WOMEN FARMERS AND GARDENERS

MANY WOMEN ARE GAINING HEALTH AND WEALTH BY TILLING THE SOIL.

By B. E. Lara, Illinois.

Whenever we see in the newspapers cago and New York markets now de-and magazines, as we often do, com-mand all the output from this ments on the disrupting of the home woman's ranch. Her great success is and fears expressed regarding the due to her dainty and artistic manner of Guernseys.

lessening of home influence because of of packing the export.

Keeping bec women entering the various fields of In the constantly broadening field gold mine for many women. From labor, we recall the following words for women workers, no occupation 129 colonies of bees Miss Emma Wilford the late Susan B. Anthony. Miss seems better suited to the artistic, son, of Illinois, harvests over 20,000 Anthony was woman's friend and beauty-loving temperament of women never voiced a entiment nor sug-than the raising of flowers. Many Wisconsin, makes bees pay well. She well bred cattle of large producing gested any course of action, which women are today very successful has 300 colonies. Miss Flora McIntyre, qualities. Queen Polka is owned by would in any way tend to other than florists, prominent among them being of California, made her bees pay her

the uplifting of women. She said: "Nothing can destroy the home life. The more women become the equals of men and the more they are considered as equals the stronger will the home life become. Women used to be considered as dependents. but now, with their increasing education, ability and opportunities, they are better able to make the home life what it should be. The increasing activity of women in all branches of incustry is simply the result of our improved civilization.

Many women bread winners have chosen strange careers for themselves in various parts of the world. Their example may inspire others, if not to adopt like professions, to act upon the principle which guided them to choose

In the South there is a woman who not only personally delivers mail from year to year, until now she is one of the most successful florists in America. Her flower seeds are well-known. Flower-loving women every-during the entire year, but manages a large farm as well, doing much of the manual labor herself, and supports, by her energy and courage a family of six.

There are three well-known women landscape architects in New York who have taken practical courses in gar-



Miss Flora McIntyre among her bees

local markets in time of bloom, make bers are applying for admission.

her life a strenuous one, for here, as The last census showed 307,706 In everything else, success depends women farmers in the United States upon continuous care and labor. upon continuous care and labor.

of an Eastern physician, raises olives. Mrs. Scott Durand, of Illinois, is a That she also sells them is attested by the fact that a great factory on her ranch properties. She her ranch prepares for the eastern is but one of a great army of women markets large quantities of luscious who are wrestling from the soil a

brought a competence to another woman cleared \$11,892 from her woman, who thrown upon her own farm. resources, availed herself of the ad-



Mrs. Durand planning her work.

the one thing they could do which rare executive ability and strictly good dairymen. Just as long then as been at hand.

To the South there is a woman to own and the exercise of the average farmer wants to own and the exercise of the south the average farmer wants to own and the exercise of the exerci

dening and are practicing their profession within a radius of 100 miles of that city. Miss Grace Tabor of ston, laid out many of Newport's

eautiful estates. One of the largest western railroads employs the services of an expert woman landscape gardener by the year to lay out the plots about the stations and at the big railroad termi-

There is a private school of horticulture for women in Pennsylvania which offers courses of instruction in the growing of vegetables, fruits and flowers, the raising of poultry and bees, and, much to the point, the art of marketing the produce.

Agricultural colleges all over the

Out in California is a daffodil farm country have special courses for conducted by a woman. Sorting and women. At first there were no women shipping to eastern markets, as well students, but gradually they crept in, as the filling of daily orders for the a few at a time, until now large num-

In the Sacramento velley, the wife dreds to that number.

comfortable living if not a fortune.

Another woman in California has Mrs. Durand has demonstrated made a fortune growing nuts. While what can be done with a modern, waiting for the nut trees to reach model cairy, run on scientific and santheir maturity this energetic woman itary principles. Chicago gladly pays raised pampas grass between the tree rows, and cleared as high as \$2000 a prices" for the clean, wholesome milk year from this alone. The "stuffed prune" industry in just one year this enterprising

In New Jersey two women, yantages she saw close at hand. Chi- "Huntar Sisters", formerly school

A WORLD-FAMOUS COW

DeKol Queen La Polka 2nd, produced 124 pounds of milk in a single day, 848.8 in seven days and 3,376 in 30 days.

Her record in milk yields for one hers, have won fortune and re-n by their milk wagon which dis-ses the products of their fine herd as does her 30-day butter test—145.13

Keeping bees has proven a veritable

expenses through the State University,

and many more instances might be

cited where women have found health

Do not place your fruit in competi-

Never ship fruit to a market that is

It takes small

over stocked and weak. Your com-mission merchant will send you daily

quotations on a postal card.

ments in any market.

don't go together.

with another by dividing ship-

sections of honey. Miss Chandler, of lies the great advantage of owning s. Clayton Sisson of Shirbume, N. Y.

Hale, the Connecticut fruit man who has made a great fortune in the dig a cellar six feet deep, five feet business, selects one commission wide and 10 feet long, leaving a fiveand happiness as well as competence business, selects one commission in similar lines of work. hours in each large market city and sticks to him as long as he gets a to be used for a fire box, where you square deal. He says that he finds it place a stove to produce heat for the pays to go to the same market year house. Cement the entire bottom after year and the great mistake of sides and top surface of the ground many fruit growers is in the shifting in the 20x7 area.

all there is to know about dairying inches below the top of the wall; also without attending the short course for at a distance of about five feet on each dairying at the Agricultural colleges side of this stovepipe-hole there or without reading a reliable farm should be a six-inch tile set in the Extensive farming and dairying paper is making a great mistake because no one man can hold all there on the fire side about six inches below a Minneapoils woman, who has by barns and intensive farming to make is to know about the dairy business, the top of the wall.

DE KOL QUEEN LA POLKA 2ND

STORAGE OF SWEET POTATOES

A WELL VENTILATED AND FROST PROOF HOUSE IS ABSOLUTELY ESSENTIAL.

By R. B. Rushing, Missouri.

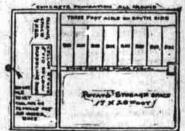
In the center of the east-end space during the process of filling. foot shelf on each side. This cellar is

At the center of this 10-foot cellar there should be a hole for a stove pipe The man who imagines he knows through the partition wall, about 12 This tile should slope upward so

that on the opposite side of the parti- to, of the wall.

To build a sweet po'ato storage tile in the bottom of the end wall, concrets wall and extending up to house or dry kiln that will hold 2000 level with the bottom of the stove, bushels, mark off a foundation 22x28 letting it extend through to the oppo-

Cut off eight feet at the east end floor of the storage-house. Having



Dig a trench lengthwise through the center from the stovepipe-hole to the west end of the area, and lay a line of eight-inch tile so that the top will be three inches below the level of the

site the stovepipe hole, set a six inch two or three feet above the roof.

Cover the beaten dirt in the 20x28 rea with gravel or finely broken stones to a depth of two inches when well besten down. Then cover the entire surface with cement even with rooms, leaving room at the south end the top of the well, leaving open the of this partition for a doorway to the mouths of the tiles on either side of the stovepipe. Now this makes a r-t-proof foundation that will never be troubled with dampness or freez-

For the framing of this building use good 2x4 stuff, placing one stringer around the top of the wall even with it. outside edge and another stringer even with its inside edge.

Place a series of 2x4 studs, eight feet nine inches long, in an upright position on each sill, and toenail them to the sills. Before placing the studding, locate the door three feet wide in the clear, and the windows about two feet wile and six feet high.

There should be four windows each side; two in the west and one in the east end. The door should be in the east end, near the south side. After placing the studding, nail on a 2x4 piece for a plate.

Now take 2x6 joists 22 feet long and nall them to the stude just beneath the plate so you can cell to them on the under side. Place some 2x4 pieces lengthwise

between the studding where you want to nail the boxing; divide the height second railing three feet above that, so that you can nail the boxing at two places in the middle and at two places in the middle and at each end.

Before putting on the boxing take through the ceiling and near a foot heavy felt paper or tarred roofing and above the sawdust. Have a window After the outside is boxed up, get ladder on the out some sound, dry sawdust and fill in go to the loft. the wall as you cell up the inside.

wall of sawdust commencing on the cause of a houseful of ruined potatoes

pounds.

This wonderful cow consumes no more feed than a scrub that will not produce enough milk and butter to pay for what she eats, and in that fact lies the great advantage of cowning.

Dusheis, mark on a roundation sixes letting it extend through to the opponent with another six-inch tile mill and put it in a shed where it will this on the inside and build a concrete standing upright just outside the wall, not get wet and where you can stir. This will furnish a current of cold it so that it will season well. I made the mandated dry, site edge of the wall, where it will mand put it in a shed where it will standing upright just outside the wall, not get wet and where you can stir into the fire box, which will aid in that the dryer the sawdust the better drying the bot at underseath the life result.

Having the walls finished, put on a and build a concrete wall one foot thick from side to side, the same within three inches of the top of the pitch. Then cell under the joists with height as the outside wall.

Wall, pounding it down with a maul a good flooring and fill in the left with sawdust until the joists are covered one or two inches. Compact this sawdust with that of the walls.

This makes a frost-proof house. The top half of the inside door should be of glass, then, by leaving the outside top half of the inside door should be of glass, then, by leaving the outside door open, plenty of light will be admitted to the small room, which is to be used as the barreling room.

Lay down ixs sleepers two feet apart and make a tight floor in the small room. Make a trap door to step downstairs to the fire box.

Lay ixs sleepers lengthwise of the

Lay 2x8 sleepers lengthwise of the arge room, leaving a 3-foot aimle on the south side which will be all concrete floor for walking upon. Place a floor of boards running crosswise upon

these sleepers.

The six-inch tile previously mentioned allows the hot air to circulate Connect the west end of this eightinch tile with a brick five built up
inside the wall and extending about
inside the wall and extending about set a row of studding directly over

the partition wall and cell up the east side of this row of studding and make a tight partition between the two Then set other rows of studding six

feet apart, the width of the bins. This arrangement makes the bins 6 1/4 feet long, 8 1/4 feet high and 6 feet

Board up the sides and north ends f the bins with 1x4 strips. Also similar strips six feet long



should be provided for the front ends to be put in when needed. These are held in place by a silde nailed up the side of the studding.

Place all the strips one inch apart to allow circulation of the heat all

nail it to the outside of the studding. door in each end of the gable and a

Remember this one point always Be very careful to beat and pack that a freshly built house, and one the sawdust firmly as you cell up the built out of green lumber and green You now have a solid 12-inch sawdust may, and likely will be the

old vinegar and "mother" used as a starter, good vinegar may be made in

But, if the barrels are stored in a

cool cellar and no attention paid

cool cellar and no attention paid to them, it will take from a year and a half to two years to produce merchantable vinegar.

The vinegar making may be hastened by the addition in the last stages of making of water sweetened with molasses, preferably sorghum.

When the vinegar is made, the barrels should be filled if not quite full and the bung driven in—H. F. Grinstead, Missouri.

THE VALUE OF DUCK EGGS.

Grinstead, Missouri

KEEPING CELERY ON THE FARM

before, as farmers find 'his crop not ing to them. difficult and always salable. Where but a small quantity is to be

where the plants are grown. The earth should be placed around the base of the plants to hold them in

good form and where they can remain without further banking until there is danger of a hard frost. The earth should be turned up to the very tops of the plants, almost covering them, and then as the weather becomes colder the ridge should be covered with coarse stable

manure, straw or corn fodder held in place by means of boards fastened with sticks. A very good method for the farm is dig a pit, say 24 inches deep, three feet wide and of the necessary length. The soil in the bottom cloud be loosened to form a bed in which the roots

CARE OF THE CALVES.

susceptable to the ravages of files and it will seldom prove profitable to allow them out of the barn except for exercise during the night cheef for during the night when the will not prove troublesome. There are numerous remedies that may be and substitute a broad band of plain used as fly repellents but the following formula recommended by Doctor

Take a look at the powerful little

oll 100 parts a tread mill and put Tige on the job. Oll of tar 50 parts Crude carbolic acid 1 part

The cost of the mixture is about cents a gallon and it may be ap-ed with a hand sprayer every two ys. Some prefer applying the mix-te once a day using lighter appli-

A great deal of celery is now being plants, placing the roots close to- one side of the trench and bank up grown on the farm, more than ever gether, with considerable soil adher-

cessary to apply any more water. Place a 12-inch board on edge along



of the celery may be set.

Cross-Section of Hotbed Pit used may be covered with an Pack this trench with fully grown for storage of Celery on a small scale, which will keep out frost. growth we can hardly fall to see that we should do all in our power to im-

If you must use the wagon harness for field work take off the backbands

Moore has given excellent satisfaction wherever used and where many
of the expensive preparations have
failed to perform what their manufactrace claimed for them.



cover the trench with a roof of

As the celery is placed in the treuch boards, sash, straw on poles, or corn it should be well watered and then stalks from which the tops have been stored for winter sale or use in the allowed to remain open long enough removed, placing the stalks across the family, it can be banked up with earth for the tops to become dried off. Unless the sell is very dry at the and the other on the ground; spread Unless the soil is very dry at the over this a light covering of straw or tity of alcohol into the neck of the barrels. eather should follow, it will not be other material which will pack close, and as the weather becomes colder,

increase the covering to keep out the keep until late in the winter, and fore reduces the length of the column while the method is too laborious for and gives too low a reading, this can application on a large commercial scale, it is to be recommended for the use of the farmer and small grower

because of its simplicity.

The unused pit of a permanent hot-bed may be utilized as a storage place for celery by removing the surplus earth and substituting a covering of

boards for the seah. The calery is stored in the same manner as in the trench, and the bed may be covered with any material

RUSTING.

Any steel tool will rust if exposed to damp air, yet I have found that tools subjected to the following treatment every three months will not rust unless actually thrown on the ground or exposed to hard rain. Take two parts each of graphite and tallow and one part gum camphor; melt together, and if not soft enough to form a stiff paste add more tallow or lard. Remove all rust from the steel surface, wipe dry and apply the paste. Let it remain on for twenty-four hours, then rub dry. Unless the fool is needed even longer than one day will be still better for the tool to be covered with the preparation. The above preparation has the effect of a coating of oil though every vestige has apparently been removed for months.—H. H. F.

When the apple crop is ready grade it earefully, pack according to the demands of your market, whether in barrels or boxes, and always in clean packages.

Bore a one-inch hele in the bottom of a barrel. Invert the barrel, hanging a small stick than just will instore the point to will dissolve and it will dissolve and the fat it will dissolve and it will dissolve and always in clean packages.

Bore a one-inch hele in the bottom of a barrel. Invert the barrel, hanging a small stick than just will dissolve and the stop of the fat column in the test bottle.

The diagrams in the figure show the loop, to hold the meat in place.

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The diagrams in the figure show the loop, to hold the meat in should be read 18 or 20, depending for the scale. The test should be read 18 or 20, depending and the meat over the fire cobs.)

Next, scoop out a shallow basin in the ground—a little smaller than the shows the top curve of the fat which occupies a space between A and B of whichever is the more convenient (we prefer the cobs).

Now pack according to the demands of your market, whether in barrels or boxes, and always in clean at that point without any uncertainty.

A Minnesota woman writes: "I is advisable to keep a constant of the scale. The color of the fat column is the figure show the loop, to hold the meat the gr

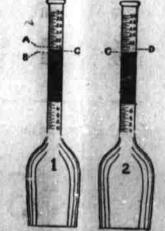
by feeding a leaspooning or sod for each calf in two quart-

READING CREAM TESTS

In the Rabcock test-bottle the bottom of the fat column is practically It is not enough to simply grind the the fermentation so that it may be the bung should be lett the top has a straight line but the top has a spice of cloth tacked over the hole. the top, the bottom, or some other point has been much discussed.

overcome by dropping a small quan-tity of alcohol into the neck of the barrels.

| vashed out, or it should be put into or as long as the weather is warm, a clean barrel and some old vinegar yeast is added to hasten fermentation, test bottle after the cream test is completed. The alcohol floats in the top and changes its concave surface to nearly a straight line. As the use Celery stored in this manner will of the alcohol dissolves the fat, there-



A Minnesota woman writes: "I is advisable to keep a coronce had a good deal of trouble in
cleaning the silms from the side of
its necessary that one do so, le
its bowl of my superator, but after I
much draught be allowed and
had beened to grease the inside of the

MAKING GOOD CIDER VINEGAR

oncave surface and the question as shade of a tree or into the cellar and o whether the fat should be read at patiently wait till the vinegar is made. the top, the bottom, or some other to make good vinegar the apples "mother" be added, but when it loses the bitter taste and begins to get sour rels left in a place where the temperature when the first three months, verceme by dropping a small quantities.

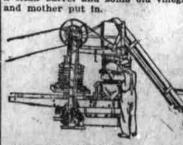
the cider.

It is well known that the changing from sweet cider to vinegar begins as soon as the juice leaves the apple and centinues through the various stages from six to eighteen months, the time depending on conditions and treat-

If the cider is kept in a warm cellar or other convenient place and a cake of yeast dissolved in water is added of yeast dissolved in water is added A Modern Cider-Press, for every five gallons, it will hasten making 20 barrels per Gay.

QUICK MEAT SMOKING.

Not until then should vinegar to keep out the files and dirt.



A Modern Cider-Press, capable

The old smoke house method of smoking meat is too slow and bother-some and many do not like the condensed amoke. The following method readily recommends itself to all for quickness, cheapness and effectiveness. We have kept meat treated by this process through the entire season. Bore a one-linch hole in the bottom both season of a barrel, Invert the barrel, hang-RACK FOR FEEDING SHEEP.

