

## Farm, Home, Garden and Dairy

Timely Hints Upon Matters of Interest to the Housewife, Farmer, Gardner and Dairyman.

### HANDY MEDICINE CASE.

How to Make One at Home Out of Linen or Canvas.

For the friend who cannot travel without her pet remedies a homemade medicine case would make an acceptable gift. It is easily made to hold one's special bottles and has the advantage of adding little weight to the satchel or suit case.

Cut an oblong piece of heavy cardboard and stitch it between two pieces of heavy tan colored or dark red linen or canvas. The covering is cut longer than the cardboard on the ends to allow for seams and stitching. The sides of the linen are enough longer than the board on both sides to permit it to be folded over in envelope fashion when the case is closed.

When the cardboard is in place the cover is stitched close to its edge all round. These edges may have four or five rows of stitching or can be bound with white linen braid or a braid of a contrasting color. The same braid is sewed to each end of the case to strap the flaps into place when folded over.

The inside of the case is finished with two bands of the material, one above the other, and divided into pockets to hold the various bottles of medicine. The compartments are divided by machine stitching or close brier litching. They should be deep enough to hold a bottle up to its shoulder.

Two oblong envelopes and a long narrow one of the linen are added to old absorbent cotton, gauze bandages, court plaster and a few simple utensils, such as a medicine dropper, hypodermic syringe case and a clinical thermometer. Between the case two straps are arranged to hold a pair of scissors.

On the outer flap of the case should be embroidered initials or monogram in tones to match the braid. Several thicknesses of cotton batting should be cut to just fit inside the case over the bottle. They can be buttonholed closely in colored cotton to hold together. This covering or one of elder-own is slipped over the bottles when traveling to keep them from spilling.

While it is not necessary to fill this case, it is as well to put in bottles at last. Buy them first, so the compartments can be made to fit. Those with patent stoppers are best.

### How to Weigh an Automobile.

To obtain the exact weight of an automobile and the weight carried on each pair of wheels it is necessary to use a platform scale—that is, any scale that has a platform sufficiently wide to take the entire length of the machine—then proceed in this manner: First weigh the whole car. Next weigh the back of the car. To do this the middle of the car should be over the edge of the platform. The front of the car should be weighed in the same manner. If this has been carefully done the last two weights when added together should give within twenty pounds of the entire weight of the car.

### How to Freshen Up Old Linen.

When table linen becomes worn and shows an open mesh it may be made more presentable if the pieces are ironed while wet. Some recommend using little weak starch, but good linen has a certain firm texture which, when used as above mentioned, restores much of its original beauty and firm texture. While the pieces must be exceedingly damp, every article should be ironed until perfectly dry. Use a 3 or 5 iron for the purpose. It is large, retains the heat and presses quickly.

### How to Cook a Coon.

In preparing to cook a coon see that the kernels have been thoroughly cut out of the arm pits, groins and from under the root of the tail after it has been skinned. Coons' kernels are similar to musk glands. The carcass should be hung up in the frost for two or three days to freeze by night and saw by day until properly tendered and then parboiled and baked. Some use a dressing of bread, sage and onions; others use oysters and crackers; still others use sweet potatoes or prisms. All use a basting rich in butter, red pepper and vinegar. A coon beyond all other flesh absorbs any other flavor put with him, so sweet herbs are occasionally used. Do not fat nor too lean, he makes a fine repast for a hunter's supper.

### How to Pack Blouses.

When carrying several blouses in a suitcase place them all on a padded hanger so that the width of the blouses will run along the length of the suitcase. In this way the creases from folding will not come at the waist line and will not be seen when the blouse is worn. The hanger will be found useful at the journey's end since the blouses will be hung on it during the visit.

### CLEANING CHINA AND GLASS.

How to Care For Fine Dishes and Delicate Glassware.

Ordinary everyday china may be washed first in hot soapsuds, then in a clear rinsing water, and dried with soft, clean dish towels. A housekeeper should watch her maid carefully to see if her methods of dishwashing are approved. She should provide her maid with a hand mop, a half dozen good dishcloths, a soapsuds maker—that is, a small receptacle to hold the odds and ends of soap, which, when shaken in the hot water, will create a whole pailful of suds—and two dish-pans, one for washing and one for rinsing. The maid must learn, and she usually does by bitter experience, that to put delicate glassware into scalding hot water means death and destruction to the glassware. The same thing will happen if hot tea is poured into a cold and brittle teacup. This causes sudden expansion, and the piece cracks either under the glaze or quite through it. It is a simple matter either to warm the cups by pouring in a little warm water or by putting them in a warm oven for a moment or, better still, by pouring the tea over a silver spoon resting on the cup.

The heaviest cut glass cracks under a change of temperature. An ice cream dish of this costly ware was once split in half while the mold of ice cream was being helped. Inquiry at the factory disclosed the fact that the sudden fall of temperature, combined with the pressure in cutting the ice cream, had caused the accident. Had the dish been set in the refrigerator a little while before the ice cream had been served it would never have split in half. In washing cut glass, therefore, place it in warm water first before putting it in the hot soapsuds.

When cleansing delicate and costly china strong soaps and soap powders should be avoided. They will surely eat into the glazing and decorations. Either ammonia or borax is safer. In arranging handsome china on the shelves soft mats should be placed between the plates to avoid scratches and nicks. The cups should be hung by their handles from hooks. This is much safer than piling them up on the shelves. Platters should rest lengthwise in a groove on the back of the shelf.

In washing handsome glass and china there should always be an exceedingly soft cloth to be used for a polisher after the piece has been dried with the usual dishcloth. In washing ordinary china it will be found that the hotter the water the easier the pieces are to dry and the shinier they will be.

### PRESERVING FERNS IN WINTER

They Should Be Placed Where They Get Diffused Light.

Although ferns are greatly admired for indoor decorations, the plants are in general singularly unfortunate in the treatment they receive at the hands of their owners. It being well understood that most varieties thrive better when not exposed to strong sunshine, they are usually relegated to any shady and cold position that may be otherwise unoccupied in the house. This method of dealing with the plants invariably ends in disappointment. Although it is true that ferns do not like the direct rays of the sun continually upon them, yet a certain amount of light is necessary for their development, and instead of standing them in corners and other unfavorable places it is far better to give them the full benefit of a window—a northern aspect will do—or, at any rate, they should be placed where they get ample diffused light.

Another frequent cause of failure in ferns is the semi-starvation to which they are subjected. The idea is very prevalent that they do not require manure, and in consequence any poor soil which comes to hand is used for potting them up. Certainly a soil heavily manured is not suitable for them, and fresh manure should on no account be used, but a reasonable allowance of leaf mold is, as a rule, highly beneficial.

To preserve the delicate greenness of the fronds liquid manure may be given when the plants are in growth and the pots fairly full of roots. A good fertilizer, such as nitrate of soda, may be dissolved in the proportion of half an ounce to the gallon and the ferns watered therewith every ten or twelve days. This is especially good where the plants are old or partly exhausted. Soot water is also very useful as a stimulant. It should be perfectly clear and is best applied alternately with an artificial fertilizer. Liquid manure of animal origin should be used very sparingly or not at all.

### TAKING HORSE'S PULSE.

Artery May Be Found by Placing Hand at Underside of Jaw.

The pulse is due to an automatic expansion and relaxation in the wall of an elastic tube—the artery—caused by the jets of blood pumped into those vessels by means of a force pump—the heart.

Each stroke of the heart is equal to one pulsation—viz. a rising and falling of the arterial wall. In health the average number of pulse beats per minute is about thirty-six to forty. The larger the horse the slower or fewer the number of beats per minute.

According to an expert breeder, a very good place to take the pulse is at the underside of the jaw. By rolling the tips of the fingers about a little they can be brought on to the blood vessel.

Don't press too firmly nor yet too lightly. The animal must be kept still and quiet. In point of importance the "character" of the pulse must be the best guide. That is to say, the blood vessel may impress us as feeling hard, soft, full, quick, small, wiry, regular or irregular.

These are ailments which require practice before they can be fully appreciated. In disease—pleurisy—the pulse will be found beating about eighty times per minute (depending upon the stage of the disease), hard, wiry and irregular.

In pulmonary apoplexy it may be beating 120 times per minute.

When properly taken it forms a valuable means of assistance in ascertaining the nature and progress of disease.

### Homemade Feed Mixing Box.

"There's always plenty of work on the farm," as the hired man said when his city cousin asked him how he managed to pass his time in winter when the nonfarming season was on. The hired man spoke gospel truth, as every farmer knows. But there are ways of making the work easier, winter as well as summer. Some farmers do many things in a haphazard, slipshod way, just as their ancestors used to do them, and never take the trouble



MIXING STOCK FEED.

to think up more modern methods. By this neglect they cause themselves much extra work.

A certain farmer in Indiana whose neighbors mix feed for the stock in the old laborious way, simply pouring water from a bucket into the mixture and stirring it, has contrived a very simple but handy arrangement for mixing feed. He found an old flat box which had been used years before for mixing mortar when the farmhouse was rebuilt. Rains of several seasons had washed out all vestiges of clinging lime. From the well in his back yard he ran a flume of two inch wooden pipe which had been used formerly for draining a marshy place. With his boy pumping at the well the farmer has a constant stream of water flowing into his mixing box while he stirs the feedstuffs. Into a sack near at hand goes the mixed and moistened feed, ready to serve, and this Indiana man says the cows surely do like it put up that way.

### How to Bake With a Gas Range.

The oven of a gas range is hotter than the old fashioned coal range, which accounts for the difficulty sometimes encountered by beginners in their use in successfully and evenly baking. To obtain the best results for baking loaf cakes, etc., the oven should not be heated more than five minutes before using, but it should be heated five minutes, and when the baking is begun a moderate heat should be maintained. A full realization that the heat in a gas range is direct and certain and easily controlled will bring success to the user. Once you know how long it takes and what degree of heat to cook an article you will never again make a failure if you are careful to watch the time.

### How to Save the Stickpin.

If the end of a stick pin is under a lapel or inside the opening of the dress, anywhere that you can easily get at it, you will be in no danger of losing it if you will wind tightly about it a small sized rubber band.

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