[4]

FARM AND GARDEN

THE CATALPA.

Cutting Back In Order to Secure Straight Growth.

The picture shows an Ohio man who is interested in farm forestry standing by a catalpa that had made three months' growth after being cut back last spring. This cutting back of the catalpa is very necessary with many of the trees in order that a straight

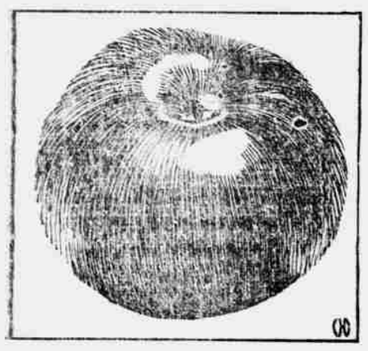
THREE MONTHS AFTER CUTTING.

body may be secured, but there is danger of the new shoot breaking on account of rapid growth. When a tree has grown rapidly the first year it may be better to cut back the second spring, and it is a good plan to let the straighter trees stand uncut to serve as a windbreak for the new growth of those cut back. Ordinarily, however, the cutting back is done after two years' growth, and the new sprout will make a post as soon as the old one would have done if left standing. Six by ten feet is a better distance for the trees than 8 by 8 on account of cultivation, and posts can be cut in eight years from planting, says a writer in National Stockman and Farmer.

THE FALL PIPPIN.

A Reliable Bearer Good For Cooking and Table Use.

This variety is in its season the standard for quality as a cooking apple in some parts of New England and the middle states. Its fine, large, handsome fruit always finds a market at top prices wherever it is known. It is a great favorite for cooking, while its brisk, juicy quality makes it a fairly good table variety. The Fall Pippin seems to have originated in America



FALL PIPPIN.

from seed of the Holland Pippin, but its history is uncertain. Trees over 100 years old are found in Connecticut and New York. The tree is vigorous, but only fairly productive. More or less fruit is, however, produced every year, neither overbearing nor failing entirely. The worst defect of the variety is the liability to scabby fruit in some localities. The apples, like the one shown in the photograph herewith, are often three and one-half inches in diameter, with few small specimens. Color, yellow, with red cheek; form, irregular; flesh, white, mellow, aromatic. In sections where it is known and appreciated it is a paying kind of plant for home market.—American Cultivator.

Milking Machines.

Now that milking machines have shown us that they can milk cows without drying them up a new claim is being made for them. The milk is drawn in a vacuum and deposited in a covered pail through tubes without coming in contact with the atmosphere. It is well known that milk is spoiled by bad odors from the stable and from dust and dirt falling into it during the process of milking. In the best dairies a great deal of expense and care are continually expended to procure milk as clean as possible. If the milking machine proves as satisfactory as it promises to be it will revolutionize dairying, not only solving the labor problem as applied to milking, but by furnishing a better quality of milk at less expense. It is said that milk drawn from the udder by the milking machine and carried at once to thoroughly cold sterilized bottles will keep in good condition for a week.

Alfalfa In the West.

Ten years ago alfalfa was almost an unknown quantity so far as its cultivation anywhere this side of the Rocky mountains was concerned. Today millions of acres of land in Kansas and other western states are producing alfalfa worth from $50 to $60 an acre. Here is an illustration of what new crops can be made to do on new soil or on soil in which alfalfa is a new crop.—Farm Press.

CONCERNING PHOSPHATES.

Ground Rock Profitably Replaces More Expensive Fertilizers.

Experiments made by the Maine experiment station have indicated that with certain kinds of plants, notably turnips and rutabagas, crude fine ground Florida rock phosphate (floats) was utilized to good advantage at all stages of growth as a source of phosphoric acid. Other crops—such as corn, barley, clover, tomatoes and potatoes—did not respond to applications of the insoluble phosphates in the earlier stages of growth, but utilized it to better advantage in later stages of growth, thus suggesting "that it may be profitable on certain crops grown on a large scale to combine the soluble and insoluble phosphates, applying a small amount of the former at time of planting to hasten the early growth of the crop and a larger amount of the latter a few weeks later to supply the wants of the more advanced plants. In this way the outlay for phosphoric acid would be greatly reduced and probably the yield in no way decreased."

Slow Action of Insoluble Phosphates.

The fertilizing value of the insoluble phosphates—such as crude fine ground Florida or Tennessee rock phosphate—as compared with the more soluble and readily available forms of phosphoric acid—such as acid phosphate, Thomas slag, etc.—has been carefully investigated in recent years by a number of other experiment stations, particularly those of Illinois, Maryland, Massachusetts and Ohio, and, while the results have not been entirely conclusive, they in general bear out those obtained by the Maine station and indicate that such phosphates may in many cases profitably replace to a large extent the more expensive phosphates, particularly on soils naturally or artificially supplied with an abundance of decaying organic matter (humus) and with certain kinds of crops, especially those having a long season of growth and with which early maturity is not an important consideration. On the other hand, crops which must be forced in their early stages of growth and brought to early maturity require more soluble forms of phosphoric acid.

When Used With Green Manures.

Experiments made by a number of eastern experiment stations show rather conclusively that the insoluble phosphates cannot be profitably used, for example, in market gardening on the light soils best adapted to that purpose, while it has been clearly demonstrated by several of the southern and western experiment stations that when used in connection with liberal applications of stable manure or green manures the cheap insoluble phosphates are about as effective and much more economical in general farming than the high priced acid phosphates. The use of fine ground phosphates, or floats, in connection with green manures, cottonseed meal and other organic matter, the decomposition of which in the soil is believed to render the phosphoric acid more available, has long been practiced in the south, and the advantages of the practice have been demonstrated by the Alabama experiment station.

MODERN PIGSTY.

Handy For Feeding—Separate Pens. Self Closing Doors.

In furnishing suggestion for a modern pigsty American Agriculturist says: The accompanying diagram affords an idea of a satisfactory pigsty. It shows the ground floor, twenty-five feet wide and thirty-two feet long. In the diagram A is an entry five feet wide, running the whole length of the building, with a door at either end. This entry is convenient in feeding the animals, as the troughs in the separate pens run along one side of it. The roof extends over only the entry (A)

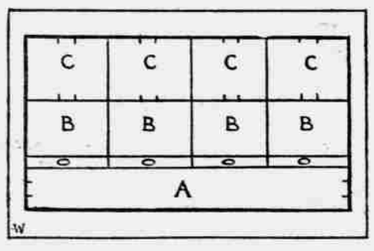


DIAGRAM OF PIGSTY.

and the boxes (B). The pens (CCCC) are not under the roof. The entire building is floored with plank, slanting lightly toward the front for the purpose of drainage.

The inside partitions may be about four feet high. The small doors between B and C are hung by hinges from the top, so as to open either way easily. The pigs soon learn to push it open and pass out and in, with the door closing behind them. When pigs are first put in the pen one corner of the floor (C) should be made wet and the pigs will be careful not to soil elsewhere. The feeding troughs are shown at OOOO. The height of the building need not be over seven or eight feet.

Skim Milk and Meal For Pigs.

One of the eastern experiment stations is authority for this little pig feeding formula: Pigs weighing twenty to seventy pounds, two ounces of cornmeal per quart of skim milk; pigs weighing seventy to 130 pounds, four ounces of cornmeal per quart of skim milk; pigs weighing 130 to 200 pounds, six ounces of cornmeal per quart of skim milk.

For Buggies and Wagons.

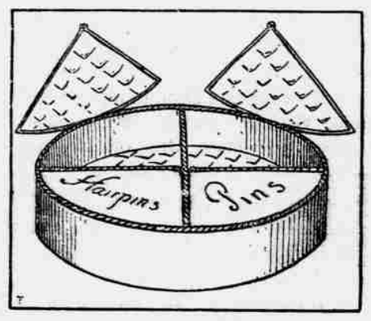
Raw linseed oil put on with a cloth and thoroughly rubbed into the paint is a splendid application for buggies and wagons. If they are treated to a rub of this kind every time after being washed the paint will look new instead of old.—Exchange.

Xmas Presents Made at Home

An Odds and Ends Dressing Table Box. Parisian Workbag Which Resembles a Melon

An "odds and ends" box is an ideal thing for a dressing table, inasmuch as it does away with the rather finicking little trays and boxes generally found there.

To make this most useful ornament you will require a medium sized round cardboard box from which the lid has been taken, divested of its rim and cut into four equal parts. The interior of the box is lined with quilted silk and divided into four compartments corresponding with the sizes of those cut from the cover by means of satin covered cardboard fixed inside. The outside of the box is covered with any pretty material you like and the top edged with cord. Each piece cut from the lid must now be carefully lined with quilted satin matching the lining of the box and covered on the outside with the material used, embroidering on each piece respectively the words "Fancy Pins," "Hairpins," "Pins," "Trinkets." In order to give a slightly raised appearance cover the outside of each piece of cardboard with a little wadding and put the material over it, finishing off with cord used round the box. Each piece has a little loop at



BUREAU BOX.

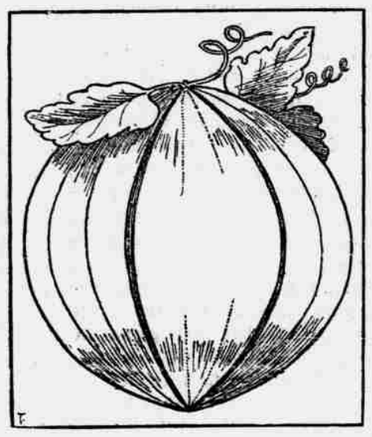
the extreme end, by means of which it can easily be lifted up, and is attached to the box as shown in the illustration.

Of course such a box can be greatly elaborated. It makes a pretty jewel case and can be decorated with painting, applique, embroidery or ribbon work.

Parisian Workbag.

Workbags are always popular presents, and the "melon" workbag, which is a Parisian creation, is one of the prettiest. To make it you must take eighteen long shaped pieces of cardboard measuring about two inches wide in the middle and gradually tapering off at the ends. The length of the pieces depends on the size of the workbag.

These pieces of cardboard must now be covered with satin that is a near



PARISIAN WORKBAG.

match to the tints of a melon and lined with pale green silk. When completely covered sew them all together, with this proviso—that three of them, although joined, are left free at the outer sides, being sewn, however, a little way up from the bottom. The joining of the pieces must be very neatly done, and you can shade the outside in oil painting to imitate the markings of a melon. Draw some leaves on velvet and cut them out, stiffening them at the back by means of a little black muslin pasted on; this, of course, being done before the leaf is cut out to obtain nice sharp edges. These leaves are arranged at the top of the melon, a few falling down one side, and the vinelike tendrils and stalk are imitated in thick green silk wire. The "slice" cut out serves as an opening through which work can be placed in the bag and fastens at the top by means of a silk loop at the end and a velvet covered button hidden under one of the leaves. If one of the wire tendrils is bent into a round it will be found useful either for carrying the bag or to hang it up by.

Melon bags are really most artistic, and in small sizes are invaluable for holding pieces of crochet or knitting.

Garland of Ribbon Roses.

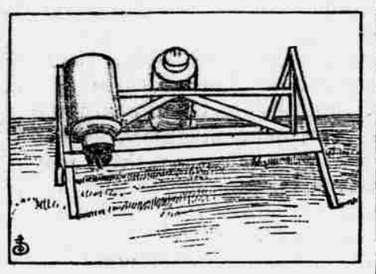
For the young woman who has a fondness for pretty evening gowns make as a Christmas gift a garland of ribbon roses. This is done by making a rosette of loops of narrow ribbon and tying a knot in the top of each loop. In the center fasten a few pieces of yellow silk to make the stamens, the ends being knotted. These roses are from one to three inches in diameter and may be connected by strands or knotted wired stems of narrow green ribbon. Fasten the whole on a strip of stiff white bobbinet or scrim, and my lady can bedeck herself in the gayest and prettiest fashion.

Dairy and Creamery

The cause and treatment for cream which becomes strong and foamy were discussed recently by Professor E. S. Guthrie of the Ohio State university as follows: The cause of the cream becoming strong and foamy is most likely due to abnormal fermentation. In order to determine the source of the bacteria, I suggest that the patrons thoroughly cleanse a jar for each cow by scalding the jar in boiling water. Label a jar for each cow, and after each milking pour about a pint of each cow's milk into her particular jar. From these samples the patrons may determine whether the trouble comes from a certain cow or a few of them or from the entire herd. Set these samples away where they may have the same temperature at which the cream has been souring. In about twenty-four hours examine them by tasting and smelling. If the strong flavor or the foamy condition is found in one or two of the samples cut out the milk from these cows for a few churnings. If all the samples seem to be about the same look out for a mud hole or for some other source of filth and remove the cause. If the trouble lies with but one or two individuals make a careful examination for a cause of the contamination and remove the cause.

A Drainer For Milk Pans.

On every dairy farm there is needed a rack for draining milk cans, and one can be made by any dairyman with little trouble and expense. A most convenient drainer is shown in the il-



GOOD DRAINING RACK.

lustration from the American Agriculturist. It was made by the Rev. J. D. Detrich and is used on Harvest Home farm in Chester county, Pa., where he is successfully conducting a large dairy.

Milking Cows Clean.

It is well known that the average milker gets less milk than he who does a thorough job; that incomplete milking means not only direct, but indirect loss, not only an immediate lessening of the fat yield, but tends toward drying the cow. A Danish scientist has recently developed a special system of udder manipulation, a sort of massage of the mammary gland, as it were, which, it is claimed, augments the flow. The Hegelund method, as it is called, involves three manipulations, each thrice repeated or until no more milk is obtained. First, the pressure of the quarter on each side against each other thrice repeated, followed by removal of the milk; second, the pressure of the glands together on each side, the fore quarter being first manipulated and then the hind quarters, followed by removal of the milk, and, third, the fore quarters are pressed between hand and body, the hands holding the teats loosely, then the hind quarters also, followed by milking.

Trials of the scheme made at the Wisconsin and New York stations afforded a daily average increase per cow of a pound of milk and two ounces of butter. The after milk was very rich in fat, testing above 10 per cent. This after milking takes not to exceed five minutes' time, often only two or three minutes. The two ounces of butter may be held at a low estimate to be worth 2 cents. This would be a fair pay for five minutes' work, 24 cents an hour, and the skim milk thrown in. Not only are more milk and butter made, but the secretion is stimulated and the lactation period prolonged. It may be remarked, however, that the differences in milk and butter yields between this method and careful stripping are not great. This Danish method, says Professor Hills of the Vermont experiment station, emphasizes more perhaps than has hitherto been done the actual and potential losses due to incomplete milking.

Brighten Up the Stables.

The sun is setting earlier every day and rising later. The stables are dark a greater part of the twenty-four hours. A coat of whitewash will do much to brighten things up. It will not take the place of sunlight, but it will make what sunlight there is go a good deal farther. It also has a wholesome effect on the air of the barn. Especially where dairy cattle are confined through the winter months will whitewash be beneficial. The barns will not only look cleaner; they will smell sweeter, and the milk in the pail will smell sweeter too. A white surface, too, tells the truth about dirt, which dull timbers are willing to hide. A coat of whitewash is well worth while, and the sooner you put it on the better.

A Dairy Disinfectant.

There is no better purifier, disinfectant and germicide for use in the dairy than ordinary lime. It is so cheap as to be within the means of every dairyman, while at the same time it is thoroughly efficient and easy of application, whether as a wash for the walls or as an addition to water used for cleansing vessels which contain milk or cream.

THE CREAMERY.

Much of Its Success Depends Upon the Work of Its Patrons.

The creamery is an important and many times an underestimated factor in the welfare and progress of a farming community. The farmers who are patronizing a well built, well equipped and well managed creamery can readily tell what it has done for them individually and collectively. There was a time (and we find about the same conditions now where a new creamery is being started) when the success of the creamery was believed to depend almost entirely upon the skill of the buttermaker. While we willingly acknowledge that his training and experience have made him the main spoke in the wheel, he very generously admits that much of his success depends upon his patrons.

The highest scoring butter made by the best buttermaker at the best creamery we always find is backed by patrons who bring the largest per cent of good, clean milk and cream. While the ability and interest of the buttermaker are items to be reckoned with, he can produce the best results only when he has the hearty co-operation of his patrons. The buttermaker must start early and work fast if he gets ahead of the barn yard starter that the patron can carelessly and ignorantly introduce into his milk.

Flavor Depends Upon Patrons.

In judging butter from a commercial standpoint flavor is given forty-five points, which is almost half necessary for perfect butter, and flavor is largely dependent upon the condition of milk and cream, for which the patron is responsible. The buttermaker is responsible for the texture, twenty-five points; color, fifteen points; salt, ten points, and package, five points, and it depends entirely upon him whether his product is right in these particulars, but in order to get the highest flavor he must depend mostly upon the patrons. By means of pasteurizing, using starter, properly ripening cream, churning at the right temperature and keeping everything clean, a buttermaker may be able to control the flavor to a great extent, but he cannot do so entirely. Creamery buttermakers know and dairymen ought to know that the better the quality of the milk and cream delivered at the creamery the better the butter that can be made.

I once asked an expert judge of butter what were the most common undesirable flavors he found in scoring butter, and these are what he gave:

A rusty flavor, due to keeping milk in rusty cans.

A musty flavor from keeping cream or milk in a damp or moldy cellar.

An unclean flavor that comes from improperly washing separators and milk vessels.

A cowy flavor, caused by unclean milking or allowing the milk to stand in a dirty or poorly ventilated stable.

Sometimes he found a tobacco flavor. That, he supposed, was the result of smoking while milking.

If he had ever visited kitchens where the cleaning of separators or milk vessels was done without brushes he might have added a dishcloth flavor. Of all the abominations known to the dairy business this is the most indescribable.

Every one understands that the cooperative creamery is of the greatest benefit to the patrons because they will get all the profits of the business, and to increase that profit there must be co-operation of creamery and patron. The buttermaker must add to his ability tact, common sense, honesty and firmness enough to deal with every patron alike. The patron must furnish each and every day the very best quality of milk and as much as he can possibly get by the best of care and feeding.—Mrs. Viola K. Wilcox in Kimball's Dairy Farmer.

Feeding the Milk Maker

Butter flavor is a thing largely determined by the feeding and care of the cow. While owing to bad management good feed often produces poor butter, it is impossible to produce fine butter with a fine flavor from poor feed.

Food Value of Corn.

Some stations have published results of their experiments, which prove that 45 per cent of the food value of corn is in the stalks, leaves and husks. This makes the stalks nearly as valuable as the corn. If it is put into the silo at the right time it will be excellent food and will be eaten up clean. For this reason it is good policy to work the corn crop into silage.

Feeding Grain.

The amount of grain to feed should be only two-fifths the number of pounds of milk the cow is giving, says the Holstein-Friesian Register. If a cow gives thirty pounds of milk she should get two-fifths of thirty, or twelve pounds of grain daily. A cow giving fifteen pounds of milk daily should get two-fifths of that, or six pounds of grain.

Weighing the Grain.

When you suggest to a farmer that he weigh the grain he feeds his cows he will naturally say that it is out of the question. He has not the time. It will seem to him a big job to weigh the grain that is fed to each animal at night and in the morning. There is a very simple way to get around this and yet know just what you are feeding, says a writer in Kimball's Dairy Farmer. Every farmer has a pan or a measure of some kind with which his grain or meal is proportioned to the stock. If he will simply take this measure and weigh it once, it will be an easy matter to estimate the amount which is fed each time. I had a small measure which held four pounds of chopped corn. I weighed this once, and that was sufficient to keep close tab on what the stock were getting.

Jerry From Kerry.

Called the Funniest Show Since Time Began.

A show that will amuse the young and old, a show that is recommended by the clergy, press and public of two countries, a show that carries a superior uniformed concert band and orchestra, a show that made a hit in Corvallis last season.

Next Saturday night, December 15th, will witness the return to our city of a favorite theatrical company, one that represents all that is clean, refined and moral in high class comedy. To those who wish to enjoy a clean, sparkling, wholesome entertainment and excellent music, Jerry from Kerry is certainly a treat.

The reserve seat sale opens Thursday morning, prices 25, 35, 50 and 75 cents.

Owing to the unavoidable delay of Bishop Scadding of Oregon the services in the Episcopal church will be postponed till this (Tuesday) evening 7:30 p. m. everybody invited.

The first of the Free Boys' suits tha S. L. Kline is giving away was awarded Saturday evening to Master Kenneth Hunter. This is unequalled opportunity for every boy in Corvallis to get a suit free, and every boy should take advantage of it.

At the W. O. W. hall on Saturday night December 8th the Modern Woodman of the America elected officers as follows V. C., Mathew Thompson; W. A. Washington Tom; E. B, W. H. Holgate; clerk, J. E. Fowells; escort, B. A. Arnold; watchman, H. Bullis; Sentry, L. Barker; physican Dr. Farra; managers J. M. Howard and P. Bilyeu. A candidate was initiated and degree work put on by the Foster team, after which a lunch was enjoyed.

Lost, about two weeks ago, a small, gold pin, name "Jas. M. Morrison" engraved. Finder leave at Gazette office and receive reward. 102

The annual election of officers of Corvallis lodge No. 14 A. F. & A. M. occurs Dec. 19th. Installation will be held Dec. 27th. 1023

A very enjoyable dancing party was given in Raymond's hall Saturday evening.

There is to be an election of officers a the K. O. T. M. lodge tomorrow night and all members are expected to be on hand at 7:30, sharp, with their minds "made up."

William Moore has accepted a position as driver of the Wells Fargo express wagon, vice Miles Starr, Jr., resigned.

Levi Wooster is the new driver of the Kanpisch creamery wagon. He began work yesterday.

W. O. Heckart, the wellknown contractor who is now engaged in erecting the Johnson bank building in this city, has just secured the contract for a large public school building at Silverton.

"Maybe me die, three four days; me heap bad last night; me pay, bill, owe nobody," Such was the statement of old Tom, the chinaman, he visited a local business house Friday and called for his account. This was Tom's first appearance on the streets since his encounter with Carns, two weeks ago, and the old celestial's desire to die "square" with the world should bring a blush of shame to many a white man's check and cause a movement among them along similar lines.