

PRACTICAL ADVICE ABOUT DIVERSIFIED FARMING

Raising Onions From Seed.

I have been raising onions from the seed and making a success of it for fifteen years. I live in Southeast Arkansas, and will give my methods, and any one who will try can succeed. The most important item is early planting.

As soon after Christmas as possible to have the land in good shape I plant. Select a good fertile piece of land as free from weed seeds as possible; broadcast it with stable manure, chicken droppings, etc., and plow and harrow it thoroughly. It is very essential to make the soil rich and mellow. Lay off eighteen inches apart, and plant seed at rate of one ounce to every 100 feet of row. Cover the seed lightly and use a light seed roller to leave the rows smooth and nice. If a few radish seed are dropped along it will serve to keep the rows marked until onions come up, which will be in two or three weeks.

The first working will be by hand. If you have no hand-weeder an iron spoon makes a good one. Never let the weeds get ahead; at the second working thin to three inches apart in rows and apply a light dressing of some commercial fertilizer or cottonseed meal, working it in well; keep ground loose and mellow and weeds down and you will have fine large onions. That will keep much better than onions raised from sets. They are as easy to raise also, with the exception of the first hand-working. As to varieties I find that Yellow Danvers and Red Wethersfield are the best for this climate. I sometimes plant Silver Skin for a white onion, but it is liable to mildew, and does not give the profit of the first two mentioned. When the tops begin to die down pull up and leave in rows to cure, but do not let them get wet. Spread on a floor in a cool place, and do not top them until ready to sell. They bring \$1 per bushel all the time. I always sell soon after gathering, as there is always then a scarcity of onions, since there are no Northern onions on the market at that time. It is best to order your seed of a reliable seedsman, as there is no crop grown in which the seeds count more than in onion raising. Good seed, early planting and good cultivating will raise fine onions. In this climate they must be made before June, or the hot sun will kill the tops down, leaving you "sets" instead of fine onions. Plant good seed and plant early and you can raise fine onions in the South from black seed.—Mrs. R. J. V., Dallas County, Arkansas.

remembered long after the ludicrous sayings of the clowns are numbered with the things of the past.

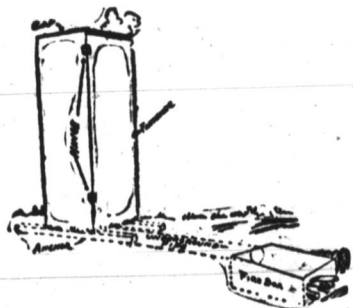
There are no greater crops to consider just at this season of the year than popcorn and peanuts. Probably not one farmer in a hundred has ever given it any thought, but at the same time it will be acknowledged as a truth after a fair trial. For planting in the oat fields after the harvest is over there are no crops that offer better inducements to the average farmer than these.

By preparing the land practically all cultivation can be made before the crop actually begins growing and the result will be simply wonderful in the amount of feed that can be produced. It will be well to plant both popcorn and peanuts in the water furrow at this season of the year, as they will grow rapidly enough to cultivate with a plow and not much work will be needed. It will take plenty of barn room if you want to shelter your productions in this line, but these can be shocked out with more impunity than any crops that can be raised on the farm and but little damage is likely to result.

In planting the popcorn plant it thick, so that a great deal of forage can be made and there will be plenty of good feed for all animals on the farm. These are little things it is true, but after a trial and some consideration it will be surprising to see how much better it will be than just leaving the grain land idle and in addition to growing a lot of feed there will be improvement in the soil.—J. C. McAuliffe.

Substitute For Smoke House.

Take four boards twelve inches wide and eight or ten feet long; nail them as per illustration with anchor on one end and cap on other with just enough opening in top end to make draft enough to draw smoke. Now set it up in hole a foot deep and pack dirt firmly over anchor. Have your place for fire eight or ten feet from smoke house with pipe (laid a



few inches below surface) running from furnace into smoke house and the thing is complete, after of course driving the necessary nails or hooks to hold meat. Advantages: Cheap—no danger of burning meat—easily and quickly made. I hope to see this in print as it is a very cheap affair for those that are not fortunate enough to have a better one.—Emma A. Hicks, in The Epitome.

Varieties of Wyandottes.

Shape makes the breed, color the variety, is a saying that has already been quoted in these notes. Of the Wyandottes there are not less than eight recognized varieties. It would seem that the fancier who likes the graceful Wyandotte form could find something in these to suit him.

The varieties are white, black, silver, golden, silver penciled, partridge, buff and Columbian.

The names are in most cases self-explanatory. The Columbian Wyandotte has the color of the light Brahma as the silver penciled has the colored of the dark Brahma.

Of these the silver, buff and white are the most common.

Of course the plumage of the whites should be pure white. This includes the quills as well as the underfeet. Judges penalize any creaminess in the underfeet although this is sometimes only a temporary condition and will pass away in a short while. Any brassiness about the back is a still more serious fault. White that will stay white is the desired color. Sometimes spots of black will be found in the plumage of a bird of good breeding and otherwise good.

These are a disqualification as would be red or buff.

The beak, shank and feet should be yellow; the comb, wattles and ear lobes red, and eyes bright red or bay.—B. M. D., in Southern Cultivator.

Better Sires.

If every scrub bull in North Carolina was replaced with a pure bull, of some recognized beef breed, the value of our first generation of calves would, when mature, be increased \$1,000,000 or 33 1-3 per cent. of the original value of the foundation stock. This introduction of better bred sires is, in my mind, the only thing which will completely revolutionize our live stock business.—Dr. R. S. Curtis.

Odds and Ends.

William H. Barnes drowned himself after grieving over his brother, Charles A. Barnes, who died from gas at Easter.

Some men just wont foot a bill without kicking.

A woman at Steubenville gave birth to quintuplets.

Laziness begins in cobwebs and ends in iron chains.—Spanish

Economical Distances For Planting.

The distances at which vegetables and other crops should be planted are determined by various considerations.

The first consideration obviously is that of maximum production. For many crops experience has pretty well demonstrated at what distances this will be. Conditions of soil and moisture, etc., have their due effect in controlling the matter. This consideration is generally taken in account.

But less account is taken of another consideration, which should frequently have much weight in coming to a decision. This is economy of cultivation. Many crops will make maximum yields planted in rows so close together that horse culture is impracticable. In a case of this kind the grower must determine whether the increased value of product will more than balance the increased cost of cultivation by hand, or even sometimes whether the labor necessary for such cultivation can be had. In the culture of onions, turnips, beets, spinach and such crops the writer has found it necessary to take account of the questions. It has been found economical to have some crops, at such distances as will require hand culture; that is, culture with the wheel, hoe of push plow, because this implement can be used a little sooner after a rain than a horse cultivator, and so a part of the crop is cultivated and put out of the way by the time the ground is dry enough to work by horse power. Generally, however, it is found best to plant these crops as close as will permit of cultivating by horse power, say, in rows fifteen to eighteen inches apart. Rows at this distance can also be cultivated with wheel hoe.

This is intended merely to be suggestive. The important thing is to remember that this factor does enter into the cost of production and to give some thought to it in planting.—P. M. D., in Southern Cultivator.

Peanuts and Popcorn.

Nearly every farmer in the country has attended a circus at one time in life. Maybe it was when he was a boy, but a great majority have made a trip to town since they reached mature years. Ordinarily circus talk has but very little to do with farming, but the popcorn and peanut cry is an interesting feature of the usual show, and the cry of the vendors is

WOMEN WHAT ARE WEARING

New York City.—Every style of blouse that gives the continuous line over the shoulders is in vogue and a



great many charming effects are the result. This one, designed for young girls, is exceedingly attractive and becoming, while the result is obtained

Meteor Silk.
Meteor silk makes some of the prettiest robes for evening wear. The fabric is soft, clinging and the coloring is wonderful.

Parasol in New Design.

One of the newest parasols to finish a charming summer costume is of white china silk embroidered all around the edge with sprays of thistle done in lightest mauve and palest greens.

Dressing Jacket.

Such a pretty little dressing jacket as this one cannot fail to find its welcome. It is dainty and attractive, it is absolutely simple and it is peculiarly well adapted to the incoming season. In the illustration it is made of white batiste trimmed with embroidery, but it would be charming if the material chosen were flowered lawn, cross-barred dimity or anything similar, and if something a little handsomer is wanted, Japanese silks will be found desirable.

The jacket is made with the fronts, the back and the centre-front. The sleeves are cut in one with the front and back portions and are joined over the shoulder. The centre-front is tucked and the back is laid in a box pleat at the centre. The closing is made invisibly at the left of the front. The quantity of material required



by very simple means, as the trimming portion, which gives the continuous line, is cut all in one and arranged over the blouse after it is made. In this instance sheer white batiste is combined with embroidery.

The blouse is made with the tucked fronts and backs, which are joined to the yoke portions, and is trimmed between the groups of tucks. The sleeves are inserted in the armholes, after which the garniture is arranged over the whole. The lower edge is joined to a belt, and in this instance the belt is of lace insertion.

The quantity of material required for the sixteen-year size is three and one-eighth yards twenty-four, two yards thirty-two or one and one-half yards forty-four inches wide, with one and one-half yards eighteen inches wide for the garniture, eight and one-half yards of banding.

The New Shoe.

The tip is more pointed.
The vamp is shorter.
The wing tip is ubiquitous.
The Cuban heel is seen most frequently.

Tan is the most popular for young people.
Gun metal is the selection of older ones.

Ooze is the newest leather.
As its name suggests, it is porous looking.
Dull gray suede holds its own.

The Slender Figure.

Some one has discovered that the slender figure of fashion swathed with clothes that outline it does not harmonize perfectly with the rosy cheek; that the woman without hips must have a pale face in order to be fashionable.

Coat Front Finishing.

The front of the coat is finished with a rose-shaped chou of velvet of a darker red than the costume.

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Household Matters.

Keeping Butter.

If a little more butter is made than is needed for the table it can be preserved for future use in this way: Before the butter hardens, after it is thoroughly worked and salted, put it in a two gallon stone crock, and with a wooden potato masher pound it down smoothly, being sure to leave no air spaces. Over the butter place a large cloth and cover it to the depth of an inch with a layer of dry salt; then put on lid of crock. Whenever there is a little butter to spare lift the cloth and with the potato masher beat it down firmly into the first layer of butter. The secret lies in packing it close enough to exclude the air and keeping the top covered with salt. Butter packed in this way in June was perfectly sweet in December.—Mrs. E. G., in Ladies' World.

To Use Cold Potatoes.

When cold boiled potatoes are plentiful cut them into small dice and mince fine an onion and a stalk of celery. Make some white sauce, mix it with the potatoes, season with salt and pepper, turn the mixture into a buttered baking dish, cover the top with buttered crumbs and bake. If grated cheese is mixed with the white sauce, a very tasty and nutritious dish results. In some far off golden future, when home caterers have learned wisdom, cheese dishes will not be served at the same meal with red meat. Under ordinary circumstances a dish such as the one described above is substantial enough for the main dish of a luncheon, with no meat at all, and if persons only thought so it would serve the same purpose for dinner with nutritious vegetables and a nutritious dessert.—American Home Monthly.

Washing Delicate Embroideries.

Make a good lather with soap and warm water, adding one-fourth of a teaspoonful of powdered borax to each quart of water. Place the articles in an ordinary glass fruit jar, then nearly fill the jar with the lather. Seal tightly, shake the jar a little, and place it in bright sunshine for twenty-four hours. Of course, if the weather is cloudy, the time should be allowed for. Turn the jar around occasionally, so that the sun may penetrate every part. When the time is up, pour off the lather, press the fabric gently, then rinse several times in clear, soft water. Return it to the jar with more clear water, set it daily in the sun, changing the water again, until the material is white. I recently renovated a bit of fine old hand embroidery, which had become as yellow as saffron, by this method, and it was beautiful.—Woman's Home Companion.

Some Points on Cake Icings.

Two cupfuls of granulated sugar and three-quarters of a cupful of sweet cream or milk boiled together for about nine minutes, then set aside to cool—stirring occasionally until cool—and flavored with orange, makes a delicious filling for a dark chocolate layer cake. It is much richer than boiled frosting made with water and an egg.

Two cupfuls of light brown sugar, three-quarters of a cupful of milk, one-half a teaspoonful of cream of tartar, boiled until a little stirred on a dish is "fudgy," then when cool flavored with vanilla, makes an icing similar to maple sugar. Care should be taken when boiling not to burn or boil too long.

Peanut butter, mixed smooth with cream and confectioners' sugar, makes a cheap, easily made and novel filling for cake.—Mrs. F. D. M., in Ladies' World.



Pot Roast Potatoes.—Try out the ham rind and scraps of fat that have accumulated from the breakfast ham. Have ready small peeled potatoes not larger than an agate, and drop in the hot fat. Cover the pot and cook until tender.

Frizzled Beef.—Slice off enough dried beef to make a half pint; put frying pan on stove with two table-spoonfuls of butter; put in beef and fry brown or crispy; stir to prevent burning; put one and a half table-spoonfuls of flour in, and let brown. Add one pint of sweet milk.

Salmon Croquettes.—Boil four good sized potatoes until well done; mash them and add one-half can salmon. Beat one egg and add to salmon and potatoes. Roll some crackers and mix in. Form into small cakes and dip them in eggs, which are well beaten, then in rolled crackers and fry in deep fat.

Almond Surprise.—Dissolve one package of raspberry gelatin and half a pint of granulated sugar in one and a half pints of boiling raspberry juice from canned fruit, as this imparts a better flavor; strain it, then stand away to cool. When it is slightly stiff, stir into it half a pound of ground or pulled chocolate almonds; put it in the refrigerator, and when perfectly firm, serve icy cold, turned-out-upon-a-glass-dish or in individual glass punch glasses, with one table-spoonful of whipped cream on top of each cup.



Road Maintenance.

With the increasing interest that is almost everywhere observed in the South in the matter of good roads there is an equal awakening among public spirited citizens as to the need of some kind of system in the maintenance of public roads in order that the people may be saved from an annual waste in the expenditure of funds for roads that of itself would soon secure the much coveted results.

There is scarcely any work which can be inaugurated for the development of the South that overshadows this in practical importance, for it applies with equal value to the towns and the farms of the South, since the former are directly depending upon the latter for their prosperity and progress. Given good roads, all the towns and cities of this section would take on new life, for these would then be possessed of resources in living supplies that would guarantee such economic conditions among all classes as no other portion of the civilized world could excel.

These conditions would insure stability to industry and enhanced values to all farming interests, so that it would be difficult to give even an approximate estimate of their financial worth to the South, and yet these facts are almost entirely ignored in dealing with this matter everywhere in his section.

As a general rule the entire South is spending nearly ten times the amount of money that would suffice to keep in repair the public roads of this section, simply because no system has been adopted that intelligently supervises road construction and road maintenance.

The old plans of working the public roads whereby a local road overseer or supervisor is given certain roads that he attempts to work once or twice a year by those subject to road duty, or even where a man is employed by county supervisors and who is empowered to employ labor for working public roads, all these plans contemplate only temporary expedients that leave the same class of work to be repeated over and over again, and is where this waste comes in.

There is absence of system in construction of public roads and absence of intelligent effort to maintain them after construction, and these are the deficiencies that must be corrected before the public can hope for value received for their expenditures on roads.

There are now being sent out by the government road experts who instruct local or State officials in the principles of road building and these are becoming available in all portions of the South, but even these will fall in securing the desired benefits unless a proper sentiment shall demand system in caring for public roads after their construction.—From the Chattanooga Tradesman.

ing Rural Roads.

The purpose expressed by the County Commissioners to improve the county roads meets with universal approval. It is a way the people like to have their money spent. The condition of a country road is an index of the character of the community. It tells the sort of education the people have been favored with. Good roads mean good homes, better farms and intelligent neighbors. There are many ways of spending the people's money that don't do them any good, but improving the rural roads is not one of them. That is as straight a good as rolling a barrel of flour into the kitchen.

And then the economic value of good roads is well known. It is economy to pull 1000 pounds instead of 600 and the saving is divided between the producer and consumer. If fine, smooth roads radiated from Columbus, twenty miles in every direction, what a joy it would be to come and go, and how many advantages would the trade between the city and the country enjoy!

Now is the time to begin the work. Summer is the season for road making, for then it is cheaper and better done.—Ohio State Journal.

Good Roads in France.

The United States is constantly drawing information from other countries through its consuls, and from Consul-General Skinner, of Marsailles, comes a recent report of the French roadway system. He says the French roads are generally recognized as the best and most complete in the world. The highways of France are good, not because of any superiority of raw materials, not because of any special talent for road building, but because of the constant, intelligent supervision of its department having charge of them. France has 316,598 miles of local highways, built at a cost of \$303,800,000, of which the State furnished \$81,000,000 and the interested localities \$227,740,000. In addition to these local highways, the national system consists of 23,656 miles of national roads, which cost the nation \$303,975,000 to build. The national routes traverse the entire country and connect the important centres.

Measure Yourself.
In a well proportioned man the distance between the tips of the middle fingers when the arms are stretched out laterally should be equal to the length of the body.—New York Press.

Paragraphs of Live News.

A woman who bought 11 cents worth of cheese at a grocery found a \$1,000 diamond ring in it.

Police Commissioner Bingham of New York, reports an alarming increase of crime among children.

Cablegrams from Asuncion state that more than 1,000 persons were killed and 400 wounded in the revolutionary riots in Paraguay.

William H. Barnes drowned himself after grieving over his brother, Charles A. Barnes, who died from gas at Easter.

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