

## PRACTICAL ADVICE ABOUT DIVERSIFIED FARMING

### The Poultry Yard.

If it smells sour or musty around where the chicks eat or hover, get the spade to bury some of them. Keep it handy, for it will be needed often.

If it is desired to breed up the flock for vigor and early maturity, do not make the mistake of selling all the early, quick-maturing pullets; but rush the early cockerels off to market.

One hen may hatch all her eggs, the next may hatch none, the third may hatch part of hers; and the general average is far from a 100 per cent. hatch. Do not expect the incubator to do more than hens.

Rush the marketable young stock toward the pot just as early as large enough. During the season that poultry meat is scarce, a small bird may bring more than it ever would again for market purposes, and the expense of caring for and feeding it is stopped.

Chicks need tender grain feed when a few days old. It aids in keeping the bowels in good order and in other ways, but green feed should not be relied on too much. Grain gives them something to develop on.

### Directions For Planting Trees.

When received, the trees should be heeled in, the fine dirt being well worked in around the roots. If dry, they should be well watered.

In moving, they should be covered with wet burlap or something to protect them from sun and wind.

Holes should be dug four to six inches deeper than tree goes down; this space filled with fine surface soil.

All bruised or broken roots cut off with a sharp knife, leaving a smooth, sound end, cut from the lower side up.

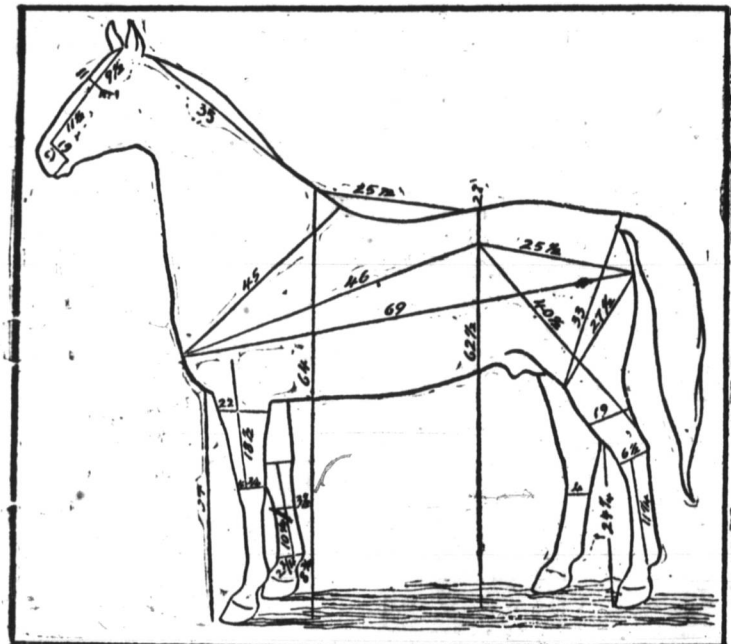
Set the tree one and one-half to two inches deeper than it grew in the nursery. Set with a slight lean to the southwest, straighten the roots and work fine dirt under and between the roots, packing firmly.

When all the roots are covered, pack the whole firmly with the feet, then finish with loose dirt.

Cut off at least two-thirds of the season's growth of branches. Head the trees low and as near as practicable to a uniform height.

In spring, leave the ground slightly dishing toward the tree.

In fall planting, mound up the



THE AMERICAN CARRIAGE HORSE.

The Figures on the Lines Are the Ideal Measurements in Inches.

Why not extend the poultry work on the farm by adding ducks, geese or turkeys to the flock of chickens? Ducks and geese, particularly, feed differently from the way chickens do; and will use some things for feed that chickens will not.

That old cat that would let the chicks peck her when anybody is about sometimes eats the same chicks when she thinks no one is looking. It seems unkind to accuse the old family pet, but it very often pays to make sure of what she is really doing.

Those who use incubators should see that the air about the machine is pure and free from bad odors—especially from the fumes of the lamps. The air can be kept pure without having drafts. The unhatched chicks need pure air about as much as one that has been hatched.

Birds worth \$100 are not sold for \$1, and the inexperienced should not expect to get top-notchers for a trivial sum. It costs something to breed a choice bird, a prize winner; and it will not be sold for \$1. When this is more generally realized, there will be less dissatisfaction on the part of inexperienced buyers.

Breeders, climb up the ladder of advertising, to success, if you have birds or live stock that are worth advertising. Buyers will not hunt you up, unless you first give them to understand that you are worth hunting up, that you can sell what they want.

Some strains of ducks lay a large number of eggs and the eggs are so big that their food value is much greater than that of the same number of chicken eggs. There are poultrymen who think ducks quite valuable for the reason that their eggs supply so much food for man. Yet, most poultrymen imagine that ducks are good only for the meat they produce.

When hatching duck eggs in an incubator, remember that they are thicker than chicken eggs, and that the top is therefore higher in the incubator and warmer, since the temperature is higher farther up. Possibly this will explain to some why they have not had the same success with duck eggs in the machine that they have with chicken eggs.

This much is certain—a ration that is about all starch will not keep chicks' bowels in good order nor help them to make rapid growth. Corn is little more than starch, yet sometimes almost the only food that chicks get. They may pull through by finding bugs or worms to add to their corn ration, but too much of a strain should not be put on them by withholding less starchy feed.—Progressive Farmer.

### Beat Time.

"Great time they made in the Olympic running races."  
"Yes, some time. Still I used to do better than that when I was a boy."  
"If you did, you were going some. How fast did you make a hundred yards, pray, in those swift days?"  
"I don't know exactly. There wasn't a watch in the neighborhood that was swift enough to time me."

### Pert Paragraphs.

It is hard to understand why some people are so self-satisfied, but easy to bring the fact to the surface.  
The person who is afraid to make enemies should logically also be afraid to make friends.  
No opportunity is or ever was yours that you don't take hold of and make good with.  
Some things are hard to explain and worse still, quite unsafe as well.

## ROADS

### Automobiles and Roads.

A great deal has been published in the agricultural press in regard to the automobile monopolizing the rural highways to the detriment of country folk, for whom they were originally intended and by whom they are built and kept in repair and in passable condition. As the self-propelled vehicles come into more general use on the country roads it is evident that we are face to face with a new and unlooked-for proposition in the maintenance of our thoroughfares in the rural districts.

Every one living in the country, through which the auto cars pass with considerably frequency, has no doubt noticed the evil effects of the rapidly moving machines on the roadways used and upon the crops growing in the fields along the roads. There are several good reasons for this: The pneumatic tire and the excessive rate of speed.

Ordinarily, the pneumatic tire on the auto has a tread, ranging from three to five inches, and owing to its elasticity and resiliency it readily responds to the weight of the car and to the uneven places in the highway. In so doing the tire is pressed closely to the surface of the track, thereby excluding the air, and as the car rushes onward the partial vacuum, thus formed momentarily, causes an inrush of air, and with it is carried the finely powdered dust particles. This dust is then taken up by the wind and blows across the fields, upon the lawns and into the very homes of the country people. Then, there is the velocity of the car to reckon with. This has as much to do with the dust nuisance as the tires. Into the trail of the fast going vehicle great quantities of dust are driven, due to the "suction" produced by the abnormal speed. The same effect is noticed in the case of high speeded railway trains, only here it is less disastrous to the comfort of the rural dwellers. However, an interurban car along the country roads is just as bad as an automobile for causing the intolerable dust nuisance to the farmers.

Aside from causing discomfort to the country folk through the dust nuisance, the auto does great damage to the rural highways, especially in the dry seasons. Not only are considerable quantities of the road materials removed in the way of the dust stirred up by the rapidly moving carriage, but lasting injury is also worked by the skidding of the wheels at bends in the roads as well as throwing gravel and other road building materials off to the side of the road, and the result of the elastic nature of the tires and the centrifugal force of the swiftly revolving wheels.

Automobiles are now doing more damage to the rural roads in the dry summer months than all the horse drawn vehicles combined can do. In the way of pulverizing the surfacing materials and in aiding their removal via the wind and dust route.

The feature about this unpleasant condition is that the farmers, who are obliged by law to make, improve, maintain and pay for the country thoroughfares, are the ones to suffer the most in the despoliation of what rightfully belongs to them in the way of service and utility. The autoists who thus abuse these public road privileges do not contribute a single penny towards the maintenance and improvement of the roads.

The State laws are in general too lax in dealing with the autoists. The license fee of a few paltry dollars is inefficient and the enforcement of the speed limit clause is entirely too uncommon in the country, to make the present automobile statutes beneficial and far reaching. The fee for an auto license should be at least \$50 per year, and this should go to the road building fund of the county in which the license is obtained. At present these fees go to the State. Increase the fees for license and let the local communities receive the benefits by applying them towards the keeping up of the public roads. At the same time have a jail sentence for the scorcher and racer in autos.

In many cases where fields are alongside the roads, farmers have had the value of their hay and other crops reduced through the effect of the dust raised by the continual passing of speeding autocars. Having no means of redress, these farmers must humbly submit to this treatment and swallow their anger, until such time as we shall have suitable laws to satisfactorily control this modern evil.—Indiana Farmer.

### Struggle For Rare Coin.

A keen struggle for the possession of an extremely rare coin between the Pope and King Victor Emmanuel of Italy, both numismatists, has just ended in favor of the former. The Vatican collection, which consists of some 17,000 pieces, is now the richer by an exceedingly rare specimen: A golden crown struck by Innocent IX. The coin was found in a garden at Acqui and was secured after spirited bidding by an admirer of the Pope, who has presented it to the Vatican.

### Agnostic.

The term "agnostic" was invented by Professor Huxley about 1885 to indicate the mental attitude of those who withhold their assent to whatever is incapable of proof. In regard to the divine existence, miracles and revelations, agnostics neither dogmatically affirm nor deny, but simply say "agnosco"—I do not know—they are incapable of proof.—The American.

## Fashions

New York City.—Fancy coats are greatly in vogue at this time and are to be noted made from a generous



variety of materials. All over lace is a favorite, pongee is much in vogue, linen will be extensively worn

### Use of Fringe.

A Princess frock in mole-colored satin chamoise is draped simply across the figure to one side and caught with a heavy, knotted, seven-inch fringe forming a trimming on the right side. On the other is a lovely silken embroidery made of various neutral shades from faintest Wedgwood blue to the palest note of Bergundy and yellow. These all seem to harmonize with the shade of the frock, and compose a most glorious combination.

### Girl's Dress.

Simple little frocks made with straight full skirts are among the most practical and the most desirable of the warm weather season. This one is pretty and attractive and can be made from almost any really childish material, the linens, batistes, dimities and the like of the present season and also challis, cashmere and similar light weight wools. In the illustration, however, dotted batiste is trimmed with embroidery.

The dress is made with the waist and the skirt. The waist can be lined or unlined as material renders desirable and can be made with the yoke as illustrated or with the neck cut out on the square outline as liked. The skirt is straight and simply gathered at its upper edge.

The quantity of material required for the medium size (ten years) is four and five-eighths yards, three and three-quarter yards thirty-two or three yards forty-four inches wide, one-half yard eighteen inches wide



throughout the summer, and black silk and black satin are both smart and useful. This model is chic and jaunty while it includes seams to the shoulders, which mean simple and easy fit. It can be made with the sleeves as illustrated or sleeveless as liked; and the sleeveless effect will be much worn throughout the warm weather. It is pretty, it is greatly in vogue, while for the three-piece costume it makes an exceedingly graceful adjunct to the toilette. In this instance lace or silk braid is arranged over a thin silk lining and is finished with plain silk braid with looped edges.

The coat is made with the fronts and side-fronts, backs and side-backs, and with straight sleeves which are gathered and inserted in the armholes. If the sleeveless effect is desired these last can be omitted and the armholes cut out on indicated lines.

The quantity of material required for the medium size is four and one-half yards eighteen or twenty-one, three and one-half yards twenty-seven or two yards forty-four inches wide, one yard of fancy banding for the neck edge, four and one-quarter yards of braid and of looped edging.

### Not a Wrinkle Permitted.

It is imperative that the drop skirt be fitted carefully to the figure, as small hips are in style, and there must be no extra fullness at the waist line or a sign of a wrinkle over the hips.

### Collars and Cuffs.

Lace and embroidered collar and cuff sets are very much in vogue. The round lace yokes with attached collars are of a dressy order, made of Cluny and Irish lace. They are shown with the half sleeves to match.

### The Startling Hats.

Hats are almost startling in their color propensities. They are very tall and they are trimmed in ways that make them seem still taller.

for the yoke, two and three-quarter yards of banding two inches wide for the skirt, one and three-quarter yards



one and one-quarter inches wide for the belt and cuffs.

### Soutache on Net.

If there is a net yoke or gump to the foulard frock trimmed with soutache, apply some of the soutache on to the net as well. This brings the color of the silk over on to the net in an effective way.

### Cotton Volles.

The cotton volles strike one very forcibly this season, not because they are new, but because they are so plentiful and in such lovely colors.

## Household Matters.

### Bride's Cake Icing.

Beat the whites of three eggs to a stiff froth, then add gradually one pound confectioner's sugar, beating all the time. Beat until the mixture will not run when spread and then add flavoring and a few drops of ultramarine or indigo blue. Mix carefully so it will not streak. This blue is harmless and not only makes the bride's cake a snowy white, but keeps it from taking on that yellowish tinge that frosting is apt to get in time.—New York Telegram.

### Fruit Cake Hint.

Always steam fruit cake; you will not have to worry about your oven being too hot or there being a hard crust on your cake. Put on your boiler, being sure there is a good fire; put bricks in the bottom, so as to bring your cake about the centre of the boiler. Invert a tin on the bricks, set your cake on this, cover with another tin, so the steam can not drip on the cake. Keep the water at boiling point and steam three hours. Set in a slow oven one-half hour.—Indianapolis News.

### Potato Kloose.

Mix with three-fourths pound mashed potatoes one pound bread soaked in milk, a few finely minced chives and one tablespoonful flour. Season with salt and a small quantity grated nutmeg and stir in three well beaten eggs. Work the mixture until quite smooth, then divide into portions with a tablespoon, making the mark of the spoon on each as finished. Have ready a saucapan of boiling water, throw in the balls and cook ten minutes. Cut two or three slices of bacon in small pieces and fry crisp and brown. Put the potato balls on a hot dish, garnished with the bacon; pour the bacon fat over them and serve very hot.—New York Tribune.

### Green Pea Purée.

Simmer gently for one hour and a half a pound of lean lamb and a slice of bacon in one quart and a half of water. Add a sprig of mint, a teaspoonful of minced onion, salt and pepper to taste, and a quart of green peas. Simmer one-half hour, then press through colander. Make a rich white sauce, using a tablespoonful of flour and a heaping tablespoonful of butter, with one cup and a half of hot milk. Add salt, pepper and sugar to taste, then the prepared peas; gently bring to a boil and serve hot. Dried or split peas may be soaked over night then cooked until tender (it may take several hours), then pressed through a colander and treated like the fresh peas.—New York Telegram.

## HINTS FOR THE HOUSEKEEPER.

If a cork is too large for a bottle, soak it in boiling water for half an hour; this will make it so soft and supple that it can easily be pressed into the bottle.

Dirty finger marks on light paint may be quickly taken off by rubbing them with a bit of clean flannel dipped in paraffin and then with a clean soft cloth.

Egg cups or dishes stained with egg should not be washed in hot soda water, as it makes the stain harder. If placed in cold water, the stains will come off quite easily.

Common alum melted in an iron spoon over hot coals forms a strong cement for joining glass and metals together. It is a good thing for holding glass lamps to their stands.

Squares of cheese that are left over should be dried and grated. A delicious flavor is given to soups, salads and vegetables by sprinkling a little cheese on the top just before the concoction is taken from the fire.

To iron table linen dampen very thoroughly and evenly, then fold and wrap in a heavy cloth. Use heavy irons, first on the wrong side until partly dry, then on the right side until dry.

Glasses which have held milk should never be washed in warm water while the dregs of the milk still cling round the edges. If the glass is first rinsed out in cold water it can safely be washed in warm water.

To remove grass stains from white material rub the spots thoroughly with soft soap and baking powder. Let this remain on for twenty minutes, then wash well and put in the sun to bleach.

If linens are so badly stained that whitening will not clean it, make a weak solution of oxalic acid and water, dip a bit of soft rag in it, rub the article with it, and dry it with whitening on a cloth.

To clean bronzes wash with pulverized whiting or powdered saffron until the surface is smoothed. Then rub with paste of lumbago and saffron; then heat the articles before a slow wood fire. Large statues which cannot be removed may be washed with a weak solution of alkali and soap water.

Cheese wrapped in a cloth previously steeped in vinegar and water will keep fresh for a considerably longer time than if kept in the store-room in the ordinary way. A dry cloth should be kept wrapped round the saturated one, and the latter re-steeped in vinegar and water from time to time.