

# Farm, Home, Garden and Dairy

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

## BROODING DUCKLINGS.

Ducklings are very amusing to those who have never hatched them before.

They hatch best in the big water pan incubator. In non-moisture machines or under the hen duck eggs should be sprinkled every other day with tepid water.

A duck egg is very clear to test, and you may see the little fellows wiggle in the shell, but the great stunt comes when the little spongy rubbernecks punch a hole in the shells with their scoop shovels and pop through. Duck



BEST STYLE BROODER.

eggs are mostly fertile. There is nearly always an incubator full, and it's up to you to take good care of the quacks.

You spoil your chance for raising a big proportion of the hatch by using a poor brooder or crowding too many into one.

Our last hatch of Pekins was 110 from 115 eggs, and of these we raised 105, but if we had used the trapdoor top brooder with the dangerous steps inside leading from nursery to sun parlor and had slept them in the hoyer with hot drum inside our losses would have been great.

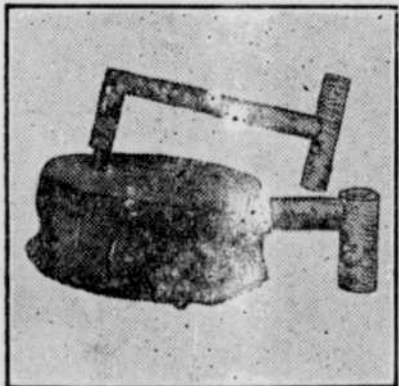
No trapdoor death trap for us! That trapdoor cut off many a chick's head, and the soot, hot floor, bad air and duck killing drum and stairway killed millions before it was succeeded by the sane, practical house plan brooder in two compartments, all on a level.

We present a picture of the best hoyer on the market.

It is clear space underneath, with ventilator in top, which is opened by regulator or hand when heat gets too high.

The lamp box is outside, the hot air coming in through a pipe into a drum in top of hoyer, the fumes being carried out by pipe through end of brooder.

Ducklings do not require heat so long as chicks, one week sometimes being sufficient, the actions of the little quacks being the guide, but after



DEPENDABLE DUCK AND CHICK HOYER.

heat is cut off at times it is policy to warm hoyer a few hours at night.

Run heat at 90 degrees at first and then taper down.

Bed brooder with sand, place water vessels in sun parlor and have a sand bank between it and nursery as foot mat, so that water cannot be dragged in to nursery.

This hoyer accommodates fifty ducklings, but they soon outgrow it.

## How to Make Coffee Ice Cream.

Scald lightly a pint of thin cream or half milk and half cream. While hot put in one cup of sugar, boiled five minutes, with one cup of very strong, clear coffee. Cool and put in the freezer and turn till nearly stiff. Then fold in a pint of whipped cream and freeze solid. Pack in a mold and put in ice and salt till needed. Arrange on top a number of candied mint leaves, standing them up in a circle toward the center. Serve plain or with whipped cream and give a leaf or two of the mint to each person served with the frozen coffee.

## How to Remove Ink Spots on a Waist.

A handsome white embroidered waist apparently ruined with ink was given a bath of kerosene oil, rubbing the ink spots well with common yellow soap. At the end of half an hour it was washed with soap and water, and not a trace of ink was to be seen.

## ART OF COOKING RICE.

### How to Master It With Little Trouble and Careful Washing.

Cooking rice is a great art which is easily mastered by those who are willing to take the trouble. In the first place, do not get inexpensive rice. Even the best grade is not especially dear. Always ask for the very best quality, and you will find the grains are whole and there is no chaff, unlike the rice one gets in some lunch rooms, boarding houses and restaurants, which is soft and wet like mush and full of little pieces of debris. This cheaper quality is neither so nourishing nor so palatable.

Rice cannot be cooked properly unless it has been washed carefully. Put it in a coarse strainer, set the strainer in a basin of cold water, pick out all pieces of foreign matter and change the water again and again until it remains clear. Then the rice is ready to be cooked.

Take one and one-fourth cupfuls of boiling water, one-half teaspoonful of salt and half a cupful of rice. Put it into boiling water and salt, in the upper half of a double boiler, and steam for about three-quarters of an hour, or until there is no grittiness left in the grains, which should be quite soft. Add a little water if the rice becomes too dry when cooking. When done pour into a colander and set on the back of the stove or in the oven for two or three minutes until all dampness is absorbed and each grain of rice stands out from its fellow.

### How to Strengthen Facial Muscles.

When one is very tired and the facial muscles seem to be twisted into a tight knot, try mopping them with a soft sponge or cloth wet with very cold water. Besides resting the muscles of the face, the cold water acts as a tonic. Here is a tip for the woman who feels herself a "sight" from fatigue. Not only will she feel rested after her cold mopping, but the tiny wrinkles and tired lines will disappear and she will look years younger. Quite as strengthening as the cold water is the ice rubbing. Put a small lump in a clean linen cloth and pass it across the face in opposite directions to the wrinkles or fatigue lines.

### How to Wash Colored Embroidery.

One method of washing colored embroidery is to put a handful of bran into warm water and leave the article to be cleaned in the water to soak, pressing it gently from time to time, but not rubbing it. When it is clean hang it until it is nearly dry and then stretch it on a frame and iron it.

### How to Clean Sweet Grass Baskets.

When the fragrant sweet grass baskets that are bought in such quantities by summer tourists become soiled and lose their sweet scent, try cleaning them off with a cloth wrung out of lukewarm water. Do not use soap on them. The dampness not only cleans the reeds, but restores their fresh odor.

### How to Make Homemade Apple Butter.

This is good when one cannot secure the cider to make the usual recipe for apple butter. Cut up the apples without peeling, take out the cores and bad places, cover them with water and put on the stove. Cook till soft, then put through a colander. Set back on the fire and add a cup of sugar and one of molasses to about two quarts of the apples and a lemon cut up fine. Let this cook slowly for about half an hour, stirring often. A little cinnamon and allspice may be added if desired. Serve cold or put in jars while hot and seal.

### How to Make Charcoal Tablets.

Some charcoal tablets that may be made at home to sweeten the breath are composed of half an ounce of willow charcoal, half an ounce of saccharin and an ounce and a half of unsweetened chocolate and a quarter of a dram of powdered vanilla. These are mixed and made into a paste with pure gum arabic mucilage. The mixture then is broken into bits and left to dry.

### How to Clean Burlap.

Burlap which has become faded and soiled may be made to look as good as new by using one coat of any good interior paint, spread evenly. Two coats of paint make too glossy a finish.

### How to Improve Baked Potatoes.

Let them stand in a pan of cold water for about an hour, then put them in the oven while wet. This seems to steam them and cook them much quicker.

## WASHING WOOLENS.

How It Can Be Done by Simple Methods and Successfully.

A good soap or washing powder, two or three tubs, one or, better still, two family sized wringers, plenty of water, a good drying yard, a boiler, a glass washboard, a really good washing machine and a sunshiny day are the essentials if one would wash woolens successfully. The quickest thorough washing is the best method in washing woolens. Except for extremely soiled things, soaking hinders cleanliness rather than helps it.

For the want of a little knowledge in laundering natural undyed wools are easily spoiled, though they are just as easily kept in perfect condition if one goes about it in the right way.

In washing all undyed woolen articles a little ammonia can be used to advantage, rendering them soft and deliciously comfortable. Prepare a lather always using a soap jelly for the purpose. The alkali in the soap jelly is much modified and less likely to harm the wool.

Soap jelly is made thus: Shred the soap finely, using ends and bits for the purpose. Just cover with water and put in a pan or jar and place on the back of the stove until the soap is all dissolved. It should be freshly made, as it loses its strength if kept long. Use in the proportion of a quarter of a pound of soap to one quart of water. It should be prepared just before washing day to be ready for use.

See that the water is only a little more than tepid heat, work up the lather with the hand, add a little ammonia—a tablespoonful to a gallon of water is the allowance—and plunge in the garment. Never rub on soap or rub between the hands. Rather shake about in the water, using a squeezing sort of motion. Squeeze out this first water, turn and, if dirty, put into a second water with rather less soap jelly and no ammonia. Pass through this water in the same way, then into clean warm water for rinsing. A tablespoonful of ammonia may be added to the rinsing water. Pass through the wringer and then shake well. The importance of this process must be emphasized.

To prevent shrinkage woolen goods must be dried quickly, and much of the moisture can be shaken out, and the shaking also raises the pile of the wool and makes it soft and cozy. Indeed, light knitted goods can be shaken nearly dry. See that such things are pulled into their natural shape before they dry, and hang in the air, but not in the sun. If drying indoors must be resorted to, do not hang too near the fire or in too great a heat. If the slightest steam arises from the woolens when they are drying they are "walking in" as hard as they can.

In regard to the steeping of flannel this is unnecessary unless for new flannel or body woolens that are greasy with perspiration. Make a lather with soap jelly, add ammonia, put in the article and steep for half an hour with the cover on. Use the water for the first washing. This process gets all the sulphur dressing out of the flannel.

One or two precautions: Never use ammonia for colored material. The water must not be either too hot or too cold—just tepid—washing and rinsing and all at the same temperature. Too much soap hardens and discolors. If possible, wash only one garment at a time, as if woolen things lie about wet they shrink.

## HANGING OF HAMMOCKS.

### How to Accomplish This and Make Them Comfortable.

A seasoned camper who has learned many things to make outdoor living comfortable has given this rule for hanging a hammock:

The head should be two feet higher than the foot. This gives a comfortable curve. The proper distance is about six feet from the ground for the head end and four feet for the foot.

Another important point is to have the head rope shorter than that at the foot of the hammock. If the head one is about a foot long and the other four and a half feet, the head of the person will feel little movement while the body swings. This overcomes that feeling of nausea which keeps many persons out of a hammock.

There are many improved hammocks these days. Those with stiffening for both ends give almost the effect of an open air bed. Some of them have slightly raised sides to prevent falling out.

### Best Methods For Churning.

To make butter that will keep well churn only till the butter globules in the churn are about the size of a pea. Without collecting or gathering the butter drain off the buttermilk and wash in five times the amount of cold water. The smaller the particles of butter when the washing is done the better can the wash water get among them for cleaning. When butter is collected in one large mass before washing the water can reach only the outside of the mass; and hence much buttermilk will remain in the butter to cause it to become rancid sooner than when it is washed clean.

## MAKING FARM HANDS TIDY.

How One Woman Accomplished It Through a System of Fines.

At a meeting of a woman's institute for the benefit of farmers' wives a paper was read on the artistic decoration of the home, and especial stress was laid upon the wife's having a dainty table. It was written by a woman whose home was luxurious and whose taste was exquisite.

"But," asked one woman, "how can I have a dainty table? I have ten in the family—four children, four hired men most of the time and my husband and myself. The hired men are generally foreigners, hopelessly untidy. It is all I can do to get them to wash their hands and faces and comb their hair before they come to the table. I cannot set a separate table and get through with my other work. How can I manage to have a dainty table? The men soil the tablecloth and wipe their mouths on their sleeves, and I'm—well, I'm just discouraged. I tried furnishing them napkins, but I would have to give them fresh ones at each meal in order to keep decently clean. That meant more washing than I can do, so it was out of the question." And the speaker's eyes filled with tears, for this was one of her unsolvable problems.

"Well, sister, I'll tell you how I manage," smilingly answered a bright faced woman. "In the first place, I put a washstand covered with white oilcloth, with pitcher and bowl and tin slop jar, out in the back entry. I hung up a mirror, brushes, combs and nail cleaner (I bought them at the ten cent counter); also a long roller towel, a shoe brush, a small broom and a big piece of soap. Then I said to the men: 'This is your dressing room. You must make yourselves tidy before coming to the table. In the house I make the rules, and if you do not comply with them I shall fine you 5 cents for each transgression and deduct it from your wages.'"—Delineator For April.

## THE STRAWBERRY BED.

In view of the fact that strawberries are among the most delicious of the garden fruits it seems strange that more folks do not have a patch to supply the family table and, if the bed does well, to sell to the neighbors. The plants should be set in rows from two and one-half to three and one-half feet apart, depending upon whether the hill or row system of culture is followed, while the plants should be from one and one-half to two feet apart in the row, depending somewhat upon the variety. The bed should be set while there is sufficient moisture in the ground, should be given frequent cultivation and kept free from weeds and watered if the rainfall is not sufficient. If the plants are not real thrifty all blossoms should be snipped off the season the plants are set out. When a bed has produced two full crops it should be plowed up and some legume sown to give the land a rest.

### Helpful Pig Tips.

By proper feeding the feeder can do much toward making a litter of pigs strong at birth, provided the breeding is right.

The airships are flying high, but they cannot overtake pork. The humble pig has become the most important animal on the farm.

Scatter whole oats on the ground or platform every day for the brood sow to gather up. This will give her occupation and exercise, which are very necessary.

### How to Clean Net.

To clean delicate net yokes and waists make a thick paste of flour and gasoline. Use the paste with a small stiff brush and rub well. Leave a thick coating of the paste on to dry. When the gasoline has evaporated the flour will brush out, leaving the net clean and white.

### DON'TS.

Don't fool with a hot water incubator that leaks or bother with one that's hot or cold by streaks.

Don't breed from immature stock and don't hatch the eggs of a hen that has had a serious disease.

Don't use a rooster that has a crooked back or a hen with a crooked tail, except for the cook pot.

Don't hang your affairs on every fellow's nose or be ashamed of Coxy badges on your clothes.

Don't answer a bona fide knocker according to his folly. A nice chunk of taffy may make him real jolly.

Don't bury rump victims in shallow graves. Cremation prevents contamination.

Don't be ashamed of honest toil, whether with the pick or midnight oil. Don't forget that thoroughness is the foundation of true preparation and, combined with push, principle, common sense and practical experience, brings the success that lasts.

Don't feed your homers whole corn; it often chokes them to death.

Don't forget that one hen well fed is better than six half starved.

Don't sell small, dirty or cracked eggs to your best trade unless by request and at a discount.

## Good Rations For the Cows

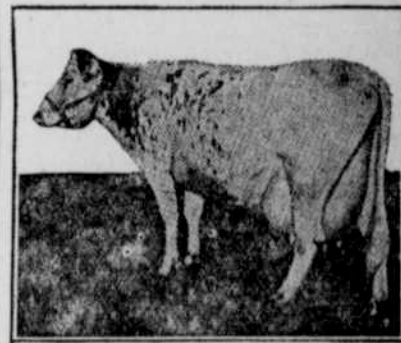
According to an authority on feeding, buying grain for cows is a matter that takes considerable nerve at the present price on the market. It is a question, too, that takes a lot of thought and study. Many farmers are asking their neighbors what they buy and how much. Many are getting more thought and study into their questions as feed and feeding was as twenty years ago almost any way and any kind of feed would do.

The great question of today with the dairyman is what to feed and how much. It is a question that needs the closest attention. But how shall the man care for his cows under the farm conditions and conveniences that are at the command of the ordinary farmer? When the cow is on full feed of grass little thought need be taken of her, but this is comparatively a small part of the year, and, in fact, some practice feeding something the entire year.

A small amount of grain fed even on the flush of feed will repay the owner. In fact, some farmers practice feeding ensilage also when on grass. When it comes a little later in the season the weather gets hot and the flies are troublesome. It is absolutely necessary to feed something in connection with pasturing to maintain rationing like a full flow of milk.

The ration for a cow should be governed, of course, according to the ability of the cow to assimilate her food and convert it into milk. It is impossible to lay down any rules to go by, but feed the cows all they will take and make proper use of. Some contend that eight pounds of grain per day is enough for an average cow, but it is not. A good rational way to feed a cow is to commence when she freshens with five or six pounds a day, begin to increase the feed and gradually do so as long as you can increase the flow of milk and are sure that she is properly digesting her food.

It always pays to feed the cow all that she can convert into milk without waste, provided one has a grain ration that balances up on a ratio of 1 to 5.5 or thereabouts. Take farm grown grains and buy enough wheat bran, oilmeal, cottonseed meal or some of the protein feeds to balance up the ration. What is a balanced ration? It is the proper amount of feed



CHAMPION DAIRY COW

to sustain the animal for twenty-four hours and furnish the nutrients for her to do her work on. But the average farmer is not going to weigh each cow's milk each day and then weigh each cow's ration and make them exactly correspond. It makes some difference as to the individual animals (the breeds enter into this to a certain extent), the condition under which the cattle are kept, etc. To give the dairy cow a working ration, then, one must select such feeds as will contain the necessary amount of protein.

Of the grains raised oats are the most valuable, barley next and corn last so far as the protein content is concerned; of the fodders alfalfa hay, clover, oat hay, oats cut when in the milk and cured into hay, redtop, millet, timothy, fodder corn, cornstalks and silage. It is impossible to compound a ration of home grown crops with a sufficient amount of protein. And to get the best results it is economy to buy some concentrated feed even at what may seem to be a high price.

When it comes to roughage, clover hay is of itself a balanced ration, according to the best authorities, but it is impossible to get best results from the cow or even paying results when fed on roughage alone. Silage is very low in protein and yet is a very valuable food. In fact, silage has not as much protein, top for top, as oat straw. It is valuable because of its succulence and as an aid to digestion. The silage aids in the digestion of everything the cow eats. Ensilage and grain should be fed the first thing in the morning; then the milking and separating should be done, then at noon feed ten to fifteen pounds of clover and alfalfa hay. The same method is followed in the evening with ensilage and grain. The ration for strictly fresh cows should be one and one-half pounds of oilmeal, one and one-half pounds of cottonseed meal, three pounds of cornmeal and four pounds of first quality bran.