

NOTES FROM MEADOWBROOK FARM

By William Pitt



Name the farm.

Tidy up the place and then keep it tidy.

Improve the rainy days. Keep the boys interested by letting them own something of their own.

Less acres better farmed would put many a farmer on the profit side of the ledger.

The waste land on your farm is worse than a dead loss to you. Get it to work.

Wool should be stored in closely tied packs so that it will not become dusty or soiled. The wool buyer pays more for clean than for dirty wool.

Keep the poultry runs and houses clean, as vermin breeds especially fast during the hot weather. Plan to whitewash the poultry buildings.

How is the wood lot? Have you availed yourself of the excellent information which the government forestry department is ready to furnish you and which if followed will make your timber lots more valuable?

Just one more cultivation on the corn than you think is necessary and then another one for good measure. The corn will feel better by several bushels more per acre.

It is a good practice to feed the calves in stanchions. It is easy to break them to that method of tying. Have the feed ready for them in the troughs and they will soon learn to put their heads through and will get into the right places. Be patient with them.

If the animals are dehorned in warm weather, it is well to apply some pine tar with a view to keeping flies from the wound. Some operators do this in nearly all cases, thinking that it facilitates healing. The dehorning operation should always, when possible, be performed in cool weather, and up on animals which have at least attained the age of two years.

The average American market prefers a brown egg, while New York city is ready to pay a premium for white-shelled eggs. The brown-egg buyers in particular claim that the eggs are of a richer flavor. All this is imaginary, when we come to understand that it is food and not color that flavors the egg. Is it reasonable to suppose the brown egg of the Brahma fed on onions could be as sweet as the white egg of the Leghorn fed on clover?

Why not a national pure feed law to protect live stock. In some states such laws have been enacted and are enforced, while in others they have been enacted but are not enforced, and still others have no laws regulating the sale of feed. In some states all sorts of stuff is sold for feed, and the farmer has no means of knowing what he gets for his money. When he buys wheat bran, he often gets ground cornstalks, straw and oat hulls; middlings or shorts are largely bran ground fine, and some of the prepared stock feeds have very little feeding value. What is needed is a national pure feed law which will be enforced the same as the pure food law.

Could the aggregate annual damage caused by rats to our farmers be known the latter would be appalled at the figures. Do all you can to lessen their number. Here are nine ways in which you can accomplish this: 1. Protection of our native hawks, owls and smaller predatory mammals—the natural enemies of rats. 2. Greater cleanliness about stables, markets, grocery stores, warehouses, courts, alleys and vacant lots in cities and villages, and like care on farms and suburban premises. This includes the storage waste and garbage in tightly covered vessels and the prompt disposal of it each day. 3. Care in the construction of buildings and drains so as not to provide entrance and retreats for rats, and the permanent closing of all rat holes in old houses and cellars. 4. The early threshing and marketing of grains on farms, so that stacks and mows shall not furnish harborage and food for rats. 5. Removal of outlying straw stacks and piles of trash or lumber that harbor rats in the fields. 6. Rat-roofing of warehouses, markets, cribs, stables and granaries for storage of provisions, seed grain and feed-stuffs. 7. Keeping effective rat dogs, especially in city warehouses. 8. The systematic destruction of rats, whenever and wherever possible, by (a) trapping, (b) poisoning, and (c) organized hunts. 9. The organization of "rat clubs" and other societies for systematic warfare against rats.

Smile even though the sun does not.

Summer boarders are often profitable, but never the boarder cow.

Don't try to measure all the profits your farm returns you in cold cash.

A feed mill will prove a profitable investment to the farmer feeding ten or more head of cattle.

Water heated to 130 degrees will kill cabbage worms and is not hot enough to injure the plants.

Broken vehicles, tired teams and small loads tell the sad story of many bad country roads.

Be more particular about the first plowing, for if carelessly done later cultivation cannot make up for the deficiency.

While cowpeas will grow on poor soil, they will make a poor crop, and it pays to enrich the ground for them as well as any other crop.

During the dry spell keep the cultivator going. It puts a dry mulch over the ground and prevents moisture from being lost.

There is a tendency to increase the production of small fruits, but the production of apples seems to be falling off.

A good wind-break for the orchard is a good thing. It holds the snow, protects the orchard and increases the value of the farm.

When you see a thing out of place, put it up; when you find something broken, fix it. It will save you time later on.

Washington declared that agriculture was the most healthful, the most beautiful, the most useful and the most noble employment of man.

It is a good plan to throw corn on the cob to the chickens, but do not let the cobs accumulate to add to the other filth which collects so easily. Clean up the yards and keep them clean.

Did you ever sit down and figure how much capital you had invested in farm machinery? If your farm is at all well-equipped it will amount to a goodly sum. This is invested capital which can be made to return you good interest only as you take care of the machinery.

An abused cow will not return a profit. It is a loss every time she is frightened. To run a cow to pasture is like throwing money away. A cow in any way worried will not do her best. The cow that is made a pet of will make money for its owner. The milk of a frightened or abused cow is poisonous.

Good results from mulching fruit trees cannot be expected unless a sufficient amount of mulch is provided to prevent the growth of grass. It should be eight inches deep or a circle the diameter of which is at least two or three feet greater than that of the branches. Many of the failures where mulching has been tried have been due to the fact that the mulch has been packed about the trunks of the trees or spread so thinly that it had little effect upon the growth of grass.

The hired man and the boss as undesirable citizens: The former felt that he was working too hard for the pay he received; he knew better than the boss how the work should be laid out; he caroused on Sunday and was dead to the world on Monday; he was jealous of the other hired men—he got fired! The latter had no regular hours; he shifted teams from one man to another; he spent his time in town; he had plenty of spare room in the house but he gave the hired man the best bed in the hay loft; he grumbled about trifles—his hired man quit.

In marketing fruit or vegetables always make the packages as neat as possible and use only uniformly good stuff. The trade demands quality in all food products, and that which looks the cleanest and can be exposed for sale in an appetizing manner will always command the highest price. Good goods should always be exposed for sale in neat packages. When the trade once learns that you produce foods of high quality you will never have any trouble in disposing of them.

Sudden change in the diet of any animal is bad especially the horse. The soft bran mash, by many advocated as a good Saturday night offering is apt to cause colic unless the horse has been accustomed to bran during the week; similar sudden use of green grass, roots, boiled grain or grain other than those mentioned is apt to cause indigestion of a serious nature, and, taking all things into consideration, the horse will do better on a steady ration at fixed intervals and in such a way as to allow sufficient time for proper mastication. All changes in feeding and in feed should be made very gradually, and this applies especially to the change from old to new grain and hay. Lastly, the horse requires no medicines or stock food or condimental foods or condition powders. Feed and care for him sensibly and carefully, work him properly, groom him well, see that his stable is sanitary, and he will thrive, work and enjoy life. Horses enjoying the luxury of life such as we have outlined are damaged and insulted by every dose of dope mixed in their feed or squirted or poured into their mouths.

The KITCHEN CABINET

BRUSHING OFF THE FLIES.

THEY talk of children's pleasures; of the carefree times we had when we were girl in pinafore or freckled blue-jeaned lad. But now that we are grown, we all look back and realize we had our troubles when Ma said: "Come brush away these flies." In dead of summer when the flies were thick as bees in June. We held our breaths expectantly to hear the same old tune—"Go out and catch some branches dear off that big maple tree. And then you'll have to stand up there and brush the flies for me." Maybe the home could proudly boast a bush of peacock feather. And at the tablehead we'd stand all through the hottest weather. Ah, age has compensations, whenever we realize how many childhood hours we spent in brushing off the flies!

Setting the Table. The napkins should never be arranged in "fancy" shapes; the elaborate cornucopia style affected by restaurants is in bad taste for the home. The napkin is wrinkled, and the effect is grotesque. Instead, fold it flat and narrow, and lay across the plate. A roll placed with it is fashionable, and, what is better, sensible, as it saves waiting on the table, passing the bread, etc.

If flowers are used as centerpiece (and they are always pretty and effective), see that they are arranged low; masses of flowers piled so high as to obscure the vision of the guests are annoying.

The maid should serve all dishes on the left. This is important, not as a fad or a bit of style, but because when she stands on the right, the guest must reach across with the left hand, at the risk of upsetting the dish, or of spilling something on clothing or table linen.

Saturday Pudding. Soak three tablespoons pearl tapioca three or four hours. Then cook in a double boiler with a quart of milk until it thickens. Add the yolks of two eggs and a half cup sugar.

Boil a minute or two, flavor with vanilla and remove from fire. Make a meringue of the whites of eggs; add on top of the molded pudding and slightly brown.

Serve cold with a garnish of red raspberries or cherries.

"ON PURPOSE." TOOK our baby girl to walk. Upon a summer's day, Our baby girl with sunny hair And eyes of hazel gray. A tiny bit of thistle-down Light as a baby's curl Swept by—"What did it grow on?" I asked my baby girl.

The baby held it carefully All silent, wonder-eyed. "I think it grew on purpose." The three-year-old replied.

Ah, wonderful gift of childhood; The blessed light of faith! For you—"It came on purpose." Is all of life and death.

The "Voyder." When meat is taken quite away, and Voyders in presence, Put you your trencher in the same and all your residence.

Take your napkin and your knife to crumbs that are "Voyder" And in the Voyder your napkin leave for 'tis a courtesy.

These lines appear in an old book of etiquette of Shakespeare's time. They "Voyder" alluded to was a deep wicker, or wooden basket passed around the table near the close of the meal into which the guests placed their trenchers and napkins. With the latter they gathered up the crumbs—"crombs" as the poet spells them.

This was doubtless the beginning of our custom of removing the crumbs at dinner between courses.

Mexican Stew. Soak over night a pint of red kidney beans; in the morning bring to a boil, and strain. Meantime, brown in a stewing-kettle, a pound of lean beef in a mixture of butter or suet and four tablespoons olive oil. Shake this together until brown, then add the beans, four red peppers, and a can of tomatoes, strained. Cover and stew slowly for an hour and a half.

If the canned tomatoes are good there should be some large bits of tomato left for salad or escalloped.

Crude Oil Butter. There has been a discovery made by the Standard Oil chemists whereby they can make butter of crude petroleum. If we are to believe that report we may now expect to hear of a big butter making plant in connection with the Standard Oil works in the Constable Hook section of Bayonne.

A Useful Dustpan. Saw off the handle of an old broom and insert it in the hollow end of the ordinary tin dust-pan, first bending the handle to suit. This will save stooping.

"MINNESOTA: 189."

(At the agricultural experiment station was originated this fine variety of wheat—the famous No. 155.)

N OLDEN times we farmers felt sincerely thankful were if we could hear about our wheat as "thirteen bushels per acre." But now? Why, bless your soul, we think we have excuse to pine. Unless we raise full thirty, with "one hundred sixty-nine."

The scientists have got so smart; so well on to the job. That now we've pedigree in oats, and corn without the cob.

The wind once took the Timothy and scattered seed in heaps. But now we plant in balls of clay; the seed—'s there for keeps.

They tell us farmers that where once a single wheat-stalk grew We may, with confidence expect that we can gather two.

So—three cheers for the scientist the farmer's lot for mine When we can harvest thirty per, with "Number one-six-nine."

My Economical Friend. She stopped using butter in her cookies; she used drippings of beef. Instead of buying polished rice; she used the unpolished at half the price. In so doing she got more nutrition for her money, since the polishing process robbed the rice of nutritive value.

She used to buy beef tongue; now she buys three calves' tongues for the same money and has delicious bouillon into the bargain.

She always baked on ironing day and used the oven already hot for a roast and baked potato.

Instead of expensive peanut butter in jars she buys the unshelled nuts, skins and rolls them in small quantities; for a larger amount she puts them through the meat chopper.

"The Cheshire Cheese." This is the name of a famous old tavern in London where the old wits — Goldsmith, Johnson and their friends—met to eat beefsteak pie and drink porter. The approach to the tavern is by a narrow street with large, irregular cobblestones, and small overhanging windows that almost meet.

The visitors sat—not on comfortable chairs of our present-day restaurants, but on narrow pentagonal benches. And the tavern continues to this day, in nothing changed. For your conservative Englishman saves alike his trash and his treasure.

THREE PRAYERS. BUDDHIST and a Christian man Were voyaging together, And to them joined a third, and all Were rattling at the weather.

The stranger claimed no church nor creed, And so these wise men wist, That since his worship held no form, He was an Atheist.

When, later on, the storm grew fierce, The two men were appalled, And on their knees, with differing prayers, For help, the other called.

"Nay, we are safe," the other said, "Why should we fear and quake?" The Power that safely brought us hence, That Power will safely take."

Now much the others marvelled at The strange words he let fall; For since his God was not like theirs, They thought he'd none at all!

Cuisine Queries. What is a "cannelon?" A roll of baked meat, usually beef. In meat what is called the "bolar piece?" The fleshy part of the shoulder. It is not quite so good as the under round for frying, but is more nutritive, and serves as well for stewing or made-over dishes.

Is dry or moist heat better for meat? The dry heat is better for the rich cuts of meat, as it intensifies and draws out the flavor. But cheaper cuts must be boiled (simmered) to make them tender. Hard boiling, however, toughens them. Do not over-season.

What is paprika? A Hungarian sweet red pepper; it is used by the Hungarians as freely as we use salt. It is much milder than black pepper.

Meat Substitute. This is found in macaroni, spaghetti, vermicelli, and all the forms in which this wholesome wheat food is prepared. If cheese does not agree with you, add tomato soup, or make a thick cream gravy. Pour this over the macaroni, previously cooked in boiling, salted water. By the way, macaroni should be immersed in cold water immediately after cooking; this will blanch it.

Sardines a la Hollandaise. For those who think no meal complete without some one hot dish the following is one of the most easily gotten up. Warm in a teaspoonful of butter the contents of one box of French sardines. Serve on hot toast garnish with lemon.

DISCOURAGED WOMEN.

A Word of Hope for Despairing Ones.

Kidney trouble makes weak, weary, worn women. Backache, hip pains, dizziness, headaches, nervousness, languor, urinary troubles make women suffer untold misery. Ailing kidneys are the cause. Cure them. Mrs. S. D. Ellison, N. Broadway, Lamar, Mo., says: "Kidney trouble wore me down till I had to take to bed. I had terrible pains in my body and limbs and the urine was annoying and full of sediment. I got worse and doctors failed to help. I was discouraged. Doan's Kidney Pills brought quick relief and a final cure and now I am in the best of health."

Remember the name—Doan's. Sold by all dealers. 50 cents a box. Foster-Milburn Co., Buffalo, N. Y.

THE SECRET OF HAPPINESS.

Unselfishness in Life is the One Thing That Will Transform All Things to Gold.

The moment we set about the task of making every human being we come in contact with better for knowing us—more cheerful, more courageous and with greater faith in the kindness of God and man—that moment we begin to attain the third purpose of life—personal happiness.

Would you possess the magic secret of the alchemist which transforms all things to gold?

It is unselfishness—or, to use a better word, selflessness.

He who goes forth bent upon being always kind, always helpful, in the little daily events of life, will find all skies tinted with gold, all his nights slept with stars and unexpected flowers of pleasure springing up in his pathway.

And all his tears shall turn into smiles.—Brooklyn Eagle.

A PROPOSAL. Mr. Hardup—Good morning, Miss Aughtum—ahem! There is something I have been wishing to ask you for some time, but—er—the fact is, I haven't been able to screw up enough courage to—er—come to the point.

Miss Aughtum—A proposal at last! Mr. Hardup—Could you, my dear Miss Aughtum—could you lend me five dollars?

A Realist. "I am a great believer in realism," remarked the poet.

"Yes?" we queried with a rising inflection, thereby giving him the desired opening.

"I sometimes carry my ideas of realism to a ridiculous extreme," continued the poet.

"Indeed?" we exclaimed inane, somewhat impatient to reach the point of his witticism.

"Yes," continued the poet, "the other day I wrote a sonnet to the gas company and purposely made the meter defective."

Could She? "When women get to voting," said the man, "they will have a great many more calls than they now have to put their hands in their pockets and give money to further important causes."

The woman looked thoughtful. "I'm always willing, of course," she said, "to give money for a good cause, but as for putting my hand in my pocket—"

Resiliency of Language. "I say, we are down on our luck!" "Yes, we are certainly up against it!"

TROUBLE IN ROYAL PALACE.

Tidings Borne by Amateur Actor Sufficient to Lead Hearers to Expect the Worst.

The Shakespeare club of New Orleans used to give amateur theatrical performances that were distinguished for the local prominence of the actors. Once a social celebrity, with a gorgeous costume, as one of the lords in waiting had only four words to say: "The queen has swooned." As he stepped forward his friends applauded vociferously. Bowing his thanks, he faced the king and said, in a high-pitched voice: "The swoon has quenched."

There was a roar of laughter; but he waited patiently, and made another attempt.

"The swoon has quenched." Again the walls trembled and the stage manager said in a voice which could be heard all over the house: "Come off, you doggone fool!"

But the ambitious amateur refused to surrender, and in a rasping falsetto, as he was assisted off the stage, he screamed: "The swoon has quenched!"—Success Magazine.

The Artless Boy. "He bowed politely to the grocer."

"I understand," he said, "that you want a toy, sir. Will you kindly look me over?"

"I only pay \$3," said the grocer, abruptly.

"I understood," said the boy, "that you paid four."

The grocer nodded. "I did pay four," he said, "until I saw in the paper the other day that Millionaire Rogers began his business career on \$3 a week."

The boy smiled. "But I don't expect to be a millionaire," he said. "I don't care to be rich—I'd much rather be good."

The grocer was so much pleased with this artless reply that he compromised with the boy for three and a half.

Aid Fight Against Tuberculosis. At the recent meeting of the National Association of Bill Posters, held in Atlanta, Ga., it was decided to donate to the campaign against tuberculosis \$1,200,000 worth of publicity. The bill posters in all parts of the United States and Canada will fill the vacant spaces on their 3,500 bill boards with large posters illustrating the ways to prevent and cure consumption. The Poster Printers' association has also granted \$200,000 worth of printing and paper for this work. This entire campaign of billboard publicity will be conducted under the direction of the National Association of Tuberculosis in co-operation with the National Bill Posters' association.

Your Salary. The universe pays every man in his own coin; if you smile, it smiles upon you in return; if you frown, you will be frowned at; if you sing, you will be invited into gay company; if you think, you will be entertained by thinkers; and if you love the world and earnestly seek for the good that is therein, you will be surrounded by loving friends, and nature will pour into your lap the treasures of the earth. Censure, criticism and hate, and you will be censured, criticized and hated by your fellow men.—N. W. Zimmerman.

Fitted for the Job. The general consulted the topographical chart. "You understand, colonel," he said, "that this charge on the enemy's fortification necessitates the most reckless disregard for human life?" "I understand, general," the colonel replied. "The forlorn hope that leads the movement will be composed exclusively of amateur chauffeurs."

Ready Cooked. Post Toasties

The crisp, brown flakes of Post Toasties

Come to the breakfast table right, and exactly right from the package—no bother; no delay.

They have body too; these Post Toasties are firm enough to give you a delicious substantial mouthful before they melt away. "The Taste Lingers."

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