ORCHARD GLEANINGS

ELECTION OF ORCHARD SITE

Should Be Near Dwelling and Soil Should Be Porous—Elevated Spot Is Best.

[illegible] convenience, set the orchard [illegible] the house. Select a soil which [illegible] an open porous subsoil. Such a [illegible] will permit of deep root development, which better anchors the trees [illegible] the ground and at the same time [illegible] a wider and deeper feeding [illegible]. We [illegible] drained soil should be [illegible] an elevated piece of ground [illegible] to frost injury. Trees [illegible] cleared ground are likely [illegible] not.

[illegible] where a thin hard- [illegible] surface. Blasting is [illegible] value in a per- [illegible] soil. Frequently [illegible] prove detrimental. It [illegible] walls of the hole and [illegible] wall is dug out it [illegible] basin in holding water, [illegible] the tree.

[illegible] deeply and thoroughly [illegible] you were planning [illegible] some crop.

[illegible] amount of well pulverized [illegible] may be thoroughly [illegible] soil and placed among [illegible] manure should not [illegible] the soil placed among [illegible] tree. Where fresh [illegible] apply it after the trees [illegible] work into the [illegible]

[illegible] reliable nurserymen. [illegible] can usually be se- [illegible] growers. Buy trees [illegible] as they will be the [illegible] end. One-year-old [illegible] than older ones and [illegible] to live when trans- [illegible]

[illegible] your trees and plants [illegible] or box. Open them up [illegible] large bundles, leaving [illegible] tied together. Dig [illegible] the plants in; that is, [illegible] after a layer of soil is [illegible] them. In case the soil is [illegible] roots, after a layer of [illegible] over them. Permit the [illegible] in and then finish filling [illegible]. In order to protect the [illegible] the wind the trees are [illegible] in a sloping position.

[illegible] your list of trees to several [illegible] nurserymen and have them bid [illegible]. You may be surprised at the [illegible] in the order.—D. C. Mooring, Extension Horticulturist, Oklahoma A. [illegible] M. college.

BURN ALL ORCHARD PRUNINGS

Branches and Clippings Make Excellent Hiding Places for Insects and Diseases.

When the orchard is pruned do not [illegible] the final step needed to make it a thorough job. Burn the branches and clippings taken out. It is often surprising what a great number of insects and disease organisms may be destroyed in this manner.

This is especially valuable in aiding the orchardist to get rid of canker, borers and such insects as plant lice which hibernate over in the diseased or infected wood.

Some growers save the prunings, piling them in piles in the orchard, [illegible] in order that they may burn them to ward off late killing frosts. It is to be seriously doubted if the [illegible] is worth while, however, for many times the piles of brush simply [illegible] the insects and diseases to be carried over, and only occasionally [illegible] the grower find the crash valuable [illegible] frost. Of course in the case of late winter or early spring pruning, [illegible] the wood may have to dry a [illegible] and it may even be possible that the need for frost protection [illegible] come early enough to make it possible to kill two birds with one stone or accomplish two ends with one fire. Ordinarily though, better play safe and burn the trash once in the early winter to destroy harboring places immediately and wood removed in late spring again as early as possible.

CARING FOR STRAWBERRIES

One of Essential Parts of Any Good Garden and Are Earliest and Best of Fruits.

One of the essential parts of any good garden is a bearing strawberry patch. Strawberries are one of the earliest and cheapest fruits to grow, and they take little care during the growing season. A bed sufficient for the needs of the average family can be secured at a cost no greater than that necessary to start a few bushes or trees. The plants come into bearing quickly and if given good care will give good crops for several years. A patch of 100 plants is capable of producing 20 to 50 gallons of fruit.

Varieties for Orchard.

Before selecting your varieties for planting an orchard consult your neighbors who are growing fruit and from them get the ones that are best adapted to your section; also talk with your local nurserymen.

Good Pruning Practice.

In pruning trees, remember that it is safest not to cut too many branches off at one time, to make smooth cuts, leave no stubs, and avoid splits. It is best to coat all stubs of an inch or larger with some good paint.

BOY SCOUTS

(Conducted by National Council of the Boy Scouts of America.)

EVERY INCH A TROOP

One hundred scouts at the Westfield (Mass.) Sanitarium for Tuberculosis compose Troop 4, which has the distinction of functioning as a troop 24 hours a day, the boys eating, sleeping, working and playing together as a unit. These lads march to their meals; on patriotic occasions they carry the flag to the sound of music. They go to school a few hours each day, but the greater part of their time is consumed in out-of-door activities in which scoutcraft plays a vital and most interesting part. The troop sleeps in the open in a shelter especially made for the boys by the men patients.

As to the twelfth law, "A scout is reverent"—these boys say their prayers in common morning and night. The boys kneel together and remain kneeling until each group, Protestant, Catholic and Jew, has recited its devotions. Three chaplains, representing the three faiths mentioned, are in attendance at the sanitarium.

As to the eighth law, "A scout is cheerful: he smiles whenever he can"—these boys have become famous in the institution for their pluck and spirit of happiness. In the words of one of the chaplains, "Nearly every child at the sanitarium is cured, but we have had two deaths within the past few months. Both boys who died were members of Troop 4, and to the end each played his part 'every inch a scout.' Their cheerfulness throughout their illness was so marked that the other patients would come in not only to visit the boys, but to bolster up their own grit and courage."

The boys have built a dam on the grounds to bank water in a swimming pool. Only a few of the stronger boys, however, are allowed to undertake swimming. In basketry, Troop 4 is extremely skillful. In 1921 at the Eastern States' exposition, the boys received a blue ribbon in recognition of the excellence of their work. The scouts' good turns are often manifested in their thoughtfulness for one another. For instance, these boys are much devoted to papers containing scout news. When such papers arrive, the scouts make a grand rush for this section, but the boys always pass it first to anyone of their number who happens that day to be confined to bed. A passerby can see the boys eagerly going over the items, and hear such a remark as, "Look here! See what these fellows are doing!"

"Although these boys can never become first-class scouts in actual rank," continues the chaplain, "for the rules of the doctor forbid their taking hikes or attempting scouts' pace, etc., in true scout spirit they can reach the top. In their work, the boys like to keep in mind this thought on how to play the game:

"For when the One Great Scorer comes
To write against your name,
He'll write not what you've lost or won,
But how you played the game."

SCOUTS WIG-WAG EXPERTS

Showing the receiving end of a continental code wig-wag signal contest, a favorite pastime enjoyed by the boys.

PROTECT COAL REGION

The fifth annual report of the Anthracite Forest Protective association, with headquarters in Hazelton, Pa., heart of the anthracite coal district, bears a picture of a fine looking group of scouts and under it this title: "Scout Forest Patrol. These Hazelton boys rendered valuable services in distributing literature to passing motorists on Saturdays and Sundays during the forest fire season."

A REAL BOY SCOUT DAD

"Troop No. 8 has a dad who is 100 per cent for scouting," says the East St. Louis (Ill.) Scout Herald. "When his boy joined the troop, this dad said: 'Now, son, remember, Friday night is for scout work only.' The boy had recently been offered a $10 bill to play in an orchestra Friday evenings. When he asked dad about the matter the latter said: 'Boy scout training will mean more to you, son, than that $10, and dad knows."

GERMANS KILLED BY FRENCH TROOPS

FRENCH CLAIM MOB OF 2,000 OR 3,000 MADE ATTACK ON THEM.

THIRTY REPORTED WOUNDED

Two French Civilian Engineers Are Badly Beaten and Severely Wounded.

Essen, March.—Clashes between French soldiers and German workmen at the Krupp plant here resulted in the death of five or six of the Germans and the wounding of about 30.

According to the French version of the affair, a lieutenant and 11 soldiers who went to the Krupp works for the purpose of requisitioning automobiles were set upon by a mob, variously estimated to number between 2,000 and 3,000, which was called together by the factory siren.

The mob showered stones upon the soldiers, the French say, while many of the workmen, armed with revolvers fired shots, shooting over the heads of the mob at first, but when the workmen refused to disperse, finally aiming to kill.

When the skirmish was at its height, an automobile bearing two French civilian engineers came along, and the fury of the workmen was shifted to them; they were attacked, badly beaten and severely wounded. The French also assert that the watches, wallets, passports and identification papers of the engineers were stolen.

The automobiles was smashed and the chauffeur took refuge among the little group of French soldiers, but not before he was struck with several missiles. The engineers were taken inside the Krupp plant and severely manhandled. One of them, giving the name of Snowden and speaking English, came off much better than M. Sauvey, the other, whose name and language are entirely French.

The French military command in Essen, informed of the rioting, sent armored cars and tanks to the scene, and the appearance of these machines caused the workmen to retreat behind the walls.

Aviators Make Speed Records.

Dayton, Ohio—American Army Aviators broke two world speed records, which had recently been set by a Frenchman, Sandi Lecointe.

Lieutenant Alex Pierson flew 500 kilometers (310.5 miles) in one hour, 50 minutes, 12.7 seconds, an average speed of more than 166 miles an hour.

Starting about the same time, Lieutenant Harold H. Harris flew 1,000 kilometers in four hours, 52 minutes, 34.24 seconds.

The best time the French aviator made in the 500 kilometer distance was two hours, 42 minutes, 51.3 seconds. The record for 1,000 kilometers was six hours 39 inches, 40.3 seconds.

Little Boys Victims of Fiend.

San Bernardino, Calif.—The bodies of Dean Meesham, 4, and Dickey, 5, were found in a show case in a vacant store here as police, aided by 1,000 armed citizens and 500 school children searched for abductors of the two children. The boys had been missing for six days. Police declared they had been murdered. Undertakers who examined the bodies said the lungs of Dean were filled with water and that he had been drowned before being locked in the show case. Authorities believe that the children had also been given a powerful drug and that Dickey was evidently in a coma when imprisoned.

Woman Gets Damages Against Husband.

Asheville.—Mrs. Oria Roberts was awarded $2,500 damages by a jury in Madison superior court following the trial of a damage suit instituted by Mrs. Roberts against her husband as the result of an automobile accident in which she sustained injuries.

She alleges that her husband operated the car in a negligent manner and by reason of such she was entitled to damage.

Mrs. Roberts is living happily with her husband and there are no marital troubles. A liability insurance company will have to pay the judgment, if an appeal by defendants to the supreme court results in an affirmation of the Madison court's verdict.

Two Killed By Southern Train.

Carnelia, Ga.—Two persons were killed and two others were slightly injured when their automobile was struck by Southern railway train Number 138 at crossing near here.

The dead are: Mrs. J. B. Jackson and her son, J. B. Jackson, Jr., of Clarkesville, Ga. The injured are: Oma Lee Jackson and Ernest Jackson.

The Jackson family was enroute from Clarkesville to Cornelia when the accident occurred.

The KITCHEN CABINET

(©, 1923, Western Newspaper Union.)

On the sun-dial in the garden
The great sun keeps the time;
A faint, small, moving shadow,
And we know the worlds are in rime;
And if once that shadow should falter
By the space of a child's eyelash,
The seas would devour the mountains,
And the stars together would crash.
—Richard Watson Gilder.

DISHES FROM STALE BREAD

Leftover bread is like the poor, always with us. The cut slices of bread need not be considered, as they may be used to make dry toast, milk toast, or French toast and are always an agreeable dish for any breakfast or luncheon.

Small bits of bread rolled or dried and put through the meat grinder may be used in countless ways.

As stuffing for green peppers, fowls of all kinds, roast pork, veal breast and spareribs roasts, bread crumbs are indispensable.

Bread Fritters.—Cut stale bread into thin slices, shape with a biscuit cutter, spread with jam, dip in the following batter after putting the slices together as sandwiches:

Sift one cupful of bread flour with one tablespoonful of powdered sugar and one-quarter of a teaspoonful of salt, add two-thirds of a cupful of milk, gradually, and two well-beaten egg yolks. Add one tablespoonful of olive oil and the whites of the eggs beaten stiff. Dip and fry in deep fat.

Toasted bread for garnishing, for croutons, for soup and for canapes will be useful ways of using stale bread.

Bread Pudding.—Spread slices of stale bread, or broken bits may be dotted with butter, cover with stewed or fresh rhubarb well-sweetened, and bake until the bread is softened. Serve with cream and sugar. Any stewed or canned fruit may be used for this pudding.

Fried oysters rolled in crumbs seasoned with salt and pepper and fried in butter make a good supper dish. Cracker crumbs are fully as good.

For all escalloped dishes a nice top of buttered crumbs adds to the appearance as well as the palatability.

Large onions may be cooked until partly tender and stuffed with seasoned meat, sausage and bread crumbs for filling. Bake, basting with butter and water until the onions are perfectly tender.

A room without flowers in summer is as devoid of character and charm as a man without a necktie.

"We come now to the root of the matter."

HOME-MADE CANDIES

The candy made at home is always much cheaper and usually more wholesome than that bought in the shops.

Butter Scotch.—Take two cupfuls of granulated sugar, two tablespoonfuls of water, a tablespoonful of butter and boil without stirring until it hardens in the spoon. Pour out on flat buttered plates and when cool mark in squares.

Candied Popcorn.—Boil one cupful of pulverized sugar, three tablespoonfuls of water, and one tablespoonful of butter until it is just ready to grain; add three quarts of nicely popped corn, stir until the kernels are coated.

Molasses Candy.—To one and one-half pounds of sugar add one cupful of molasses, one cupful of water, and one-fourth cupful of vinegar. Boil until a hard ball may be formed in cold water, add one-half teaspoonful of cream of tartar as soon as the boiling commences. When almost done add one-half cupful of butter and one-fourth teaspoonful of soda. Pour out to cool, then pull.

Sultana Caramels.—Melt one-fourth of a cupful of butter, add two cupfuls of sugar, one-half cupful of milk, one-fourth cupful of molasses, and heat to the boiling point and boil seven minutes. Add two squares of unsweetened chocolate and stir until melted, then boil seven minutes longer, add one cupful of chopped nuts and two tablespoonfuls of chopped raisins. Beat until creamy. Pour out and mark in squares.

Ice Cream Candy.—Mix three cupfuls of granulated sugar with one-half cupful of vinegar and one and one-half cupfuls of cold water and a tablespoonful of butter. Boil to a hard ball, then pull when cool.

Coconut Candy.—Take powdered sugar, using a cupful; add a tablespoonful of softened butter and cream it well into the sugar; add coffee, a few drops at a time, mixing well, until the sugar is creamy; stir in a cupful of coconut and drop by spoonfuls on a buttered paper.

Glaced Brazil Nuts.—Crack the nuts and peel off the brown skin. Take one cupful of sugar, one-quarter of a cupful of water and boil until the syrup becomes a light straw color or will be very crisp when dropped into cold water. Stir in the nuts, drip and lay them on a greased plate to harden.

Nellie Maxwell

For Semi-Formal Costumes; in Decorative Accessories

IF CHARMING dress adds to one's summer pleasures, then we all have in anticipation a season of exceeding joy, for clothes as planned for the coming sunshine months are adorable. One of the prettiest forecasted fashions is the white crepe-plaited skirt with jacquette of bright-printed silk.

One can get a foretaste of this coming vogue by studying the picture presented herewith. Where is the feminine mind that can ignore such an appealing style? It will not be long before most of us will be wearing silken plaited skirts with a jacquette made along similar lines to the one in this picture.

Batik crepe jacquettes figure conspicuously among the newest ideas. Sometimes these have the hip band and collar of a solid material.

There is considerable braiding in many of the jacquette models. That is, the body may be of figured silk, while the hip band, collar and sleeve bandings are a solid shade heavily braided in a color which answers to a chosen shade appearing in the silk.

Following the vogue of the colorful jacquette is the model made of imported tapestry fabric. The styling of this type does not differ from those of more usual material, but there is an air of distinction owing to the exclusiveness of the fabric. Among other jacquette suggestions is a model of white Russ crepe collared and cuffed with bright red, braided in black.

After all, it is not the dress which counts so much as the accessories. The possessor of a simple crepe frock, provided she owns a collection of decorative accessories, oftimes appears better dressed and presents a more pleasing variation than she who boasts a wardrobe which numbers many expensive and elaborate costumes.

At present fanciful girdles and corsages are the dominating feature throughout the realm of dress. In these intriguing fantasies one has the satisfaction of indulging one's imagination to the utmost.

Two interesting corsage ornaments are illustrated here. The one to the right is made of loops of ribbon, including silver, gray, French blue and rose, in connection with nacre-colored beads which look like seashells. Streamers of the variegated ribbon are attached.

The flower-like girdle to the left suggests large ribbon daisies and artificial flower centers carry out the idea. Streamers so essential, according to the designer's theory, are of ribbon, identical to that of which the flowers are made. The daisies are of velvet ribbon, carried out in tones of yellow, which shade to brown, the graduation achieved by hand-tinting.

A charming floral corsage is designed of purple and orchid narrow ribbon, shirred to imitate violets. These are crushed into a large rosette with myriads of narrow green streamers fluttering to the hem of the skirt.

A FORETASTE OF THE COMING VOGUE

WHERE RIBBONS PLAY CHARMING ROLES

Julia Bottomley

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