Horticultural Points

CURCULIO JARRED FROM TREE

Wheelbarrow Umbrella Catcher Is Usually Used—Insects Can be Caught in Sheets.

(Prepared by the United States Department of Agriculture.)

Certain insects, notably the plum and quince curculios, may be much reduced in numbers by regularly jarring the trees, collecting the insects on sheets or special cloth-covered frames. Jarring peach and plum trees was at one time the principal method of control of the curculio and was in vogue until rather recently. On stone fruits, however, jarring has now almost completely fallen into disuse in favor of spraying with arsenate of lead in self-boiled lime-sulphur mixture.

In the control of the quince curculio jarring is still practiced. The work is usually started early in the morning

Wheelbarrow Curculio Catcher.

while the insects are sluggish and easily dislodged. A wheelbarrow umbrella catcher is mostly employed, though the curculios may be collected on sheets placed on the ground or held beneath the tree. A smart rap with a padded wooden mallet serves to bring the beetles down. The curculios upon falling feign death and are easily collected and destroyed by dropping into a can containing kerosene. In using the specifically designed wheelbarrow umbrella catcher the tree is shaken by striking the trunk with a bumper on the framework of the wheelbarrow at the base of the slit in the umbrella, the beetles sliding by gravity to the center of the umbrella into a receptable containing oil.

FERTILIZER IN AN ORCHARD

Often Without Appreciable Effect If Applied to Soils in Poor Physical Condition.

(Prepared by the United States Department of Agriculture.)

Fertilizers are often largely without appreciable effect if they are applied to soils that are in poor physical condition, as when they are greatly lacking in humus. For this reason attention should be given to the use of fertilizers only after the possibilities of tillage and the maintenance of the soil in good physical condition have been exhausted.

It follows that a complete fertilizer may give excellent results. But if there is an insufficient supply of only one plant food, then it may be assumed that the response from the fertilizer is due to the presence in it of that plant food of which there was an insufficient supply in the soil and that the other plant foods in the fertilizer were without any real value to the crop or trees.

The wiser plan is to carry on a few experiments with a view to determining local needs. A representative portion of the orchard may be selected. To a few trees—perhaps five of six—nitrogen may be applied; to other trees, potash; and to still others, phosphoric acid. Different combinations of these plant foods may be applied to other groups of trees.

If a detailed record is made of the different applications and each group of trees treated the same way each season for several successive years, gradually the results of the different fertilizer treatments will become apparent in the behavior of the trees, their growth and vigor, the productiveness and regularity of the crops, the quality of the fruit, and in other ways. From such results the grower who has carefully studied the conditions should be able to decide upon a rational basis for the use of fertilizers in his own orchard.

SPRAY FOR INCREASED YIELD

Well-Managed Orchards Pay Anywhere From $100 Up to Several Hundred Dollars Per Acre.

Orchards properly sprayed and well managed have yielded anywhere from $100 up to several hundred dollars per acre, net. Neglected orchards in the same neighborhood have yielded anywhere from nothing up to $18 to $20 per acre, hardly enough to pay interest on the valuation of the land and the expense of growing the orchard.

POULTRY

WATCH FOR LICE AND MITES

Unless Parasites Are Controlled They Have Marked Effect on Number of Eggs Produced.

(Prepared by the United States Department of Agriculture.)

Poultry raisers should be on the lookout for lice and mites, for they get busier than ever with the coming of warm weather. Unless they are controlled at this season they will have a marked effect on the number of eggs produced by laying hens, and the number of chicks raised. Poultry houses should be thoroughly cleaned, whitewashed, or sprayed with kerosene or kerosene emulsion at this season. The hens should also be provided with a good dust box, and insect powder should be dusted among their feathers.

Mites usually stay in the cracks of the henhouses and under the roosts in the daytime, where they lay their eggs. At night when the fowls go to roost the mites come out of their hiding places, attach themselves to the fowls, and feed by sucking blood from the birds. To get rid of them the houses should be cleaned and sprayed thoroughly, including the nests, the dropping boards, and roosts. The poultry house that is kept clean and has plenty of sunlight and ventilation is usually free from mites. Immediately after cleaning the house should be whitewashed or sprayed. An effective whitewash is made by slaking one-half peck of lime in 20 gallons of water. Add one pound of salt, previously dissolved, and two quarts of crude carbolic acid, or one gallon of stock dip, and apply the mixture with a spray pump or brush. Kerosene, crude oil, or some good preservative manufactured from coal tar, sprayed about the interior of the house, especially in the cracks and crevices, is an effective means of killing mites. If kerosene is used it is necessary to continue to spray every 10 days or two weeks

Dusting Louse-Infested Fowl.

throughout the warm weather. The effect of crude oil or wood preservative is much more lasting.

Inasmuch as lice spend a greater part of their time on the fowls, the most effective treatment is that which is applied directly to the birds. The cleanliness of the house, however, is of equal importance if the lice are to be gotten rid of entirely. The two most practical methods of fighting lice are dusting or using a paste or an ointment. Provide a good dust box containing a mixture of road dust or wood ashes and allow the hens to dust themselves. Dusting the hens by hand is effective and is especially recommended for setting hens and fowls that are very much infested with lice. A good homemade dust or louse powder is made by mixing together one and one-half pints of gasoline and one pint of crude carbolic acid with four quarts of plaster of Paris. Allow it to dry, crush to a powder, and work it well into the feathers by hand.

One of the most effective ointments used to destroy lice is a mixture of equal parts of blue ointment with vaseline or lard. Mix these ingredients thoroughly and apply a small portion (about the size of a pea) to the top of the head, under the wings, and around the vent.

Note—Blue ointment should not be used on hatching hens and small chicks.

VALUE OF BACK-YARD FLOCK

Average Size Should Be at Least Ten Hens to Produce 100 Dozen Eggs a Year.

(Prepared by the United States Department of Agriculture.)

Here are some safe figures about what can be expected of a back-yard flock. Each hen in her pullet year should produce ten dozen eggs. The average size of the back-yard flock should be at least ten hens. Thus each flock would produce in a year 100 dozen of eggs, which, at the conservative value of 25 cents a dozen, would be worth $25. But the 100 dozen is more important than the $25.

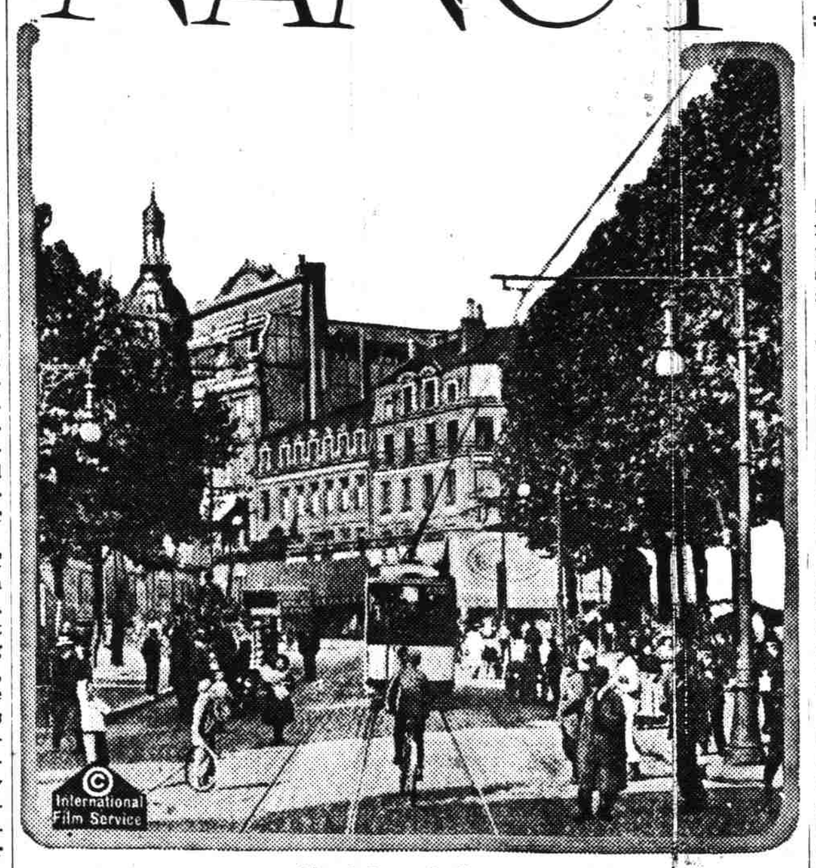
Old-Fashioned Idea.

The old-fashioned idea that round eggs would hatch pullets, and long or pointed eggs cockerels, is entirely without foundation.

Use Hens for Breeders.

Don't breed from pullets at all if you can use hens instead.

NANCY



Street Scene in Nancy.

NANCY, the former capital of Lorraine, which was left to France by the Treaty of Frankfort in 1871, and the chief city behind the sector which the American troops took over from the French, is of historical interest, writes Mme. Marie de Perrott in the New York Tribune. Illustrious at the time of the dukes of Burgundy, their last scion, Charles the Bold, came to a miserable end there. Thence the three last "Roman emperors" went to be crowned in Vienna. In 1914 another German emperor, Kaiser Wilhelm II, believed that Nancy would fall three days after the hostilities began and, according to his habit, was already dressed for the part—had his face made up, like the actor he is, for a triumphant entry. But he had reckoned without the defense of the Grand Couronne, and above all without the indomitable will of a nation.

As I write I see once again before me the panorama I know so well. From the Plateau Haye there lies before me a view of a long stretch of close roofs, towers, spires, churches, high iron frameworks. This is Nancy itself, united to its suburbs by secluded, shaded avenues. In the distance sparkles the lake of the Seille, which forms a boundary, for it is German today. To my right glides softly the Moselle, no longer dashing impetuously through rough mountains and thick woods, but as far as Metz and Coblenz bordered by vineyards, already so famous in the Rome of old, where big clusters of purple or golden grapes reflect in the water their color and light. Close by the small River Amezule, a tributary of the Meurthe, is dominated by the abrupt hill of Amance and the woods of Champenoux, where so many of our brave dead are lying, for this was the theater of the first German attack in 1914.

Burial Place of Dukes.

All those who have visited Nancy before 1914 will remember its churches and public monuments. The ducal chapel, one of the gems of the world's architecture, has been, ever since the eleventh century, the burial place of those proud rivals of the kings of France, the dukes of Burgundy, whose great ambition was to become rulers themselves and make of France and Belgium one kingdom. The great French revolution dragged their bodies from their leaden coffins to put them into the graveyard, but the restoration of 1814 gave them back their legitimate place.

The last 40 years and the annexation of Alsace-Lorraine by Germany have bestowed upon Nancy, which was left to us, great importance. It has taken moreover a literary cachet, as well as one of elegance, and become the intellectual brain and the center of spiritual influence of eastern France. Its faculties, grouped in independent bodies, deserve their honorary title and are real universities, attracting students from all parts of the world. As to the professors, their renown far surpasses the narrow boundaries of a provincial town, la province, as we disdainfully call all that does not belong to Paris.

Its industries, also, until the great war, were in a most flourishing state; most of the manufacturers and workmen of Metz and Strasbourg took up their abode here after 1871, proudly styling themselves emigres, to show that they had left their homes to avoid German rule, bringing with their skill and activity great prosperity to the former capital of Lorraine. I remember as a small child during the siege of Strasbourg playing sometimes in the sheltered garden of a brewer at Schiltigheim, and was much pleased to find, twenty years or more later, that he had installed a brewery at Nancy on a really gigantic scale. Cabbage pickled in salt, which is a national dish of the Alsatians, is fabricated here for the whole of Alsace and is sent all over Europe.

Noted for Many Arts and Crafts.

Embroidery and the making of boots and straw hats keep thousands of hands busy in Nancy, which centralizes the work of the villages and hamlets surrounding it. Before the war the yearly export of boots and shoes amounted to over $4,000,000, divided among 25 manufacturers. They were of a common variety, sewn by machine generally with nailed soles, and were almost solely destined for export. But the chief industry of Nancy is the making of straw hats, which once flourished all over Alsace, and after our defeats migrated to Nancy.

In the town itself, as I saw during my late visit, most home workers are employed at making hats, while the large factories often employed as many as 3,000 work people—and two-thirds of these were women. This trade, of which Nancy has the monopoly in France, has been a great loss for Germany, especially for the Rhine and Saar provinces, where, strangely enough, most of the towns continue to work for Nancy. The plaits, however, which serve to make straw hats, are quite an industry in themselves. In their raw state they come chiefly from China, and are sent to Italy and Switzerland for the bleaching process, whence they are imported into France. England, which is the chief intermediary, yearly imported half a million tons of plaits. But even here Nancy was making great progress before the war, and with groups which had formed in Lyons and Caussade was trying to make herself independent of both England and Switzerland.

Straw Hat and Printing Press.

The trade of straw hats gives rise to many others, for Nancy, after having received the raw material, turns out every kind of hat trimmed and ready for export, and for this accessories of all kinds are needed. What struck me most when I walked through the large workshops were thousands and thousands of bell-shaped hats, put one into the other, forming immense pyramids. It was the Panama hat, the light, white head cover which is so great a favorite and almost endless in its wear. These hats in their primitive state are the product of the Bourbon palm or latania, and are sent by the republic of Ecuador. The dressing of the Panama hats is one of the great industries of Nancy, and it is all the more important at the present time when our women have been compelled to take the place of men, for this is a light industry, well within their powers.

The printing works of Berger-Levrault form one of the most interesting features of Nancy. They are famed not only all through France, but I may say the world. Here is the printing done of almost all the branches of the French government, and the proprietors are the publishers for the ministries of war, finance, police and many other departments, for which they provide millions of copies.

A potato digging machine of English invention uses a revolving brush to cleanse the tubers of earth.

Resembling Khaki.

Various shades of biege, biscuit and string are dominant in the early summer clothes, because they are an imitation of khaki. There are splashes of blue, black and green against the neutral coloring to enliven it.

New Needle Knobs.

If the knob on the end of one of your knitting needles of bone or wood comes off and is lost, as sometimes happens, mold a little ball of melted paraffin, or of beeswax, on the needle. It will harden, and stay on quite well. If you are knitting lace edging, and have only long steel needles, cut them short with a wire cutter, add a paraffin knob at one end, and you have a pair of dainty little lace needles.

How to Make Ink.

When breaking the point of an indelible pencil or when sharpening it, save the pieces and put in an inkwell with enough hot water to dissolve it, and you have a dandy bottle of ink.

The KITCHEN CABINET

Not a truth has to art or to science been given,
But brows have ached for it, and souls toiled and striven.

FISH WAYS FOR FISH DAYS.

One must learn how to judge a fish in the market and be able to tell a fresh one from the stale variety. The flesh must be firm, eyes bright, as well as the gills. The man who likes fish soft may have taste, but it is all bad.

The sooner a fish is scaled after coming from the water the easier it is done. Take a small sharp knife and scale from the tail to the head. Pouring boiling water over the fish is recommended as an easy way to loosen the scales, but the fish must not lie in the water more than an instant. Hold knife in a slanting position while scaling and the work will be easier. One old fisherman uses a common curry comb to remove the scales; it hastens the process.

Fish, after scaling, should be split and the entrails removed, washing thoroughly; but not allowing it to lie in the water, as it will soon lose its flavor. Those of us who have eaten brook trout which have been caught, cleaned and fried within an hour, know how delicious fish can be.

When fish is to be boiled, lay it in a thin piece of cheesecloth, tie it well and put into a kettle of water. A bay leaf, pepper korns, onion or parsley may be used for seasoning. Simmer gently, allowing ten minutes to the pound for cooking. Lift out carefully, remove the cloth and garnish with lemon quarters and parsley.

To fry fish, dip it in seasoned cornmeal, then fry in any sweet fat, seasoning it well while cooking.

Salt fish should be soaked in water and softened by slow cooking; if boiled rapidly the fiber will be toughened.

Fish Salad.—Cut the pieces of boiled fish in bits, or flake with two forks, season with lemon juice and arrange lightly on a bed of watercress. Peel and boil three large potatoes; drain, mash and beat until light, season with salt, two tablespoonfuls of corn oil, the yolks of two eggs well beaten and a tablespoonful of vinegar, beating well while adding. Pour this over the fish and serve.

Salt codfish, served in a white sauce, using sour cream in place of the usual milk, is a most tasty dish.

Knowledge and wisdom, far from being one,
Have oft times no connection. Knowledge dwells
In heads replete with thoughts of other men;
Wisdom in minds attentive to their own.

—William Cowper.

SUMMER DISHES.

When vegetables are so plentiful one need not fear monotony in the diet.

Green Peas Cooked With Lettuce. — Have ready a quart of fresh peas and a head of lettuce. Shred the leaves coarsely and place the peas over the fire in boiling water; add a small onion and a bunch of parsley, cover and cook for 25 minutes, or until the peas are tender. Remove the onion and parsley. Cream a fourth of a cupful of fat. Add a teaspoonful of salt, a fourth of a cupful of flour (corn flour) and pepper to taste; add a little hot liquor from the peas and when smooth add to the dish of peas and simmer six minutes. Just before serving add three tablespoonfuls of butter substitute and turn into a vegetable dish. Serve hot.

Rochester Soup.—This is a rich dinner soup. Blanch two-thirds of a cupful of almonds, chop and pound in a mortar. Add gradually while pounding four tablespoonfuls of milk and a half teaspoonful of salt; then add three cupfuls of chicken stock, one sliced onion and three stalks of celery broken in bits. Simmer an hour then rub through a sieve and bind with three tablespoonfuls of butter substitute and three of flour well blended. Cook until the starch is well done and serve hot.

Asparagus Salad.—Tie a bunch of asparagus tips together and steam until tender. Cut rings of tomato or red pepper, slip the stalks into the rings, lay on a lettuce leaf and serve with salad dressing.

Creamed Onions.—Take two bunches of young green onions, cook and serve in a butter or white sauce as one does asparagus, making a most tasty dish; serve on toast. A few young onions with asparagus will help out when there is not enough of the asparagus to serve, and the combination is especially good.

Nellie Maxwell

A Puzzled Reporter.

If I happen to marry a woman with whom I naturally agree, I will turn out a good husband; if not, I'll turn out a bad husband. Find a man and wife who are compelled to "study" each other in order to get along, and who "talk things over" a good deal, and say mean things to each other, and they'd separate if it wasn't for the children, or the name of it.—Ed Howe's Weekly.

FARM STOCK

INCREASED FLOCKS ON FARM

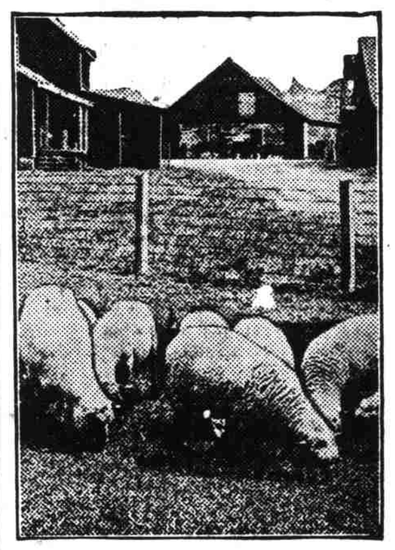
Ways Outlined of Hastening Development of Sheep Business—Source of Wool and Meat.

(Prepared by the United States Department of Agriculture.)

Though much is yet to be done to improve the carrying capacity of the western range lands and to furnish facilities for increasing the production from those areas that should always be used for grazing, and though the possibilities of sheep raising on cut-over timber lands are very great, neither of these advances can be made to contribute so extensively and so quickly to market supplies as an increase of flocks on the farms of all parts of the country. Only one-tenth of all holdings now classed as farms maintain sheep. The establishment of flocks on as many as possible of the other farms that are suitable for sheep offers the greatest opportunity for quick results.

This is not wholly a war matter. When peace comes it will still be necessary for farmers to accord greater importance to live stock. The requirements of the country and the most economical use of farm crops and farm labor call for a much more general keeping of farm flocks of sheep, entirely aside from the war situation. The magnitude of such an undertaking argues against large results in a short time, but if the true facts and prospects can be adequately realized by farmers, within a space of two years it can be expected that the supply of both wool and meat will be increased materially.

An obstacle to any increase in the number and size of farm flocks is found in the prevalent idea that wool and meat prices, after the war, will recede quickly to low levels and cause a loss to those who have invested in higher-priced stock for breeding purposes. The statistics of the world supplies and requirements, however, and the trend of prices prior to the war indicate that we already had entered a new era with regard to the live stock industry. While it is not possible to give a guarantee as to future values, the great use of wool by all countries



Good for Wool and Mutton.

at war undoubtedly will deplete stocks rapidly, and this will tend to influence the market for some time to come.

The belief that sheep do not have a place upon high-priced, highly productive land also is inapplicable at present. It is true that the development of the sheep industry on the rougher, cheaper, or drier types of land has prevented and in some cases destroyed the business of sheep raising upon farms of high productive capacity. Conditions now are changed. The sheep today provides a profitable source of meat no less than an income from the sale of wool.

The large use of forage and pasturage and the small use of grain favor the keeping of a flock on the farm. Sheep are most profitable and most healthy when kept upon pasture lands or used for grazing off such forage crops as cereal mixtures, rape, cowpeas, etc. Where large grass pastures are available the forage crops may not be required, but under common farm conditions the forage crops will have a part in the best flock husbandry. With good roughages, made up in part of leguminous hays, little grain is needed for wintering breeding stock, and if ewes do not lamb until they go to pasture grain may be wholly eliminated from winter rations. Lambs are most in demand and most profitably disposed of when weighing from 65 to 90 pounds. Ordinarily the lower weight will be reached at from four to five months of age and without the use of grain if stock is of good breeding and kept upon good pasturage. The lamb carcass requires less fat to render it suitable for the table than is necessary in any other class of meat. This fact particularly adapts sheep raising to sections that are not adapted to production of grains but can furnish good pasturage and forage crops. It also enables the flock to produce a cash return from forage crops and other grazing included in a diversified plan of cropping. The rapidity with which lambs attain marketable weight insures very quick returns at a low cost.

The comparatively small amount of labor required in caring for sheep is another argument in favor of the farm flock.