

# Horticultural Advice

## GROW APPLES IN NORTHWEST

Cost of Production and Orchard Management Studied by Department of Agriculture.

(Prepared by the United States Department of Agriculture.)  
The current cost of producing apples in the Payette valley, in western Idaho, averaged 71 cents per bushel box under the normal prices of farm labor and material which existed in 1915, when farm management specialists of the United States department of agriculture conducted a study in the district. The report of their study has been published in bulletin 636, and is one of a series of publications covering the studies in intensive commercial apple-growing districts in the Northwest. It was found that yield was the principal factor which affects the cost per



Saving All the Apples.

box in the Payette and other valleys where studies were made, and that the cost of maintaining an orchard remains practically the same per acre whether the yields are high or low. Other factors affecting the cost per box are the size of the orchard, the system of orchard management which is practiced and the amount of credit derived from wood and cull apples from the orchard. The study in the Payette valley brought out the fact that diversified farming in combination with fruit growing gives stability to agriculture. Although specialized fruit growing may be more successful in that section in some seasons, says the bulletin, the general and more diversified farms are the more successful on the average of a series of years.

## FORMULA FOR GRAFTING WAX

Resin and Beeswax Should Be Broken Up Fine and Melted Together With Tallow.

(Prepared by the United States Department of Agriculture.)

A good grafting wax may be made of the following ingredients: Resin, 4 parts; beeswax, 2 parts; tallow or linseed oil, 1 part—by weight. If a harder wax is needed, 5 parts of resin and 3 1/2 of beeswax may be used with 1 part of tallow.

The resin and beeswax should be broken up fine and melted together with the tallow. When thoroughly melted the liquid should be poured into a vessel of cold water. As soon as it becomes hard enough to handle it should be taken out and pulled and worked until it becomes tough and has the color of very light-colored manila paper. If the wax is applied by hand, the hands should be well greased, tallow being the best material for this purpose. The wax may be applied hot with a brush, but care is necessary in order to avoid injury.

The wax should be spread carefully over all cut or exposed surfaces and pressed closely, so that upon cooling it will form a sleek coating impenetrable to air and moisture.  
Waxed string may be prepared by putting a ball of No. 48 knitting cotton into a kettle of melted grafting wax. In five minutes it will be thoroughly saturated, after which it will remain in condition for use indefinitely.

## FRUIT GRADER SAVES LABOR

Series of Inclined Planes Arranged to Sort Out Different Sizes in Packing Apples.

Grading fruit by hand if you have much to go over is a tedious job. Let a series of inclined planes do the work. For instance, anyone knows that apples will roll downhill. You put the apples on the first shelf, the one on top. The apples roll to the other end. Those small enough to go through the holes drop to the next shelf below and start rolling again, the small ones, in turn, dropping to the next lowest. Those too big to pass through the holes pass on off the shelf into baskets or crates. Dropping through the holes does not bruise the fruit because on the shelf underneath is a cushion that keeps them from touching the wooden shelf itself.

# DADDY'S EVENING FAIRY TALE

## PEKINGESE PUPPIES.

"Well, I am not surprised," said Yen Wang. "I am glad to hear it," barked Choo Foo.

"What makes you so pleasant today?" asked Yen Wang.

"The same reason which is making you pleasant," said Choo Foo. "And next year I will be more pleasant than you are today. Yes, I will. Indeed, I will."

"No, you won't," barked Yen Wang, crossly. "You will never be more pleasant than I am today."

"It would seem that I am more pleasant now," said Choo Foo.

"Oh, you may be talking or barking more cheerily, but I mean," said Yen Wang, "that you haven't the cause for being more pleasant than I am today."

"Then if you have every reason to be more pleasant, be pleasant," said Choo Foo.

"I may take your advice and I may not," said Yen Wang. "You must remember that I am very highly bred, and I can do as I like. I don't have to be kind or nice or friendly, for I am valuable and my family tree is perfect."

"What do you mean by family tree?" asked Choo Foo.

"My dear dog," said Yen Wang, "a family tree means that a person or dog has fine ancestors. My ancestors, for example, came from China. They were highly bred. They did not have to look after themselves and pick up bones anywhere and everywhere. They were fed royally and magnificently."

"Well, if that is what it means to have a family tree," said Choo Foo, "I have one, too. I came from China. I have had fine grandparents and great-grandparents, which are the same as ancestors. And my family have never gone a-bunting for bones."

"Well," said Yen Wang, "that is fine. I know you have a family tree, for if you hadn't, you wouldn't be here."

"Have all the dogs family trees who are here?" asked Choo Foo.

"Every one of them," said Yen Wang. "You see that this is a special dog show, given by a club called the Pekinese club."

"They named the club after us. That was an honor to begin with, but we are deserving of all honors, for we are so highly born, so aristocratic, so beautiful and so splendid."

"And they are holding a dog show, as I said before; but it's not a common dog show. It's a dog show where only Pekinese dogs are allowed to come, and most of us here today are puppies—that is, we're all pretty young."

"How many of us are here?" asked Choo Foo. These two dogs were in little houses adjoining each other.

"I believe," said Yen Wang, "that there are two hundred and fifty dogs here today. And of all those dogs I took the first prize. That's why I am pleasant."

"You mean that is why you are as pleasant as it is possible for you to be," said Choo Foo.

"Maybe so," said Yen Wang, "for I never believe in being too pleasant. It would be beneath my dignity. I am a very aristocratic dog, as I said before."

"Yes, so you said," agreed Choo Foo, "and if you are so proud at having received the first prize in this whole show, do you wonder I am pleased? For I received the second prize."

"Yes," said Yen Wang, "if you can't receive the first prize, it is always nice to get the second."

"And do you mean," asked Choo Foo, "that every dog here has a family tree?"

"Every one," said Yen Wang. "There is not a dog in the place without fine, noble, highly-bred ancestors, or great-great-grandparents, as you prefer to call them."

"No wonder, then," said Choo Foo, "that my mistress gives me the choice of foods."

"So does mine," said Yen Wang. "I have my own meals. I bark at the table three times again when the family is eating, and I am given choice bits to eat—and every afternoon when the mistress has tea, I am given cream, rich cream in a beautiful saucer, and a piece of expensive cake made with eggs."

"It's very nice to be rich," yawned Choo Foo, in a bored little voice.

## Honors Self-Respecting.

Do not hesitate to do the right thing for fear some one else may misunderstand it and criticize you. There are some people who live in such constant fear of being misunderstood, that they let the majority of their chances pass unimproved. If you know you are doing as you ought, you will never trouble yourself as to what others are thinking. In time, if not at the start, the world honors the one who respects himself.—Girls' Companion.

## Goodness and the Reward.

Mother—I am going out, Mamie, and I want you to be a good little girl while I am gone, and I'll bring you home a paper of candy. Now, are you going to be good.  
Mamie—Yes, I suppose so; but I can't tell how good I ought to be unless I know how big that paper of candy is going to be.

# Beautiful Mount Desert



Beachcroft Path on Pickett Mountain.

THE bill before congress to create the Mount Desert National park upon Mount Desert Island, Maine, has called special attention to one of the most distinguished scenic places in the country. Already it is a national reservation, President Wilson having proclaimed it the *Sieur de Monts National monument* two years ago. The movement to promote it to national parkhood marks the appreciation of New England and the country generally resulting from the public attention devoted to this spot in consequence of the president's act.

*Sieur de Monts* is the only spot on the Atlantic coast where sea and mountain meet. Also it is typical in the best sense of the magnificence of the deciduous forests of the East; these are not elsewhere represented in the national scenic group. Mount Desert will be the only national park east of the Mississippi.

Many thousands of persons who do not identify this splendid group of seagirt mountains under its present title of *Sieur de Monts* will place it at once under the title proposed for the national park, as the granite heights which rise behind Bar Harbor and the other resorts of Mount Desert Island. The rounded summits of more than a dozen low mountains and the beautiful lakes which nestle at their feet are enclosed in the reservation. Nowhere else may the pleasures of seashore and rock-bound coast be combined with those of a wild mountainous wilderness.

## Favorite Summer Resort.

For many years these mountains have lured summer visitors into their fastnesses. Their splendid forests of oak, pine, hemlock, chestnut, beech,



View From Dry Mountain.

## Fighting With Smoke.

Smoke is a valuable weapon in this war; it is extensively used on both sides to mask military and naval movements, and elaborate means have been devised to throw up clouds of smoke. A very interesting use of smoke is described thus in *Scientific American*: "During a poisonous gas attack smoke is employed to ward off the fumes. Being considerably heavier than the poisonous gases generally employed, a barrage of smoke causes the dangerous fumes to pass over trenches and dugouts and to dissipate themselves in the higher regions."

## Fans and Flags.

"I see a Texas inventor has patented an attachment for sewing machines to wave a fan as a person is sewing," remarked the lady.  
"Well," replied friend husband, who was utilizing a strong nail in lieu of a suspender button. "I know a man who would wave a few dozen flags if a certain party would do a little sewing."

maple and other well-known trees of the Appalachian range, the perfection of their native shrubs, the luxuriance of their wild flowers, the charm of their wild valleys and lakes, and the stirring views of island-dotted sea from their slopes and summits bring visitors back again summer after summer. All of these mountains were in private possession; summer estates were shutting out large areas from public use. That is why a group of public-spirited men undertook a dozen years ago to acquire the mountains and present them to the nation. Some gave their estates, others gave money to buy holdings which could not be got by gift. The Mount Desert National park, when congress thus creates it, will stand also for the fine generosity and public spirit of New England.

## Older Than the Rockies.

Summer visitors always are interested in the extreme age of these mountains. They are granite of the Archean age. They stood there, doubtless far loftier and perhaps serrated, before the now loftier Rockies and the Sierra Nevada even emerged from the prehistoric sea. These summits have been rounded in the intervening many millions of years by the frosts and the rains and the giant ice sheets which descended time and again from the north. The record of the glaciers may be read still upon their slopes.

The mountains are entirely surrounded by fine automobile roads along the shore which connect the seaside resorts. But in many places the cliffs spring straight from the ocean, whose waves lash and corrode their granite feet. A greater variety of sensations may be had from this combination of sea and mountain than is offered by any Western national park, however large and majestic.



## Huns Make Solder Having Little Tin.

Owing to the scarcity of tin in Germany, efforts have been made to produce a solder containing none of that metal. What is pronounced an excellent substitute was made from 80 per cent lead, plus cadmium and tin, but it could not be used in sealing food cans because the lead, in contact with acids in fruits, produces salts that are poisonous. More recently, it is said, a nonpoisonous solder has been obtained by combining bismuth and cadmium, both of which metals are found in Germany, with other metals not revealed.—Popular Mechanics Magazine.

## War Emergency Courses at Hampton.

The war department has signed a contract with Hampton institute for the training in war emergency courses of 245 colored soldiers. This training will be in machine work, blacksmithing, horse shoeing, auto repairing, truck and auto driving, pipe fitting, wheelwrighting, carpentry and electrical work.

# THE KITCHEN CABINET

Give to your friends a cordial welcome, instead of a variety of cakes and pastry.

It is as much a duty we owe to the world to be ornamental as to be useful.

## HOUSEKEEPING RUTS.

ARE you in one? The present necessity of knowledge in preparing foods little used until recently is giving many housewives hard jolts, for the ruts have worn rather deep. One of these which is deep enough to engulf any other successful household is monotony in its menu making. The same old thing in the same old way is repeated until appetite and interest in food are gone.

The housekeeper who is mother, cook, nurse, seamstress and general manager has a man-sized job and only when she treats it as a business and brings system into its management does she make a success.

Try keeping a tabulated list of dishes liked by the family, adding to them in various ways to avoid repetition.

Take the common rice, for example. Make a list of ten or more ways of serving rice—as a main dish, as a vegetable, as a dessert or in combination with other foods. Prepare these dishes in turn, and it will not be necessary to inflict them oftener than once in five or six weeks. This plan can be followed with all kinds of foods, adding new dishes occasionally, as you surely will when you have the inspiration of such a chart before you. If this system has never been tried one can hardly realize what a help to make things run smoothly well-organized plans can be.

Meats are our expensive foods and they may be pieced out with dumplings, vegetables and greens to make the meat go farther and lessen the expense.

The serving of chops, steaks and quickly cooked meats is the habit of the hand-to-mouth methods of many unthinking housewives; it is both extravagant and wasteful.

**Mutton With Carrots.**—Take a pound of mutton from the shoulder, cut in serving sized pieces, season well and roll in flour, brown in a little hot fat with a slice of onion, add a pint of shredded carrots, water to not quite cover and simmer for two hours on the back part of the stove.

Try to be half as wise as that little creature, the bee, who takes all the honey she can find, and leaves all the poisons.

Oh, if the berry that stains my lips could teach me the woodland chat, Science would bow to my scholarship, And theology doff the hat.

## LEFTOVER FRUITS.

LEFTOVER fruit is so perishable that it should never be bought beyond a day's supply. An orange that shows signs of softening is not fit for food. Such fruit given to children may cause illness.

For canning fruit should always be fresh and free from imperfections.

If a small dish of fruit is left, put it through a sieve, thicken with cornstarch, and sweeten if necessary, adding a bit of butter and use as a pudding sauce.

When there are three or four kinds of fruit in small amounts use as a garnish for a gelatin or jello pudding. By alternating the colors a very pretty dish will result.

Bits of fruit either fresh or canned if put through a sieve may then be added to ice cream when partly frozen, making a great improvement on the plain ice cream. A sauce can be made of the fruit with a few chopped nuts and poured over the ice cream when it is ready to serve.

A small amount of fruit added to muffins or small cakes improves them. Do not let fruit spoil because there is not enough to go around. Two or three kinds combined are very acceptable as a salad or dessert.

**Fruit Whip.**—Put a mixture of crushed, sweetened fruit into lemonade glasses, fill up with whipped cream, sweetened and flavored, and serve with sponge cake for dessert.

Lemons may be prepared into lemon sirup and kept indefinitely, they are always ready for a quick, cool drink. Take one cupful of water, a third of a cupful of lemon juice, and a half cupful of sugar, boil for ten minutes, bottle and set in the ice chest. Add a spoonful of sirup to a glassful of water and serve with ice.

When making lemonade save the lemon cups to use in various ways. They make pretty receptacles for hard sauce, for cocktail, for fish or oyster sauces, for salad or dessert cup; any number of ways will be thought of to use them.

**Emergency Salad.**—Cut a few bits of cheese into neat cubes, chop six or eight olives. Break a few walnut meats in pieces, add a few seeded or skinned grapes, a banana, and an orange with a sour pickle all sliced thin. Mix all together and fill apple cups or grape-fruit shells or orange cups with the mixture. Serve on paper dolly covered plates.

Nellie Maxwell

# LIVE STOCK

## FEWER HOGS DIE OF DISEASE

Annual Death Rate for Year Ending March, 1918, Reaches Lowest Mark in 35 Years.

(Prepared by the United States Department of Agriculture.)

The death rate of swine from diseases for the year ending March 1918, was 42.1 per 1,000, and is lowest in 35 years, according to records kept during that period. An unprecedentedly low rate of mortality presents a great contrast with that of earlier periods, particularly with the losses of 133.8 per 1,000 in 1877, 144 per 1,000 in 1897, and 118.9 per 1,000 in 1914, years marked by severe outbreaks of hog cholera. This is a remarkable reduction from their normal low rate of losses which has remained slightly above 50 per 1,000 when the disease was least prevalent.

The approximate number of hogs hand January 1, 1918, was 71,374,600. The loss of 42.1 per 1,000 for the year ending March, 1918, therefore represented approximately 3,000,000 of the animals, equivalent to the consumption of pork and pork products by the entire population of the United States for 1917 for 25 days.

These recent losses should be compared with that of 7,000,000 hogs in 1914, which curtailed production to extent of the national consumption that year for 37 days.

The marked reduction in the loss of swine in 1918 over preceding periods, in view of the fact that 90 per cent of these losses are due to cholera, indicates clearly the benefit from the combined efforts of state and federal agencies in protecting farmers against the ravages of this exceedingly fatal disease.

## GIVE YOUNG PIGS ATTENTION

Care Given at Farrowing Time Important Bearing on Food Supply of Nation.

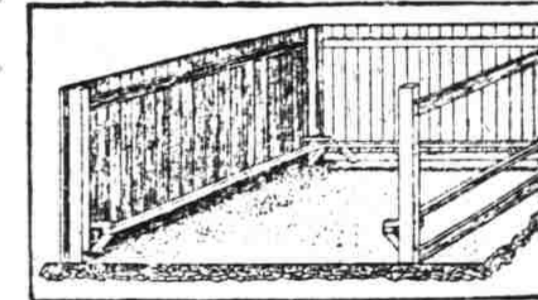
(Prepared by the United States Department of Agriculture.)

The farrowing house or pen should be comfortably warm, well ventilated and well lighted. Above all else, should be well bedded. Do not allow any circulation of air under the floor. Too many hog growers make the mistake of bedding too lightly. Heavy bedding naturally makes the sow comfortable and warm—conditions necessary if she is to be quiet. Use wheat or rye straw. Wild hay is good, as is millet. Do not use old straw unless there is absolutely nothing else hand.

Do not confine the sow in her farrowing pen more than 48 hours before farrowing time if it is possible to avoid doing so. Reduce the heavy feed to some extent, probably about half, at that length of time.

Under no circumstances should a sow have any feed whatever for 24 hours after farrowing. She must, however, have plenty of water at frequent intervals. This water must not be cold—that drawn directly from a well is about the right temperature. Commence after 24 hours feeding lightly, increasing the feed gradually probably a week or ten days, when it may be gotten onto full feed, conditioned on the size of the litter and the milk qualities of the sow.

A good herdsmen, for the first week at least after farrowing, will look the pigs over carefully before each feeding. If any indications of scours appear, the sow's feed should be reduced immediately or possibly cut out entirely.



Farrowing Pen With Fenders Will Save Many Little Porkers From Being Crushed.

A heavy feed of rich slop given when scours begin to show up possibly may kill the entire litter. A little extra care for these few days is absolutely necessary.

When the pigs are from four or five to ten days old, be on the lookout for thumps. The best-looking fat little pig is the one to go first every time. An almost certain indication is a little roll of fat around the neck. While there is no known cure for thumps, the trouble is quite easily prevented. Plenty of exercise for the pigs is the answer. In cold, stormy weather on-of-door exercise is impossible, but if central farrowing house with an alley way, is used, let the little fat fellows into the alley and put in about ten or fifteen minutes three or four times a day chasing them with a buggy wheel until they are pretty well tired out. This is impossible, try one or two of the little pigs at a time in a large barrel or hoghead, placed by the farrowing pen. The pigs will hear the oil-saw making a fuss out in running around the barrel heading for a corner to climb out, generally will take the exercise necessary to ward off thumps. A considerable part of the battle is won if the litter gets past the first ten days or so with a good start.

## Best of Dairy Feed.

White clover is highly esteemed and makes the best of dairy feed.