

Farm and Garden

"HELLO!" ON THE FARM.

Telephone Plays a Great Part in Agriculturist's Life, Says Census Folks.

The special report on the telephone service of the country recently published by the bureau of the census contains a comment on the influence of the telephone in life on the farm. It is asserted that "no single factor has played so great a part in the amelioration of the conditions of life on the farms as has the telephone." Hundreds of thousands of instruments are now installed in farmers' homes. The report locates the beginning of the rural service in Connecticut in 1881, when a company operating in the cities of that state arranged for the connection of isolated village systems with the company's exchanges in the cities. This opened a new and almost limitless avenue of telephone service, but little was done in that direction for a number of years. The demand for service in the cities and larger towns kept the makers of the patented instruments so busy that little was ever done in the way of rural extension. The expiration of fundamental patents in 1893 and the fact that by that time the urban field was fairly covered brought the telephone into wider use in villages and country homes.

The report states that at the present time no reliable figures are available as to the actual number of farm telephones. The year covered by the bulletin is 1907. It is presumed that the recently taken census, the details of which will not be available for several months, will include an accurate report of the present state of the service. The matter of special importance here is the comment of the investigators on the value and the nature of the service of the telephone in the farmhouse. Among the manifold uses of the instruments they note the access given to farmers to the markets in which their products are sold. "The grain grower in the west when approached by a buyer who wishes to purchase his wheat simply steps to the telephone and asks through the nearest exchange the closing prices in the Chicago market on the preceding day or the opening prices on the present day." The truck farmer in the neighborhood of large cities telephone to the city markets and find out whether there is any demand for their fresh vegetables or whether the market is glutted and prices low. If the report is unfavorable they wait for a better demand and better prices before carrying their vegetables or fruits or other products to the place of sale.

If an animal of value falls sick the veterinary surgeon is summoned by telephone. If a horse is stolen word is sent to all the farmers on the circuit. In case of fire or accident help is called with avoidance of the delay involved in the dispatch of a messenger who cannot well be spared at all at such a time. On many of these little country circuits a prearranged signal at or about some regular hour summons all subscribers to their instruments while "central" reads out the important news of the day and gives out the weather report. The instrument relieves the isolation of the women on the farm. Their days are often spent in loneliness while the "men folks" are at their work on some distant part of the farm or absent on some errand to the city or to some other farm. A few minutes of chat or gossip is a measureless boon to many so situated. With the installation of the telephone, the extension of the interurban street railway and the rural trolley line and the rural free mail delivery life on the farm has been greatly changed for the better.

Gate Adjustable to Snow.
In winter I've often had to dig snow in order to get a gate open, says a writer in Farm and Fireside. I got tired of that and had two strong strap irons bent to fit around the post. I bolted these to the gate as shown and bored some one inch holes near bottom and top of post at equal distances apart. By this scheme one can raise the gate up above the snow and hold it there by inserting the pegs in the proper holes. This gate is also handy where we want to let hogs run from one pasture to another while larger stock are kept in only one of the pastures.

BE NEIGHBORLY.
Two farmers who are good neighbors can save money by exchanging use of machinery. One man buys one machine, the other a different one, and both machines are used for all work required on each farm. If some of the machines require two or four horses the horses' work can be exchanged in the same manner. Farmers who benefit by exchange work should not forget there is equal gain in exchanging social life, thus strengthening one of the weak points of country life.

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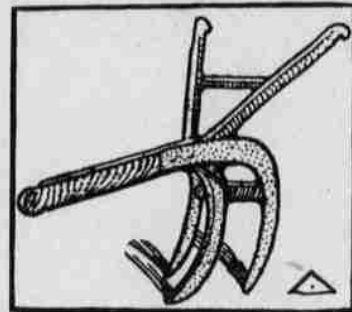
GOOD FOR DRAINAGE USE.

Pick Plow, Easily Made, Described and Praised by Wisconsin Farmer.

I have used this plow for digging trenches for laying tile on my Wisconsin farm for many years and am surprised that so useful and efficient an implement is not in more general use, says a Wisconsin correspondent of the Orange Judd Farmer. Any good blacksmith, with an assistant, can make this plow in less than two days. An old smith and his son made mine in one day. The total cost was only \$8, including a heavy four foot chain for use in hitching to the plow when it is deep down in the ditch.

I first used it in 1894. I had heard that out in Minnesota men were charging 25 cents per rod to construct drainage ditches with the steam ditching machine. I was able to build ditches more cheaply by the means of this simple homemade contrivance. On one piece of work, by using this plow and two horses, four men made a ditch 1,050 feet long, from two and one-half to three and one-half feet deep and one foot wide, in one day, from 8 o'clock in the morning to 6 o'clock in the afternoon. This was in clay soil, which at the time happened to be very dry and was shoveled easily. If the ground had been wet, of course, so much could not have been accomplished.

In building ditches for tile I first plow it as deeply as possible, usually going over it twice with an ordinary plow. All the dirt that is not thrown out by the plow is then shoveled out. Next I go up and down the ditch with the pick plow. Ours is made to cut twelve inches wide, and by having it so strongly constructed that there is not much spring in it a uniform width and straight sides can be maintained in the ditch. After the ground is loosened we shovel out the loose dirt and then go over it again with the pick plow. We use an evener eight feet long, so that the horses work far enough away from the ditch that there



PICK PLOW IN DRAIN DIGGING. (From Orange Judd Farmer.)

is no danger of their falling in. An additional depth is secured the hitch is lengthened, and the plow can be used in digging ditches three to four feet or more deep. Where we have to cross an elevation in the field which requires greater depth we go over that spot two or three times with the plow, bringing the bottom of the ditch down to the required level. Broadly speaking, the depth to which this can be used is limited only by the length of the chain to which the evener is fastened.

There is an old Flemish proverb which reads as follows: No grass, no cattle; no cattle, no manure; no manure, no crops.

Dairy Doings.

An ounce of the fluid extract of black haw in a pint of warm water will be found very valuable for a cow threatening abortion. A half dose can be repeated in two or three hours as often as necessary.

To the man of little money and many children the Shorthorn is a bonanza, supplying milk and butter and a good salable calf at weaning time. The Jersey, Ayrshire and Holstein are great milk and butter cows, but their calves are not to be considered when seeking cattle for the feed lot.

Calves are often troubled by ringworms. It is due to a vegetable parasite. The best treatment is sulphur ointment, made of powdered sulphur, lard, oil or grease. Wash the part affected with soap and then apply the sulphur ointment.

Cows require from one to eight ounces of salt per day. The more concentrates they receive the more salt they require. It should be where they can have access to it every day. According to an experiment made at the Wisconsin station, about two ounces per cow per day is the average amount required.

The Kansas Agricultural college grades cream as follows: First grade cream, 30 or more per cent of butter fat; second grade, 25 per cent and less than 30; third grade, having less than 25 per cent butter fat. Creameries like to get high testing cream, say 30 and above. They make more butter from this, as the overrun is greater.

Alfalfa hay is a most excellent feed for dairy cows. The animals always relish clean, bright alfalfa hay, and its milk producing value is high. The dairyman that has plenty of alfalfa is especially fortunate.

Never allow the cows to be excited by hard driving, abuse, loud talking or unnecessary disturbance. Do not expose them to cold or storms.

If you have six cows and no separator sell one of the cows and buy a separator. You will save work and make money by the deal.

Kindness to cows is one of the essential elements in profitable dairying. No matter how well cows are fed and sheltered, they will not be good milkers if they are handled roughly.

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1911

10th and Main

The "CC" STORE

"WATCH OUR BUSINESS GROW"

10th and Main

DURING the year just passed we have increased our room, increased our stock, increased our help and increased our sales. To us it has been a very successful year and we are now starting out to make a new record for the year 1911

OUR ANNUAL INVENTORY has been made and the Odds and Ends collected for our regular "Hash Sale" -- Just as the frugal house wife collects the left-overs and throws in with them a little new material to give the proper flavor and calls the palatable collection "Hash," so we have collected the remnants and odd lots, throwing in some Fresh Stock to give it flavor, and now offer

A Ten-Days' "Hash" Sale

- \$1.25 Black Moire Petticoats 75c
- 85c, 75c and 65c Gingham Petticoats 50c
- Men's light colored Shirts and Collars 25c
- Men's dark colored Shirts and Collars 19c
- \$1.25 Dark Wrappers, ladies' 98c
- \$1.00 Dark Wrappers, ladies' 83c
- Boys' long, heavy Pants, this sale 25c
- Children's 18c heavy black Hose 13c
- Ladies' fine ribbed black Hose 15c
- Children's fine ribbed black Hose, 3 pr. for 25c
- Men's Wool mixed Half Hose, 2 pr. for 25c
- Men's cream ribbed Cotton Shirts and Drawers 30c
- \$1.25 Corsets, sizes 25, 26, 27, 29, 30, Sale 75c

- 65c Dress Goods, good colors 50c
- Eiderdown Dressing Sacques 40c
- Every Dress Skirt in the house offered at greatly reduced prices during this SALE
- Toilet Soap, 3 cakes in box 10c
- Ladies' Side Garters, (not the best) 5c
- Ladies' extra size cream Union Suits 50c
- Men's White Collars 5c
- Boys' separate Coats, blue \$1.25
- A few Boys' Suits, values to \$2.25 1.25
- Boys' separate Coats, blue 1.25
- Boys and Girls Caps, 25c and 20c values15
- A few Men's Hats to close out, \$1.25 value, 75c; \$1.75 values at \$1; \$2. values at 1.25
- Ladies' Muslin Underwear at Reduced Prices during this Sale

Choice Remnants

Not only Remnants that were made in our own stock, but Mill Ends bought from the manufacturers at much less than value will all be thrown on our counters and marked at special prices during this sale. Among them you will find Ribbons, Laces, Embroideries and Dress Goods, Gingham, Percales, Calico, Muslin, Flannelettes, Outings, and many others, all at greatly reduced prices.



A QUIET DIGNITY
AND A
DISTINCTIVENESS
IN
STYLE

Characterizes the make-up of the White House Shoe for men, for women.

THESE Shoes are always correct for all occasions. They are comfortable and lasting for the reason that they are built with a special view to fit.

YOUR FEET ARE WELL DRESSED WHEN YOU WEAR

THE WHITE HOUSE SHOE
FOR MEN FOR WOMEN

The "CC" Store, Oregon City, Ore.



Cookery Points

Pare, quarter and core one dozen good cooking apples, steam over hot water until just tender, then finish cooking with three-quarters of a cupful of sugar and a grating of lemon peel and just enough of the lemon juice to keep the apples from sticking. When quite dry beat to a pulp. Melt four tablespoonfuls of butter and cook in it four tablespoonfuls of cornstarch. Add gradually the apple pulp and the yolks of four eggs, beaten slightly. Cook over hot water until the eggs are set, then put aside to cool. Shape into cylinder croquettes, dip into egg and crumbs and fry in deep, hot fat. If you do not wish to use so many eggs, three will do by substituting more cornstarch, a tablespoonful for each egg, or if you have stale sponge cake or macaroons or toasted biscuit substitute these for the eggs and cornstarch. The mixture should be as soft as you can handle conveniently. These are delicious served with a roast of pork or goose.

Spanish Nougat.
Ingredients are one and a half cupfuls of brown sugar, one-half cupful pale sirup, one-half cupful water, white of one egg, one teaspoonful vanilla, one cupful chopped mixed nut kernels. Boil sugar, sirup and water, stirring gently occasionally. When cooked suf-

ciently to reach the "soft ball" stage remove the mixture from immediate heat and beat the white of the egg to a stiff white froth until it can be cut through with a knife without breaking. On to this pour gently half the above mixture, beating it up constantly. The other half of the sirup still in the pan must now be boiled until on dropping some into cold water it becomes brittle, then beat this also into the half with the egg mixture. Now add flavoring and nuts. Have ready a pan lined well with wadded paper and into this pour the mixture and allow it to get cold before cutting in cubes.

A Good Dessert.
Souffle of Apples With a Border of Rice.—Prepare the rice in cream, etc., as for rice cake, and keep it of a strong, solid substance. Dress it round buttered dish about three inches high; give it a nice shape, level and smooth. Have ready an apple marmalade, very thick. Mix with it four yolks of eggs well beaten, a small piece of butter and a pinch of salt; warm it upon the stove; then take the whites of four eggs well whipped, mix very lightly with the marmalade, put the whole in the middle of the rice and set in a moderately heated oven. When the souffle rises high send in to table at once or it will fall. Some cooks hold a salamander over it just before taking into the room.

Filled Cookies.
Cream together one cupful of sugar and two-thirds cupful of butter, add one egg, two-thirds teaspoonful cream tartar, one-third teaspoonful soda, four teaspoonfuls sweet milk, one teaspoonful vanilla, flour to make stiff, chill, roll very thin, put filling on one cookie, lay another over it; bake in quick oven.

Date Filling For Filled Cookies.—Stew one-half pound dates and one-half cupful of milk and water together with one-half cupful sugar and one-half cupful shredded coconut till dates are soft. Cool before using.

Fine Peanut Wafers.
One quart of peanuts, one-half cupful of butter, one cupful of granulated sugar, one and one-half cupfuls of flour, two-thirds of a cupful of milk and one teaspoonful of vanilla. Chop peanuts rather coarsely, cream the butter, add the sugar gradually and beat until very light. Add milk and flour alternately, then the vanilla, beating continually. Drop on greased tin from the end of a knife, placing them very far apart. Do not bake more than six at a time, as they are to be doubled over while hot, and they harden quickly.

Devil's Food.
Bolt one cupful of bitter chocolate, one cupful of sour milk, one cupful of brown sugar and set aside until cool. Beat to a cream one cupful of granulated sugar, one scant cupful of butter; add three eggs, well beaten, and one cupful of sour milk. After this has been beaten add your cold chocolate, one teaspoonful of vanilla, two and one-half cupfuls of flour, sifted, with a teaspoonful of baking soda. Be sure to use baking soda and not baking powder. Then beat all together. Bake in layers in a hot oven.

Rocks.
One and one-half cupfuls of brown sugar, one cupful of butter, three eggs, two and one-half cupfuls of flour, three-fourth cupful of raisins, one cupful of chopped walnuts, one teaspoonful of soda, one teaspoonful of cinnamon and two tablespoonfuls of molasses. Drop in teaspoonfuls.

Used Instead of Bonbons.
Large raisins seeded and stuffed with minced walnuts make a nice sweet to serve instead of bonbons at the end of a dinner.

Winter Keeping of Vegetables.
The matter of keeping Irish potatoes, cabbages, onions, beets, etc., all winter for family use depends on climatic conditions. Irish potatoes, as also beets, should be guarded against freezing. Beets and carrots can stand a little of it, but are better off when kept from it. Cabbages stored in the cellar should be wrapped separately in double thicknesses of newspaper, folding and tying it around the stem. Hang each head upside down on the side of the wall or from the beams overhead. Cabbages can stand some freezing, but not too much of it, nor much freezing and thawing. Onions to keep well must be put in a cool, dry, airy place.—Farm and Fireside.

Manure From the Barnyard.
Manure from the barnyard adds humus to the soil, and humus acts like a sponge, retaining moisture in the soil, making it more capable of absorbing a heavy rainfall and of holding it there longer. The moral, therefore, is to save and carefully spread all barnyard manure over the fields. Manure is worth dollars and will put dollars into the farmers' pockets.

Plants For Winter Pasture.
Many plants can be used for winter pasture. Of course it is more difficult to secure winter than summer grazing, but with the proper use of bur clover, rye, oats, vetch and crimson clover, all fall sown, there is little trouble to secure grazing areas through the winter.—Home and Farm.

Why Clover Falls.
Clover fails to grow on many farms, but the prime cause is that much of the humus of the soil is worn out and an acid condition exists that is detrimental to clover. A liberal application of lime will be beneficial.

Walnut Wafers.
One pound of brown sugar, one pound of walnut meats, two eggs, six even tablespoonfuls of flour, two-thirds teaspoonful of salt and one-half teaspoonful of baking powder. Beat the eggs very light, gradually add sugar, then salt, flour and lastly the walnut meats, broken, not chopped. Drop in small lumps in buttered pan and bake in moderate oven.

Walnut Macaroons.
One pound of pulverized sugar, one pound of walnut meats (chopped fine), three eggs and two tablespoonfuls of flour. Beat the eggs very light, gradually adding the sugar. Add flour and meats. Drop in greased pan and bake in moderate oven.

Ironing Table Linen Without Starch.
It is said that an experienced laundress never sprinkles her table linen. She dries it thoroughly in the air, then dips it into boiling water and puts it through the wringer. Each article is then folded in a dry cloth as smoothly as possible and allowed to remain there for a couple of hours or so. Irons must be hot, but not scorching, because the linen must be ironed perfectly dry. Herein lies the secret of table linen that is guiltless of starch.

TRUST THE WOMEN FOLK
The farmer who thinks he can "run his business" without taking his wife into his councils is pretty apt to run against a snag before he knows it. While women may not always understand all the fine points of farming, they are often able, through some divine instinct, to tell how things ought to be, and the man who trusts that instinct is not very apt to come out wrong.