

FARM STOCK

GOOD STALLION MANAGEMENT

Many Promising Animals Have Years of Usefulness Reduced by Neglect in Winter.

Many promising draft stallions have their years of usefulness greatly reduced through neglect during the winter months. The ideal method of handling a stallion is to give him daily work to do in order that he may eat his feed with relish and keep his body



A Good, Vigorous Stallion Needs Plenty of Exercise.

and muscles in trim. Where such a method is practiced the animal, accustomed to daily handling and control, does not become unruly and hard to manage. Furthermore, he is groomed at least once daily when in use.

Unfortunately for the horse business, the common practice in stallion management is to put the horse in a shed, out of sight and hearing of other horses, where he is fed at irregular intervals and seldom groomed at all. Even though a small yard is sometimes provided, it is very often so filthy as to be more of a damage than an advantage.

No horse, however sound, can stand such treatment long without injury. A good, vigorous stallion needs at least six miles' travel daily or its equivalent in work.

The amount of feed to be given depends upon the exercise given, the condition of the horse and his ability to make use of the feed he gets.

The Kansas experiment station suggests the following as good combinations:

1. Oats, timothy or prairie hay.
2. Oats four parts, corn six parts, olmeal one part, timothy or prairie hay.
3. Corn seven parts, bran three parts, olmeal one part, timothy or prairie hay.

STEER SHOULD BE DEHORND

Animals Fatten Faster and Sell Better—Work Is Easier When Calves Are Young.

Steers usually fatten faster and sell better if dehorned. Calves can be dehorned any time after weaning, usually in the cool months when there are no flies. The work is easier when the calves are young; a neater job can be done; the shock is not so great and the calves are easier to handle. The aim should be to take the ring of skin off with the horn to prevent a stub growing out. A little pine tar over the wound helps to stop bleeding and keep away flies. Clippers do good work with all young cattle and are quicker and more humane than the saw. If the clippers are kept sharp they will handle any ordinary horn without crushing it, though it is not as easy to cut close to the head as with the saw.

HOUSE FOR FARROWING SOWS

Animals Should Be Separated and Given Ration High in Protein and Rather Laxative.

A sow which is soon to farrow should be separated from the other hogs at least a week before her date, and during this time she should be given a ration high in protein, and rather laxative in nature; in other words, a feed very similar to that which is given while suckling the pigs, and as the farrowing time approaches the ration should be reduced somewhat. This will bring the sow up to farrowing time in good condition, and she will not be feverish and restless; hence, less danger of her injuring or killing her pigs when she farrows.

HOGS IN LIMITED QUARTERS

Success May Be Had if Quarters Are Kept Clean—Divide Pasture Into Desired Areas.

Swine can be raised when they are confined in limited quarters if the quarters are kept clean, but they will do much better and stay in better health if they have plenty of pasture. Dividing the pasture into convenient areas, so that the hogs can be shifted from one pasture by plowing and reseeded.

Horticultural Pick-Ups

PROTECT YOUNG FRUIT TREES

Something Must Be Done to Prevent Ravages of Mice and Rabbits During Winter.

Young fruit trees should be protected at this time of the year from the ravages of mice and rabbits, according to the horticultural extension department of Iowa State college.

Clean cultivation for a distance of about three feet around the tree is the only method that will insure protection from mice. The mice will not stay where there are no grasses for nest building.

Many methods are followed to stop damages caused by rabbits. Wire protectors secured on the market serve the purpose very well. These protectors can be made by cutting half-inch mesh screen into strips 18 inches long and 12 inches wide. The strips are hooked around the tree.

Veneered boards are used by some fruit men, but these boards must be removed every spring, as borers crawl between the boards and tree and lay their eggs. Tar paper, old rags and newspapers are used to a large extent.

The best and easiest method of protection, however, is to paint the trunk and larger branches with a concentrated solution of commercial lime-sulphur. The trees should be painted now and again in February. Last year most of the damage was done the first of April. If the sulphur is worn off in



Apple Tree Injured by Rabbits—Note How the Bark Has Been Eaten Away.

the spring, the trees should be painted a third time. The solution should be applied with a cloth wrapped on the end of a stick.

FIGHT ON ORCHARD INSECTS

Campaign Can Be Carried on to Better Advantage During Winter Than at Other Times.

Scale insects and mites can be fought to better advantage during the winter than at any other time. This is because spray solutions strong enough to kill such insects cannot be used when the trees are in foliage, without killing the tree as well as the bugs. During the winter, when the trees are dormant, such strong sprays as lime-sulphur and oil emulsions can be used without injury to the trees, and with sure death to scales and mites. Experience has shown that late winter or early spring, just before the buds start, is the best time to apply such sprays. Every orchardist should plan on at least one thorough spraying with lime-sulphur each winter, as it is the best general clean-up that can be given to the orchard.

ROOT-TUBERCLES OR NODULE

Small Galls or Knot-Like Enlargements Use Nitrogen From Air and Store in Soils.

The legume root-tubercles or nodules are very small galls or knot-like enlargements on the roots of leguminous plants. These nodules are caused by minute organisms, bacteria, in the soil where legumes grow. These legumes, such as beans, peas, clover, vetch and alfalfa, have the special adaptation of using nitrogen from the atmosphere and storing it on their roots, thus enriching the soil.

CHECKING CHERRY LEAF ROT

Pomologists Favor Plowing Under of Leaves of Infected Trees to Kill Infection.

It is the opinion of the pomologists at the New York experiment station that the plowing under of the leaves of cherry trees which were infected with leaf spot or shothole fungus, will remove one great source of infection. This plowing should be done early in the spring before the fungus has a chance to develop.

Firm Seed Bed Favored.

A firm seed bed gives the clover and grass plants better conditions for growth and grain is less apt to lodge under such conditions.

Building Open Nests.

Open nests can be built in sections and hinged against a smooth wall. These nests do not need backs.

Why Many Farmers Lose.

There are many farmers losing because they do not have shelter for crops, animals and implements.

HER ANTIQUES

By ANNETTE SYMMES

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When Content Haggood, after a winter of hard work in the office, came down with "grip," and did not gain after it as she should, Grandma Haggood, on her little hilly Massachusetts farm, wrote inviting her namesake to make her a visit.

Grandma was house-cleaning, and on a certain sunny day in late April chose to wash the blankets and coverlets, and to air the comforters, hence the backyard was a riot of gay color.

"I'm goin' to give you one of those woven coverlets when you get married, Content," said grandma, "an' a pair o' the home-wove blankets that my mother made, an' enough o' the patch-work quilts to make up a bed."

"Oooh-oo, grandma!" cried Content. "How lovely! I do love the old things so much more than new. They mean so much more, some way!"

"I know," smiled grandma. "That's why I want you to have 'em. Mercy! Here comes the motorcycle man, tearin' along as he always does! I sh'd think that young feller'd break his neck!"

The motorcycle man, in spite of his speed, had a ready hand for his cap when he spied Content. Content blushed. She had her suspicions about the motorcycle man. Twice his machine had balked mysteriously in front of the house.

Late that afternoon she was digging dandelion greens back of the barn. Her grandparents had driven to the village and she was just thinking that she ought to go up to the house and take in the bedding before the dampness began to gather, when she heard a car coming. Presently she saw a small truck stop at the gate. The man who alighted she recognized, even without the aid of the spinning wheel in the back of the truck, as a particularly pestiferous dealer in antiques, who, about a fortnight before, had been so determined to secure some of grandma's things that both women had been glad that grandma was within call.

Content kept out of sight as he thumped on the door, glad the house was locked. After a few moments he retraced his steps and she listened for the sound of the car starting, wondering why it was so long. When it finally did start she emerged from her concealment and rounded the house—then stopped aghast! The clotheslines were bare! The precious, wonderful old hand-wrought bed furnishings were all gone—and in a flash she understood! The antique man, believing the place deserted, had made hay while the sun shone and was carrying home the crop!

"And I don't know his car number or his name," she sobbed the girl. "I burned his wretched little card the other day! Oh, what shall I do?"

She started running up the road towards the nearest house, where there was a telephone, crying as she ran. A short distance above the road forked and she knew that he might easily get beyond her reach. The telephone there was a leisurely affair. Suddenly she heard behind her a familiar roaring rush, and the motorcycle man drew up beside her.

"What's the matter? Anybody sick?" he queried anxiously.

Then out came the story in sobbing gasps and the motorcycle man's face grew black with anger.

"Rascal!" he cried, "but we'll get him yet. Hop into the side-car! Put on this coat," producing a service overcoat from the side-car, "and get in quick!"

It seemed to Content that they were flying. If she had not been so angry she would have been afraid. At the fork of the road, two miles beyond, the motorcycle man slowed down and scanned the road.

"He's got one brand new tire of different pattern than the rest," he explained. "Her's his trail, to the right." He let out the machine again.

In the very next yard the little truck stood before the door, and the dealer was struggling with a heavy bureau. His face changed color as the motorcycle whirled into the yard and he recognized Content.

The motorcycle man stated the case pungently before a surprised audience composed of the family who lived there, and demanded restitution.

The dealer remonstrated, declaring that he had bought the things at a bargain because "the old woman" needed the money.

"I keep them. I keep them!" he cried.

"Alright!" snapped the motorcycle man. "You can tell that to the police! It will be quite an ad for you in this section, even if you skin out of a jail sentence! Fork over or I'll call up the station at Milray now!"

The dealer saw that the game was up. Viciously he pulled out the bedding and sternly that motorcycle man insisted that Content tally the result of his disgracing. The lady of the house willingly agreed to keep the things till next day, and then ignoring the dealer's sulphurous monologue, the motorcycle headed for home.

There were hot biscuits and honey for supper and the motorcycle man helped eat them. And as he ate he blessed that antique dealer from the bottom of his heart.

Capital.
Teacher—"Now tell us, Johnnie, which is the least used bone in the human body?"
Johnnie (promptly)—"The head!"—Life.

THE KITCHEN CABINET

Give pleasure. Lose no chance of giving pleasure. For that is the ceaseless and anonymous triumph of a truly loving spirit.—Henry Drummond.

WHAT TO HAVE FOR DINNER.

With a crisp, green salad, with a simple dressing and the cottage cheese served with currant jelly, the following recipes will work into a fairly eatable meal.



English Meat Dish.—Parboil a pair of sweetbreads for five minutes and cook for ten minutes in one cupful of rich stock. Drain and cool. Prepare a pair of calves' brains, using the same stock. Wash and clean the heart (and kidneys if liked) slice and cook them in the stock until well done. Sauté the heart in butter until brown, dip sweetbreads and brains in egg and crumbs and fry in deep fat. Add to the butter in the pan two tablespoonfuls of black currant jelly, when melted add two tablespoonfuls of flour, add this to the stock, let it boil up once, and pour over the meats in a hot dish. Serve with peeled potatoes, baked.

Potato Soup.—Cook and mash three good-sized potatoes. To a quart of milk (skimmed milk may be used) add a slice of onion and a stalk of celery; scald and remove the vegetables and pour over the mashed potato. In a saucepan put two tablespoonfuls of butter, if skimmed milk is used; add two tablespoonfuls of flour, one teaspoonful of salt and when well blended add to the soup and cook until the flour is well cooked. Serve with toasted crackers. Celery cut in short lengths and filled with seasoned cheese is a good relish to serve with any menu.

Cottage Cheese.—This may be easily made at home if there is plenty of sour milk. Pour two quarts of boiling water into two quarts of sour milk which is well thickened. Let stand until the curds begin to form, then pour into a cheesecloth bag and hang to drain over night. Remove the curd and season well with cream, salt, white and cayenne pepper. Mix until smooth and place on ice until ready to serve.

Squash Salad.—Cut into quarters tender squash and boil until tender. Press out the water and cool, then cut the solid part into cubes, adding onion and serve with a good salad dressing in green pepper shells or in tomato cups.

The addition of a few tablespoonfuls of cheese to any cream soup will add to the flavor and nutritive value of the dish.

When you have resolved to be great, abide by yourself, and do not weakly try to reconcile yourself with the world.—Emerson.

IMPORTANT FOOD PRINCIPLES

It is not necessary for us to remember the scientific names for the different food principles; it is sufficient if we have in mind an example of each. The most expensive and complex food which is necessary for health is

protein, found in meats, eggs, milk, fish, beans and peas. Starch is found in vegetables, the potato being rich in starch. Sugar is found in fruits in the natural state, in honey, and in all dried fruits; mineral matter we obtain from the water we drink and the vegetables we eat.

As everything we eat, perhaps with no exception, has possibilities of harming this wonderful machine, if it is not properly masticated, so starch, the best of food, if indulged in in too large quantities, will also harm the body. Foods however good, in wrong combinations, will cause intestinal trouble. Protein foods at low heat will putrefy, giving off the most deadly of poisons, but with starch low heat, such as surrounds the food in the digestive tract, will cause fermentation and an acid which is the best of disinfectants. As the intestinal tract is inhabited by different kinds of bacteria up into the hundreds, each giving off its own peculiar poison, dead or alive, one may appreciate a little of what we owe to our starchy foods.

These starch granules, when submitted to moisture and high temperature, swell and burst and after being cooked become a paste easily attacked by the digestive juices.

In the mouth, by mixing with the saliva in proper mastication, begins the first stage of digestion and a very important one.

Too much starch and sugar causes excess of weight. A meal of bread, rice, and potatoes with a tapioca pudding is one with far too much starch. When more starch is eaten than is needed for the body uses, it is stored as sugar in the liver or around the heart, causing all sorts of disorders. Any organ smothered by fat is inactive and thus throws the body out of balance.

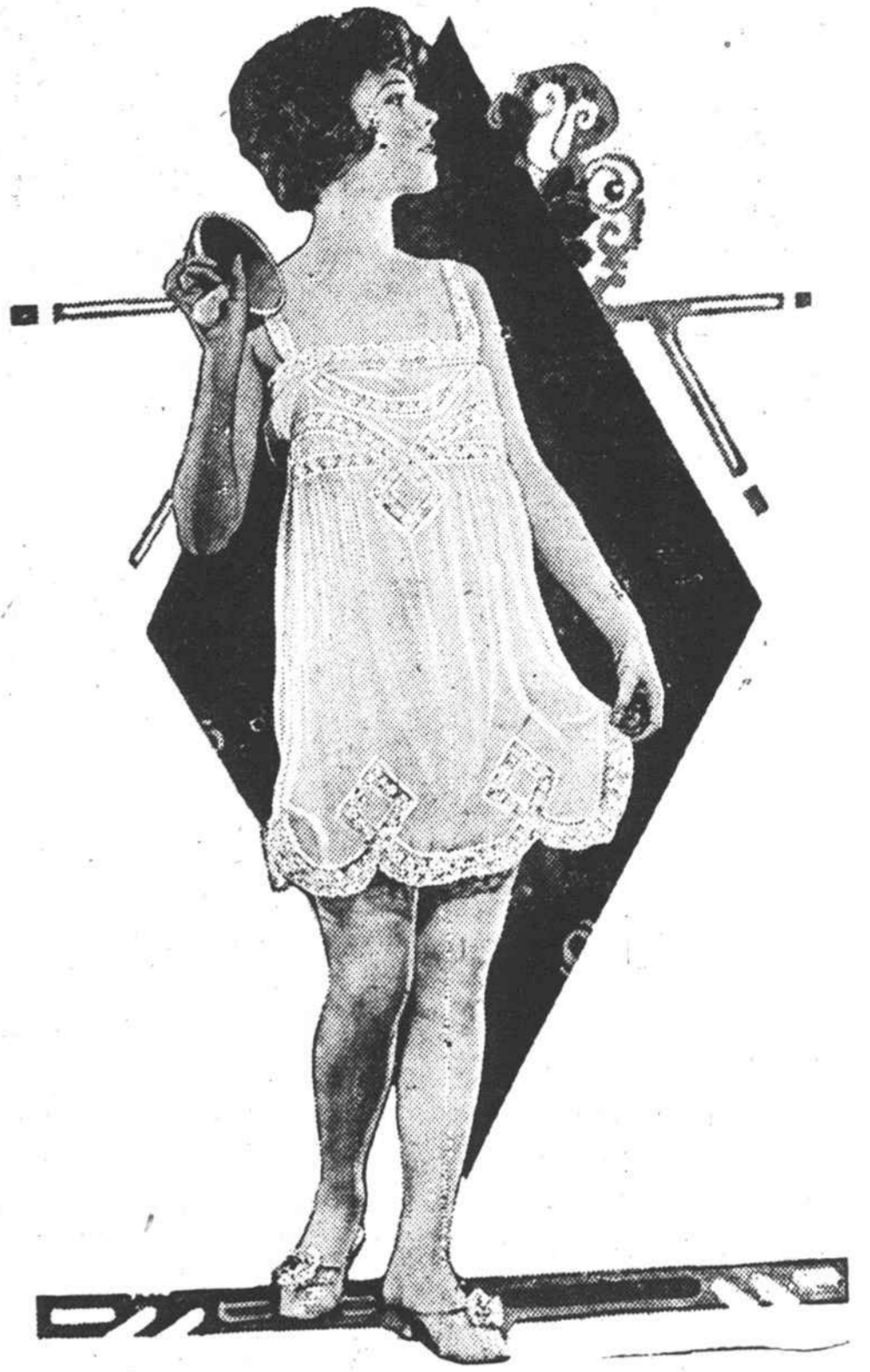
You will find dozens of combinations, surprisingly simple, that you have never tried.

Nettie Maxwell

Styles in Undergarments; Street Hats for Spring

THE replenishing of undergarments, which is stressed in the shops with the beginning of the year, is not yet completed. Lent gives an opportunity to needlewomen to finish up the work. Styles are important and are established. Buying has shown that radium and crepe de chine are the preferred silks, batiste and triple voile favored cottons and pastel colors as much in demand as white. One may

the quest for a new hat, especially when it is a spring hat; all they need is a reminder that Easter is near and that new millinery is on display. A group of spirited tailored hats as shown here, includes fine models suited to any climate. In the south more millinery will be worn but any of these hats might serve with propriety. They are all made of new, lustrous millinery fabrics—as visca cloth, satin bar-



PRETTY ENVELOPE CHEMISE

choose what are called "tailored" styles as distinguished from lace trimmed garments, the former employing drawn work, stitchery, pin tucks, French knots and a little embroidery for their adornment.

Some very handsome garments are made entirely of small squares of crepe de chine or radium silk, set together with narrow hand-made lace. Fine crochet insertions may be used in this way, but good val lace contin-

cloth and novelty weaves in light weight, brilliant materials. They are shown in black and in colors, among them beautiful brown, blue, reseda and henna shades and also rich color combinations in which the Paisley or cashmere inspiration appears.

A pretty mushroom shape with brim curving upward at the front leads off in the group pictured. It is of novelty hair-cloth faced with crepe de chine and trimmed with grapes that tone



GROUP OF SPRING HATS

to hold first place in the esteem of women as a trimming for lingerie is shown in the pretty envelope chemise pictured here.

Pink, orchid, china blue and Nile green appear, just now, to be the colors that rival white in the esteem of womankind, but in this matter of color they have a wayward fancy that is apt to wander to any of the pastel tones. Fine cottons as well as silks, are shown in colors and ribbons play an important part in beautifying underthings. They are made up into pretty ornaments, bows, rosettes or flowers and provided with snap fasteners so that they can be snapped on.

Few women need urging to start

into it. It is handsome in any of the fashionable colors, "strawberry," "blue bell," brown, reseda or in which a smart bunch of burnt peacock springs. A charming development of the poke is trimmed with very wide ribbon and an ornament. It has a strong French accent. A turban at the lower left contents itself with two soft quills and a pretty ribbon trim and next to it a modified Breton employs wider ribbon lavishly, folded into points and set about the crown.

Julia Bottomley