

GIVE ATTENTION TO GARDEN PLOT

Likely to Be Most Profitable Acreage on Farm for Producing Food for Family.

REFUSE SHOULD BE REMOVED

Considerable Increase in Farm Income Can Be Made by Sale of Young Plants in Hotbeds Ready for Transplanting.

Prepared by the United States Department of Agriculture.

Whether it is conducted on an extensive scale to supply the market or whether it is to produce food for the family the garden plot is likely to be the most profitable acreage on the farm.

Any rubbish, dead vines or plants, and spent peat or tomato stakes should be cleared away.

The earliest and choicest vegetables are harvested by the man who maintains a few hotbeds, and uses them to start his garden. He is able to handle the first crop by several weeks, and is set strong, well-developed plants in his garden at a time like neighbors are planting seed.

Increase Farm Income.

The farm income is at its lowest point in the early spring, but it can be increased considerably by the sale of young plants grown in the hotbeds and ready for transplanting. Tomato, cabbage, eggplant, and pepper plants are always snapped up when the first warm planting days come, and they are easily grown in the hotbed. A little more space and a little more seed than the grower needs for his own use are likely to bring good profits. Because the ground freezes in the fall is a good time to clean out the old hotbeds.

Unless the soil used in the hotbed is to be exchanged for fresh earth it should be shredded from the bed and turned into a pile nearby. The decayed manure from the bottom is scattered over the pile and thoroughly mixed with it to form rich soil for next year's bed. Over this goes a coat of straw or leaves held down by bits of board to keep it from blowing.

Some farmers find it convenient to use evergreens bought instead of straw for the outer covering.

Hotbed Should Face South.

New hotbed pits should be dug so that they will face the south, and the location should be selected so that the beds will be protected from cold north winds and late spring storms. Sometimes the earth taken from the new pit is suitable for use in the hotbed, but this is the exception rather than

BERKSHIRE BREEDERS BOOST BETTER Sires

Plan Suggested to Increase Use of Purebreds.

American Association Urging Various State Organizations to Favor Exchange of Registered Boars for Grade Animals.

An indication of the active and widespread support being given to the better-sire campaign, now systematically fostered by the United States Department of Agriculture, is illustrated by a proposal recently made by the American Berkshire association. This association, according to a letter recently received by the department, is suggesting to the state Berkshire associations a plan designed to broaden the market for Berkshire boars and increase the use of purebred sires on farms.

The association is urging the various state organizations to mail circular letters to their members suggesting that breeders exchange purebred boars for grade boars now being used by farmers, pricing the replacement at a reasonable figure and making the grade boar at the market price as



A Purebred Berkshire Sow.

part payment, the breeder then sending the grade boar to the butcher. In their letter to the state associations the national body points out that every Berkshire breeder who follows this suggestion does three things:

He puts a Berkshire boar on an additional farm.

He provides a means of getting good Berkshire feeder hogs for the market.

He puts the purchased sires on a farm where formerly there was a grade or scrub.

Songs bearing the legend, "Registered Berkshire boar used on this farm," will be furnished by the American association to all farmers who take advantage of this plan.

There is nothing in the plan, say specialists of the United States Department of Agriculture, that does not seem practicable for any other hog breeders' association to use.

WINDBREAK FOR PROTECTION

Should Be Located on Side of Building and Yards Against Which Prevailing Winds Blow.



Coldframe Shown Open for Ventilation and Hardening of Plants—The Hotbed Is Constructed in Much the Same Manner.

The rule. A few loads of leaf mold from the woods mixed with the natural soil will often form a smooth, rich, stonelike mass which gives an ideal hotbed filler.

The back or north side of the frame is usually made from 12 to 18 inches high, while the south end is about eight inches, so that the whole bed may have pitch enough to get the sun upon all parts. The standard hotbed sash is handled by most dealers, and measures three feet in width and six feet in length. A frame just wide enough to support the sash seems to be the most satisfactory, though wider beds are sometimes used with supporting ridges placed at six-foot intervals. A well-painted cypress sash, glazed with good double-strength glass well set in putty should give the careful gardener 12 to 15 years' service.

Heat for the hotbed is furnished by means of a bed of horse manure 8 to 16 inches thick in the bottom of the pit. Permanent hotbeds are often heated with coils of steam or hot-water pipes under the bed.

Hotbeds require constant care to prevent their becoming overheated, especially during bright weather.

KEROSENE TO DESTROY BUGS

Easily Prepared Emulsion of Soap and Oil Is Excellent for Plants and Animals.

Kerosene emulsion is one of the best bug killers on plants and animals, says North Dakota college. It is easily prepared and very cheap. Dissolve one-half pound of soap in one gallon of kerosene and stir very vigorously, or better yet, churn with a force pump for a few minutes. For use, dilute one gallon with nine to ten gallons of water. Stir well. It is best to use rain water. If only a small quantity is wanted use one to two ounces of soap, two quarts of boiling water and one pint of kerosene and dilute to two gallons.

POTATOES LOST IN STORAGE

Decay, Shrinkage and Sprouting Are Caused by Too Much Light and High Temperature.

Losses of potatoes in storage can be minimized if proper care and attention are given through the winter. Adequate ventilation must be provided. Storage places should be kept uniformly cool, dark and frost-proof. These precautions are emphasized by potato men of the Minnesota College of Agriculture. Decay, shrinkage and sprouting are caused by light and high temperature.

FEEDING VALUE OF SOY BEAN

Cannot Be Compared to Fodder Corn Because of Protein Content—Supplement Each Other.

Soy beans can scarcely be compared to fodder corn in feeding value because soy beans are very much richer in protein than the corn plant. They are splendid foods to supplement each other in a ration.

CARE OF EWES IN LAMBING SEASON

Success of Flock Depends Greatly on Protection Given to Mothers and Lambs.

PROPER FEED IS ESSENTIAL

Separate Pens Should Be Provided With Openings to Permit Ewe to See Other Sheep, Thus Preventing Nervousness.

Prepared by the United States Department of Agriculture.

The lambing season is the time for particular care of the mothers of the flock, and precautions against any illness or injury either to ewes or lambs.

The ewe should have a quiet, dry, sufficiently warm place in which to bring forth her young, should be insured against molestation by other sheep, and should be guarded against possible mishap.

Avoid Heavy Feeding.

Care should be taken before lambing time, especially of the United States Department of Agriculture, to see that the ewe is not fed too heavily; as heavy feeding is likely to cause older ewes to lamb earlier. The wool should be clipped from around the teats, to enable the lamb to find them readily.

Just before lambing time, the ewe will become restless and show number places in front of the hips. She should be placed in a separate pen, which can be made of two panels of board fencing about four feet high, hinged together at right angle and hooked or otherwise fastened to the walls of the sheep shed. These panels permit the ewe to see the other sheep, thus preventing her from getting excited and nervous. At the same time, they protect the lamb from trampling, give the ewe opportunity to get acquainted with her offspring and reduce the danger of drowning later.

The lamb that is born strong and vigorous will need little care. If conditions are not so favorable, first-aid measures will be necessary. In cold weather lambs become chilled and die unless prompt remedies are used. Wrapping the lamb in hot flannel cloths, which are renewed as often as necessary, is an excellent method of warming it. Another method is to place the lamb for a few minutes in water as hot as the hand will bear, then dry with cloths and wrap for an hour or two in fresh cloths or a sheepskin.

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SOIL PREPARATION FOR RAPE

Early Planting Will Generally Give Best Results, as It Is Adapted to Cool Weather.

Well-Nourished Lambs Give Little Trouble in Rearing.

Skin. Milk should be given freely and the lamb returned to the ewe and allowed to suckle as quickly as possible.

Little trouble is experienced with discovered lambs when lambing pens are used. With a ewe that refuses to own her lamb it is sometimes sufficient to draw some milk and rub it upon her nose and also upon the rump of the lamb. A heavy milking ewe with only one lamb sometimes can be persuaded to adopt an orphan or a downy lamb of a lighter milking ewe.

After lambing, the ewe should be watched to see that their odders are in good condition. Ewes should be kept in lambing pens for about three days after lambing and then turned into a pen by themselves, where they can have special food and care. After lambing they should be fed lightly at first, being put on full feed about the third or fourth day.

Troublesome Aliments.

Well-nourished lambs from properly fed ewes have little difficulty, but some troublesome conditions are to be expected in any flock. Constipation is one of the most frequent ailments. It is indicated by straining and distress, and can be remedied by a teaspoonful of castor oil. Indigestion is shown by distress and frothing at the mouth. This also usually can be relieved with castor oil. Scours can best be cured by giving one-fourth ounce of cooking soda, one ounce of sulphate of magnesia and a pinch of ginger in flaxseed tea or gruel, following the dose in four hours with two ounces of linseed oil. Bare eyes are common and can be relieved with a few drops of silver nitrate solution known to all druggists as "eye wash," or 15 per cent argyrol, or even a very small drop of pure sheep dip.

GROWING COWPEAS FOR SEED

Highly Profitable in Localities Suited to Production of Crop, Say Federal Specialists.

Localities well suited to the production of cowpeas will find it highly profitable to grow seed on a large scale, especially if the best machinery for handling the crop is used, say specialists of the United States Department of Agriculture.

FARM WOODLOTS ARE EASILY OVERLOOKED

Firewood Ranks Sixth in Value as Farm Crop.

Power-Driven Log Saw Supplements Crosscut and Buck, Making Task of Cutting Easy and Pleasant—Easy to Move About.

BONE NATIONAL DISHES.

This apple cake, which comes from Denmark, must be tried to be appreciated:

Apple Cake.—Prepare the following cake dough, using one egg, one-half cupful of shortening, one-half cupful of milk, one cupful of sugar, three-fourths of a cupful of flour, three-teaspoonfuls of baking powder, one teaspoonful of salt, one teaspoonful of vanilla. Mix well and divide into six portions. This will make two cakes. Roll each of the portions to a layer cake in, let stand in a cool place for half an hour, then bake. Spread the three layers with apple sauce and over the top place whipped cream sweetened and flavored with a bit of jelly and serve. The rest of the mixture may be made into cookies or baked and kept for another cake.

Jewish Fish Dish.—Take two pounds of salmon, halibut, codfish or cod. Use the bones and head to make stock. Place one cupful of chopped mixed soup vegetables in a kettle, lay on them the fish and pour over the stock. Cover and let cook until the fish is done. Lift the fish carefully to a hot platter and pour over it hot lemon dressing made as follows:

Bent two eggs, add one-third of a cupful of lemon juice, enough fish stock strained to make one cupful; cook in a double boiler until thickened. Add butter a few bits at a time and pour the boiling hot sauce over the fish. Serve when cold. The butter may be omitted.

Belgian Potatoes.—Fry six slices of bacon until half done, remove from the pan and add one sliced onion. Cut three potatoes in one-inch cubes, add bacon, onion and two cupfuls of water, a bay leaf, a pinch of thyme and salt if needed. Cook uncovered until the potatoes are tender.

Spiced Baked Apples.—Core half a dozen large apples and fill the cavities with a mixture prepared as follows:

One-half cupful of sugar, two table-spoonfuls of water, two table-spoonfuls of cracker crumbs and one-half teaspoonful each of cloves and cinnamon. Bake in a hot oven with a little water in the pan.

I will strive to raise my own body and soul daily into all the higher powers of duty and happiness not in rivalry or contention with others but for the help, delight and honor of others and for the joy and peace of my own life.—John Ruskin.

THE UBIQUITOUS LEFTOVER.

She is an artist, who can take yesterday's scraps and with a few strokes of her deft fingers produce a symphony in food combination. It is the unwanted, unexpected and results of blunders and inexperience which cause leftovers which are so hard to transmute and dispose.

There are two kinds of leftovers, those we planned and those thrust upon us. When we cook potatoes enough at one time to cream at another, we plan wisely, using the same heat, sauceman and time to serve for two processes.

The leftover is always with us and it depends upon the shiftless or thrifty house wife whether she will weakly "end all" and supply the garbage pail or brace up and tackle a salad, a soup, hash or croquettes.

A drawer with compartments should be in every well-equipped kitchen where a few nails, brads, tacks, a screw driver and hammer, pair of pliers and other often used tools are to be found in a hurry. Such an equipment will save time, the most valuable of all our possessions.

It would be appalling if we knew the carloads of bits of soap that are wasted every year in our country. In an ordinary sized household there will be pints of scraps which by reheating in water may be used as soft soap or put into the machine when washing. The practice in some houses to save the small pieces is a good one to follow. This may be done with toilet soap, wetting both the new and the old and letting them dry for a few hours; they will never separate. If this practice is followed there will never be bits of soap to throw away or bother to melt.

In France the head and feet of a chicken are never thrown away, but are cleaned and put into the soup pot. If there is not butter enough on the plate to scrape it is rinsed off with boiling water and drained over the soup. One pear or peach or banana with a pat of butter will serve three with a dessert, where we will need three of each and possibly more to serve as many. It is saving the little bits which enables the thrifty French family to have a comfortable income in old age.

SUGAR BEETS YIELD PROFIT

No Other Crop on Commercial Scale in Temperate Zone Furnishes as Much Human Food Per Acre.

An average acre of sugar beets yielding ten tons produces besides the by-products, 2,500 pounds of granulated sugar. No other crop in the temperate zone raised on a commercial scale furnishes as much human food per acre.

NOTHING TO DISPROVE BELIEF.

Teacher—Why did the ancients believe the world to be flat?

Bright Boy—"Cause they didn't have no school globes to prove that it was round."

The Kitchen Cabinet

By MARY GRAHAM BONNER

Daddy's Evening Fairy Tale

BY MARY GRAHAM BONNER

THE DANCERS.

"My dancers are coming," shouted Brownie Joy to the boy and the girl who were off for adventures.

The boy and girl looked, and from far up the road came running and hurrying and scurrying and dancing lots and lots of creatures who seemed to be here one moment and there the next!

"They're the shadow dancers," explained Joy. "They must always come to a dance like this. They're sent us as a great honor to come from out of the woods to dance and dance along the road, laughing at the sun as he plays jokes on them."

"Sometimes the shadows are weeping and the pine trees in the woods whisper to them and try to comfort them, but they fly this way and that as they weep."

"They weep, too, when Joy is not loved, for they know what a horrible world it would be without me."

"It's not conceived of me to say so, for it is simply a gift which I have—the gift of joy."

"Watch the other dancers come!"

And they watched many beautiful wood elves and brownies and little people of the woods as they came waltzing along the road.

"They don't always wear the clothes they now have on with their names written on them."

"Like dogs with collars," said the girl. "Do they have their addresses

