

# ORCHARD TOPICS

**CURRY DONE BY INJECTIONS**  
Treatments Are Entirely Without Mer-  
cure in Controlling Either Insects  
or Diseases.

Prepared by the United States Depart-  
ment of Agriculture.)  
This matter is occasionally made, in circu-  
lar form issued by financially inter-  
ested persons and in other ways, of  
the efficacy in insect and disease con-  
trolling of substances or compounds in-  
jected into holes bored into trees or  
under the bark. Wonderful  
results have been claimed in some in-



Injury to Apple Tree Resulting From  
Injection Under Bark of Cyanid Mix-  
ture.

stances from such treatments, and  
the orchardists and numerous own-  
ers of a few yard trees have been in-  
duced to have their trees "inoculated."  
The purpose of this paragraph is to  
advise fruit growers and others that  
such treatments are entirely without  
benefit in controlling insects and dis-  
eases and are often decidedly injurious  
to the trees treated. The illustration  
shows the injury to trees resulting  
from placing under the bark small  
quantities of a compound containing  
cyanid, common salt, and cer-  
tain other ingredients.

## BEST PLAN FOR MARKETING

After Understanding Between Farm-  
er and Commission Merchant Is  
Mutually Beneficial.

Prepared by the United States Depart-  
ment of Agriculture.)  
Teamwork between the farmer and  
the agent, the commission merchant,  
will clear up many a cloud of misun-  
derstanding that frequently results in  
 needless losses for which the middle-  
men are held responsible.  
While many striking cases have  
been shown that too often there have been  
misunderstandings of trust on the part of city  
merchants to whom farm products have  
been consigned, it is doubtful if it  
could be demonstrated that all the  
shortcomings of the commission busi-  
ness as now conducted are the fault  
of the merchant. Marketing farm  
products through the commission house  
is a partnership affair, and no partner-  
ship can be a complete success unless  
each partner does his best and is  
willing to make it possible for the  
other to work to best advantage.  
Too often the commission man is  
used as a last resort and products un-  
marketable on the home market, either  
because of their low grade or because  
of a weak market, are dumped on the  
city market.  
For those who contemplate the use  
of commission men as marketing  
agents the following suggestions are  
offered:  
1. Know your agent. Select one  
who has a reputation backed by expe-  
rience, an advantageous location and  
competent help. A personal visit will  
help the farmer in deciding these  
things.  
2. Know your market. From your  
carefully selected agent learn the  
needs of the market, most desirable va-  
rieties to raise, proper containers in  
which to pack and ship, style of pack-  
ing desired, the use of labels or  
stamps, proper amounts and time of  
shipment, and local preferences.  
3. Make regular shipments. Keep  
your city agent regularly supplied  
with what his trade will take, thereby  
enabling him to stabilize the business  
in which you are both concerned.  
4. Keep each other informed. Suc-  
cessful shippers make frequent use of  
the telegraph or long-distance tele-  
phone to keep agents posted as to  
changes in shipments. The agent  
should also keep the shipper informed  
as to any changes in requirements of  
the market.  
5. Avoid frequent changes in  
agents. While it may be wise under  
certain conditions to check one agent  
by the sales of another, the most suc-  
cessful consigner is the one who se-  
lects an agent with great care and  
sticks to him, co-operating in every  
possible way and carefully scruti-  
nizing all settlements. The honest  
agent is glad to do his part in such  
teamwork and welcomes the most ex-  
haustive examination of his methods.

# THE KITCHEN CABINET

It is a good thing to be rich, and a  
good thing to be strong, but it is a  
better thing to be loved of many  
friends.—Euripides.

## A SCORE OR MORE OF SANDWICH FILLINGS.

Sandwiches are just as popular with  
war breads as they were when wheat  
was plentiful.

A few crumbs of  
rougefort added to  
French dressing  
with a piece of let-  
tuce or a sprig of  
water cress laid  
between buttered  
slices of bread is a  
delicious morsel.

Cottage cheese with chopped chives,  
or slices of rich New York cheese on  
buttered bread will make a hearty  
sandwich for the boy who goes fish-  
ing.

Minced hard cooked eggs and sar-  
dines (skin and bones removed), sea-  
soned with lemon juice.

Tongue cut in thin slices with a thin  
sliced dill pickle on top, between but-  
tered bread. Chopped tongue with a  
mixture of mustard, salt and pepper.

Chopped dates and nuts with a little  
cream cheese.

Equal parts of cold cooked ham and  
chicken, minced fine and seasoned with  
curry.

Chopped mutton (cold roast or boil-  
ed), seasoned with chopped capers and  
French dressing.

Chopped figs and peanuts with lem-  
on juice; prunes and cottage or cream  
cheese.

Salmon, pickles and olives. Baked  
beans mashed and seasoned with onion  
and celery with a dash of lemon juice.

Minced hard cooked eggs, butter,  
mustard and a dash of salt and cay-  
enne.

Thin slices of cucumber, covered  
with scraped onion, dipped in French  
dressing.

Sardines with olives and French  
dressing. Water cress dipped in  
French dressing.

Cooked liver chopped and seasoned  
with onion and celery.

Thin slices of banana sprinkled with  
nuts and dipped in French dressing.

Chicken chopped with a few almonds  
and bits of celery. Almonds (salted)  
chopped and mixed with maple sugar  
and cream.

Equal parts of minced ham, celery  
and mayonnaise dressing.

Chopped onions with French dress-  
ing—fine sandwiches for Sunday night  
lunch, after church.

When the wild plum blossoms in the  
lane  
'Tis time for dulcet laughter and re-  
frain,  
Time for airy fairy dreamings whis-  
pered low.

By the woodland piny people as we go,  
Time to loiter and make glad among  
the flowers—  
Oh, it is a heartsome place, this world  
of ours.

## DISHES DAINTY AND APPETIZING.

Hot fried sardines served on a bed  
of water cress make a nice way of  
serving these small tid-  
bits.

Celery and nuts chop-  
ped fine and mixed with  
a little salad dressing  
make a good sandwich  
filling.

Chopped apples, a few  
nuts and a chopped  
green pepper make a most delicious  
salad combination; serve with may-  
onnaise.

**Cheese and Tomatoes.**—Cut round  
slices of bread, toast brown and on  
each round place a slice of tomato,  
sprinkle with a little minced onion and  
green pepper, a dash of cayenne and  
a thick layer of grated cheese. Put into  
the broiler and set under the gas flame  
until the cheese melts. Serve piping  
hot.

**Peanut Butter With Rice.**—Take two  
cupfuls of well cooked rice; while hot,  
stir in a cupful of peanut butter, a cup-  
ful of cracker crumbs, a half cupful  
of milk, two beaten eggs and salt and  
paprika to taste. Shape in a round-  
ing loaf and place in a well buttered pan;  
bake a nice brown and serve hot with  
parsley.

**Walnut Loaf.**—Take a cupful of  
chopped walnut meats, four cupfuls of  
bread crumbs, one hard cooked egg  
chopped, one beaten egg, one chopped  
onion, salt and sage to taste with suf-  
ficient milk, stock or water to moisten.  
Bake until brown. Serve either hot  
or cold.

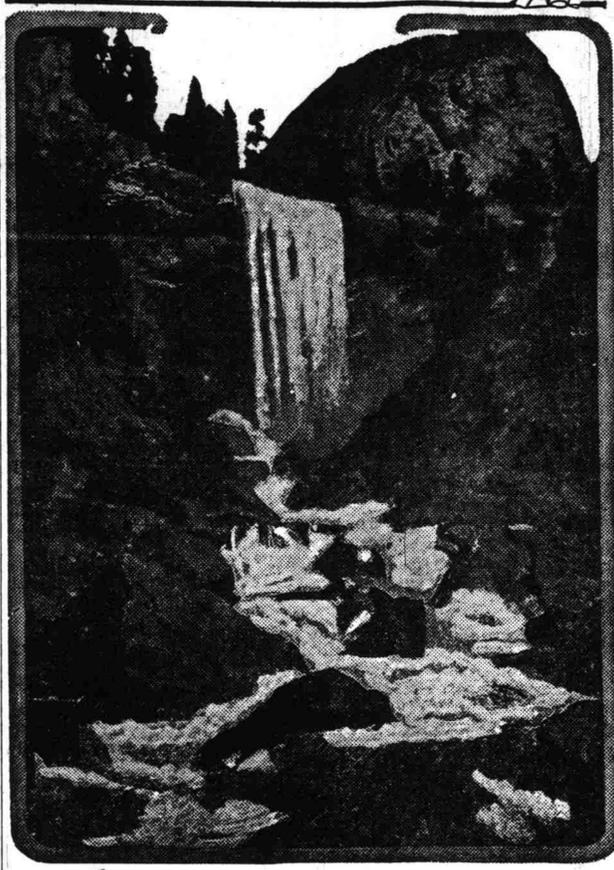
**Cheese Fingers.**—Beat the whites of  
two eggs until stiff, then fold in lightly  
a cupful of grated cheese. Season to  
taste with salt and cayenne, spread  
on long crackers and brown in the oven.  
Serve hot or cold with the salad course.

**Baked Tomatoes With Peas.**—Take  
small sized tomatoes; do not peel; re-  
move some of the center and fill with  
seasoned peas. Put into a baking dish  
and bake while baking with butter  
and water or a rich soup stock. Keep  
covered the first part of the cooking.

*Nellie Maxwell*

**A Wise Bird.**  
"And how," asked the older robin to  
one of his youngsters, "and how are  
you progressing in learning to fly?"  
"Fine."  
"Can you do the tall spin yet?"  
"No."  
"Well, take a tip from father; don't  
try it. Leave all that rough kind of  
flying to humans in their machines."

# High Sierra of the Yosemite



In the Yosemite.

If you go to Yosemite this summer,  
you should plan to visit the mon-  
ster mountain climax of the na-  
tional park of which Mount Lyell  
is the chief. This is no one-day hike  
with a luxurious public camp at the  
other end of it. It means taking  
enough camping-out equipment along  
to enable you to spend three or four  
nights in the open. But after all that  
is no great matter, for it so seldom  
rains in the Sierra that tents will not  
be necessary; comfortable sleeping  
bags, a coffee pot, a few tins, and a  
plentiful supply of food will be all  
that is necessary—besides, of course,  
a good guide. All equipment, includ-  
ing guide and horses, may be got in  
the valley.

The first night out from the valley  
should be spent in the celebrated  
Tuolumne Meadows where you may  
have plenty of trout for supper for  
the catching; the Tuolumne is a capi-  
tal trout stream.

**Lyell's Inner Shrine.**  
After an early trout breakfast, your  
outfit will travel up the river to the  
mouth of Lyell Fork, and, swinging  
around Johnson peak, will follow that  
beautiful stream miles up its long  
scenic canyon. Past Rafferty peak  
and Parsons peak on your right, and  
skirting long Kuna Crest with its  
frothing cascades on your left, you will  
find yourself at lunch time at the head  
of the canyon facing lofty shelves of  
granite, far beyond which loom glacier-  
shrouded peaks. These, as you will see  
presently, are Mount Lyell, 13,000 feet,  
and its flanking giants, McClure moun-  
tain on the north, and Rodgers peak  
on the south.

Scrambling up the granite shelf and  
over Donohue pass, your horses carry  
you through a vast basin of tumbled  
granite encircled at its majestic cli-  
max by a titanic rampart of nine sharp  
glistening peaks and hundreds of spear-  
like points, the whole cloaked in enor-  
mous shrouds of snow.

Presently—just how you do not  
know, so breathless is your gaze ahead  
—the granite spurs inclose you. And  
presently your horses scrambling over  
impossible walls and shelves, looms  
above you a mighty glistening wall  
which apparently forbids further ap-  
proach to Lyell's inner shrine. But  
even this the agile horses surmount  
and you find yourself in the summit's  
very embrace, facing glaciers and a  
lakelet of robin's-egg blue. This is the  
Sierra's climax!

**Thousand Island Lake.**  
Passing south along the John Mulr  
trail you cross the Yosemite boundary  
and in a couple of hours camp at Thou-  
sand Island lake in the shadow of  
Banner peak. Your day's ride has  
been seventeen miles, and, at day's  
close, you find yourself at a spot so  
extraordinarily wild and noble that  
you vote it worth the trip a thousand  
times had there been no Lyell on the  
way. For Banner peak, with its 12,  
975 feet of altitude and its remark-  
able beauty and personality, will re-  
main a vivid memory to your dying  
day.

Leaving Thousand Island lake the  
next morning you may return as you  
came—four days; three nights.

Or, far better, if you can spare the  
time, you will linger an hour or two in  
front of Banner before starting, and,  
again, an hour or two in Lyell's inner  
shrine; you then may camp at the  
head of Lyell canyon, spend the next  
night at Tenaya lake for the sunset  
and the early morning, and jog lei-  
surely back to the valley—five days;  
four nights.

Thus will you taste, in addition to  
the stirring beauty of the incompar-  
able valley, the glory of the High  
Sierra in its noblest expression.

## QUEER CUSTOMS IN BORNEO

Norwegian Explorer Writes of Some  
of His Experiences in  
That Island.

Quaint customs in darkest Borneo  
are described by Dr. Carl Lumholtz,  
Norwegian traveler. Doctor Lumholtz  
says, in part:

We met six natives who had been  
hunting the rhinoceros in the west.  
The horn of the animal when pow-  
dered is in great demand by the Chi-  
nese as a medicine, and fetches a high  
price. Such an expedition may last for  
two months. The hunters carry no pro-  
visions, and live on sago and what  
animals they can kill. When there is  
a scarcity of food they frequently go  
three or four days merely on water,  
and stay the pangs of hunger with  
tobacco. I was told that a man would  
tackle a rhinoceros with a spear  
single-handed, though the beast is  
very difficult to kill.

One day we were surprised by the  
arrival of a Sapatun chief with two  
companions in a boat. They brought  
with them a dog, a blowpipe for darts,  
and a recently killed pig.

Not far from the Muller mountains  
we camped upon the Upper Kasao  
river, which is inhabited by Sapatuns.  
They are a crude, friendly people,  
who, a hundred years ago, were mere  
cave-dwellers in the mountains to the  
east.

At Sapatun I had the good fortune  
to take a cinematograph picture of the  
ceremony of the piercing of a chief's  
ears. It is their privilege to wear a  
tiger's tooth inserted in a hole in the  
upper part of each ear.

The chief was seated and a board  
was placed behind his head. Friends  
and supporters assisted in the opera-  
tion, which consisted of an empty rifle  
cartridge being forced through his ear.  
Blood streamed down, and the man,  
apparently of a very robust type,  
seemed to be near fainting. A medi-  
cine man was hurriedly summoned,  
and he clapped his hands over the ears  
and then, opening them, produced a  
small stone. This he threw into the  
river.

I was told that this stone was the  
supposed cause of the chief's illness.  
The scene was brought to a dramatic  
conclusion by the exhausted chief being  
ignominiously carried away on the  
back of a young man. During the after-  
noon more pebbles were produced by  
the same sleight of hand, and a pig  
was killed in order to appease the bad  
spirit which had caused the chief's ill-  
ness.

The Dyaks of the Upper Mahakkan  
are friendly to strangers, and as the  
great rapids down the river form a  
natural barrier they seldom receive  
visitors, and are little changed by out-  
side influence. The Mohammedan Ma-  
lays, for instance, have never been  
able to extend their influence above  
the rapids.

Luckily for the Dyaks, and incident-  
ally for ethnology, these natives pos-  
sess a fine muscular development. The  
women are well formed and move with  
grace and freedom. The headhunting  
part of the native religion has been  
practically suppressed by Dutch influ-  
ence, and so far as I could ascertain  
the last case of the kind in this region  
was at least five years ago.

# LIVE STOCK

## RAVAGES OF SHEEP KILLERS

Dog Owners Can Greatly Lessen Men-  
ace to Industry, Aiding Produc-  
tion of Animals.

(Prepared by the United States Depart-  
ment of Agriculture.)

Owners of dogs can help prevent the  
ravages of the sheep killers whose on-  
slaughts have been found to be one of  
the greatest evils preventing the up-  
building of the wool and mutton indus-  
try in this country.

The dog rightfully holds a strong  
place in the minds and affections of  
men. The owner of a good dog finds in  
him a most faithful friend, but it some-  
times happens that the dog most high-  
ly esteemed is also one that kills and  
worryes the most sheep and is the most  
cunning in obscuring the evidences of  
his guilt. A well-bred dog's habit of  
lying innocently asleep in the front



Wool and Mutton Are in Great De-  
ments—Don't Let Dogs Worry the  
Sheep.

yard during the daytime is no proof  
that the same dog does not kill sheep  
at night.

Because of the economic loss oc-  
casioned by sheep-killing dogs, and be-  
cause such dogs bring the whole of  
their kind into bad repute, the true ad-  
mirers and friends of this animal  
should help to further any steps likely  
to result in the limitation of the ac-  
tivity of these discrediting members of  
a noble race. One of the most prac-  
ticable methods of accomplishing this  
result seems to be to place upon dogs  
such a tax as will reduce the number  
of superfluous ones and result in fewer  
being kept by persons who cannot or  
will not give them the attention neces-  
sary to prevent the formation of habits  
and associations that lead to sheep  
killing.

## INCREASED NUMBER OF HOGS

Pork Is Mainstay of Laboring Men and  
Soldiers—Need for Fats Is Par-  
ticularly Acute.

(Prepared by the United States Depart-  
ment of Agriculture.)

An increase of at least 15 per cent of  
the number of hogs during the year  
1918, to provide pork, which with wheat  
is classed as a leading war food, is re-  
commended in the supplementary food  
production program for 1918 just is-  
sued by the United States department  
of agriculture. Pork, the program  
points out, constitutes more than one-  
half of all the meat produced in the  
United States and it is the mainstay  
of the ration of laboring men and sol-  
diers. The need for increasing the sup-  
ply of fats is particularly acute. Animal  
fats can be increased more quickly  
by increasing the number of hogs than  
in any other manner. An increase of  
from 5 to 50 per cent in hog production  
in 18 states is indicated as especially  
desirable. The following measures are  
recommended for increasing pork pro-  
duction.

The increase in the number of hogs  
in the Northwestern states should be  
large. In the New England states,  
where only about two hogs are kept  
per farm, the increase also should be  
great.

Pork production will be increased  
economically by breeding for two lit-  
ters a year, by saving through better  
care a larger number of the pigs far-  
rowed; by growing pasture and forage  
crops; by using wastes, especially  
town and city garbage; by proper ra-  
tions of concentrated feeds; by the use  
of self-feeders; by pasturing alfalfa  
and other legumes and other forage  
crops; by hogging down grain sorghums  
and corn; by finishing hogs to  
heavier weights up to about 275  
pounds, and by preventive measures  
which will keep hogs free from cholera,  
tuberculosis, other diseases, and para-  
sites.

## BALANCED RATIIONS IN NEED

High-Priced Grain Makes It Necessary  
for Farmers to Grow More  
Roughage Crops.

(Prepared by the United States Depart-  
ment of Agriculture.)

With the present high price of grains  
it is hardly necessary to call attention  
to the need for growing more nearly  
balanced roughage rations, by planting  
Canada peas in oats and soy beans in  
corn for silage, or by planting the  
crops separately for hay or seed. If  
soy beans are planted for hay, the  
fine-stemmed varieties are preferable.  
At present it is profitable to grow the  
crops for seed, and even if the price  
of seed should go down, they will pay  
as a substitute for cottonseed meal in  
the ration for dairy cattle, as the pro-  
tein contents of these crops is even  
higher than that of cotton seed. If soy  
beans are used for feed they should be  
mixed before grinding with some less  
oil-y grain, as corn or oats, or with  
hemp or bran.

# POULTRY FACTS

## SUITABLE SHELTER FOR HENS

House of Appropriate Size, With  
Nests, Roosts and Feeding Appli-  
ances Is Needed.

(Prepared by the United States Depart-  
ment of Agriculture.)

Every flock of hens needs a suitable  
shelter—a coop or house of appropri-  
ate size, furnished with roosts, nests  
and appliances for feeding and water-  
ing. A flock that is to be used for  
breeding should also have a yard where  
the birds can exercise on the ground  
and in the open air. Hens kept only  
for eggs for the table may be confined  
to their house continuously for as long  
a time as ordinary hens are profitable  
layers. It is better to give them an  
outdoor run, but when space is limited  
it can be dispensed with.

Small flocks need a little more floor  
space per bird than large flocks, and  
birds confined constantly to the house  
should have a little more floor space  
per bird than others. A coop for six  
hens should allow five or six square  
feet of floor space for each; a house  
for twenty to thirty hens, three or four  
square feet to each. Yards are usu-  
ally planned to give not less than 20  
square feet of land per hen.

Small coops which can be cleaned  
without entering them may be built  
only three or four feet high. This  
height is most comfortable for the  
hens. Coops for flocks of more than  
six or eight birds must be of such  
height that a grown person can move  
about in them. In a low coop the same  
opening will answer for door and win-  
dow. In high coops with larger wall



A Boy's Backyard Poultry House, Built  
by Himself.

surfaces a full-sized door and one or  
more windows are needed.

Roosts are commonly made of small  
scantling or narrow strips of board,  
about eight or ten inches length of  
roost being allowed to each fowl. In  
small, low coops the roosts should be  
placed about twelve to fifteen inches  
from the floor. In larger coops wide  
boards, are generally used under the  
roosts, the droppings board being from  
twenty to thirty inches from the floor  
and the roost a few inches above the  
droppings board.

The simplest form of nest is a box  
a little over a foot square and not less  
than five or six inches deep. When  
space is limited the nests should be at-  
tached to the wall, the bottom of the  
nest being a foot or more from the  
floor. For flocks of five or six hens  
two nests are needed; for larger flocks  
one nest for each four or five hens.

The feeding utensils required are:  
Hoppers for dry mash, trough for  
table scraps or moist mash, small hop-  
pers for shell and grit, and drinking  
pans or fountains. For flocks contain-  
ing not more than 30 birds one of each  
kind of utensil, if of appropriate size,  
is enough.

## HOW TO BREAK BROODY FOWL

Confine Hen in Small Coop With Slat  
Bottom and Give Her Plenty of  
Water to Drink.

When hens become broody and it is  
not desired to allow them to hatch  
chickens, they should be "broken up"  
as quickly as possible. The sooner this  
is done the sooner they will resume  
laying. To break a hen of broodiness  
she should be confined to a small coop,  
preferably with a slat bottom. Give  
her plenty of water to drink; she may  
be fed or not, as desired. Not much  
difference will be found in the time  
required to break her of broodiness  
whether she is fed or made to fast.  
Usually three to six days of confine-  
ment will do the work, but some hens  
require ten to twelve days. The broody  
hen will be recognized by her inclina-  
tion to stay on the nest at night, the  
ruffling of her feathers and her de-  
sire to pick anyone who approaches  
her, and by the clucking noise she  
makes.

## HABITS OF TURKEYS.

Young turkeys usually remain with  
the mother hen until about October  
or November, when the males ordin-  
arily separate from the females and  
range by themselves.

## CORN ALONE IS INJURIOUS

Diet Many Hogs Receive From One  
Year's End to the Other Lessens  
Vitality of Animals.

(Prepared by the United States Depart-  
ment of Agriculture.)

The straight corn diet, which many  
hogs receive from one year's end to the  
other, lessens vitality. The researches  
of the Wisconsin experiment station  
have shown that this is probably  
brought about by retarding the devel-  
opment of the vital organs.