

### Horticultural Facts

#### PICK APPLES IN RIGHT WAY

One of the Most Important Operations on Fruit Farm—Plan to Avoid Bruising Fruit.

One of the most important operations performed on the fruit farm is the picking of the fruit, because in many cases the next year's crop of apples depends upon the way the apples are picked. By all means do not allow the apple picker to pick two years' crop of apples during one season, which is often done if the apple picker is not careful in picking the fruit.

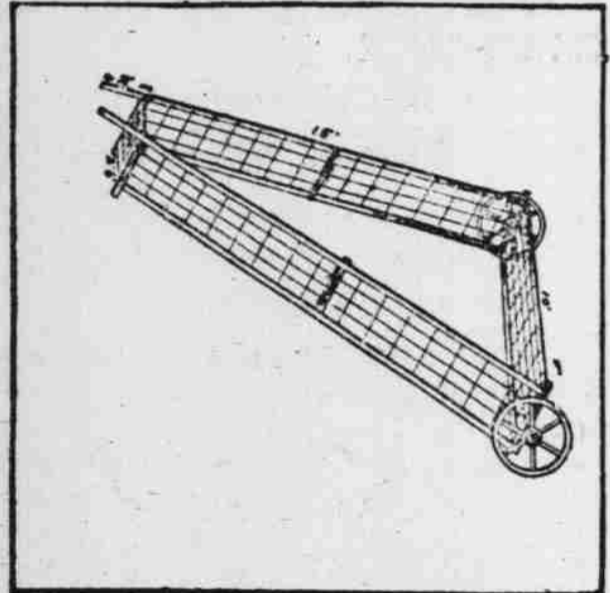
The ladder should never be leaned into a tree, if it is possible to avoid it. Fruit spurs often cover the ground under such conditions, and not only is the crop for the succeeding year damaged, but openings for disease are left in the tree itself. The act of picking is a very simple one if correctly done. A simple twisting movement up and down on the fruit removes it from the spur without loss of stem, and this easy removal is usually a fair indication of the maturity of the fruit. The stem may be broken without hurting the salubility of the fruit but should never puncture the skin or be pulled out of its socket.

The receptacle selected for picking should prevent all bruising, as far as possible, and should give ease in handling. Theoretically, it would seem that bags or canvas bottom pails would be the best for picking, but practically such is not the case. There is a bad tendency among pickers to let the fruit fall into the receptacle, and this is one of the many ways by which a great deal of fruit is injured during the picking operation. Bags allow the fruit to be damaged by not protecting it against bruising when coming in contact with the ladder or tree. When bottomless bags are used the pickers will often let the fruit shoot into the barrel with a great deal of force, thus causing a great deal of damage to the fruit.

#### PASTURE SHEEP IN ORCHARD

Handy Contrivance Can Be Put Together by Use of Two Old Wheels and Gate Frame.

Recently we made a contrivance for pasturing down an orchard with sheep, writes W. J. Murray in the Farm Journal. You can do the same if you will take a pair of old wagon wheels with iron axle. Cut axle in middle, and bolt each end to a frame of 2x4 inch stuff 10 feet long. To this



Pen for Sheep Pasture.

extended axle bolt two frames of 2x4 material seventeen feet long, one end of each frame fastening just inside each wheel hub, and bring the two long ends almost together.

Make a gate frame from 2x4 inch stuff, as high as the frames, two and one-half feet wide, and inside this frame swing a gate, made of 1x2 inch stuff. The sketch illustrates our plans exactly.

Three sheep can be kept inside the pen, and it is moved about at will. The handles formed by the protruding ends, are narrower than the gate and can be backed up to be housed or taken out. The gate should swing inward. The contrivance can be easily wheeled about by a fourteen-year-old boy, and three sheep can thus be pastured on a comparatively small plot with very little trouble.

Rambouillet is our breed and the young folks are greatly interested in sheep.

#### INSTRUMENT MEASURES PEAR

Apparatus Devised at Oregon Station Tells When Fruit Has Reached Maturity.

An instrument has been devised at the Oregon experiment station to indicate just when pears have reached the right stage of maturity for eating, canning or shipping. It consists of an apparatus which measures the pressure required to punch shallow holes one-half inch in diameter in the flesh of the pear. Bartlett pears requiring 35 pounds pressure to make the perforations are ready for picking and for long-distance transportation.

**Make Farm Orchard Pay.**  
The farm orchard, even if only a very small one, can be made to add a great deal to the comforts of farm life as well as to the income.

**Good Summer Treatment.**  
A good summer treatment of the young orchard is to plant it to peas in rows.

**Purpose of Sprays.**  
It is well to remember that the lime-sulphur is applied for fungous diseases and the lead arsenate for insect pests.

## BOY SCOUTS

(Conducted by National Council of the Boy Scouts of America.)

### BIRDS RECOGNIZE UNIFORM

Scoutmaster John S. Mallette of Troop 1 of Ravenna, O., tells of a successful game sanctuary to which his troop volunteers their services as a troop good turn, as follows:

"Stafford game sanctuary is the property of the Cleveland Worsted Mills company. In the development of a water supply for their mills located in Ravenna it was necessary to acquire about 1,000 acres of land and about six miles of right of way. As engineer of this development I constructed six miles of canal diverting the waters of a creek and conveying same to two small lakes, which we connected by canals. By means of a dam we raised the level of these lakes about 20 feet making over 200 acres of water surface. The lakes are about five miles from Ravenna.

"Naturally my boys spend a great amount of time there. Patrol hikes every Saturday throughout the year and overnight hikes on holidays and during the summer camp. Two years ago we leased it all to the state of Ohio as a game sanctuary, and the task of looking after the refuge fell to our troop. The state planted about 250 ring-necked pheasants in this refuge. The troop built approved shelters and feeding huts. During the winter these huts are visited every Saturday and a supply of grain, raisins, etc., is placed in them by the boys. Feeding stations were also maintained for the quail, of which we have about six coveys. Last year we purchased three pairs of mallard ducks and raised about thirty youngsters. This year the state sent the troop six more drakes. We are putting in a pair of English gull ducks this summer and expect that during the fall flight we will have 1,000 wild ducks to feed instead of the 400 or 500 we had last year. On account of the feed and protection we had over 100 birds stay until the lakes were completely frozen over. We have planted wild rice this year and expect to cut down our hand-feeding.

"The boy scout uniform is the only one the birds recognize.

"Of course the song birds have been taken care of, rather incidentally, it is true, but they have increased in number and variety. A pair of cranes make these lakes their summer home. We secure our proportion of fish from the state hatcheries and we further supplement this by protection during the black bass spawning season."

### STUDYING THE WAYS OF BIRDS



Bird study on hikes keeps a scout "mentally awake" and suggests new ways of aiding his feathered friends.

### SCOUT EMPLOYMENT BUREAU

A boy scout summer employment bureau has been put into operation in Shelbyville, Ind. The plan has already been in successful operation for several summers, receiving hearty support from business men. Plans are also being made to conduct "community service," every scout to devote a specified number of hours during the summer to the service of the city.

### FOR BETTER MOTION PICTURES

Upon the invitation of Will H. Hays, president of the Motion Picture Producers and Distributors of America, the national headquarters of the Boy Scouts of America was represented at a recent all-day meeting by James E. West, chief scout executive; Franklin K. Matthews of the editorial board, Charles H. Mills, director of publicity. This was a meeting at the Waldorf-Astoria hotel, New York city, of the heads of the principal nationally federated organizations.

## Daddy's Evening Fairy Tale

MARY GRAHAM BONNER

### THE BITTERNS

"Bitterns," commenced Daddy, "are birds. It is well to know that in the first place.

"In the second place there are several kinds of bitterns.

"And in the third place I'm going to tell you a little about all of them.

"Goodie," said Nancy.

"I wouldn't have known they were birds I don't believe unless you had mentioned it, Daddy," said Nick.

"The American Bitterns are the most important members of the family," Daddy went on.

"They are brownish and yellowish in color. The older ones have a black stripe on either side of their white throats.

"Their eyes and legs and beaks are yellowish in color.

"In fact, they are very fond of the colors yellow and brown. Now, although their family name is that of American Bittern, they are also sometimes called 'Stake-drivers.'

"They have been given that name because the Mr. American Bitterns make strange pumping sounds when they are making love to the little Miss American Bitterns whom they hope will soon be Mrs. American Bitterns.

"They sound as though they were urging the little birds as hard as ever they could, and as though they wouldn't stop urging even long after they had won them.

"I suppose they seem to be driving an agreement—and so the name!

"But Mr. American Bittern makes a strange but interesting noise when he says:

"'Punk-er-lunk' as though it meant: 'I love you. You must love me. I love you. You must love me!'

"The American Bitterns have lovely soft grassy nests, which they build in marshes where they best love to live. They aren't very neighborly, and it is quite usual for one pair of Bitterns to be off by themselves, quite far away from other Bitterns.

"They hide in the long marshy grasses if danger is near, or, if they cannot escape being seen, they fly off.

"But usually they hide first, in any case, to make the strangers think that there are no Bitterns about.

"Then there are the Least Bitterns. Mr. Least Bittern wears a black cap and a black cape, while Mrs. Least Bittern sticks to the simple brown color.

"The Least Bitterns live in marshy places, too, and they are very, very, shy.

"They make their nests out of dry rushes in the marshes, and these nests look like little platforms rather than regular nests.

"They, too, have several eggs hatching out in the early summer, but their



"They Hide."

eggs are very pale blue in color while the eggs of the American Bittern are brown.

"There is, too, the Cory Least Bittern. These birds are seldom seen, I, for one, have never seen them," Daddy said.

"They are supposed to look like the Least Bittern, only their plumage is a little gray in color.

"The American Bitterns aren't fond of people, but they are a little more common than the other two kinds.

"They, too, can defend themselves with their long, sharp beaks. Their feathers ruffle up when they are angry and they grumble when they are alarmed—which, after all, almost any one would do, to say the least," Daddy ended.

### What's in a Name?

The scholars had stumbled through their share of the reading lessons, and at last it came to little Harry's turn. He got on quite well until he came to the word heirloom.

The teacher, noticing his difficulty, helped him and then asked: "And do you know the meaning of this word?"

Harry shook his head. "It means something that is handed down from father to son—in other words, a relic."

"Oh," said Harry, with a grin, "That's the funniest name I ever heard for a pair of trousers."—London Ideas.

### Willie Was Used to It.

Mrs. Jones was entertaining some of her son's little friends. "Willie," she said, addressing a six-year-old, who was enjoying a plate of cold beef, "are you sure you can cut your own meat?"

The child, who was making desperate efforts with his knife and fork replied, "Yes, thanks, I've had it as tough as this at home."—Pathfinder.

## The Kitchen Cabinet

(© 1922, by Western Newspaper Union.)

Dates are readily digested and when eaten with nuts to furnish nitrogen and fat, the combination is an almost perfect food. She alone is mistress of her art who has nothing left to throw away.

### GOOD THINGS TO "PUT UP"

It is pleasant to try some well-recommended recipes, without slighting those which have long been used in the family, for sometimes we find one which we like so well that it is added to the sacred family cook book.

**Plum Catsup.**—Take one-half peck of blue plums, one pint of vinegar, half the weight of the plums in sugar—less if liked less sweet. Add a tablespoonful each of cloves, cinnamon and allspice, tied in a muslin cloth. Boil together, strain through a colander and boil again until of the right consistency.

**App'e and Pepper Sauce.**—Cut unripe, tart apples in thick slices, place in layers with sliced green peppers, using one-half dozen peppers to one dozen apples; and over each layer sprinkle salt, using one-half cupful. Tie in a muslin cloth one teaspoonful of crushed cloves, mace, peppercorns, and nasturtium seed, one cupful of sugar and three pints of vinegar; pour boiling hot over the apples six mornings. Then seal.

**Chili Sauce.**—Boil together five cups of vinegar, two tablespoonfuls of salt and one cupful of sugar, then add twenty-four large ripe tomatoes, three red peppers, and seven onions, all put through the meat grinder. Cook one hour, bottle and seal.

**Green Apples and Onions.**—Slice green apples, using a dozen apples to three good-sized onions, cook the onions in a little fat until somewhat soft, then add the apples unpeeled; cook until nearly done, then add a little sugar, salt and a dash of cayenne. Serve as a vegetable with pork chops or steak.

**Canning Young Beets.**—Wash and trim, leaving two inches of stem on each to keep them from bleeding. Cook until tender, skin and place in jars with two tablespoonfuls of sugar to each quart, and one teaspoonful of salt. Set jars into a kettle of water and seal, not tight; cook in the water for an hour. Seal and set in the cellar for winter use.

The best things are nearest—breath in your nostrils, light in your eyes, flowers at your feet, duties at your hand, the path of God just before you. Then do not grasp at the stars, but do life's plain, common work as it comes, certain that daily duties and daily bread are the sweetest things of life.—Lord Houghton.

### SEASONABLE GOOD THINGS

Now spring chicken is low enough to be indulged in occasionally. Cut the chicken up as for frying, put it into a deep Scotch kettle with a few tablespoonfuls of water, cover tightly and steam for a few minutes, add a little fat and a tablespoonful of water from time to time; season well and cook until brown. The chicken will be tender and juicy with this slow cooking.

**Stuffed Steak.**—Grind a pound of round of beef through the meat grinder (season with salt, pepper and onion) with one egg. Prepare a bread stuffing as for poultry, grease green pans, put in a layer of the meat, then of the dressing and lastly a layer of the meat. Bake and turn out on small plates and garnish with parsley.

**Currant Pie.**—Take one cupful of crushed ripe currants, one cupful of sugar, two egg yolks, a pinch of salt two tablespoonfuls of flour and one of cold water. Cook until smooth and thick. Cool and fill a baked shell. Cover with a meringue made of the two egg whites with three tablespoonfuls of powdered sugar; dot with half a dozen marshmallows and brown lightly in the oven. If currants crushed and put up fresh with sugar are used, one and one-half cupfuls of the fruit will be sufficient for a pie.

**Tomatoes d' Uxelles.**—Stuff tomatoes with any desired filling and bake until tender. Cover with buttered crumbs and place them under the gas flame to become a golden brown.

**Apple and Blackberry Jelly.**—To each peck of red astrakan apples add three pints of blackberries. Cook the berries and apples with as little water as possible. Drain, but do not squeeze. Use two-thirds as much sugar as juice and cook until it jells; first cooking the juice for ten minutes before adding the sugar. If carefully made it will be a beautiful red.

**Cold Slaw.**—Shred a head of cabbage very fine, then pour over the following boiling hot: one-half cupful of vinegar, a tablespoonful of butter. Remove from the heat, add a beaten egg and three tablespoonfuls of sweet cream. Season with salt and mustard, pepper and sugar. Pour over the cabbage boiling hot.

## SUITS FOR YOUTHFUL FIGURES; BLOUSES FOR THE COLLEGE GIRL

WHILE Fashion continues to adore the slim, long lines of the immature figure, young women will have all the best of it in the choice of suits. Half the world spends its time trying to "reduce," while corsetiers and costumers strive nobly to provide clothes that will bestow the semblance of slim lines on women who have outgrown them. They at least achieve trimness. But things are seldom what they



Suits Adapted to Youthful Figures.

seem and the attenuated ladies, with flat chests and toothpick fingers, that trail across the pages of magazines would be too angular in real life.

Just now Czechoslovakia is leading us many full blouses of white val, with ample sleeves gathered into peasant cuffs. Their vivid and distinctive embroidery makes them an interesting novelty which has, of course, been copied, but in any case these blouses are inexpensive and durable.

The number of the costume blouse is legion. One of these, shown at the right of the two pictured, is a graceful over-b blouse with full, short sleeves and loosely belted with self material. It is made of navy blue crepe de chine, embroidered with red and gold threads. There are many blouses of crepe, some of them adorned with crossed rows of pintucks, many of them embroidered with beads, and this bead embroidery on costume blouses and frocks shows no sign of losing ground.

In the outfit of the college girl sports and tailored blouses find themselves highly considered. A tailored blouse of striped dimity is illustrated. It has lawn shell platings around the



Blouses for the College Girl.

two loose straps for decoration. The pockets and sleeves are trimmed with silk braid and there is a double belt across the front and a small, handsome scarf collar of fox fur.

In the dressier suit at the left the jacket blouses at the sides and has a narrow belt fastened with a handsome silver ornament. Caracul provides the snug, high collar and band cuffs and makes four panels on the cost. For the plainer tailored suits point twill continues to hold first place.

lar and cuffs, and straight platings down the front, and it bears a striking resemblance to the founder of the family, the shirtwaist. White cross-barred and striped dimity and white voiles are the most dependable materials for utility blouses. For sports wear, French homespun and pongee are equally sturdy.

Julia Bottomley