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In Luxembourg



Woman of Luxembourg Tying Vines.

(Prepared by the National Geographic Society, Washington, D. C.)

LITTLE Luxembourg, in an easily accessible position between France, Germany and Belgium, receives, nonetheless, scant attention from the army of tourists that marches through its larger neighbors. And perhaps the casual tourist, hardly pausing on his hurried way from steamer to steamer, would find little to interest him in the small state. The land is like the people. One must truly fraternize with it. After a first motor ride in the country one is likely to be disappointed. But let him take his time tramping and cycling hundreds of miles more and he will probably enjoy them all.

The grand duchy has an area of 600 square miles, marked down from four times as many, and a population of 270,000, also much below the maximum of former days.

For ages the city of Luxembourg was an inland Gibraltar and a mighty fortress. It prepared for war and got it. Raise and raze was the constant game. In 1867 the fortress was dismantled. This was no blow to the pride of the people. Far from it. The guard that marched out was Prussian. Not only was the erstwhile forbidding city now open to all, but it began to grow outward.

Beautiful parks, laid out by the man who made a floral paradise of the Casino at Monte Carlo, have taken the place of the old fortifications. The Adolphe bridge, spanning the gorge of the Petrusse, makes the approach to the former fortress too simple. What from the encircling gorges is still a Gibraltar becomes merely another bit of plateau, which one reaches from the station without any perceptible climb. One may enter Luxembourg in a limousine without realizing what a commanding position the former fortress holds.

In and about the City. Within the town, the cathedral is the most important edifice. The Renaissance entrance is ornately decorated with fierce lion heads, cherubim and saints. The interior, whose shadowy distance ends in the wonder-working Maria Consolatrix, which makes Luxembourg another Lourdes, conveys no impression of unity.

A feature which links the capital with its state is the open-air market in the Place Guillaume, where dog-drawn carts are seen and where vegetables are sold from a combination of baby-carriage chassis and hand-built body which the women wheel in from the country or the station.

Luxembourg has lovely roses and exports new varieties to many lands; but these beauties lack such a setting as the velvet lawns of Portland or the Riviera. In the valley gorges writhing around the base of the capital are the industrial suburbs, devoted to making gloves, cloth and beer. Beside the streams, which only a poetic fancy could call crystal, the women laundress billows of cloth with that old-world cumbling which knows that even wet laundry is lighter to carry than sufficient water, and a light lunch, light gossip and sunlight lighter than either.

In their season, white and purple flags overhang the narrow streams and semi-circular arches are completed to circles below precipices over whose edge, like some adventurous, half-frightened schoolboy, the city peers.

What the Sokol is to Czechoslovakia and the singing bands of Estonia, the Roman Catholic church is to the Grand Duchy. It is the chief unifying force in a land whose non-Catholic elements are negligible. During the Octave, now extended from eight to fifteen days, each church body in the Grand Duchy assembles, finds band and banners, and goes to the capital to honor the wonder-working Virgin and beseech her aid.

The two great annual celebrations are the Octave procession in Luxembourg, the fifth Sunday after Easter, and the Dancing procession Echternach on the Tuesday of Pentecost. No photographs can suggest the color and scope of the Octave procession, in which thousands of simple folk, mostly in black chant their litanies; in which bright banners, carried in the line of march, vie with those hung across the narrow streets; in which facades of business blocks are so hidden behind rows of Christmas trees that one almost fancies himself in some woodland path and suspects that a large part of the reformation service consists in growing pine trees for the church; in which red and white, gold and shimmering blue, shot with silver, give a gorgeousness to the dignitaries.

The Dancing procession at Echternach is unique. It started as a religious dance, but whether Christian or pagan one cannot now say. Once, without just excuse, it was not held, and the foot-and-mouth disease, from which the land is seldom entirely free, ravaged the cattle. Each year the dance attracts more and more visitors, but is losing its character. Few dancers now use the conventional three steps forward, two back, which gave this procession its peculiar quality.

Many Beautiful Places.

There is no outstanding beauty spot in the grand duchy. Each cherished scene has its champions. The whole is greater than any of its parts; the state more lovely than any site within it.

Vianden, with its fine old ruin; Clervaux, with its picturesque chateau going to the dogs, geese and goats, and its Benedictine abbey luxuriously growing on the heights; Remich, through which the Romans were first to enter and last to leave; Mondorf, whose waters cure everything but baldness; Berdorf, where the caretaker sweeps aside the skirts of a Christian altar, lets down a polychrome panel depicting Biblical scenes, and reveals the naked limbs of Hercules and Apollo, the draped forms of Juno and Minerva; Junglinster, with its fine frescoes and funerary stones in the village church; the Mullerthal, in the village church; the Mullerthal, where summer visitors in tulle and lace taunt the savagery of the countryside and a queer old character, in an American army shirt, strikes a photographic pose every time an auto approaches; Diekirch, known for its stonemasons, whose brewery overawes its schools and churches; Esch-sur-Sure, with its crimson geraniums hung in bright-green baskets against salmon-pink walls—all have their devotees.

Throughout the country the women work in the fields, wearing just such sunbonnets as our mothers wore. Young children are taken out into the open, sometimes in a basket strapped to the mother's back. During the day the towns are almost deserted.

The Kitchen Cabinet

(© 1926, Western Newspaper Union.)

A clear soup, a bit of fish, a couple of entrees and a nice little roast. That's my kind of a dinner.—Thackeray.

SUMMER FOODS

With the markets teeming with all kinds of fruit and vegetables and the housewives efficient in canning greens and foods from the gardens, one may expect to be as healthy in the spring as at any other time of year. We take our blood tonics in the form of fruit and vegetables.

However, with the warm summer days comes a muscular relaxation which reacts upon the digestive tract as well as the whole body and it needs to have its tasks lightened, so we lessen the food and serve the lighter forms. Foods rich in fat such as pastries, cakes and various rich sauces should be partaken of in moderation.

Protein foods which furnish the heat should be cut down and more of the succulent fruits and vegetables form the bulk of the food.

In warm weather the housewife must plan more accurately not to have much left-over food, for spoilage will occur in a few hours in protein food, making it unfit to serve.

When very warm, a cold drink in the form of a plain soda, lemonade or phosphate is much less harmful than sundae and rich ice creams. When taken at the end of a meal these frozen dishes are not considered harmful.

It is wise when planning foods for hot days to have one hot dish (if it is a drink), as a too radical change in diet cannot always be borne.

If one's dinner is eaten at noon, the night meal should have at least one hot, simple supper dish, such as milk toast, a soup, macaroni and cheese or a bread and cheese custard, made by spreading bread with butter and cheese, then covering with a custard, using an egg to a cupful of milk and a bit of salt. Bake as usual. Cheese is one of our most valuable foods and one highly concentrated; it is the ideal food to serve in warm weather in various ways.

Blackstone Dressing.—Take four tablespoonfuls of mayonnaise and thick cream whipped, two tablespoonfuls of chili sauce, two tablespoonfuls each of tomato catsup and vinegar and a tablespoonful of finely minced Roquefort cheese. Serve on head lettuce.

Fruits which excite the appetite because of appearance and flavor are used for breakfast, and sweets are used as a finish to a meal. A good reason for never allowing children to eat candy or sweets before a meal is that it dulls the appetite and they refuse to eat the food they should. A bit of candy after a meal is often beneficial, but served before is pernicious.

Salads and Salad Making.

Salad making is an art which may be expressed in attractive color combinations with

vegetables, fruits and other foods. We all enjoy artistic effects in foods and have a natural longing for some new and fetching way to serve the ordinary foods.

Almost any food that is edible may be combined to make a salad, yet we would avoid combining foods which do not harmonize.

Carrots, potatoes, turnips and beets are usually cooked before using in a salad, yet with carrots, grated fresh, mixed with celery, onion and nuts, one has a very pleasing salad.

When a salad is to provide the main dish of the meal it should be carefully considered. Salmon, shrimp, tuna, chicken are all good salads for the main dish.

An arrangement of a salad as well as its garniture is most important. Who has not refused to eat a dish which had an unattractive appearance when it was perfectly good and wholesome. The eye being the first organ of digestion, the perfection of combination and flavor amount to but little if the salad has been carelessly prepared.

When such firm vegetables as potatoes are used in a salad, the dish will not be well seasoned unless the salad has been marinated with either French dressing or a thin salad dressing for several hours.

Cucumbers make delightful salad combinations with other vegetables. The red radish, unpeeled or cut into tulip forms, makes pretty decorations which have a double attraction, being edible.

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Sweet Clover Is Best for Forage

More Valuable for Pasture and Green Manuring Than for Hay Crop.

(Prepared by the United States Department of Agriculture.)

The recent sudden increase in the growing of sweet clover in the northern United States has brought many inquiries to federal hay inspectors and to hay dealers regarding the marketing of baled sweet-clover hay. The acreage of sweet clover available for harvesting this year is the largest ever known, while the heavy plantings that were made this spring will result in sweet clover being one of the leading forage crops in the country in 1927. Most of this sweet clover will be used for pasture or for plowing under. Some of it, however, will be cut for hay, and the surplus above farm requirements will be offered for sale.

Hay Not in Favor. Sweet-clover hay is not held in high favor in the leading hay markets and dealers report much difficulty in disposing of the sweet-clover hay consigned to them. The United States Department of Agriculture reports that no official standards or grades have been established for sweet-clover hay and that no such grades are contemplated for the immediate future.

The very evident lack of market interest in sweet-clover hay is due to the fact that hay from this crop heretofore offered for sale has been of very low quality and of poor condition. Practically all of it has consisted of an unattractive mass of coarse, woody stems, almost devoid of leaves and fine stems, often badly weathered or moldy, and obviously of low feeding value. The principal buyers of legume hays, including the clovers and alfalfa, are dairymen, and these demand hay that is fine-stemmed and leafy, sound, and of good color and of high palatability and feeding value. Sweet-clover hay may be so produced as to have all of these characteristics, but the type of hay usually placed on the market would be largely wasted if fed to dairy cows. Most buyers will not consider it even for bedding.

Cause of Poor Quality.

The cause of the poor quality of sweet-clover hay lies partly in carelessness in harvesting and partly in the nature of the crop itself. Sweet clover is a biennial plant, making a moderate growth the first year and a very large and rapid growth the second year. Most of the hay is made from the second-year crop. When harvested at the right time this second-year sweet clover will make very good hay if properly cured, but the curing and storing of sweet clover so as to obtain good quality hay is very difficult. The harvesting must be done just as the flower buds are forming, and the interval during which this occurs is usually not more than three or four days. If cut too early the crop is too succulent and almost impossible to cure without spoiling. If cutting is delayed until the flowers appear the stems become overripe. Such stems are coarse and very fibrous and dry so slowly in the swath that most of the leaves wither and fall off before the hay can be put into the barn. If

the sweet clover is stacked or placed in the mow at that stage of curing when the leaves are clinging to the stalks, the stalks will be so sappy as to start a strong ferment that often turns the hay musty and moldy. Unfortunately, the harvesting usually comes at a season of frequent showers and at a time when farmers are too busy to watch the sweet clover closely. As a result very little second-year sweet-clover hay is saved in good condition. Recent investigations have disclosed, furthermore, that second-year sweet-clover hay, which for any reason has become spoiled, is likely to cause severe and often fatal poisoning of cattle. The trouble is thought to be due to a fungus or mold which develops on the inside of the hollow stems.

All of these conditions may be improved somewhat by planting the yellow sweet clover or one of the early white varieties, like the Grundy County, instead of the common white species. In general, however, second-year sweet clover hay is being looked upon with increasing disfavor. Although it may be used in an emergency for home-farm use it should not be cultivated to compete with alfalfa and red clover as market hay.

First-Year Cutting.

A good word should be said, on the other hand, for sweet-clover hay cut the first fall following a spring planting. In a good season and on moist soil one and sometimes two cuttings of excellent hay may be obtained in August and early September. This hay is fine-stemmed and leafy, of first-rate appearance and feeding value, and comparable in every way to good alfalfa hay. In fact, it has been offered on one market as "near alfalfa." The only objection to first-year sweet-clover hay is the grain stubble which it may contain, if the seeding is with a nurse crop.

This can be avoided by planting the sweet clover alone or by cutting it higher than the stubble. Cutting should take place not later than the middle of September, since much food material in the stems and leaves, including the valuable protein, is carried to the roots in late fall for storage over winter.

The value of sweet clover for pasture and green manure is very great. In these respects the crop is unexcelled. The utility of the crop for hay is doubtful, especially for market hay, when it must compete with such well-known legumes as alfalfa and red clover.

Pack in Light Room

Always pack eggs in a light room. This allows for the detection of any that are thin-shelled or have cracks. Eggs are sometimes found which have shells that were cracked before they were laid. They have been partly repaired but the cracks still show. An egg of this kind is easily overlooked in a dark room but may be seen in the light. It pays to pack a uniform product. If there are two grades, keep the good and the poor separate, otherwise you may get the low price for all of them.

SOME VISIBLE SIGNS OF BINDER TROUBLES OUTLINED BY EXPERTS

Nebraska Experts Give Few Good Pointers.

According to farm machinery experts at the Nebraska Agricultural college, a careful observation of the following "ifs" will secure better operation and less trouble:

1. If the machine travels with a jerky motion, main drive chain is too loose or it may be dry. Try a little oil on it.
2. If the slats rip off the canvas, the elevators are not square.
3. If the knotted hook is rusty and rough, it will not work properly. Polish it with fine emery paper.
4. If the binder attachment is not timed properly, it will not work. Some binders are timed in as many as five places.
5. If the knotted hook does not turn far enough to hook the fingers on the twine, no knot will be tied. Look at the knotted pinion. It should not be worn.
6. If the twine slips through the cord holder, the twine will be pulled out before the knot is tied. Adjust the cord holder spring. It should take 40 pounds to pull the twine from the disk.
7. If the disk does not move far enough, the knotted hook grasps only one cord, hence a loose end band.
8. If the needle is bent or out of shape, there will be a loose end band.

The needle is of malleable iron and may be hammered back to shape.

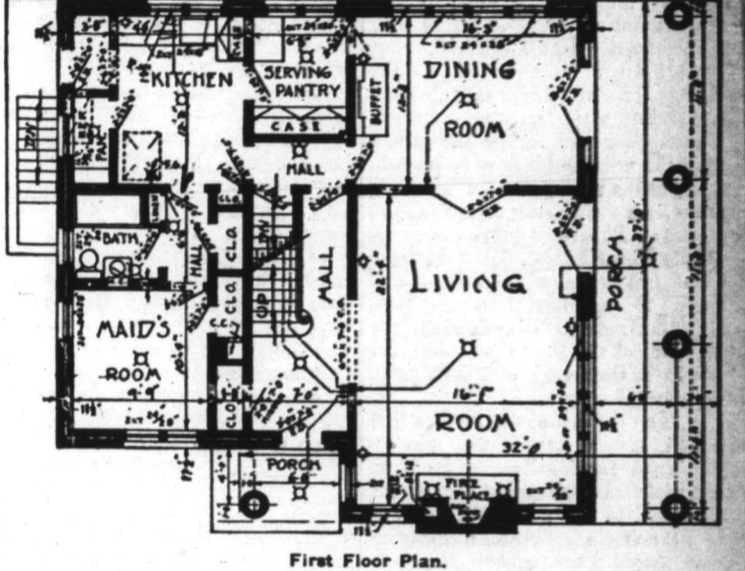
9. If the twine is pulled from the hook before the knot is tied, try the knife, it may be dull.

10. If you wish to change the size of bundles, do it with the bundle-sizer spring, not the tension or compress spring.

How Are Calves Raised Profitably for Market?

Many farmers think that at the present price of milk and veal, it does not pay to produce veal, therefore, many calves are "deaconed." On the average it will take ten pounds of milk to produce one pound of gain in a calf. If milk is \$2.00 per hundredweight, then every pound of gain costs 20 cents. If it were not for realizing on the original weight of the calf, every pound of veal would be produced at a loss. Suppose a calf weighs 75 pounds when it is born, and by feeding it to marketable age you increase its weight to 150 pounds. You have increased its weight 75 pounds, and it has taken at least 150 pounds of milk, worth \$15. You sell the calf for 14 cents a pound, or \$21. You have realized \$6 for the original weight of the calf, less the expense of feeding and the cost of marketing, for had you "deaconed" the calf you would have received nothing for the carcass, except, possibly, 50 cents for the hide.

Attractive and Well Arranged Home of Eight Rooms for Large Family



First Floor Plan.

By WILLIAM A. RADFORD

Mr. William A. Radford will answer questions and give ADVICE FREE OF COST on all problems pertaining to the subject of building, for the readers of this paper. On account of his wide experience as editor, author and manufacturer, he is, without doubt, the highest authority on the subject. Address all inquiries to William A. Radford, No. 1827 Prairie Avenue, Chicago, Ill., and only inclose two-cent stamp for reply.

In spite of the vogue of small compact houses, there are still many families which require a rather large house, one which has a number of bedrooms and plenty of space for the large family. But even such a family wants as compact an arrangement as is possible in order that the care of the house may not involve too great an amount of labor and the construction cost may not be too great.

An unusual amount of space is available in this eight-room house, and it is conspicuously well arranged. There is an entrance from the grade-level porch directly into the living room, but a second entrance at one side opens into a reception and stair hall from a second and smaller porch. The living room and dining room extend across the front of the house.

Back of these are service arrangements. These include the kitchen with a large serving pantry, separated from the dining room by a short hall, and the maid's room with separate bath. The latter rooms are also separated from the kitchen by another short hall in a most satisfactory manner.

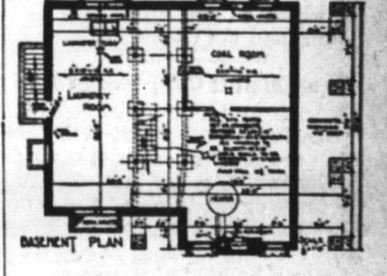
In addition to a closet in the maid's room there is also a closet in the adjoining hall, a small closet off the kitchen, and a coat closet in the reception hall. Besides the large serving pantry there is a smaller pantry for the refrigerator off the kitchen, and of course a rear entrance through an entryway.

The stairs lead from the reception hall to a central hallway on the second floor. Here we find four full-

is still another closet, while a linen closet is provided in the second bathroom.

Each of the bedrooms has windows on two sides and excellent cross ventilation is possible. While all are of good size, one is an exceptionally large bedroom, measuring 16 feet 11 inches by 22 feet 3 inches, and the second bathroom opens off this large bedroom.

A conspicuous and important feature of this home is the very complete electric wiring which has been provided. It is truly an electrical home, lights being provided at every desirable point even to those inside the closets. There are also conven-



Second Floor Plan.

ence outlets to care for all the electrical appliances which are considered almost a necessity in the modern home and which do so much to relieve the labor of housekeeping.

In exterior appearance this home gives an impression of strength and permanence, not only because of the low foundation line and the roof lines, but also because of the solid pillars which support the porch roof. This roof is formed by the overhang of the second story, but heaviness is avoided by the use of the dormer on the second floor. In finish the walls are of stucco up to the second floor, and above they are of shingles laid wide to the weather.

The chimney, too, is of stucco finish as are also the porch pillars. Double hung windows have been used and the upper ones are equipped with shutters which add much to the general effect. With the background of trees and the well-planned planting of shrubbery, the whole effect has been enhanced, demonstrating the importance of the landscaping as the finishing touch to the well-planned home.

Concrete Forms

Spruce and Norway pine are acceptable for making forms for concrete and are reasonable in cost. For form work which requires great precision, such as window-sills and lintels and other pieces of ornamental concrete, white pine will be found the best lumber to use.

Slip-Proof Tile

Stair tile that is slip-proof should be used wherever hard service is called for or there is slip hazard.

Nellie Maxwell