Consolation of a Sort.

Bayard Swope, a New York journalist, was talking about his recent German visit.

"You see in Germany," he said, innumerable mutilated young men. These young men, no matter how severe their mutilations, are cheerful. They know other young men, you see, who are immeasurably worse off than themselves.

Mr. Swope shook his head.

"Immeasurably worse off," he repeated. And he went on:

"A cheery young Bavarian captain who had lost his sight put the matter to me in a proverb which runs:

"'I had no boots to my feet and murmured, until I met a man upon the road who had no feet.'"

Of the 43,000 persons employed in the Swiss hotels, it seems strange that only 30,000 are Swiss.

Male and female slaves were sold publicly in the fairs of England during the fourteenth century.

Ten Billion Tons of Coal.

The Nenana coal field, Alaska, will be tributary to the government railroad now under construction from Seward to Fairbanks. Though the coal of this field is lignite and hence of low grade, yet it has great value as a source of fuel and power for Fairbanks and other Yukon placer camps. The field is about sixty miles south of Fairbanks. It is estimated by the United States geological survey, department of the interior, that the Nenana field contains some ten billion tons of lignite. The Nenana coal field lies in what is known as the Bonnifield region, which also contains some gold placers that have been mined in a small way for the last ten years.

Serious.

"She's only flirting with him.

"It's more serious than that. I saw her looking up his rating."

Japan has a goldfish farm that has been in continuous operation since 1763.

Make Most of Good Points.

Few of us can indulge our tastes as we would, so why not make the most of our good points, if we have any, and try to appear as attractive as our limited incomes permit? Women who are making displays and appearances beyond their means will never find in either the satisfaction they anticipate, for at every turn they will meet some one who will outshine them.

Accept your lot and learn to laugh and be happy. Life has treasures in store for each of us, but we shall not find them unless our search for them is made in the right and proper way.

Military Hats.

Australia, where rabbits were not long ago so numerous as to be considered a national nuisance, is now requisitioning that country's supply of rabbit skins for use in making military hats.

At the Dinner Part.

"Your wife's costume tonight is exquisite. It simply beggars description."

"And that's not all it beggars."

Siam has resumed the cultivation of cotton, once a leading industry in that country.

Marjorie—"What do you think John said, Daddy, when I told him that when we were married I wanted a city residence, a country place, six servants and a lot of brewsher!"
Daddy—"Well, what did the paragon say?"
Marjorie—"He said that if I would sleep more on my right side I wouldn't have such dreams."

CONTROL OF ORCHARD PESTS BY SPRAYING

(Prepared by the United States Department of Agriculture.)

The insects which trouble the orchardist may be grouped in two main classes, chewing insects and sucking insects. For the control of the first class some form of arsenic, such as arsenate of lead, is most generally used. The sucking insects cannot be killed by poison, as they do not eat on the surface, so some preparation that will kill by coming in contact with their bodies is used. Lime-sulphur, kerosene emulsion, and a nicotine extract are very commonly used for the purpose.

There are two classes of diseases which trouble the fruit grower, fungi and bacteria. The fungus diseases may be controlled by spraying with lime-sulphur or bordeaux mixture. For the bacterial diseases, no satisfactory spray mixture has yet been found. Bacterial diseases, such as pear blight, can be controlled only by cutting out and burning the affected parts.

There is no general spray mixture that can be applied to secure control over all orchard pests, neither is there a time of year when all the spraying work can be done. Insects and fungus diseases usually have a period in their development when they may be controlled by spraying. To secure the required control it is necessary to know the exact time to apply the spray, and also it is absolutely necessary to apply the right kind of spray. Care in making up the spray mixture to the required standard is very essential in all spraying work.

SPRAY OUTFIT SUITABLE FOR SMALL ORCHARD.

Spraying Machinery.

Within recent years there has been a great improvement in machinery for spraying, and it is now possible to get a machine that is adapted to any phase of the work. A hand pump, with a barrel to hold the liquid, mounted on wheels, will serve for a few trees if they are not large. A tank mounted on a wagon, and a hand pump will answer all purposes in an orchard not exceeding eight or ten acres. For orchards exceeding ten acres, especially where the trees are large, a machine operated by a gasoline engine or some other source of power will be found advantageous. A type of sprayer that is proving quite popular is the compressed-air sprayer. The noticeable feature about this machine is the absence of the pump and the engine. A strong steel cylinder holds the liquid, and the power is supplied in the form of compressed air from a connecting tank. To use this type of sprayer it is necessary to have a large gasoline engine to operate a compressor, so that the compressed-air tanks may be recharged. Another type of sprayer is the dust sprayer, which is often used in districts where heavy vehicles cannot be used and where water is scarce. The machines are supplied with a fan arrangement which blows the material in the form of a fine dust that entirely covers the tree. The dust method is useful mainly in controlling certain insects. Fungus diseases do not yield satisfactorily to this method as a rule.

The codling moth is often trapped by using bands of burlap wrapped around the tree. The female insect crawls under this burlap to transform, and the bands may then be examined from time to time and the pupae killed.

The cankerworm may be trapped by using sticky bands in place of the burlap. The females in crawling up the trunk of the tree become entangled in the sticky materials and are killed.

Fire Blight and Borers.

There are several troubles with which the orchardist has to contend that often become quite serious. These troubles are fire blight on apples and pears, yellows on peaches, and borers on peaches and apples. The only relief that can be had from fire blight is to cut out all infected branches as soon as observed. In cutting out these branches be sure to make the cut several inches below where the blight shows, and also gather up the cuttings and burn them. It is also essential to disinfect the pruning shears or knife in a solution of bichloride of mercury or to treat the wound with the same solution. Soft and succulent wood growth seems to be more subject to attack, so where blight is prevalent the orchard should be seeded down and all nitrogenous fertilizers should be withheld. Peach yellows can only be checked by cutting and burning all infected trees. Peach-tree borers are generally controlled by mounding the trees and digging out the borers.

Protection From Rodents.

Very frequently young trees are attacked by rabbits, mice, woodchucks, and the like, and very serious damage is done. If the trees are still vigorous and the wounds not too extensive, the trees may be saved by bridge grafting. When young trees are set in districts where such rodents are numerous, it is a good plan to use some form of a tree protector. These protectors may be made of wood veneer, wire netting, lath, tar paper. They should be set into the earth several inches, and run upon the trunk to cover up the base of the scaffold limbs.

Its Drawbacks.

"What do you think of this picture bride business where the Japanese select their wives from photographs?"

"Him! there might be some very ugly features about the case."

Government Aids Turkish Farmers.

The Turkish government has made a special appropriation of $1,980,000 to be used for the purchase of seed grains for needy Turkish farmers in the Turkish dominions.

Lively Aid to Cupid.

Eighteen residents of the Pueblo (Colo.) Young Men's Christian association dormitory have been married since that institution opened its doors about a year ago.

Strenuous Effort.

"That fellow has never made the least effort to support himself?"

"Oh, yes, he has. To my certain knowledge, he's proposed to every girl money he could meet."

To Supplant Woe.

To supplant woe with joy in a single heart is to swerve creation nearer to the divine plan.—Youth's Companion.

An Empty Echo.

"Money talks," observed the Sage.

"Yes," replied the Fool. "But some of us hear is the echo."

Russia is a large producer of asbestos.

HINTS ON PLANTING YOUNG FRUIT TREES

Important Suggestions Given by Missouri Expert in Order to Secure Success.

(By J. C. WHITTEN, Missouri College Agriculture.)

After many years of careful observation of the different methods of planting, the agricultural college at Columbia suggests that the following points are exceedingly important in order to secure success:

Young trees rather than old, large ones, should be selected for planting. One-year-old fruit trees are for the most part preferable to two-year-olds. They transplant more readily and more safely. The proper depth to plant is the depth at which the tree stood in the nursery.

Young trees planted in this central section frequently have a tendency to subsequently tilt toward the northeast and stand crooked. This is due to the fact that our prevailing winds during the growing season are from the south and southwest, and to the partial sunscald of the south or west sides of the tree, which results from heating up of the sunny side of the trunk during sunny days in late winter and subsequent sudden freezing at night. The tree should be set so that its heavier side is toward the southwest and so any sway in the trunk will bend toward the southwest. In this position the tree is much more resistant of bending away from the southwest wind, is shaded by the heavier branches on the southeast side, so it is less liable to sunscald. In order quickly to determine which side is the stronger, better developed, stiffer side to set to the southwest, balance the tree across the hand as it is caught up for planting. The tree will roll over in the hand until it comes at rest with the heavy side toward the palm of the hand. Plant this side to the southwest.

Before setting, trim any ragged wounds on the roots and shorten very long roots so they will not be cramped in planting. Tramp the soil firmly from the bottom of the hole up, in setting. When the hole is filled, spread an inch of loose soil over the tramped surface so as to prevent baking and drying out.

Peach trees should be pruned back most severely of any of our orchard fruits when set. All the side branches should be cut off close, thus trimming the tree to a single whip. This whip should then be shortened to about two and a half feet in height.

Cherry trees should be pruned least severely of any of our orchard fruits. If well branched, cut out the central stem of the tree so as to leave an open center. Leave three to five main outward spreading limbs well distributed around the trunk.

The reason for pruning the peach so severely is because it readily puts out strong new limbs from the main trunk. On the other hand, the reason why the branches of the sour cherry should not be shortened is because they start growth readily from the active buds near the tip of the limb, but will not produce vigorous growth from the dormant buds of the main stem or base of the limbs.

Producing Poultry Meat.

The cost of producing poultry meat per pound is not more than that of producing beef for mutton. Proper housing reduces cost of production.

Clover Hay for Hens.

Few farmers and poultrymen know about the feeding value of bright well cured clover hay for laying hens.

Hogs Relish Silage.

A bit of ensilage is relished by the best of hogs, and there is meat in it.

Trouble With Hog Business.

One great trouble with the hog business of this country is that it has been looked upon as a side show. Let's bring it over into the big tent; then it will mean more to us.

Skim Milk for Hogs.

Every drop of skim milk you give to the hogs they turn into good, sweet meat.

Feeding Hog Lice.

The lousy hog is an unprofitable hog

The KITCHEN CABINET

The world would be better and brighter if people were taught the duty of being happy as well as the happiness of doing their duty. To be happy ourselves is a most effectual contribution to the happiness of others.—Sir John Lubbock.

SCOTCH WAYS WITH MUTTON.

The quality of mutton greatly depends upon the way it has been fed.

For roasting, mutton can hardly be too long hung. The length of time depends upon the weather. In cold, dry weather, in an airy, well-kept larder, 21 days is not too long; in damp weather it will not keep half that long.

Mutton is seasonable all the year round, and those who know say that mutton should be five years old to be in its prime. However, two years is the limit of life for most sheep.

Boiled Mutton and Sauce.—Prepare the meat by wiping it with a damp cloth; if the skin be discolored, scrape it with a knife. Good meat should be red in color, elastic to the touch, and have a fresh smell. The fat should be white and hard. Allow twenty minutes to the pound in boiling and an additional twenty minutes for all joints over three pounds. Plunge the meat, outside down, into boiling water to sear it; after that cover and let it simmer for the rest of the time. Prepare a carrot and turnip and put them with the meat, then add an onion.

Sauce for Mutton.—Take two tablespoonfuls each of flour and drippings, cook until smooth, then add a pint of the mutton liquor, a little milk, if liked, and some chopped parsley. Chopped capers, a tablespoonful with a little of the vinegar to a pint of the sauce. Lay the mutton on a platter, pour the sauce over it and serve very hot. The vegetables may be placed neatly at the end of the dish; the onion may be left out if so desired.

Mutton Stew.—Wipe a piece of the neck or a cheap cut from the shoulder and cut into serving-sized pieces. Place in a frying pan with a little hot dripping, turn and brown on all sides, dredge with flour, add a pint of shredded carrots, cut in strips, not slices, an onion and sufficient hot water to cook well, leaving a sauce to serve poured over the meat and vegetables. Set into a fireless cooker and let stand for three hours or simmer on the back part of the stove for two hours. A little meat in such a dish will season a quantity of vegetables, making a most wholesome and economical dish. Potatoes may be added if desired.

Unless we learn to do our duty to those whom we employ, they will never learn to do their duty to us.—David Copperfield.

FEW HOT BREADS.

Contrary to the rules for yeast mixtures, all foods made with baking powder or cream of tartar and soda must be mixed and baked rapidly. All material should be cold, and handled very lightly. For cornbreads, gems and muffins the shortening is melted and added the last thing to assure a velvety texture, but for shortcake, biscuits and such mixtures the fat is cut in with two knives, working quickly, then add the liquid and handle as quickly as possible.

Cornmeal Muffins.—Take two cupfuls of cornmeal, a half cupful of flour, a teaspoonful of salt, two tablespoonfuls of sugar, two teaspoonfuls of baking powder, two eggs, two tablespoonfuls of shortening and a cupful and a half of milk. Mix all together, adding the shortening, melted, the last thing.

Currant Biscuit.—Take two cupfuls of sifted pastry flour, two teaspoonfuls of baking powder, a teaspoonful of salt, a fourth of a cupful of well cleaned currants, a cupful of milk and two tablespoonfuls of shortening. Mix together as usual, make in the form of small biscuits, brush with milk and bake in a brisk oven. Eat hot.

Egg Gems.—We may read this and think of the days when eggs were twenty cents a dozen yet refrain from indulging in them while they are 50.

Take two and a half cupfuls of sifted flour, two teaspoonfuls of baking powder, a teaspoonful of salt, a tablespoonful of sugar, four eggs, a cupful of milk, and lastly three tablespoonfuls of melted shortening.

As a shortcake made in two layers, with butter between so that the cake divides easily, using any fresh or canned fruit, there is no dessert more easily baked. If you are hurried and there is no time to roll out biscuit, drop the dough in spoonfuls in a greased pan or in greased gem irons and bake.

Hot gingerbread is delicious with whipped cream for dessert. If you wish to make the dish extremely nice, add a half cupful of grated cheese to the whipped cream. Of the whipped, sweetened and flavored cream may be sprinkled with nuts if the cheese is not enjoyed.

A delicious marmalade may be made from the pulp after making cranberry jelly. Rub it through a wire sieve; apple may be added, and orange juice and a few raisins; a pound of sugar will be ample for a pint of pulp with the orange and raisins. Cook until thick.

Nellie Maxwell

Fuel Value of Chestnut.

Fuel qualities of chestnut adapt it particularly to work in brass foundries, says American Forestry of Washington, D. C. Coastwise vessels in Florida pay twice as much for Florida buttonwood as for other wood because it burns at even heat and with a minimum of smoke and ash.

Points Out One Advantage.

"De high cost of livin'," said Uncle Eben, "is helpin' some folks I know to save quite considerable on dyspepsia medicine."

Couldn't Blame Her.

The express was approaching a railway bridge that spanned a deep river, and a stout old lady in one of the compartments showed signs of nervousness. As the train went roaring across the structure she did not speak a word, but seemed to be holding her breath.

"There," said a gentleman in a neighboring seat, "we are over it safely."

The old lady heaved an explosive sigh.

"Well," she said, "if we had gone to the bottom I should have died with a clear conscience, for it wouldn't have been my weight that did it. I bore up so that I really made the train lighter than it would have been without me!"—London Mail.

Very, Very Serious.

In a toast to "widows" at a dinner in Chicago, a society leader and after-dinner speaker said:

"We all know that widows are like windows—when you get near one you ought to look out.

"I said to a chap at the shore one night:

"'Are your intentions toward the widow, serious?'

"'Very, very serious,' he answered, with a sigh. 'I intend, if possible, to get out of marrying her.'"

The Kind It Was.

"Did you have a fine kind of automobile trip?"

"It was nothing but fines."

The Beginner.

"And how are you getting along with your skating lessons?"

"Pierce! I'm making great strides."

A census of the volcanoes in the world shows there are 672 in all, of which 275 are active.

Thought He Was Sprouting Wings.

"Mother, I believe I'm thsprouting wings," said Robert, in his lisping voice, as his mother was putting him to bed one night.

"What makes you think you are sprouting wings?" asked mother, as she attacked an obstreperous button on the four-year-old.

"Well, when I lay in bed at night I can feel where I hurt right here," and he indicated two small shoulder blades.

"Now, Robert, you could not possibly be having wings. Only good little boys can have wings sprouting."

"Well, mother, I must be awful good, then, cauthe I know the wingths are coming out."

And he got into bed, rubbing first one potential wing and then the other.

Paradoxical Blame.

"The young fellow yonder is a bad egg."

"And he's a fresh one, too."

Whatever is best administered is best.

Better keep peace than make peace.