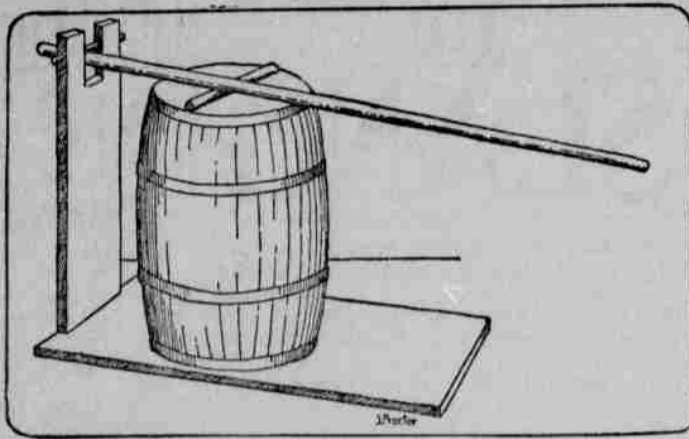


RAISE APPLES FOR HOME AND MARKET



Device for Heading a Barrel.

(Prepared by the United States Department of Agriculture.)

"Every farmer, however small his possessions may be, who lives within the apple-growing districts of the United States, should have an apple orchard, the product of which should be found on his table in some form every day in the year," recommends the United States department of agriculture. Perhaps two-thirds of the settled portion of the country is more or less adapted to the production of apples. The apple is pre-eminently useful in the household economy and as a culinary fruit, none excels it. It graces the table in a greater variety of forms than any other and as a dessert fruit, few are its equal and none its superiors. Its juice, when extracted, makes an excellent, wholesome beverage and for vinegar it has no rival. As a market fruit, it is one of the easiest and least expensive to handle and usually finds a ready sale if well grown and handled with care.

Among the many ways in which the apple is used, the manufacture of jellies and preserves is one of growing importance. The numerous factories for the manufacture of these goods have not only created a demand for second and third grade apples, but also for by-products resulting from drying and evaporating the fruit.

Apple butter of the real, rich, old-time farm variety fills an important place in the household economy and always finds a ready sale at good prices. Good sweet cider made from sound, apples, not from half-decayed, wormy fruit, is one of the most healthful products of the orchard. It can be kept sweet and unfermented by heating it to a temperature of 160° F. and holding it there for 30 minutes; then sealing it up tight in bottles or casks and storing in a cool place. Boiled cider made in the good old-fashioned way by reducing to one-fifth by boiling, and then canned, makes an excellent article for culinary purposes.

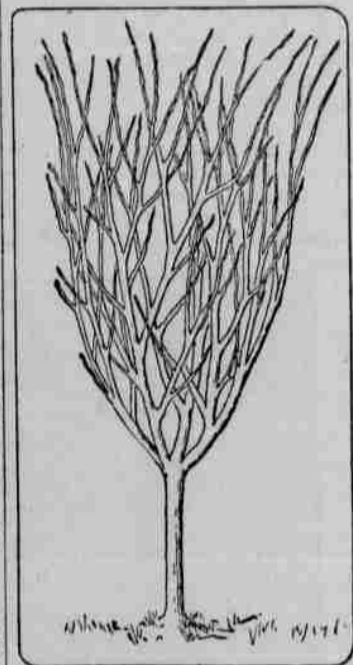
While the aim and purpose of the farmer should be to supply an abundance of fruit for his own family, he should also be able to sell a little surplus. The crop of summer and autumn apples requires an immediate disposition either by sale in the market, by evaporation, or manufacture into cider. The crop of winter varieties can be handled more profitably as they are not so perishable.

A gentle eastern or northeastern slope, as a rule, is the most desirable for an orchard site, but this may vary in different apple sections.

Soils such as are found in timber regions afford the best results, but outside of such districts clayey loams having free surface and subsoil drainage are best.

Well-rotted barnyard manure is the most valuable for apple orchards. The next best fertilizer is crops of red

be formed. All broken and mutilated roots should be cut back to sound wood. For easy planting open out a deep furrow with a two-horse plow along the line where the rows are to be made and cross check at the distance apart at which the trees are to stand. At the crosses level off the ground at the bottom of the furrow



Vase Form of Top.

to receive the tree with its roots in a natural position, fill in the dirt among them well and tramp down, leaning the tree slightly to the southwest.

Thorough tillage with a cultivator during the growing season and plowing the land each spring, turning it each alternate year toward the trees, are recommended. Prune each year in early spring before growth starts, removing all cross branches, and thinning out where too densely grown, so as to balance the tops and afford free air circulation and admit sunlight to all parts of the tree.

All classes, summer, autumn, and winter apples, must be carefully picked without loosening the stems from the fruit; handled carefully to avoid bruises or breakage of the skin, and placed under protection from sun and wind until final disposition is made of them. Apples for home use should be stored in some place where the temperature is kept as low as possible without danger of frost.

TIME TO CUT SWEET CLOVER

Much Depends on Whether Crop is in First or Second Year—Avoid Coarse and Woolly Stems.

The time to cut sweet clover for hay will depend largely upon whether the crop is in its first or second year of growth. Generally speaking, only one crop can be obtained the first year, and this should not be cut until the crown sprouts begin to show. This cutting may be close, as the plant will have sufficient time to obtain a certain amount of growth ere the cold weather arrives and thus be able to withstand the winter.

During the second year of growth two or three crops of hay may be obtained if the proper precautions are exercised. The first cutting should be made just previous to the time that the plant begins to bloom and should be done so as to leave a few branches and leaves on each plant. If cut close at this time the majority of the cut plants will be killed. The second cutting should be done in exactly the same manner as the first, while the third and last cutting may be made close to the ground.

It is somewhat difficult to say just when the second and third cuttings should be made, owing to the variation in the plant growth, but as a rule the crop should be cut sufficiently early in order to avoid coarse and woolly stems.

Hog Cholera.

Hog cholera is a disease which seems to be stopped to a degree by the frosts of winter, although frost cannot be said to stop a case after it has taken hold of its victim. However, it seems to prevent the rapid spread of the disease. The result is that in spring time the affection is, as a rule, at the lowest ebb, but increases rapidly from that time until fall.

Unprofitable Cows.

Cows are not always to blame for being unprofitable. We should never sell a cow to a butcher unless we can look her squarely in the eye and say, "Well, old girl, I've done my part to make you profitable."

MOST POPULAR OF PICKLES

Dill Flavor Has a Hold on People That No Other Variety Seems to Possess.

The dill is most familiar to us in connection with dill pickles, and perhaps some of us use the name without knowing that it belongs to a plant, the seeds and tiny thread-like leaves of which are used for flavoring. German and Italian cooks make most of it, chiefly in preserves and pickles. The flavor suggests a combination of fennel and mint. In appearance the dill plant is something like the tall wild parsnip. Though originally a native of southern Europe, it grows easily in gardens in a colder climate if given a warm situation and well drained soil.

For dill pickles the cucumbers, one quart of small-sized ones, should be used as soon as they are picked. Scrub them, without breaking the skin, and lay in cold water in which a quart of a cupful of table salt has been dissolved, using enough water to cover the cucumbers. Let this stand over night, pour off the water, add fresh water and drain, then pack the cucumbers with two or three peppers, a tablespoonful of mixed spice and some branches of dill, in a quart fruit jar. Dissolve a quarter of a cupful or more of sugar in enough scalding hot vinegar to fill the jar to overflowing; adjust the rubber ring and fasten the cover down securely.

After the jar is opened if the vinegar scums over, pour it off and replace it with a second supply of scalding hot vinegar and sugar. The pickles should then keep in good condition though opened daily.

The sugar may be omitted in making these pickles if they are preferred sour.

TO MAKE WITH CHOCOLATE

Most Approved Recipes for the Preparation of Cookies or Layer Cake.

For cookies mix one small cup of butter, two cups of sugar, four eggs, one cup grated chocolate, three cups of flour, one teaspoon vanilla. Roll very thin and bake in quick oven. If the chocolate is melted, it will mix better with the batter.

For a layer cake, try the old-fashioned Devil's Food, which somehow always pleases children. The recipe is three-fourths of a cup of chocolate, one cup of brown sugar and one-half cup of sweet milk. Set this back on the stove to dissolve. In the mixing bowl, stir one cup of brown sugar, one-half cup of butter, three yolks and one white of egg, 3/4 cups of flour, one teaspoon of soda, one teaspoon of vanilla and one-half cup of sweet milk. Add the dissolved mixture from the stove, and pour into three small jelly tins. When cold, frost with white icing.

Codfish and Cream.

Pick up and soak without boiling a pint of salt fish for each four persons to be served. Scald one quart of milk in double boiler, with butter size of small egg, and when at boiling point add one rounding tablespoonful flour carefully blended in cold milk. If an egg can be spared beat it well and add it with the flour to the hot milk. Drain fish and stir into the cream. Add salt if necessary. Have ready two hard-boiled eggs and a tablespoonful of parsley. Pour codfish and cream onto a large platter. Around the edge place strips or rings of the hard-boiled egg whites. Grate the yolks over the whole. Sprinkle with paprika and chopped parsley and serve with mealy baked potatoes.

Meat Succotash.

Here is a recipe for succotash: Four to five pounds of lean corned beef, a small fowl, four quarts of hulled corn, one large turnip, six or seven fast-frozen potatoes, one quart of white beans. Cook beans alone until they are real mushy and strain. Cook meat and fowl together and when partly done add turnips. Take meat out when cooked. Then add your potatoes as you would for a stew and when done add your strained beans and hulled corn, and keep stirring. Season to taste.

Rice Meringue.

Cook half a cupful of rice in one quart of milk until tender, add the yolks of four eggs beaten until light and mixed with half a teaspoonful of salt and half a cupful of sugar; cook two minutes longer, then remove from the fire, flavor with two teaspoonfuls of vanilla and turn into a baking dish. Beat the whites of the eggs until stiff, fold in three tablespoonfuls of powdered sugar, flavor with a few drops of lemon. Spread this over the pudding and brown lightly.

Raspberry Shortcake.

One of the most popular kinds of raspberry shortcake is made of biscuit dough. Bake the crust in two layers. Put fresh raspberries between the crusts and pile on top and serve with a sauce made of the following ingredients: One cupful of granulated sugar, one-half cupful of water, and two cupfuls of crushed raspberries. Boil all together for four minutes and serve hot poured over the shortcake.

Orange Float.

Two cups white sugar, juice of one lemon, one quart of boiling water, four tablespoonfuls of cornstarch, wet with cold water, one tablespoon butter. Cook until thick. When cold pour over four or five oranges and the sugar, set on ice and serve cold.

FOR THE DAILY MENU

EXCELLENT DISHES SERVICE-ABLE ON ANY OCCASION.

Steak Dumplings—Something of a Novelty—Roll Sandwiches Are Worth Recommending—Poached Eggs in Milk or Cream.

Steak Dumplings.—Cut the steak into finger pieces and let simmer in a very little slightly salted water for half an hour, or until tender, then lift from the gravy and let them drain well. Boil some potatoes until tender, drain, season with salt, pepper, a little butter and a little hot milk; mash and beat up very smooth and make them into a paste with a little flour. Roll each strip of steak into a piece of the potato crust, put them into a dripping pan in which a little butter or drippings have been melted, and let them bake slowly about an hour, or until the potato crust is well browned. Season the gravy in which the steak is stewed with salt, pepper, a few drops of onion juice and a little tomato catsup; add flour to thicken slightly, cook until smooth and serve in a gravy boat. Chopped chicken, or veal, or other tender cold cooked meat may be substituted for the steak, and this makes a very substantial luncheon or breakfast dish.

Poached Eggs in Milk or Cream.—Butter an egg poacher and half fill the pan beneath with boiling water. Break in the required number of eggs, and as soon as they begin to grow firm add two tablespoonfuls of milk or cream. When firm, place upon rounds of buttered toast and season with butter, salt and pepper. Garnish with parsley.

Roll Sandwiches.—The bread for these should be fresh and should be wrapped for several hours in a wet cloth, wrung out of cold water and then with a dry cloth outside of this. Cut off the crust, cut in thin slices and spread with only preferred paste. These are served at both receptions and with the salad at dinner, and may be nothing more than plain bread and butter sandwiches. They may be fastened with either a toothpick or a narrow ribbon, but some vegetable fiber is best.

Club Sandwich.—This is one of the heartiest kinds of sandwiches and may constitute almost a whole meal. It may be three stories high, and the bread is commonly toasted and cut across into diamonds or triangles, sometimes after the filling is put in. This consists of a lettuce leaf, on top of this a thin slice of breast of chicken, and then very thin broiled ham or bacon, with such individual finish of pickle or olives as the taste suggests.

Pumpernickel Sandwiches.—Put a very thin slice of pumpernickel bread between two thin buttered slices of white bread. Boston brown bread cut not quite so thin may be used in the same way.

Meat Sandwiches.—Almost any kind of cold meat may be cut in nice, thin slices and used for sandwiches. Rare roast beef for this purpose may be seasoned well with salt and pepper and tomato catsup, and then have some thin slices of dill pickles added. Chicken and turkey always furnish the daintiest of meats for sandwich use and good mutton is not to be scorned.

Two Savory Sauces.

A good tomato sauce can be made from the fresh fruit, the canned or the bright red catsup. Simmer a can of tomatoes with two cloves and a small slice of onion for three-quarters of an hour. Melt two tablespoonfuls of butter in a small saucepan and add two tablespoonfuls of flour. When brown and smooth stir into the tomato, season with salt and pepper and strain.

Or take one-half pint of catsup, heat, add one-half cupful of soup stock and thicken with a teaspoonful of flour stirred in cold water.

Gooseberry Fool is Delicious.

It is getting near the time for gooseberries. I wonder how many make this English dish. Head and tail one quart of gooseberries, put in porcelain pan with one pint of water and cook until fruit turns yellow and swells; drain well, press through a colander and let cool after adding two cups of sugar. Beat the yolks of two eggs light, adding one quart of milk and a dash of nutmeg. Cook until like thin cream, add the gooseberries and serve perfectly cold.—Exchange.

Summer Mats.

If you have any odd bits of cretonne left from making draperies or pillow covers, make the pieces into round or square mats and edge them with the cheap torchon lace one can buy on the bargain counter for five and ten cents a yard. Bureau scarfs and table scarfs of cretonne, edged with lace, tone in well with summer draperies at the windows and covers on the furniture.

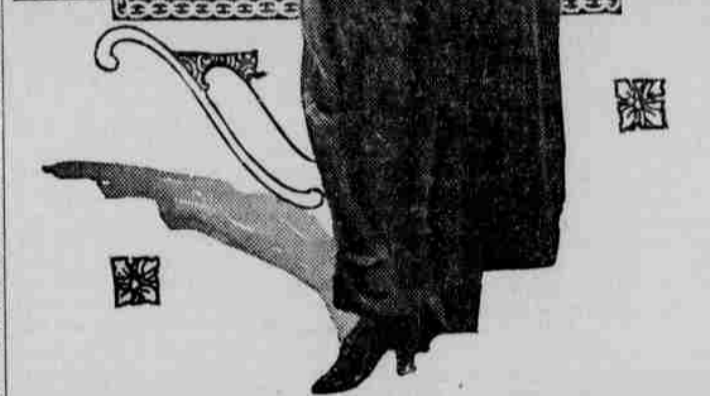
Ham Roll.

One-half pound of ham, one-half pound of steak, two eggs, two ounces bread crumbs. Season with salt and pepper, mince the meat, beat eggs and mix all together with the bread crumbs. Flour the board and make into a roll, tie in cloth and boil (in boiling water) for about two hours.

A Bit of Economy.

Water when macaroni has been boiled in it makes a nice, thin starch for lingerie garments. Also gives a pretty gloss in colored ginghams.

Styles for Coming Fall Coats



THE best selling styles in outer garments for fall will be coats with full backs and regulation coat fronts. In some instances these full backs impart the cape idea, while others are much more modified. Some coats have the fullness so arranged as to fall from a square or round yoke; in others the fullness starts from the shoulders.

As a rule, however, the belt does not draw in the garment, but simply holds the fullness in place. The full back coat with belt in front is also much in evidence in the new lines and is meeting with favor.

In addition to cape effects, a number of coats with short or medium length capes are being shown. These are generally made detachable and can be easily removed.

In France, the cape is the favorite wrap for daytime wear. A very charming model was made of blue serge

with a collar of pique quite high in the back. But velvet both for capes and for hats is the rage. The cape of velvet has a full collar. Fur is much used as trimming both on gowns and hats.

The latest notes of fashion are now received from Deauville, where the season reaches its height in August. Sweaters are worn with white serge skirts, but not the sweaters of last year. Reaching only to the hips, they are of brilliant hue, saffron yellow being most popular; natter blue and violet are also favored. These sweaters are either belted in as are the Norfolk jackets, or there is a belt of some other material tied at the side front, the ends of which are gathered and finished with a silk tassel.

The cape coat shown in the illustration is a stylish model of black velvet with coachman's collar of skunk.

JULIA BOTTOMLEY.

Late Summer Hats for the Home Milliner



EVERY season an increasing number of women undertake to trim, or re-trim, hats for themselves. There is no reason why they should not succeed. The first requirement is the selection of an untrimmed shape that is becoming. After that the amateur milliner should select a ready trimmed hat, of similar shape, and proceed to copy as closely as possible the work of a professional trimmer.

Three attractive late-summer hats are pictured here which the home milliner will find are not difficult to copy. In Fig. 1 a popular shape is trimmed in a very simple but effective manner. A band of leghorn braid, three-quarters of a yard of satin and two roses provide the materials required. The braid band may be of other straw or silk braid. The hat is lined with a strip of thin silk or mull. The brim is faced with a bias band of satin, sewed on plain around the edge. The fullness, at the head-size, is disposed of by an occasional plait laid in the goods. A very fine needle, and silk thread, that matches the leghorn in color, must be used in sewing the facing. On the upper brim make very short stitches, concealed under a fiber of the braid. The edge is finished by slip-stitching a narrow band about it. Pale pink, blue or cream white, are good colors to choose for the facing.

The crown is covered with a circular piece of satin stretched over it and sewed down in shallow plaits. The braid band is finished on both edges with a narrow piping of satin. After it is sewed to place, the roses are mounted and sewed down with heavy millinery thread. Three small flat bows made of strips of satin, laid

in French folds, are sewed over the stems of the roses.

Graceful Shape With Plaited Ribbon Trim.—One of the prettiest and simplest trimmings is shown in Fig. 2. A wide ribbon is accordion plaited and laid about the crown of a graceful shape. It extends almost to the top crown and more than half way to the edge of the brim. The plaits are stretched so that they stand out from the hat and are tacked with tiny stitches to the straw. There is a wreath made of various wild flowers, buttercups, clover blossoms, etc. It extends about the hat over the plaited ribbon.

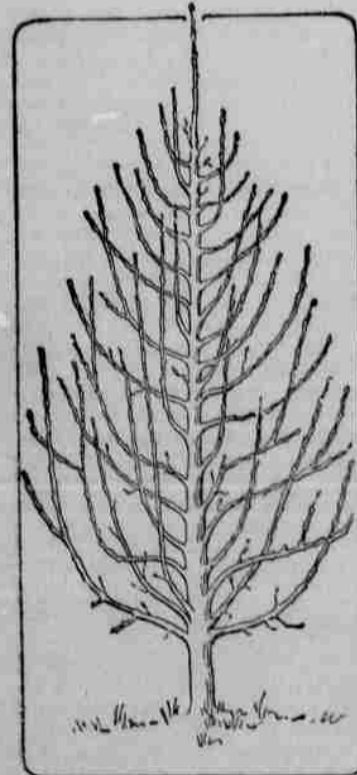
Hat With Moderately Wide Brim.—A mode which is full of style is set forth in Fig. 3. It has a moderately wide brim and a low crown and is of hemp braid in amethyst color.

The brim is faced with a shirring of pale lavender chiffon. This is made of a bias strip, folded along the middle and shirred into a narrow ruffle near the folded edge. This shirred chiffon is slip-stitched to the under brim and gathered to the bandeau at the other edge. A folded strip of satin ribbon, matching the crown in color, is laid over the bandeau.

The crown is covered with a circular piece of satin of the same color as the straw. It is put on in a loose puff, the edge is turned under, gathered in a narrow ruffle, and sewed to the base of the crown.

At each side sprays of wheat, with small garden flowers, are mounted near the back. A bow of ribbon, like that which covers the bandeau, is sewed flat against the under brim at the back.

JULIA BOTTOMLEY.



Pyramidal Form of Top of Tree.

clover grown among the trees and allowed to fall and rot on the ground or turned under and the ground reseeded. Thorough surface tith is required to obtain the best results in the orchard, and when needing fertility the land should be properly manured before plowing.

Trees are more safely set in early spring. They should be strong, vigorous, one or two years old, having a well-developed root system, and at the time of setting their tops should be cut back to the height at which the main branches for the future top is to