixed 39@40c, No. 3 mixed 38@39c, No. 4 mixed 37@38c.

Hay—No. 1 timothy $18.25@18.50, No. 2 $16.25@16.50, No. 3 $14.25@14.50, No. 1 clover mixed $15@15.50, No. 2 $13@13.50, No. 1 clover $14, No. 2 $9@9.50.

Eggs—Prime firsts 23c, firsts 22½c, ordinary firsts 21½c, seconds 19½c.

Live Poultry—Broilers, 1½ lb and over, 26c, 1 to 1½ lb 22@24c; fowls, 4 lbs and over, 16c; under 4 lbs, 16c; roosters, old, 11c; spring ducks, 2 to 3 lbs, 18c; spring ducks, 3 lbs and over, 18c; ducks, white, 3 lbs and over, 14c; under 3 lbs, 12c; colored, 11c; hen turkeys, 8 lbs and over, 12c; old tom turkeys, 10 lbs and over, 21c; crooked breasted, 10@12c; culls, 6@8c.

Cattle—Shippers $8@9.50; butcher steers, extra $9@9.25, good to choice $8@9, common to fair $5.75@7.75; heifers, extra $8@8.50, good to choice $7.25@7.85, common to fair $5.50@7; cows, extra $6.75@7, good to choice $6@6.65, common to fair $4.75@5.50; canners $3.50@4.50; stockers and feeders $5.50@7.75.

Bulls—Bologna $5.50@6.25, fat bulls $6.50@7.

Calves—Extra $11.50@11.75, fair to good $8.50@11, common and large $6@11.

Hogs—Extra $9.85@9.90, butchers $9.85@9.90, mixed packers $9.75@9.90, stags $6@7.25, common to choice heavy fat sows $7@9, light shippers and mediums $9.85@9.90, pigs (110 lbs and less) $6.50@9.50.

Sheep—Extra $6.75@6.85, good to choice $6@6.65, common to fair $3@5.50.

Lambs—Extra $11.15@11.35, good to choice $10.50@11.10, common to fair $7@10.

## FURNITURE IS NOW BEING PAINTED

**Peasant Styles Being All the Rage, Get Out Some Castoff Pieces and Treat Them to a New Coat of Paint.**

BECAUSE it is of humble name do not imagine that painted furniture is always cheap. Manufacturers of some of our finest furniture turn out a greater number of peasant styles than of almost any other kind, and they go their way into very fine homes. Even Marie Antoinette liked to play at being a shepherdess when it suited her fancy to drop the dignities of royalty. So why should not my lady of fashion nowadays, when she flies to the country for a relaxation of social duties, furnish at least one bedroom in the picturesque manner of the French or Flemish, Dutch or Italian peasant?

And as for the rest of us, who can neither afford to pay for the finest of quality and workmanship plus the smartest of smart ideas in painted summer furnishings nor yet to invest our money in cheap furniture that is cheaply built in imitation of the better thing, what shall we do about it? Why, do for ourselves and by ourselves if needs be and as best we can what a group of decorators are doing for a steadily growing clientiele, who bring to them all sorts and conditions of old and ugly pieces of furniture to be given a new lease of life with the aid of a few carpenter's tools and a paint box.

In one of these remodeling shops was recently seen a charming bedroom set in a dark yet rather brilliant French blue, touched up here and there with a bit of old gold, and still further enriched with an oval of lighter ground on which was painted a basket of old fashioned flowers, inset on the front of the bureau, the foot and head boards of the bed, the chair backs and the center top of the table. The general style of the pieces was colonial. The charm of them was not alone the charm of ravishing color, but their simplicity.

A photograph showed the transformation of this set. Every piece had been of a different kind or color of wood and every one had belonged to that age of horrors which we speak of in whispers as Victorian. With scraping and pruning and trimming until they were all reduced to unfinished wood and shorn of their jigsaw ornaments and then with coat after coat of paint the miracle had been worked.

It is not to be thought for a moment that any woman can from her attic bring discarded beds and chairs and things and then with paint and patience perform like miracles at home or transform hideous pieces of yellow oak and dismal black walnut furniture into pieces as beautiful as those just described, for that takes perfected art and experience. But any woman can who will scrape and sandpaper the bad finish off of any piece of furniture whose possibilities she sees, have a local carpenter hereave it of absurd ornaments, if she cannot also attend to this part of the work herself, and turn out from an improvised workshop in basement or attic really wonderful transformations by the aid of paint and good taste.

## ELIZABETHAN COOKING RECIPES

**Shakespeare's Era Was Redolent of Delicious Foods That May Have Redounded to the Stratford Bard's Genius.**

AS a matter of fact, a very casual research into the food of Shakespeare's time shows a bewildering variety and an overwhelming quantity of viands, ranging from peacocks stuffed and roasted and sent up to table with outspread tails, and swans also served in their feathers, to lampreys, such as proved the death of at least one over-indulgent monarch, while the wines of France, Spain and the Rhine were imported in large quantities.

In the reign of Richard II. there was a cookery book issued called the "Forme of Curry," in which we find recipes that in vagueness and variety of spices and flavors are without parallel. So pungent and numerous are the condiments required that we are forced to the conclusion that the people of the time must have had very tough palates and the digestion of the proverbial ostrich.

Take, for example, these recipes, typical of the rest and quite sufficient to make us understand why the soldiers and buccaneers of the "Virgin Queen" were so universally victorious, for surely men that assimilate these dishes could triumph over anything on earth!

Conger in Sauce.—Take the conger and scald him and smite him in pieces and seethe him. Take parsley, mint, pellitory, rosemary, sage, bread, salt, a little garlick and of cloves a little. Take it and grind it well. Strain it in vinegar through a cloth. Cast the fish in a vessel, add the liquor and serve it forth.

Tartee.—Take boiled pork. Hew it and pound it, and add thereto eggs, raisins, sugar, powder of ginger, white grease and small birds there among. Take prunes, saffron and salt and make a crust in a dish. Put the mixture therein, bake it well and serve it forth.

At the wedding banquet served for Henry V. and Catherine of France the following strange sweet was served:

Viande Royale. — Take Greek or Rhenish wine and honey clarified therewith. Take flower of rice, powder of ginger or pepper and cinnamon, cloves, saffron, sugar, mulberries and sandalwood and mix all together. Boil it and salt it and look that it be stiff.

Some irreverent beings declare that some of our best advertised breakfast foods are like sawdust and chopped hay. Well, even if it were true, you see here a kingly precedent, when royal brides feasted on sandalwood. But in the time of Henry V. the tables seem to have begun to acquire some foreign graces, so perhaps Kate revolted and introduced some of the airier dainties of her native land, which even in those far off days was renowned for its cookery.

At Henry V.'s wedding we read there was a jelly ornamented with the flowers of the columbine and a white cake garnished with hawthorn leaves and their shining red berries; two decorations consisting of figures of St. Katherine, the bride's patron saint, and, crowning feat, "a subtlety of a tiger looking in a mirror." History telleth not of what this "subtlety" or the figures were composed nor whether, like his descendant of Limerick fame, there was "a smile on the face of the tiger."

Coming to Shakespeare's time, we find a sauce that was in great demand under the name of "Sauce Madame." Here is the recipe, and certainly it sounds like a rather substantial dish:

Sauce Madame. — Take sage and parsley, hyssop and savory, quinces and good pears, peeled; garlic and grapes. Take geese, cleanly washed, and fill the geese therewith and see that none escapes. Keep the grease that drops while roasting; roast it well. Take the grease and put it in a pipkin. When the geese are done enough take them off the spit and smite them into pieces. Take that which is within, hew it small, put it in the pipkin, add thereto a little wine, currants, powdered ginger and cinnamon and let it boil. Put the geese on platters, pour the sauce over all and serve it forth.

**To Wind Yarn Unaided.**

We all know that it is difficult to wind wool or yarn of any kind if there is no one to hold the skein. To overcome this difficulty put two flatirons on the table a sufficient distance apart to allow the wool to be tightly stretched. This will answer just as well as some one holding the skein.

**QUAINT PARASOLS.**

The summer season will be conspicuous for the novelty and charm of its parasols. Among the novelties we may expect will be sunshades of all kinds of queer and quaint and unusual shapes, many of them having stripes that radiate from the sticks. Stripes will be a great feature, whether the parasol be dome shaped or pagoda shaped. Many of them will be copied from the sunshades of our grandmothers, which were covered with multitudes of miniature frills.

### COMPLETE LIST OF WHITE AND COLORED COUNTY TEACHERS

Below we print a complete list of the white and colored county teachers. These names are frequently in demand so if those interested will cut them out and keep them, the list will be of much benefit:

DIVISION 1. WHITE

Sub District.
1—Boggs—Minnie Shearer,
2—Brookstown—Cora Dunbar,
3—Union High School—B. M. Williams, Prin.
Odessa Price, Asst. Prin.
Mrs. Maggie Baldwin,
4—Doylesville—..... .....
5—Cane Spring—Cornelia Wilson,
6—Bend—Mary Bush,
7—College Hill—Mrs. Ida Tribble,
Waco High School—J. R. Robinson, Prin.
Sue Park, Asst., Prin.
Jennie Evans,
Mrs. Florence Rice,
..... .....
11—Oakland—Ethleen Wilson,
12—Concord— .....
13—Runyan Grove—Rufus H. Click.

COLORED

3—Four Mile—M. D. Flack,
7—College Hill—Henry Laine,
10—Pleasant Green—Annie Turner,
11—Moberley—Parolee Ballew,
12—Concord—Ann Gentry.

DIVISION 2. WHITE

1—Dodds—John Maupin,
2—Green Hill—Ada Smith,
3—Panola—C. M. Logsdon,
4—Speedwell—Mary Harris,
5—Cedar Cliff—Henderson Fox,
6—Bear Wallow—Jennie Gooch,
7—Crooksville— .....,
8—Bobtown—Nannie Sohonson,
9—Kingston—O. S. Yates, Prin.
Mrs. Emma Garrett,
10—Rogersville—Lida Young,
11—Pumpkin Run—Marie Ramsey,
12—Kavanaugh—Mary Doty,
13—Bark Road—Vena Dean,
14—Estill Station—Ida Hamilton

COLORED

2—Hrassfield—Annie Maupin,
4—Grove Hill—Fannie Massie,
8—Bobtown—Charity Royston,
10—Rogersville—George W. Parks.

DIVISION 3. WHITE

1—Beech Grove—Mary Bowlin,
2—Webb—Margaret Abrams,
3—Mallory—Lucy Hayes,
4—Log Cabin—Lelia Gooch,
5—Pilot Knob—Ellen Abney,
6—Narrow Gap—Adelia Fox,
7—Blue Lick—Calvin Hendricks,
8—Hickory Plain—Mrs. Sallie Bicknell,
9—Silver Creek—Maud O. Bowman,
10—Scaffold Cane—Talitha Powell.

COLORED

11—Berea—R. H. Royston.

DIVISION 4. WHITE

1—West Union—Eliza Ogg,
2—Estridge—Mary Jones,
3—Wallaceton—Pattie Moyers,
5—High Point—Sallie Moberly,
6—Todd—Bess Vaughn,
7—Whites Station—Cleve Powers,
8—Peytontown—Kittie Hisle,
9—Watts—Myrtle Dalton,
10—Silver Creek—Mable Whitlock,
11-12—Kirksville—Paris Akin, Prin.
Florence Price,
Ellen Walker,
Alice Whitlock.

COLORED

5—Maupintown—Marion Bennett,
6—Middletown—Matilda Gentry,
7—Farristown—Ida Moore,
8—Peytontown—Jarman Haynes,
9—Taylor's Fork—Cordis Embry,
11—Kirksville—Vergie Kirk.

DIVISION 5. WHITE

2—Cottonburg—Nannie Calico, Prin.
Mrs. Eva Warford,
3—Hendren—Ula Blakeman,
4—Burton—.....,
.....,
5—Wylie—Willie Barns,
6—Sallee—.....,
7—Woodland Heights—Leonard Ballard,
8—Slick Rock—Ota Young,
9—Ruthton—Beulah Cotton,
10—Newby—H. V. Price, Prin.
Nora Tudor,
11—Bethel—Beulah Young, Prin.
Lillian Maupin,
12—Siloam—Alma Lake, Prin.
Elizabeth Tudor.

COLORED

9—Silver Creek—Molly Huguely.

DIVISION 6. WHITE

1—Valley View—Geneva Willoughby
2—Miller—Mattie Tudor,
3—Forest Hill—Tempest Terrill
4—Buffalo—Lena Hart,
5—Science Hill—Zilpha Bowling,
6—McCord—Mrs. J. D. Powell,
7—Black—May Ballard,
8—Green Oak—Nelson Waller,
9—Dozier—Annie Miller Bogie,
10—Deatherage—Katherine Simpson,
11—Million—Mrs. Clarence Hamm,
12—Green's Chapel—J. B. Harris.

COLORED

1—Valley View—Carlisle Breck,
3—Jacks Creek—Bertha Chesault,
4—Shallow Ford—Mrs. L. E. Embry,
6—Calloway Creek—Sallie Twyne,
8—Otter Creek—Lucretia Miller,
9—White Hall—Laura Stone,
11—Grape Vine—Mary G. Twyne.

**Hardships of Begging.**

**Lady—Begging must be hard.**

**Tramp—It is, lady. This is the sixth time I have had to eat soup today.**