

GOOD FARM BUILDINGS

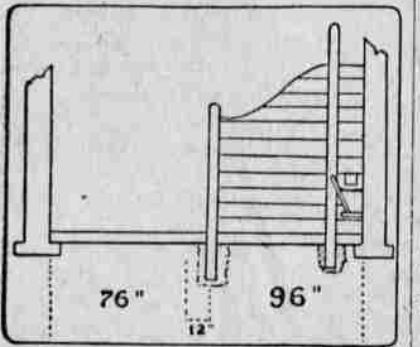
Materials for Cow Houses, Stables and Pigstyes.

Floor of Structure Intended for Accommodation of Live Stock Should Be Impermeable and Non-Absorbent as Possible.

(By W. R. GILBERT.)

Since the introduction of Portland cement concrete as a floor-laying material there has been no excuse for uncomfortable and inefficient floors at the homestead. To be efficient, the floor of a house intended for the accommodation of live stock must to a great degree as possible be both impermeable and non-absorbent. If it be neither, it will be liable to become offensive itself, and will lead to the same condition in the soil upon which it lies as well. Flagstones of good quality and finish and flooring tiles may reach a high standard in these respects, but unless they are very carefully jointed liquid matter will leak through the seams and pollute the soil underneath. If with such as these it is difficult to keep the subsoil wholesome, it need never be attempted with irregularly finished slabs, far less with small boulders, as paving stones. Concrete can, however, be laid without joint or crack in the whole area covered. It is impervious to water; moisture cannot pass down through it, nor can ground damp pass up. It can be worked into forms required in such places, and it wears well. A further advantage is its comparative cheapness. Another is the effective resistance that it gives to rats; these untrusting "sappers and miners" are non-plussed when faced by a well-laid concrete floor.

Open channels alone are permissible in the buildings we are dealing with; covered drains can never be kept sani-



tary in these places—not, at any rate, under the treatment it is found practicable to bestow upon them there. Here, again, concrete comes to the front on account of the regularity and smoothness of outline it is possible to give them in that material. A concrete channel can be effectively swept or scraped with ease, and a bucket or two of water swilled along its course will leave it comparatively sweet and clean.

Limitations of Concrete.

But while concrete is eminently well adapted for flooring the parts of farm buildings that are liable to be soiled by the tied-up animals, it is not so well suited for their stalls or lairs. It is all right as regards smoothness, but it seems to be too cold for both cows and pigs to lie upon unless abundance of bedding or litter is at the disposal of the attendants. When heavy horses come it is hardly durable enough; the pounding of their iron-bound heels are too much for concrete. The passages and channels of the three places we started with can have no better flooring medium than concrete, but something a little warmer and less unyielding is required for both cows and pigs to lie upon. Horses might be left to take advantage of its smoothness were it more durable against their heels, because they usually have more bedding afforded them and they have less time to lie down.

Brick Pavement

Makes a very suitable floor for the

When a Cow Should Go Dry.

The dry cow is easiest cared for during the time of short pasture. She does not need as much juicy food as the cow that gives milk. If she comes fresh in the late fall she can go on regular winter feed and be kept up to her normal flow all winter.

In the spring she will have the fresh pasture at just the time when she needs it to keep her yield from falling off. She will give most of her milk when milk and butter are scarcest and highest. She will be ready to dry off when the flies are worst for cow and cowherd. And the busy fall days will not be made busier by the necessity of milking her. What can be said against this argument?

Free Range is Best.

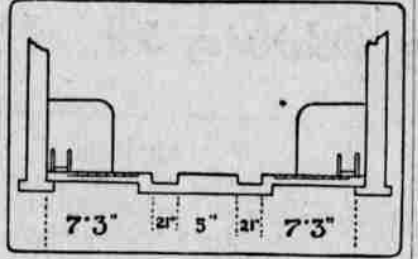
The same results will follow when the sows are separated from the other hogs if the sows are fed largely on corn. Give the brood sows the run of a pasture, and they will pick up most of their living and keep healthy; shut them up in a lot, and they will lose stamina and disappoint their owner at farrowing time.

cow's stall, and it answers equally well for the pig's bed. Well shaped building bricks laid on a bed of lime or cement serve the purpose admirably.

Stable Stalls.

Something harder than brick is of course required for the stable stall. "Setts" or paving blocks, either of granite or "whin," say 8x4x5-inch, suit very well. Bedding them in lime, and grouting them in cement, both as advised for the brick pavement, make a strong job.

Fig. 1 is a cross-section of a floor such as we are describing. It shows a building 18 feet wide inside. It may safely be more; to make it less is not advisable. The stable, as well as the cowhouse and pigstye, should, as we have already said, be without covered drains inside. As far as practicable, one should make an open channel



serve to carry away liquid matter from the stable. There is never so much urine from horses as from the cows, however; but there is usually more fall given in the stalls of the stables than in those of the cowhouse, and the stances for the geldings have to be floored in such a way that the stallings may be readily concentrated and led to the gutter. It is sometimes necessary, however, to make use of short lengths of these.

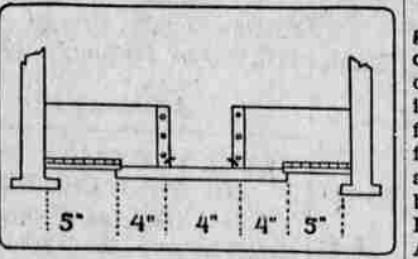
Fig. 2 represents the cross-section of a good

Double Cowhouse.

The cows face the walls, their beds or lairs being 7 feet 3 inches long from the wall to the edge of the "grip." The beds are almost level in this direction. They have more or less incline the other way, in accordance with the general rake of the building, but as little as can be given. A glazed fire-clay trough sits on the floor in front of each cow. The troughs are kept back from the wall about the breadth of a brick, so that the animals, when in the act of using, may not damage their horns against the wall. The "grip" is 21 inches broad, 6 inches deep at the side next to the cattle stances and from 3 inches to 4 inches alongside the central passage. The bottom of the "grip" has a dip of 1/2 inches from the one side to the other, and lengthwise as much fall as will quickly lead fluid matter to the outlet provided for its discharge.

A Double Pigstye

is represented in Fig. 3. Concrete is again much in evidence, as will be seen. The beds are of brick, however. They are raised a few inches above the general floor level. Where this method is adopted it will be found that the pigs rarely mess these "platforms." When feeding they void ex-



crement enough, but then it falls on the concrete floor between the trough and the raised bed. The liquid matter escapes either underneath or round the troughs into the channel alongside the passage; and the solid matter can easily be removed from where it fell with shovel or scraper, without leaving much trace behind it. The feeding troughs are of a glazed fire-clay. They are low in front, but have high sloping backs, tending outwards into the passage, over which projection the food can easily be tipped from bucket or ladle.

Place for Mixing Feed.

A good, tight, clean barn floor is a good place to mix the grain intended for the cows, emptying first the light, bulky feeds, such as corn and cob meal or distillers' grains, spreading these out five or six inches thick, pouring on the next lightest, etc. Then begin at one edge, shovel the feed back into a pile a couple of feet to the right or left. Under ordinary conditions, twice turning over and the final shovelling into the bin will afford a uniform mixing.

Fattening Hogs.

As soon as your pasture becomes lean, put up your fattening or killing hogs in a moderately close pen; then feed them all the slops they will drink three times a day, made from fine feed and corn meal mixed. Also give them all the whole corn they will clean up, or eat at night.

Abbreviated Blessing.

Another abbreviated blessing adopted by farmers, along with the horseless wagon and plow, is the barbless wire fence.

PALATABLE DISH OF CODFISH

Method of Preparation That Every One of the Household Will Appreciate.

Cream Sauce for Codfish—Two tablespoons butter, one and one-half tablespoons flour, one-half cup hot cream, one-half cup hot milk, one-half teaspoon salt and few grains pepper. Put butter in saucepan, stir until melted and bubbling. Add flour mixed with seasonings, and stir until thoroughly blended. Pour on gradually the milk and cream, adding about one-third at a time, stirring until well mixed, then beating until smooth and glossy. If the cream is thick one tablespoon of flour will be plenty.

Prepare your fish as I have written, and when ready for the third water add two heaping cups dried potatoes (cut before measuring) to one cup salt codfish. When potatoes are soft the fish will be done. Drain through strainer, return to kettle and mash thoroughly; be sure no lumps of potatoes are left; add one-half tablespoon butter, egg well beaten, and pepper. Beat with fork two minutes. Add salt if necessary. Make into little cakes. Fry out thin slice bacon and then fry cakes.

Codfish—Prepare codfish as I have written, having three-fourths of a cup. Pick in flakes, when cooked add one cup cream sauce. Add one beaten egg just before sending to the table.—Boston Globe.

SAFETY CAN OPENER

A new can opener is shown in the drawings which is said to work quickly and without danger of cutting. It has a handle like a sad iron and two cutting points below. The points are set on either side of the can top and the handle is then pressed down. The



Saves Hands From Danger.

points enter the metal and the edges then cut either way and the handle is pressed further. There is no need to hold the can, as the pressure is all down, and when the can is opened the handle bottoms on the lid so the fingers do not come near the tin edges, which, however, are rounded off smooth and turned under. With the old-style can opener the can had to be held, as in the lower drawing, and a slip might mean a nasty cut. With the new one this is done away with.

Brown Stew of Beef.

Remove all fat, bone, skin and gristle from one pound of round steak of stewing meat and cut the latter into one-inch squares. Try out the fat and in it brown half an onion, chopped fine. Sprinkle three table-spoonfuls of flour over the meat and add to the fat and onion. When the meat is well browned add one pint of boiling water. Lower the heat and simmer one hour. Add the dumplings 15 minutes before the stew is done.

Chestnuts in Chicken Salad.

Try adding chopped cooked chestnuts to chicken salad, either in place of celery, or in addition to it. They give a delicious flavor and consistency to the salad. They also can be added to potato salad—which, by the way, is always better for the addition of some other ingredient.

Mincéd sweet green peppers or chopped celery keep potato salad from a certain heaviness that is sometimes has.

Buttered Apples.

Pare six large apples neatly, and keep them whole, take the cores out, have a piece of bread cut for each apple, the same size as the apple, one inch thick. Grease a pan big enough to hold the bread and apples well, place the bread first then an apple on each piece, fill the cores with sugar and butter. Put in oven and cook until soft, when ready take out of the oven and fill the cores with any good jam, and place in oven again till jam is heated. Serve on hot dish pouring the juice and butter over the apples.

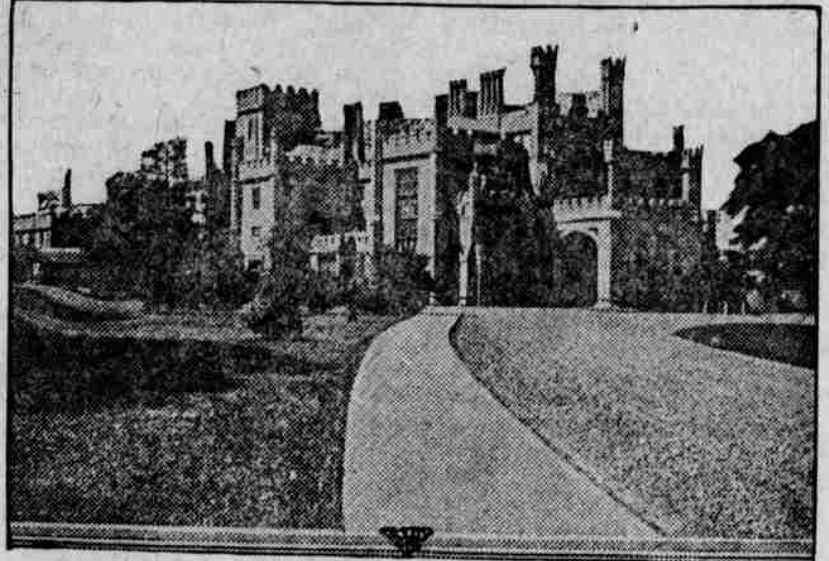
Kettle Cover.

Should the knob come off any kettle cover, a screw can be slipped through the hole with the head inside the lid, screw a cork into the protruding end; this knob will not get hot and can be replaced in a hurry.

Cleaning Enameled Dishes.

Salt moistened with vinegar will remove burnt marks from enameled saucepans and dishes, but don't forget that they should be soaked in cold water for a few hours first to loosen the stains.

Where Heat Leads to Water



GOVERNMENT HOUSE, SYDNEY

HEATS vary. It is hot in Durban till the Zulu rickasha man is too warm to prance between the shafts, and goes along with you at a jog trot. When that degree of heat arrives you wouldn't change places with him for a rubber mine. Adelaide, the capital of South Australia, has a breathless, white, staring summer heat that lasts for weeks at a time. It hurts the eyesight, as successive teams of English cricketers have found out to their cost, but is otherwise not unhealthy. One of the most uncomfortable places in the world on a really hot day is Melbourne. The sun blazes with an intolerable glare, and the "brickfielder" (a scorching north wind) sweeps along the city's wide streets thick with dust and the smoke of the distant bush fires it has brought down from the country, whence it whirled with the velocity of a hurricane that morning. The smoke gets into your eyes and makes them smart, and the dust and other refuse make your clothes filthy and get down your throat, into your ears, your nostrils, everywhere.

As to London Heat.

London heat, writes Arthur J. Rees in the London Evening Standard, resembles the heat of Auckland, New Zealand's most northern city. It is humid, close, sticky, oppressive and, above all, dense. But Auckland has what London hasn't—a beautiful harbor that makes you cool to look at it. The Maoris call the Auckland harbor Wait-mata, which means "glittering waters," and the sparkling blue of that volcano guarded bay holds you its lover while you are in Auckland—and ever afterward. It is the color of forget-me-not, and you never do forget it. You see the harbor from all parts of the city—from some spots the whole dazzling sheet of forget-me-not blue spreads out before you, at others just a patch of rippling violet glancing shyly up at you as you turn the corner of one of Auckland's winding streets.

Sydney harbor is beautiful—you will not praise Auckland harbor to Sydney people if you are a wise traveler—but it lacks the entrancing blue and the lights and shades of the Harbor of Glittering Waters. And Auckland's harbor is still nature's own—a 50-mile gulf whose cliffs and headlands are wrapped in a grand and gracious solitude.

The subject of heat brings us naturally to the subject of bathing. The Australians, particularly those living near the coast, are a bathing people. The children take to the water early and stay in late. An Australian boy will pass the whole of a long summer day in the baths, with alternate splashing and sand sprawling spells. All the state schools have swimming clubs for boys and girls, from the youngest classes up, where the children are taught to swim.

The schools have a series of inter-club swimming matches during the summer, when rivalry is keen and excellent swimming results. As a natural consequence of this splendid system most of the Australian boys and girls in the large cities can swim well and drowning fatalities are rapidly declining.

Sea Baths Around Melbourne.

They have plenty of sea baths around Melbourne, but no surf bathing such as Sydney people revel in. Melbourne's great bay, Port Phillip, is landlocked, so there are no breakers worth mentioning. There is also a further obstacle in the shape of periodical invasions of large sharks, which have a calming effect on the enthusiasm of those who advocate the charms of bathing in the open. Three or four miles from Melbourne is the fashionable suburb of St. Kilda, which has the finest swimming baths in Australia—half a dozen of them.

Bathing by night under the electric light is a favorite amusement of the Melbourne people. For those hardier

souls who prefer the embrace of "the great sweet mother," untrammelled by the restrictions of a picket fence—even though the fence is sharkproof—there is Sandringham beach and Half Moon bay, a few miles farther along the coast. Here people have their bathing boxes and bathe in the open with a wary eye open for the appearance of the dorsal fin of a shark in the offing. A man who was fond of bathing off Sandringham assured me once, when I asked him if he wasn't frightened of sharks, that a shark would never tackle you in the water if you splashed and kicked up a noise at its approach.

But the great sight in the way of sea bathing in Australia is the summer surfing carnival at Sydney. It is a remarkable spectacle. If ever you go to Sydney do not miss a visit to Manly or Bondi or Coogee—the three places all within an hour's access of Sydney—where the surfers hold high revel and make the seascape glad with their merriment. I have seen people bathe from various lands in many tides, but I have never seen anything that resembled the joyous abandon, grace and gayety of Sydney surf bathing.

Young people of both sexes—a dozen or more together—go down to the water hand in hand to swim out to meet the breakers. Mother Grundy is banished from these sea revels, which are conducted with a harmless unconvention and innocent freedom from artificial sex restraint charming to see and good to participate in. Everybody is welcome to the open sea, and if you bump into your lady neighbor as you are swept back to shore on the breakers she accepts your apologies as laughingly as you tender them. Nor are introductions necessary if you wish to enter into conversation. Something of the freedom of the sea takes possession of you for the moment.

The sport has more than a spark of danger, but that seems to add to its attractiveness for Sydney people. In surf bathing you swim out to the advancing billow and dive into it just as it breaks—to be swept ashore with a bewildering ecstatic rush amid the boom of the surf. But if you are caught in the powerful retreating undertow you will be swept out to sea, no matter how strong a swimmer you may be. If that happens, as it frequently does, the only thing is to lie still and try and float, and wait till a member of the life saving club—there are always several on duty—is paid out to you on a life line.

Often the victim of the undercurrent is carried away too fast to be rescued, and the Sydney evening papers dismiss the tragedy in a few lines headed "Another Fatality at Surf Bathing." But the appalling list of deaths every season is no deterrent to the devotees of surf bathing. They go joyously on with their surf, in no wise checked by the thought that they are playing with death.

Sydney surfing is marked by some peculiar features of its own. There is the cult of getting brown, for instance. The surfer who can display a skin of dark golden brown is a king of his kind. Young men put in a lot of time lying about in the scantiest bathing attire letting the sun dye, or tan, their bodies the requisite tint. They deplore the slowness of the process, and greatly envy the fortunate youth who has a night job of some sort which permits him to lie about the beach all day—getting brown. They bewail the golden hours they have to waste in work, and the moment they are free from the cares of office they dart by tram out to their beloved Bondi to get a little browned before the sun sets.

Sharks do not bother the surfer much. The shark in the open sea prefers to let the deadly undertow sweep his evening meal out to him. Inside the harbor he has to fend for himself.