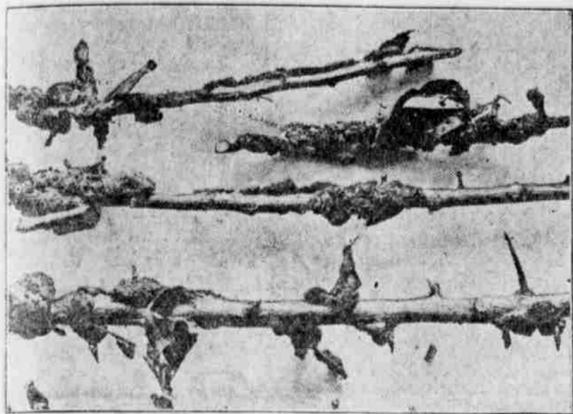


## DESPITE MANY GOOD POINTS PLUM IS MOST NEGLECTED OF VALUABLE FRUITS

There Are So Many Varieties That Problem of Selecting Those Which Are Best Suited to Particular Soils and Climate Conditions Is Difficult One—Cause of Failures.



Black-Knot on Wild Plum Tree. Orchards Often Are Infected From Wild Plum Trees Some Distance Away.

(By W. MILTON KELLY.)  
The ability of the plum to adapt itself to various conditions of soil and climate makes it one of our most valuable fruits. There are many different varieties of this fruit, some of which are adapted to one soil and climate and some to another, so that plums may be chosen that will thrive in every locality in the temperate regions. Certain varieties can be successfully grown in every state. In spite of all its good points, this fruit is sadly neglected; in fact, a good plum orchard is a rarity. The average group of plum trees is merely a breeding place for black-knot; only a few trees ever bear fine and perfectly shaped fruit.

When properly grown and well ripened on the tree the plum is one of the most luscious fruits. As a dessert fruit and for eating out of the hand it is second only to the peach. For canning it has but one superior, the peach, and for making jelly it competes with the currant for first place.

There are so many different varieties of plums that the problem of selecting those which are best suited to particular soils and climate conditions is a difficult one. Many failures are due to the selection of varieties that



One Way to Save Your Injured Trees.

are not suited to local conditions. Some of the old-fashioned varieties are most desirable where they can be successfully grown. They are slow to come into bearing and are more susceptible to attacks of black-knot. The best varieties of European class are the Bradshaw, Lombard, Italian Prune and Grand Duke. Of the other favorite varieties the Green Gage should not be forgotten. It is an excellent large plum and somewhat later than some of the other varieties. The Yellow Egg plum is another choice variety, but it is comparatively difficult to grow. The Dawson is one of the best market plums and in some sections it is the best variety for home use and for market.

Nearly all varieties of plums bear better crops of fruit when a number of varieties are growing near each other. When the trees are planted in gardens the varieties should be set in close proximity or in alternating rows. When planted for commercial orchards not more than two or three rows of one variety should be planted together. It is important to plant varieties which blossom about the same time and place such varieties together that better results of cross-pollination may be obtained.

The majority of successful growers prefer to plant one-year-old Japanese trees because they are easier to handle and train in the way they desire them to grow. On the other hand, in buying the European varieties, two-year-old trees usually give the best results. These facts should be kept in mind when buying nursery stock.

Cut back the trees severely before planting. Cut off all of the long roots within eight or ten inches of the main root. Remove all of the side branches and shorten the main stem to about two or three feet in order to secure low heads. Low heads are preferable. Trees pruned in this manner are

easier to train in the desired direction. Plum trees should be trained about the same as apple trees. Keep the center well opened to let in air and sunlight, cut out broken and diseased branches and paint over the wounds caused by pruning. Early in the spring is the best time to prune plum trees, though many very successful growers do considerable pruning during the month of June. When plums are grown on a commercial scale it will pay to introduce a definite system of pruning, but on the average farm it is well to use the apple tree as a guide in pruning plum trees.

On all farms where it is practicable I would advise the planting of plum trees in poultry yards. The poultry will eat up most of the curculios and give the soil partial cultivation by scratching and keeping down weeds. They also solve the fertilizer problem, for the droppings afford an abundance of suitable plant food for the trees. Plum trees and poultry make an excellent combination, both for profit and pleasure. If necessary to apply fertilizers a mixture carrying a fair amount of potash should be used.

The Japanese varieties are less susceptible to black-knot, but they are not immune. Spraying helps to check the disease, but proper pruning will do more to hold it in check. Cut out and burn every black-knot as soon as it is discovered. By persistent effort there will be no difficulty from this source. Spraying with Bordeaux and hand thinning will help to check the brown rot or ripe rot. The plum curculio is considered by many to be ruinous to the plum crop. Some years it greatly reduces the yield, but during the average year it is not a serious menace to the crop. It seldom reduces the yield on trees in poultry yards. The San Jose scale is the most dangerous insect to a plum tree. It multiplies rapidly and trees once attacked are quickly ruined. Experiments show that it may be held in check by the use of the lime-sulphur spray. Plum trees require about the same spraying as apple trees. Good, thorough spraying three or four times during an average season will give good results. Reduce the Bordeaux mixture to half strength for plum trees. Too strong Bordeaux will be injurious to the foliage of plum trees, more especially the Japanese varieties.

## MAKING THE HOME GROUNDS BEAUTIFUL

Nothing Will Take the Place of Hardy Shrubs—Toads Destroy Insects.

The Ampelopsis quinquefolia, which climbs by tendrils, is a hardy, fast growing vine, beautiful in green during spring and summer, and scarlet in autumn.

The ampelopsis, which clings by suckering rootlets, and is found plentifully in the woods, is not so rank a grower as the tendrill climber, and has closer foliage.

Nothing will take the place of hardy shrubs. Many of the best can be had for ten cents each, mailing size.

Get a plant of Hydrangea paniculata—get several—and give them good treatment. You will like them.

If you cannot get all the things you want this spring, club with your neighbors, each one ordering a different plant, and exchange cuttings and "shoots," next spring.

Bring toads into your garden. They are splendid insect destroyers and are perfectly harmless. By careful experiments, government experts estimate the value of each toad as an insect destroyer at \$20.

Birds are likewise valuable when encouraged to nest and feed about the home grounds.

Even English sparrows will eat thousands of noxious insects daily in the garden if they are not continually stoned and shot at.

Keep small dogs and cats from the home grounds and the birds will come. They are more useful than the dogs and cats, and their songs are sweeter.

## POULTRY



### CURE FOR BROODINESS

Two Methods Given for Breaking Up Setting Hens.

Strenuous Measures Must Be Adopted to Dissuade Fowl From Her Purpose—Leghorns Are Most Popular for Eggs.

(By PROF. JOHN WILLARD BOLTE.)  
Contrary to general impression, broodiness in hens is not a fever and we have no evidence to show that it is contagious. The ailment, if we may term it thus, appears without warning. The fowl may have been laying steadily and acting in a perfectly normal fashion, when suddenly she becomes imbued with a great distaste for active pursuits. She betrays a very crabbed disposition, rushing at her erstwhile friends and pecking them viciously whenever they approach her. Her plumage sticks out at right angles, making her appear about twice as large as usual. With head drawn deep into her hackle feathers, and wings and body taking up as much space as possible, she mounts guard over her chosen nest and defies all comers.

The hen becomes broody because nature prompts her with a sudden desire for a brood of chicks. She probably does not know why she does it, as she will take to potatoes or door knobs as kindly as to eggs, but she



Excellent Egg Type.

sets when the time comes just the same, and she will keep on setting until you break her up or let her hatch out a brood of chicks.

This pertinacity would not be so important if it were not for the fact that she quits laying and stays quit. She has decided upon a vacation and she refuses to work during this period. The loss of a couple of months of a hen's time is not to be thought of at any period, and especially during the spring, which is the natural time for setting and heaviest egg production as well.

If we do not wish to set the hen on eggs we will have to adopt strenuous means to dissuade her from her purpose and start her to laying again. There are a number of successful ways of doing this, and conditions will indicate the most favorable. The main thing is to act promptly and be thorough.

Remove the broody hens from the nests each night, as they are most easily detected then. They stick to the nest instead of going to roost. Dust them thoroughly with insect powder and confine them in an open slat crate or cage in a cool, light location. Keep water before them and give nothing to eat except a little whole wheat and green stuff once a day. This will not hurt the hen and about three days of this "water cure" will convince her of the error of her ways.

Another good way is to have a separate pen with absolutely bare floor and walls, and no possible place to nest, and place all of the broody hens in it, in the company of two or three vigorous male birds. This scheme is frequently used on large poultry farms.

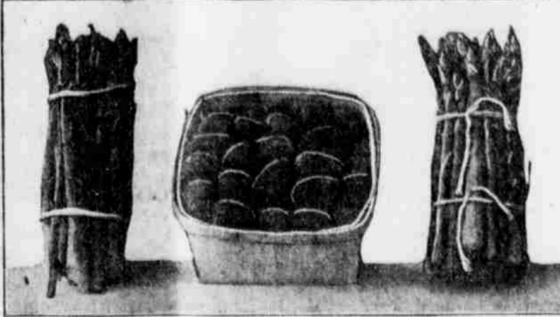
The heavier breeds are especially addicted to broodiness, the Asiatics being the worst offenders and the Plymouth Rocks and R. I. Reds leading in the American class. Leghorns and Minorcas and Hamburgs set so rarely that they cannot be depended on to raise their young. For this reason the Leghorns are the most popular breed for large egg farms, as they waste no time setting and the young are easily raised artificially.

**Most Fertile Eggs.**  
The eggs from mature hens will hatch better and produce stronger chicks than the eggs of pullets. They are usually larger, too.

**Discarding Setting Hens.**  
The old setting hen is gradually going out of business, with several hundred manufacturers of incubators and brooders as competitors.

**Don't Change Its Mind.**  
When once set, the incubator does not have the privilege of changing its mind as does old Biddy.

## HOW MUCH OF THE VEGETABLES TO PLANT



Strawberries and Asparagus—Delightful Spring Appetizers.

(By RAY COLLINS)  
People who have not made a study of gardening are sometimes puzzled to know how much of each kind of vegetable to plant. The following quantities will be sufficient to supply an average family, say of six persons:

- Asparagus—Four rows 20 feet long and three feet apart.
- Artichokes—One ounce of seed will furnish an ample supply.
- Pole Beans—Two quarts planted one week apart.
- Lima Beans—One quart planted one week apart.
- Beets—Two ounces of seed.
- Brussels Sprouts—One ounce of seed. This is one of the most delicious vegetables raised and should be in every garden.
- Carrots—One ounce of seed.
- Cauliflower—One ounce of seed. This is another excellent vegetable which is much neglected in the average garden.
- Celery—One ounce of seed will produce about 1,500 plants.
- Sweet Corn—One pint of seed for each planting. This should be planted about ten days apart.
- Cucumbers—One-half ounce of seed will plant 25 hills.
- Lettuce—One-half ounce of seed. Sow ten days apart.
- Onions—Plant two rows 15 feet long, making three plantings ten days apart.
- Peppers—One-half ounce of seed.
- Radishes—Sow one-half ounce every three weeks.
- Rhubarb—One dozen roots will last a family a lifetime.
- Spinach—Sow two ounces of seed in drills.
- Squash—One ounce of seed will plant about 20 hills.
- Turnips—One ounce of seed sown broadcast will produce a big cast.

Sow thinly, and do not be afraid to thin out, after the plants come up.

Peas—Did anybody ever raise too many peas? Plant one quart at a planting ten days apart.

Amateur gardeners often make the mistake of planting vegetables too close together. Plants having larger foliage, such as tomatoes, peas and beans, should be given plenty of room, in order that the sunshine may reach all parts.

Such vegetables as cabbage, cauliflower, lettuce and onions utilize to the best advantage heavy applications of manure.

Plenty of potash and phosphoric acid should be used with all vegetables and particularly with tomatoes, peppers, egg plants and root crops.

Lime is the best preventative of club foot in cabbage. It doesn't always prevent this disease, but it is usually effectual.

Vegetables of a distinct leafy nature as cabbage, lettuce, kale and spinach, utilize to good advantage heavy applications of nitrogen, while large amounts of this element applied to tomatoes, peppers and egg plants would be disastrous by encouraging an excessive growth of leaves without much fruit.

Telephonic communication with all available markets and private customers is a necessity to the gardener, if he desires to keep posted and take orders for his produce.

When green manure crops are plowed under there is more or less tendency of such material to sour the land and applications of lime after plowing under such crops sweetens the soil and secures a more favorable condition for the growth of clover. It is very important to work in clovers as often as possible and a sweet soil is necessary to get good results with them.

## ALFALFA FAVORED FOR THE POULTRY

Hay Can Be Cut Into One-Fourth Inch Lengths, Steamed and Fed in Mash.

(By MRS. A. J. WILDER.)  
Alfalfa has come into great favor as a food for poultry, both for the laying hens and as a food for young chicks or growing stock. The protein in alfalfa is about the same as wheat bran and is a bone and muscle or lean meat grower.

Green alfalfa and a mixture of finely cracked grains, mostly corn, to balance the elements in the alfalfa with skim milk and fine grit and shells is a good ration for the young chicks. It is a fine ration for the laying hens also, except that the grains need not be cracked.

If allowed a run on a green alfalfa field the hens will eat less grain. Care must be taken not to let them pasture on a field of alfalfa too long, as they will kill out the alfalfa by eating out the crown of the plant, and if this crown is destroyed the plant is killed.

Alfalfa hay can be cut into one-fourth inch lengths, steamed and fed in a mash. It is nearly as good fed in this way as the green alfalfa and will answer for green food in the winter.

The process of steaming is as follows: Cut the alfalfa in one-fourth inch lengths and put in a tub or bucket, pour as much boiling water over it as it will absorb, cover closely and let it stand for thirty minutes before feeding. This is a good addition to the mash and when used only a little bran will be necessary in the mash. Alfalfa can also be fed alone and without steaming.

Green alfalfa has a good effect on the general health of the fowls, and another good reason for raising it is the great amount of food it will furnish per acre. Rich soils will furnish four crops in one year with a total yield of six to eight tons to the acre. This will furnish considerable feed for the poultry and will save the expense of buying bran.

If we can raise alfalfa to take the place of bran we can raise all the poultry feed we need, and this every farmer should try to accomplish as a saving of expense. One is inclined to think that it is just as well to sell something from the farm and buy to complete a food ration, but we remember, when we buy we pay several extra profits between the man who raised it and ourselves.

The best way is to raise everything that is fed out on the farm, and by raising alfalfa to take the place of bran and raising corn, oats and wheat we have a perfect food ration for the poultry or any other kind of stock.

## PARASITES QUITE COMMON TO SWINE

Verminous Pneumonia Occurs in Pigs at All Times of Year, Especially in Fall.

(By DR. W. L. BOYD, University Farm, St. Paul, Minn.)

Pneumonia of hogs is not always due to worms, yet it is not uncommon to find young pigs, and even old hogs, to be affected, and dying from inflammation of the lungs and bronchial tubes due to the presence of large numbers of small white to whitish-brown thread-like worms which are found to be located in the bronchial tubes. This parasite is quite common in the United States.

Verminous pneumonia is most often found on low or swampy land, although it may occur on the uplands.

This disease of pigs occurs at all times of the year, but is more frequently observed during the late summer and early fall. When pigs are first affected, the symptoms are few and elusive, but as the invasion by this worm progresses the symptoms become more and more pronounced. At this stage of development, frequent spells of coughing are noticed.

There is a thick discharge from the nostrils which will at times contain masses of mucus. A close examination of this material will at times reveal the presence of young worms as well as adult worms. The symptoms most apparent to the owner are thinness and lack of development of the pigs. Death is probably due to the air passages being closed or to a watery condition of the lungs.

At times this disease may be confused with hog cholera or even with tuberculosis of swine. By careful study of the symptoms and history, together with the finding of the worms either before death in the discharges from the nostrils, or after death in the bronchial tubes at the base of the lungs, should be sufficient evidence to enable one to be sure.

It is very difficult to relieve hogs affected with lung worms because of the danger of injuring the lungs or air passages in undertaking to kill or dislodge the worms. "An ounce of prevention is worth a pound of cure." Be very careful not to introduce into the herd any hogs that are affected by the parasite. If you know that any low or swampy ground on your farm has been used as pasture for infected hogs, keep healthy hogs away from it. This is not an absolute preventive, as the trouble sometimes occurs in uplands as well as lowlands.

**Geese Feathers.**  
A pound of feathers is the average amount picked from six geese when picked for their feathers. When killed, three geese will generally furnish one pound of feathers.

## ECONOMY IN POTATO OMELET

Appetizing Dish the Exclusive Recipe of a Clever Little French Cook—Ragout of Veal.

The economy of the potato omelet is one of the devices for money-saving housekeeping shown in "A Little French Cook; Her Methods and Recipes," published in Harper's Bazar. For days when company must be especially regarded, she made a potato omelet, which recalled you to the conditions. She mashed ten small cold potatoes. She then fried brown in butter two shopped ciboules (which are shallots, but any small, delicate onion would do), with a piece of chopped parsley, and added the potatoes. She then beat together well four eggs, and added them lightly to the potatoes. Of this mixture she made an omelet in the usual way, and when done put it on a dish and set it in the oven a few minutes to rise.

There is no more economical dish for a well-fed family than a good ragout. Corde's ragout of veal—narrain, as she called it—was as savory and nourishing a dish as anyone could desire. She used about two pounds of the shoulder of veal, which she cooked for 20 minutes or so in a small iron pot, with salt, pepper and butter, until it was well browned. She turned it over from time to time. Once she added a small wineglass of water, to prevent burning. (She was very chary of spoiling good things by water dilution, and in the iron pot there was little danger of burning.) She then sprinkled and stirred in well two teaspoonfuls of flour—that is, she sprinkled it over the meat and turned the meat over and over; then she added eight large carrots cut into small dice, four onions, sliced, several pieces of parsley, about two cupsful of raw peas, and a glassful of water. She cooked it, tightly covered, an hour and a half, adding a half-hour before it was done, a plateful of small raw potatoes, cut in half.

When making mince meat use a few crabapples with other apples and you will add a delicious flavor to the meat. When boiling molasses or sugar candy rub the dish in which it is being boiled with butter all around about an inch from the top and it will not boil over. To keep vegetables fresh and crisp dip a muslin bag or cloth flour sack (after it is cleaned) in cold water, wring it lightly, put in the vegetables and hang where the air can strike it. A fatiron stand will be found useful on the range to keep the contents of a saucepan warm without danger of burning; it is also useful when one desires food to simmer; there is then no fear of sticking or burning on a hot stove.

## The Housekeeper

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To clean steel ornaments of rust and discoloration, rub them with a brush dipped in paraffin oil and then in emery powder. Polish them with a dry cambric. A lump of camphor placed in the box with them will keep steel ornaments bright.

Glove fingers make good protection for the stems of flowers, especially if the flowers are fresh and worn pinned to a white dress. Save the fingers, insert the flower stems in them and pin to dress and no dampness or stain will injure the most delicate dress.

**Mint Jelly.**  
Two bunches of mint, simmered in one pint of water for one-half hour; one cup sugar, one and one-half tablespoonfuls of granulated gelatin, softened in one-half cup of water; juice of two lemons.

When the gelatin has softened, pour the water from the cooked mint over the softened gelatin, then add the sugar and lemon juice. A delicate green color may be obtained by the use of a little vegetable color paste.

Strain and chill; cut in squares and serve with lamb in the place of mint sauce. It may be used as a garnish for the lamb.

**Boiled Apples.**  
Take as many apples as you wish to cook, all of one size—say medium—pare and put on to boil as you would potatoes, except put a cup of sugar and grain of salt to two quarts of water. Have water boiling when apples are dropped in. Don't core apples; don't let them get broken. Use knitting needle to test them. Put into a glass dish, previously warmed, so as not to crack. If too much water remains to fill the glass dish let it boil down, then strain over the apples and when cold they are delicious.

**Peas on Toast.**  
Delicious and new to many tables will be the peas served on toast. Pour a can of sweet peas into a saucepan to cook until tender. Into this stir a half cupful of butter rubbed into a cream, with a tablespoonful of flour and a little salt. Add a half cupful of hot water. Pour the peas and gravy over six light brown slices of toast arranged on a large platter.

**To Iron Shirtwaists.**  
Put a soft, thick cloth on a table at one corner. Lay the shirtwaist on the table with one armhole over the corner; pull the waist tight and iron it. In this way the shoulder is ironed smooth and kept in shape. It is especially good for pleated waists.

**Pot Roast.**  
Take two pounds of beef. Sear on all sides with hot fat. Put in kettle and cover with boiling water. Add one-half small onion, one cup diced carrots, two tablespoonfuls vinegar and four cloves. Simmer four hours.

## The ONCOOKER S. E. KISER POOR JOE



Joe Rogers? Well, to tell the truth, I dunno where he is although I did hear that he wrote a book—he always was half soft, you know; went down to New York or somewhere—had writin' in the magazines. The teachers called him bright in school, in spite of him not knowin' beans.

It's sad the way some people go and let the finest chance drop. They say he might of stayed right here and worked in Fulton's butcher shop; now there's his brother Bill, see whiz, he's known all through this state! They say I'lla battin' almost sure to get him in a major league some day.

No, 'tint' worth while to speak of Joe; his folks know where he is, I guess; I believe he sends them money, still he can't be havin' much success; why, if he dropped around this way he wouldn't get a single cheer. The town 'ud take a holiday if Bill should happen to appear.

**Needed in His Business.**  
"I've decided," said the dignified old man, "to let you have that young Britely after all, if you are positive 'that you can't be happy without him.'"

"Oh, father!" the beautiful girl cried, "you don't know how happy you have made me. Now I can see the gates of paradise opening. Dear, dear, good, old papa! Let me kiss you for those sweet words. Oh, I can hardly wait to fly to him and tell him the glorious news. He will be so glad! We shall all be so happy now. It seems almost like a lovely dream! I can hardly believe that I am awake. But tell me what has made you change your mind? Yesterday when I tried to plead for him you said you would never permit us to see each other again. Ah, if you had known how those words bruised my heart! What has happened, father, to make you relent?"

He kissed her fondly, and then with tears in his eyes replied: "I sat in a little game of poker where he happened to have a hand last night, and if we don't get that money back in the family some way my business is going to suffer."

**Not That Time.**  
"Woman is always at the bottom of man's troubles," he sighed.

"Oh, I don't know," his wife answered. "When mamma poured that water on you from the second story window while you and your jag were reclining on the front steps the other night, it wasn't the woman who was at the bottom."

**Expert Testimony.**  
"Your son-in-law tells me that there is a lot of money in the business in which he is engaged."

"I should say there was. I've put a lot of it in myself and am willing to pay a liberal reward to anybody who can help me get it out again."

**Man's View Again.**  
"Papa, what are the sands of time?"

"They constitute the grit with which a woman hangs onto her favorite birthday."

**Suspicious.**  
She—Why do you keep on being a bachelor?  
He—Say, you want to find out my reason so you can convince me that it isn't a good one, don't you?

**Trials of the Great.**  
Lives of great men serve to show us that if we become sublime We shall see the ones below us Heaving bricks up all the time.

**Her Face.**  
"Ah," the man said, "she has an artist's face."  
"Yes," the woman sneered, "and she uses it instead of a canvas."

**Generally Speaking.**  
Little Willie—Pa, is a flannel a man who can make lots of money?  
Pa—No; a flannel is a man who can owe lots of money.

S. E. Kiser.