

Agriculture --- Florida's Opportunity

Conducted by W. E. Pabor

PRELUDE.

Having turned the page over, we decide to fill it with good resolves and deeds during the year on which we have entered.—Anonymous.

Who sows good seed shall surely reap;
The year will grow rich as it grows old,
And the sands of life will be sands of gold.
—Julia C. R. Dorr.

Nothing good bursts forth at once. The lightning may start out of a black cloud, but the day sends his bright heralds before him to prepare the world for his coming.—Hare.

Howe'er it be, it seems to me
'Tis only noble to be good;
Kind hearts are more than coronets
And simple faith than Norman blood.
—Tennyson.

Our way we plough in the furrow "now,"
But after is tilling and growing of sheaf;
Soil for the root but sun for the leaf,
And God keeping watch forever.
—Mary Mapes Dodge.

While Florida strawberries are being shipped north in carload lots from Plant City, Lakeland, Starke, Lawtey and other points in the berry section of western Florida, a New Orleans paragraph to the effect that the first consignment of berries was put upon the market December 23, consisting of one crate of twenty-four boxes, is mighty interesting reading. These berries were grown in a hot house under glass with the thermometer registering upward a hundred degrees, and with the steam pipes kept at white heat. The aforesaid two dozen boxes were sold to consumers at 75 cents per box. The paragraph naively adds: "The quality of the berries is far greater than the quantity, which only the rich can test."

Is the bean crop on the East coast to be a failure this season on account of the green fly? We see no

mention made of the appearance of this pest by the coast papers, but a subscriber to the Packer, writing from the Narrows, presents a deplorable picture of their ravages, declaring that the growers are greatly discouraged, and many talking of a complete loss of crop. "If," he says, "the flies continue there is only one chance for the farmers here, and that is a tomato crop; it will be tomatoes or nothing." It is to be hoped that his views are extra-pessimistic, and that beans from the East coast will soon be going north by the car loads, just as strawberries from the Western section of the State.

The apple crop of the North and West seems to have followed the example of the pineapple in Florida, yielding only about half a crop in 1905. The Orange Judd Farmer estimates the season's crop at 23,495,000 barrels, as against 45,380,000 in 1904. Still boardinghouse keepers need not worry over the shortage; they can add an extra quart of water to each ounce of dried apples and so come out even. By the way, there evidently was but one variety in the Garden, so it was Hobson's choice with the first dwellers; but now hundreds, and Eve would have been in a dilemma as to choice unless she knew, as we do, that the grand old Spitzenburg is at the top of the heap.

The white fly, not content with a tropical habitat in the open air, has emigrated to the north and taken up quarters in hot houses devoted to raising potatoes, cucumbers and other broad-leaved plants grown in glass gardens. In flowers also it seems to delight, taking specially to geraniums, colens, begonias; also in the open field it finds strawberries beneficial to its existence. The Rural New Yorker says soap water, tobacco infusions and other sprays have proved useless. Hydrocyanic gas fumigation is effective, but dangerous to operator and plant.

FLORIDA VS. CUBA SHIPPING RATES.

The N. Y. Packer, in discussing railroad rates on fruit shipments, says that "the railroad men say they will have brought about some kind of an arrangement which will put Florida on an equal shipping basis with Cuba by the time the next Florida season comes

on." The Packer concludes its editorial as follows: "Florida railroad rate conditions would be an interesting topic to the grower as taken up and considered by common carriers. Many communications to The Packer in the last few months from Florida growers of both fruits and vegetables complain that high railroad rates are gradually putting them out of business; in fact, one man wrote that many of his neighbors gave up pineapple growing on account of discrimination on the part of the railroad company against their section. As we said before, we do not believe the railroads are altogether to blame for this, and we believe a careful consideration on their part and a thorough investigation of the conditions as they exist would lead to some sort of a remedy that instead of tending to kill off the truck and fruit growing business of Florida, would greatly aid in increasing it." Evidently the cutting rates in force this season in the Cuban pineapple business did not turn out as well for the railroads as was expected, and this fact is prompting them to "get together" to adjust new rates.

THE PINEAPPLE ORANGE.

It begins to look as if the pineapple orange would be the leading variety in Florida, displacing the once famous and still popular Indian river oranges in the markets of the North, and therefore in popular estimation. Just before the holidays a car load of pineapple oranges sold in New York City at prices ranging from \$3 for 250 size and \$4.50 for 126 size. The report from which we take this statement says that for Indian river oranges of fine quality and arriving in good condition, commission houses were getting "about as much" for pineapple oranges, which shows that this last-named variety is forging to the front as a good seller, since at the same time for the average run of Florida oranges \$2.75 for 126 size obtained. We owe to the Orange lake section of the State this "most excellent variety." It has, during recent years, attained, and very justly so, a great amount of prominence. The tree is a very strong, upright grower; it is also very prolific; the fruit is of medium size with a thin but tough skin; heavy with juice of excellent quality.

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Helpful Hints for Her Ladyship

By Eleanore du Bois

These days her ladyship of Jacksonville has much for which to be thankful in the presence of Mrs. Sarah Tyson Rorer, who arrived in this city early this week.

Mr. Rorer is engaged in the presentation of a series of lectures on the art of cooking, which lectures are being given in connection with the Manufacturers' Pure Food and Industrial Exposition now in progress in Jacksonville. At the several lectures already given by Mrs. Rorer the attendance has been large on each occasion, and I always find myself wishing that all the women of Florida might be here to enjoy the treat we now have along the lines of that most important topic, domestic economy.

To see Mrs. Rorer handle a chicken "that wasn't born yesterday," and make of it not only a delectable dish, but several delectable dishes, is a treat. The preparation of a chicken for roasting was most ably and deftly shown during the progress, of which demonstration the cooking foods in the oven and on the stove also received attention and remarks.

Mrs. Rorer explained and showed how three separate and distinct dishes can be prepared from one chicken. She also related how in Paris, where she was the guest of the family of a prominent doctor, one chicken is made to answer for serving to twelve persons, and each one receiving a piece of the dark and light meat.

"But," said Mrs. Rorer, "you must remember that roast chicken in Paris is served with the salad course. It is never served as a meat course. It follows the meat course."

Just then the roast in the stove needed attention, and it was brought out and the pan and roast set on the table.

"I never use water for basting," said Mrs. Rorer, the meanwhile dipping spoonful after spoonful of beef oil from the pan and letting it spread over the roast. "This is pure beef oil, and is the proper basting material to use. Don't use water," she continued, and then hastily she reached over for salt and seasoned the luscious, smoking hot roast with this condiment, remarking as she did so: "I salt my roasts only when they are nearly done," and as

this last word was spoken the roast was already transferred back to the oven for its finishing culinary touch.

The Pure Food Exposition is on a larger scale what the Woman's Club of this city twice successfully accomplished with the Demonstration Fair held in its clubhouse.

In the several large cities of the State a Demonstration Fair could be most successfully held by a Village Improvement Association, and splendid financial results obtained. To hold such an affair means the assuming of a great deal of work, which, however, can be made most pleasant and enjoyable if you start right and have all details well in hand at the very incipency of the proposition.

No admission fee is charged, and this draws the crowd, which is the great desideratum with the manufacturers and jobbers who buy the space in the hall, and who pay all the expenses of erecting their booths, decorating and furnishing them.

Then the V. I. A., or club or society under whose auspices the Demonstration Fair is given, appoints committees for each booth. These women take turns and "talk up" the foods, wares, appliances, etc., at whichever booth they may be, and they take turn in being one day at one booth and one day at another.

The point is, that no expense or outlay is necessary, and that the society gets the full benefit, the members, of course, being obliged to be present and to take every chance to interest the visitors.

I hope to hear from various sections of the State that Demonstration Fairs will be inaugurated. It is well to continue them for a period of a week or ten days. Any details desired will be gladly furnished through these columns.

TIMELY HINTS.

Mats of asbestos that completely cover the dining tables are now manufactured. They are placed under the tablecloth to keep the heat of hot dishes from penetrating to the polished wood beneath.

The best clothespin bag is a bed ticking apron with a large pocket across the bottom. The worker can then fasten the apron about her waist and fill

the pocket with the clothespins just before going out of doors to hang the clothes up. This apron will save her much trouble, as the usual basket of clothes will, in itself, be enough to carry.

Clothespins should not be left exposed to the air where they can collect dust, but should be kept very clean and dry.

Everyhousewife should cultivate the habit of five-minute naps. After working hard a few hours a woman is apt to feel sleepy or "dragged out," and imagines that it is only that ordinary sin of the flesh—laziness. But if she gives in to the feeling and rests for a short time on a comfortable lounge she will feel wonderfully freshened and will do better and quicker work than if she had foregone her cat nap.

A successful business man declares that he owes his long life and great youthfulness to "five-minute naps," which he has always taken in his chair.

Banana ice cream is sometimes served in banana rinds. These should be thoroughly chilled and, needless to add, free from specks and spots. Turn back one section of the skin and tie it in place when the cream is inserted.

Dates stuffed with soft cream cheese are a nice little side dish on the luncheon table.

Always mix any grated or melted chocolate to be used in recipes with the sugar needed before mixing it with the other ingredients. Yolks of eggs, too, when they are to be used in a custard, should first be stirred with the sugar. The sugar breaks up the fine grains of both these articles, making them less compact, so that they can be stirred through a bottle or other mixture more evenly.

Skimmed milk is apt to be looked upon as a food lacking in nourishment. It contains, however, most of the protein, sugar and mineral matter that was in the unskimmed milk. It may be used in soups, puddings, chocolate and cocoa and cream sauce for vegetables, milk toast and many similar dishes. A tiny bit of butter is a nice addition and helps to make up in some degree for the fat which was skimmed off with the cream.

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