FRUIT & FLOWERS

COLD STORAGE OF APPLES.

Seven Fine Keepers—How They Were Packed—The Temperature.

Some interesting facts on the cold storage of apples are gathered from the report of Mr. Youngers of the Nebraska Horticultural society, who collected and stored 150 barrels of apples, representing 31 varieties, the fall previous to the Columbian exposition. The following markings were made on a scale of 10 points for a perfect condition, or as nearly so as apples could be at that time of year. These markings were made at the time the apples were taken from cold storage:

	June 15.	July 15.	Aug. 5.	Sept. 5.	Oct. 5.	Nov. 1.
Ben Davis	10	10	10	10	10	10
Winesap	10	10	10	10	10	10
Genet	10	10	10	10	10	10
W. W. Pearmain	10	7	6	6	4	2
Limbertwig	10	10	10	10	10	10
Allen's Choice	10	10	10	10	9	8
Willow Twig	10	10	10	10	10	10
Sweet Russet	10	10	9	8	8	4
Little Red Romanite	10	10	10	10	10	10
Lansingburg	10	10	10	10	10	10
Melntosh Red	9	9	9	9	9	9
Ralston	9	9	9	9	8	8
Dominie	9	8	8	8	7	6
Rome Beauty	8	8	8	7	6	5
Iowa Blush	8	8	8	8	7	5

The following varieties retained all of their good qualities up to the time of their last marking, Nov. 1: Ben Davis, Winesap, Genet, Limbertwig, Willow Twig, Little Red Romanite and Lansingburg.

The other varieties which were stored, but which in the percentages showing their condition at the time it was desired to use them, fell below the lowest percentage named in the list given were as follows: Jonathan, G. G. Pippin, Missouri Pippin, Northern Spy, Walbridge, Yellow Bellflower, Ricks, Price's Sweet, Sheriff, Snow, Fulton, Winkler, English Golden Russet, Roman Stem, Ortley, Milam, Talman Sweet, Perry Russet, Wagoner.

All of this fruit was gathered and placed in cold storage during the fall of 1897, most of it during the month of October. Each apple was wrapped first in a sheet of waxed paper, using 9 by 12 inch sheets for small apples and 12 by 12 inch sheets for large ones. Then another covering of common newspaper was added and the apples carefully packed in barrels, filling them up so as to require considerable pressure to get the heads in. They were stored in a cold storage room in South Omaha, and the temperature did not vary over one degree from 36 degrees from the time they were placed in storage until they were removed.

The New Strain of Hollyhocks.

There is more, according to Meehan's, in the new strain of hollyhock, the Allegheny, than has yet developed. The most notable departure from the ordinary type is in the grace of the petals. The regular, solid, rosette like shape of the old flowers is in a measure pretty and neat and very desirable,

ALLEGHANY HOLLYHOCK.

but it becomes monotonous. Alleghany petals are mere loosely arranged, not very double, as a rule, and gracefully fringed.

Another prominent feature is the size of the flowers. They range in various sizes from four to seven inches.

They are also remarkable for a free, blooming character, tall spikes being produced that frequently give bloom until frost. Seedling plants grow vigorously and occasionally bloom perfectly the first season.

The colors are various, from very light pink—"shell pink," as it is called—to a brick red.

Notes From the Farm Journal.

The general failure of all pears but the Keiffer last year gave this variety a great boom, and young trees by the million were planted this spring. They will all be needed, for the blight has been destroying the older trees on a large scale, and the Keiffer suffers as much as other varieties.

Cut out raspberry and blackberry canes as soon as they have fruited, so that next year's canes may have the full benefit of the sun and air to develop them.

Look for borers and punch them to death.

Chrysanthemums For the House.

In August or September chrysanthemum plants in the garden which have been kept from blooming by pinching or cutting out buds, can be potted and placed in the house. With a liberal supply of water they should make a good root growth, after which liquid manure once a week is considered good for them.

Starting Soft Wooded Plants.

Soft wooded plants can be started in the garden from cuttings by shading them in the middle of the day. Pot geranium slips into the ground underneath the parent plant, where they will be partly shaded. When rooted, transplant to four or five inch pots.

RAISING THE CHICKS.

Methods of Prominent Breeders For Forcing the Youngsters.

Let the chicks have plenty of range, plenty of clean drinking water in clean vessels, good shade for these hot days. I feed my chicks nothing but dry feed—sound wheat, cracked corn, white oats and baked corn bread and plenty of grit. Have good dry brood coops, and never crowd chicks in coops.—Henry T. Reed.

I fed whole oats for morning meal, whole corn at the evening meal. This was thrown in litter. They had to scratch for all their feed. For green feed they had rye, plenty of grit and fresh water all the time. Never had hens lay as well as this year and never had eggs hatch as well or chicks do as well after they were hatched. I have fed morning mash and evening mash, but I believe no mash at all is the best.—E. H. Lipperson.

I say feed a little of almost everything, but not all at one feed. Make as much variety as possible, especially for the young and growing chicks. I begin with rolled oats and plenty of grit and all the water they want. After a few feeds add a little cracked wheat, then cracked corn, soft feed at noon, composed of clover meal, meat meal, bonemeal and bran and shorts. When eggs are tested out of incubator, cook and mix them with bran and shorts and omit the other meals. Remember musty feed or chaff will not make winners or any laying pullets.—Joe Farmer.

First give plenty of good fresh air. Don't allow them to crowd. Keep coops clean and free from lice. Give plenty of good fresh water to drink and feed dry feed; oatmeal or rolled oats for first two weeks, then cracked corn, wheat and oats at least once a day and plenty of green feed. If they run out, they will get it and insects too. If not, it must be supplied them. Roll up your sleeves and keep to work and keep them at work.—E. F. Pierce in American Poultry Journal.

Pure Bred Poultry.

I think if farmers would once keep some kind of pure bred poultry and once feel the satisfaction their possession gives they never would return to mixed flocks. Choose any kind you wish. Any pure bred flock is handsome if kept pure. I have always preferred Light Brahmas. A flock of 50 will make as big a show on the farm with their white plumage and lovely black markings as 200 mixed fowls. Yes; they make as good a show on the table, too, as four times their number of most chickens.

But no bird ever gave me so much satisfaction as the White Holland turkey. I have bred them for 25 years. People are directed to our farm for 12 miles around. "Go till you see a lot of pure white turkeys." They never get to be as large as the bronze, but they mature early and bring more per pound in the market than the coarser meated varieties. Best of all, they are "keepers at home." My first venture was a white gobbler with bronze hens. They made a fine cross of pretty turkeys beautifully speckled that one's neighbors could not claim.

I would rather have a pair of Toulouse geese for pets than any birds I know, they are so bright and companionable. They can almost talk. And when the flock move along near the ground, their great wings beating the air—they are too heavy to fly—the noise is like a train of cars in motion.—Mrs. B. J. McClure.

Use Skimmilk.

Skimmilk is a food which contains muscle and flesh forming material in a form to be readily taken up and digested by the system. Milk that has been skimmed has really lost but a small amount of its value as a food, the cream consisting considerably of fat, which in itself is the least nutritious part of the milk, except to create warmth. The cheesy matter left in the milk is its most valuable part for food and tends to produce a vigorous, healthful growth when fed to calves, pigs and chickens. If chickens were fed less corn and more skimmilk, it would not only be to their lasting benefit, but it would also eventually result in financial benefit to the farmer.—Poultry Keeper.

Canker In Pigeons.

The dread disease known as canker is very contagious, and affected birds should be at once removed from the loft, and the entire premises should be carefully disinfected. Examine the mouth of each bird, and if found with canker spots the spots should be painted with a solution of lemon juice and sugar. Powdered burnt alum is also very good. If the canker has spread much about the mouth, it hardly pays to spend a great deal of time over them.—Feather.

No Short Cut to Success.

The man who attempts poultry raising must learn the business. There is no short cut to success. It must be a steady, sturdy, persistent line purpose to carry a man to the sure ground where he can feel that he is master of the situation. Happy go lucky methods may serve their purpose for a time, but these cannot endure. Learn the business.—Maine Farmer.

Good Advice From Experts.

The hen is a perpetual source of income. She stands at the head of the list of farm auxiliaries, says Pacific Homestead.

The Fanciers' Review says: You are courting disaster unless you give unceasing attention to the details of the poultry house and yard.

Michigan Farmer says raise what the public demands and you will be more apt to make money than by following your own inclinations.

CONCERNING THE BATH.

How to Bathe So as to Be Benefited. Temperature of Water.

"Few persons pay proper attention to the rules which should govern the bath," said the doctor. "Many bathe too much; others surrender themselves to the saving influence of water too seldom.

"One important rule which is most often violated is that of rubbing down after ablution in exercise. Thousands of persons go cycling every day, or take other vigorous exercise, after which they wilfully or thoughtlessly neglect to remove their underclothes and energetically rub down with a coarse towel and a trifle of wood alcohol. More than half the pleasure in exercise is in the sensation of revivification obtained from this dry bath, for when damp underwear is replaced with that which is dry one feels like a new or newly made person, so refreshed and invigorated has he become. Catching cold is frequently the result of neglect to properly care for yourself after exercising.

"From the ages of 10 to 15 years children should not bathe more than twice a week, although, of course, a sponge bath should be taken daily. A good, lingering plunge bath once a week is sufficient for cleanliness, but less than that certainly is not. The temperature of the water should be about 90 degrees Fahrenheit, and the best time for the bath is just before tumbling into bed, although this is not absolutely essential. If taken at any other time it should be subsequented by a cold or cool shower.

"From 16 to 21 years the baths for cleanliness are the same. A tub bath, with the temperature of the water varying between 60 degrees and 70 degrees Fahrenheit, may be taken every day on rising from bed. In place of it a shower bath for about three minutes, with the water at 60 degrees Fahrenheit, may be substituted, but when this shower bath is used the tub bath at 90 degrees Fahrenheit should never be indulged in more often than once a week. To all adults in good health these rules apply until the first effects of age are manifested.

"Never take a bath within two hours of a hearty meal. The first effect of immersion in either warm or cold water is grave derangement of the digestive process. A subsequent physiological effect is the derangement of the entire nervous system, something which is extremely dangerous to the bather. There are countless instances of severe illness and even of death caused by bathing while the stomach was full."

How to Broil Tripe.

Place the tripe in the oven a few minutes to draw out the moisture, drain, wipe dry, trim into good shape and season with pepper and salt. Dip in fine cracker crumbs, then in melted butter and again in crumbs; put into a well oiled broiler and cook about five minutes. When done spread with butter, season with salt and pepper and garnish with a few sprigs of parsley and a slice of lemon.

How to Make Dutch Apple Pudding.

One pint of flour, one teaspoonful of salt, an egg, a generous two-thirds of a cupful of milk, one teaspoonful of cream of tartar, one-half teaspoonful of soda, two tablespoonfuls of butter, four large apples. Mix the salt, soda and cream of tartar with the flour and rub through the sieve. Beat the egg light and add the milk. Rub the butter into the flour. Pour the milk and egg on this, and mix quickly and thoroughly. Spread the dough about half an inch deep on a buttered baking pan. Have the apples pared, cored and cut into eighths. Stick these pieces in rows into the dough. Sprinkle with two tablespoonfuls of sugar. Bake in a quick oven for about 25 minutes. This pudding can be served with cream and sugar, or a light sauce if preferred.

How to Make Salmon Omelet.

Salmon goes with an omelet. Make the omelet as usual, adding a tablespoonful of minced salmon for each egg used. Mix the salmon with the beaten eggs before pouring into the omelet pan, or sprinkle it over the surface before the egg is firm, or fold it in after the omelet is cooked.

How to Bake Sweet Potatoes.

The real southern way of cooking sweet potatoes is to bake them with sugar. Boil the sweet potatoes until they are slightly tender, then remove them from the fire, peel and cut them into slices about quarter of an inch in thickness. Lay them in a baking dish, sprinkle with salt and sugar and add a little water. As to the amount of sugar to use, that is a matter upon which the cook must use her own taste and judgment. Add bits of butter on top and bake slowly until the potatoes have absorbed the water and have browned.

How to Make Hamburger Roast.

Take an equal part of pork and beef chopped fine, add a quantity of oysters equal to one-fourth of the pork and beef; season with pepper and salt; mix well, then roast it and baste it with cream.

How to Make Puree of Peas.

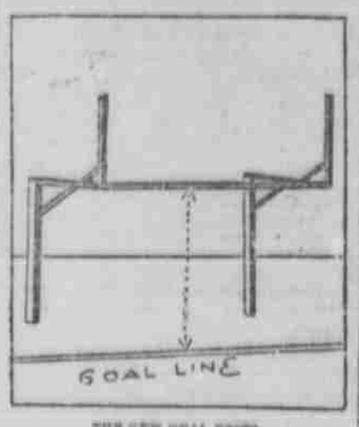
One cupful of dried peas soaked overnight and put on the fire with three scant pints of cold water and a stalk of celery. Bring to boiling point and simmer until tender. When done run through a sieve and add a binding of one tablespoonful each of butter and flour seasoned with one teaspoonful of salt, one-half teaspoonful of pepper and half a teaspoonful of sugar. Serve with croutons.

How to Grease a Griddle.

The best method of greasing a griddle is to take a bit of salt pork and rub over with a fork. This prevents adhesion and yet does not allow the fat to soak into what is to be cooked.

THE SPORTING WORLD.

Plunging full backs and rushing half backs will no longer be obliged to suffer with broken heads when they gain the last yard required for a touchdown directly in front of their opponents' goal posts, for E. Manley, a graduate of Harvard university, has invented a "safety goal post" for football fields. The invention possesses all the merits of the old uprights, but obviates the head bumping features by removing the bases of the posts back ten feet from the goal line. The invention is a simple affair, but will free football



THE NEW GOAL POSTS.

from one of its most dangerous features. The goal posts will be set back ten feet from the goal line instead of being on it, as heretofore. But at the point where the crossbar formerly was arms will project out over the goal line, supporting the crossbar. By this arrangement the bar will be in its proper place, while the unyielding goal posts will be far enough away so that the carrier of the pigskin need not fear for his head when he hurls himself for a touchdown. Technically the position of the goal posts is not in accord with the intercollegiate rules, but this is a mere matter of words.

Walter Camp of Yale, Bob Wrenn of Harvard, Alexander Moffat of Princeton and John C. Bell of Pennsylvania, all members of the intercollegiate rules committee, are in favor of adopting the "safety goal post" for all college games.

Coach Woodruff of Pennsylvania has already ordered the new posts for use on Franklin field during the coming season.

There are 40,000 idle men in New York city, it is said. Why does not Mark Hanna utilize them as an example of McKinley prosperity?

McKinley on Advanced Ground.

His action in regard to China is in perfect harmony with his course in Porto Rico, in Cuba and in the Philippines. He has taken the position broadly that in dealing with these islands congress is above the constitution, and, wherever possible, he has assumed that the president is independent of congress. He can fight a war with China, help conquer the country and then patch up a peace—all without the aid of congress and in utter disregard of the federal constitution.—Anaconda Standard.

How to Remove Panes of Glass.

To remove panes of glass lay soft soap over the putty which fixes them, and in a few hours they may be easily removed.

What They Wanted.

"William, those people next door want to borrow our cow while we are away."

"Well, that's all right."

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A. N. PRATT, Secy.

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