

Starting the New Year



AS JACK wired bridge lamps for the saleroom below his mind was on other more personal matters than wiring lamps for wholesale houses. Saidie, who made shades in another department for these same lamps, had refused to dance the New Year in with him. In fact this was the second time this holiday season she had refused to go to a dance with him. This time she had given no reason, but had been so sweet about it Jack was more puzzled than if she had done it ungraciously.

Saidie with her dark eyes, and golden curls that no bob on earth could make lie down in any sort of respectable fashion, looked anything but the industrious little worker she had proved to be.

No girl in the department could begin to make shades as fast or as beautiful as Saidie. No one got checks anywhere near the size of Saidie's at the end of the week; yet, while the other girls

envied her skill, they all liked her, too—so did every one for that matter. Jack would have adored her if she hadn't been able to make but one shade a week. She had always been ready to laugh and joke and go to parties with him until now. Still, Jack reasoned, she was just the same as always about everything but the parties.

The queer part of it was, to Jack's thinking, that he had called on Saidie last night and her mother had said she was out on an errand, but she hadn't said where, neither had she asked him



to come in and wait for her. They didn't usually treat him that way. Jack wasn't easily downed. He wouldn't let Saidie's refusal upset him so. He'd do something different from just going to an ordinary dance—something he could tell Saidie about afterward. He decided to go to a gay cabaret where the wealthy people went, and there he'd watch the old year out. He could afford to spend what it would have cost him to take Saidie to the dance and he wouldn't have to spend so much all alone. It would be a new experience in his life of ordinary routine. He'd forget Saidie if he could. Jack was quite thrilled with his idea.

When night came, into the popular resort he sauntered and seated himself in a far corner where he could watch the gay throng, unmolested. For some time Jack watched the festive scene without signaling out individuals; suddenly through the crowd he saw the golden curls of Saidie.

Jack could scarcely believe his eyes. Strange thoughts flew through his mind. This was why she was refusing him—coming here with some wealthy guy. It couldn't be possible, Jack told himself; yet, after all, it was Saidie. He could just see the top of her head, now here, now there.

Jack wished he hadn't come. He felt it would be easier not to know it; then the crowd between them parted and he saw her distinctly as she came nearer, swaying gracefully in and out among the tables. A red lacquered tray laden with bright-colored packages and gilt boxes swung from her white shoulders by red velvet ribbons, in keeping with the holiday season.

She opened her lips and through shut teeth offered:

"Cigarettes! Cigarettes!"

So close was she Jack reached out his hand and caught her, relieved that it wasn't a man that brought her there; withal startled at her self-imposed task after her hard day's work.

Surprised, Saidie wavered a moment, then stopped beside him.

"What does it mean?" Jack demanded suddenly, feeling he must protect her from herself.

And Saidie whispered:

"It's the tips I get that count. Jack, I've been doing it during the holiday season. A few more hours of this holiday generosity and I'll have the fee for the specialist and little brother will be well. I thought you might not like it. I didn't want you to know until I was through. It'll soon be over now. You'll wait for me won't you?"

She hastened on calling blithely:

"Cigarettes! Cigarettes!"

"Wait for her?" Jack repeated softly to himself. "I'll say I will!"

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Orchard Information

COST SHOWN FOR GROWING PEACHES

A comparative study of peach costs in all important areas of the United States was made in the fall of 1925 by the United States Department of Agriculture. The work in Colorado was carried on in co-operation with the State Agricultural college. Results are now available showing the cost of producing peaches for the Palisade and Paonia districts.

Estimates were secured covering three years necessary to bring an orchard into bearing. In the Palisade area peaches were set 160 trees to the acre on land worth \$300 per acre. They were given clean cultivation during the three years. A total of 195 man hours and 160 horse hours were used per acre in the three years.

The labor cost was \$107; trees and necessary replanting, \$47; spray material, \$4.40; taxes, \$30; water, \$45; other costs, \$11, and interest, \$106, making a cost of \$351 per acre. At the end of the three-year period the orchard showed a total investment of \$651, including the original land value of \$300 and costs of \$351.

At Paonia the trees were set somewhat farther apart, 17½ by 17½ feet, giving 140 trees per acre. Here all costs per acre for the three-year period amounted to \$312. Land was listed at \$250 per acre, making a total investment of \$562 in the peach orchard at the end of three years.

Growers reported that these costs could be reduced in some cases by planting crops between the rows the first two years.—R. T. Burdick, Associate Economist, Colorado Agricultural College.

Pruning Grapevines While Dormant Is Right Plan

By pruning the grape when the vines are dormant, danger of injury from bleeding is avoided.

Young plants set out last spring are thinned to one vigorous shoot and this shortened to two or three buds. The best-developed cane of vines set two years ago is pruned just long enough to reach and be tied to a wire about 30 inches from the ground. After the third season a vigorous cane coming from just below this lower wire is selected for a continuation of the trunk and is cut off slightly above the upper wire, 30 inches higher. Two other canes are also chosen, tied to the right and left along the lower wire, and cut back to six or eight buds each. At the fourth season's pruning two canes of the previous season's growth are tied to the top wire, one on each side of the trunk, and cut back to eight or ten buds.

The grape bears on wood produced the same season. Depending on the variety, 30 to 50 vigorous buds will usually produce all the fruit and new wood which the average vine should be allowed to bear. In order to maintain the desired number of buds, four fruiting canes are usually left each year and all the remaining wood removed except a few spurs or stubs of one or two buds each near the trunk to produce the fruiting canes for the following year.—J. S. Shoemaker, Ohio Experiment Station.

Oat Straw Favored as Mulch for Strawberries

Generally speaking, oat straw which has been cleaned of chaff is considered the best material for mulching strawberries. By removing the chaff the grains and weed seeds are pretty largely removed. Next best, in all probability, would be the barnyard manure, and barnyard manure with plenty of straw in it, if available, which is at the same time free from weed seed and grain. There is no question but what the extra fertility coupled with the mulch would be very desirable indeed. The trouble is that manure of this sort has a good deal of weed seed in it as a rule. Leaves usually mat down, becoming quite packed by spring, and for that reason their use is generally objectionable.

Horticultural Notes

Gardening keeps down the cost of living on the farm. It's no longer just a job.

No acre on the farm will pay better or produce a greater income than the acre devoted to the home orchard.

Most home orchards of apples and pears will need a dormant spray to control San Jose scale.

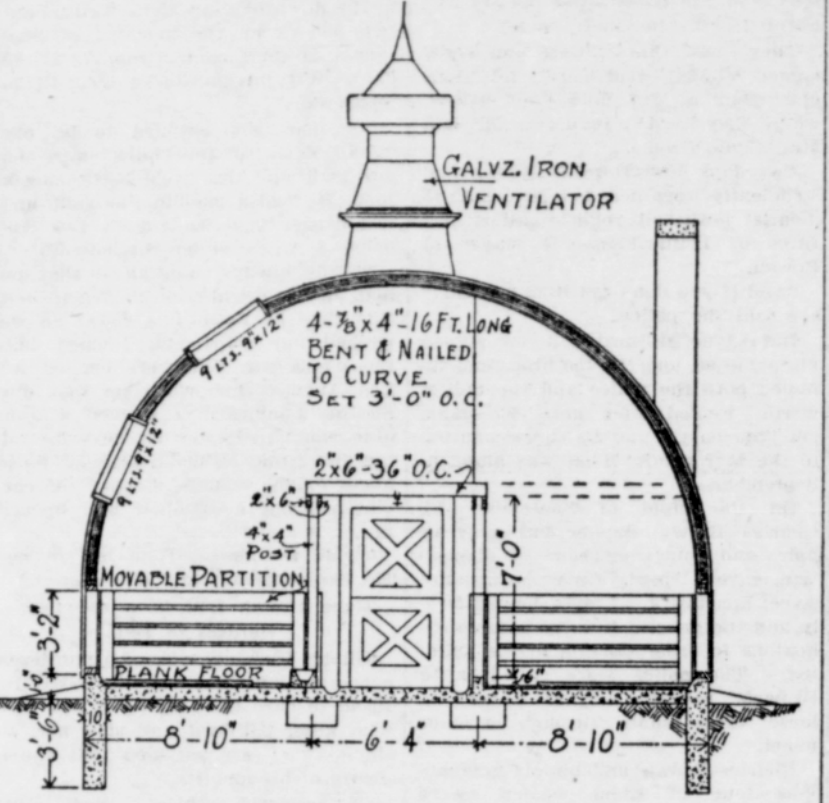
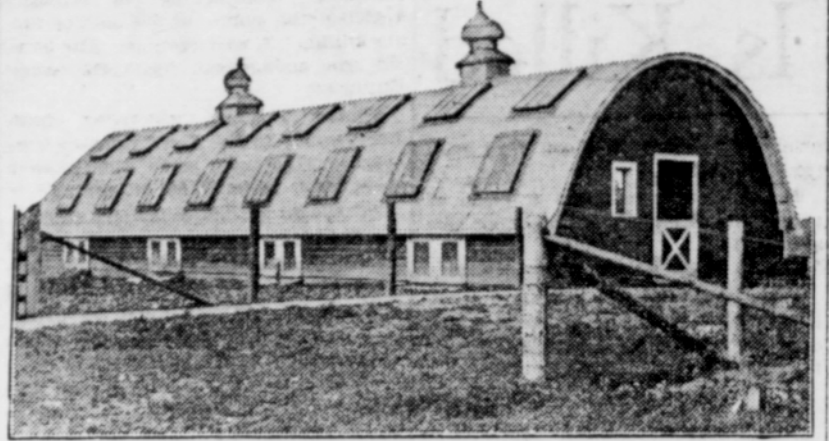
A real dry basement will not keep apples, potatoes and similar products well. They shrivel up. To remedy this, sprinkle the floor occasionally.

Farmers generally have not yet come to know the value of a sharp pencil in making the various lines of farming profitable.

Farmers should learn to tie knots appropriate to the task at hand. Good knots are those which can be easily tied, are secure, and easily undone.

A prominent man comments that you won't go wrong if you judge a farm by its improvements. If the improvements are good, he says, the soil is also likely to be pretty good.

Modernly Equipped Hog Barn Will Accommodate 14 Sows and Their Pigs



By W. A. RADFORD

Mr. William A. Radford will answer questions and give advice FREE OF COST on all problems pertaining to the subject of building work on the farm, for the readers of this paper. On account of his wide experience as editor, author and manufacturer, he is, without doubt, the highest authority on the subject. Address all inquiries to William A. Radford, No. 1827 Prairie Avenue, Chicago, Ill., and only inclose two-cent stamp for reply.

Sunlight is nature's greatest aid to sanitation. This fact is recognized by all who have made a study of designing houses for sows and their young pigs. Not only does the warmth of the sunlight admitted to the house insure the small pigs against chills, but the sun also keeps the interior of the house dry and sanitary.

These facts were the basis for the design of the hog house shown in the illustration. The round, Gothic-shaped roof permits of numerous roof windows, so placed that they will admit sunlight no matter how high or low the sun. As the house is placed, so that its length is north and south, the first rays of the morning sun strike the lower windows on one side and the last rays of the afternoon likewise are let into the building.

This house is 24 feet wide and 49 feet long. It is of frame construction, the rafters for the Gothic roof being of built-up pieces of lumber, to get the semicircular shape, as shown in the cross-section of the building shown with the floor plan below.

The floor plans show eight individual pens on one side of the house and six on the other, all facing a center feed alley. At one corner is the feeding room and bins for feed. Over the feed alley is a carrier track which leads from the feed room to all of the pens. This is a labor-saving convenience and enables one man to care for the sows and the pigs easily and with a saving of much time.

Removable pen partitions are specified in the plans, so that the house may be used as a shelter after the pigs and their mothers have gone on pasture. It will be seen from the photograph that is reproduced that the house was located so that several lots were available for the pigs during the summer.

Half floors of plank slightly raised from the true concrete floor supply a place for the deep litter that makes the beds for the small pigs when the weather is cold, and the concrete or metal troughs that are installed in each pen are easily cleaned. A shallow gutter that runs the length of the building at the front of each row of pens permits the attendant to hose out the pens and keep the house clean and sanitary.

This is an unusual type of farrowing house, but it has many features that will recommend it to the farmer who raises a considerable number of pigs, especially so when the sows are bred to farrow in late winter or early spring.

Schedule Upkeep to Keep Down Repairs

Best times to check up on certain home items:

Roofing—Do conductor and gutter repairs in September, October and November.

Painting—Do interior painting from December to April.

Plumbing—Make alterations and additions from January to May. Clean out grease traps when houses are closed; don't wait until they are opened again.

Heating—Overhaul and repair your heating plant when you shut down in the spring. Plan major repairs and replacements of heating plants during the winter so the work can be started April 1.

Electric Wiring—Overhaul fans, motors and other equipment from September 1 to January 1.

Masonry, Carpentry, Plastering and Lathing—Do miscellaneous interior remodeling from December 1 to April 1.

Cover Attic Floors

In cheaply built houses the attic floor is frequently omitted. It is a proved fact that warm air will pass through a plastered ceiling almost as readily as through a register, and many cold houses have been made warm with the same or even a less amount of fuel by laying a floor of matched boards in the attic.

Shellac for Interior

Shellac, a spirit varnish, is useful for most interior trim finishing. Its proper uses are not generally understood, as is evidenced by its frequent application where it actually causes damage. Again, on surfaces where it should be employed, an unfair advantage is taken of certain of its virtues.

THE KITCHEN CABINET

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Life is a challenge and its laws are rigid ones and stern; The splendid joy of real applause Each man must nobly earn. It makes us win its jewels rare, But gives us pause, if we're unfair. —Edgar Guest.

EVERYDAY GOOD THINGS

When one has a small family and a recipe makes too much to consume before spoiling, this dozen doughnut recipe will be welcome:

Doughnuts.—Cream two tablespoonfuls of shortening with one-half cupful of sugar, add one beaten egg, three cupfuls of flour sifted with three teaspoonfuls of baking powder and one-half cupful of milk. Set out to

chill, then roll one-half inch thick and cut with a large cutter.

Banana and Cheese.—Cut peeled bananas into two-inch lengths, roll in beaten egg, then in grated cheese and fry in deep hot fat. These are delicious served with broiled bacon or baked ham.

Mock Mince Pie.—Take one cupful of bread crumbs, one cupful of raisins, one cupful of sugar, one cupful of cranberries cut into halves, one salt spoonful each of cinnamon, cloves, allspice and nutmeg, one cupful of hot water, one-half cupful of vinegar, and one tablespoonful of butter. Turn into a tin lined with flaky crust and bake with a top crust.

Pumpkin Pie.—Beat two eggs, add one-half cupful of sugar, a cupful of thick, well browned pumpkin, a pint of rich milk, one-half teaspoonful each of salt and ginger, a few drops of lemon extract and a dash of nutmeg, cinnamon and cloves. Bake in a moderate oven an hour.

Indian Pudding.—Measure two quarts of milk, two-thirds of a cupful of corn meal, one cupful of sugar, one teaspoonful of salt, one cupful of raisins, one cupful of finely chopped suet, nutmeg, cinnamon and two tablespoonfuls of flour. Scald one quart of the milk, add the corn meal mixed with a little cold milk and cook until smooth. Add the rest of the ingredients, beating the egg and pour into a deep earthenware bowl. Sprinkle the top with the flour; the suet will come to the top and form a beautiful brown crust when it is baked. Stir several times during the first hour of cooking.

Something Different.

Those who enjoy sweet potatoes will like this combination: Fry rounds of sweet potato and apple and serve a round of apple on each round of potato.

Baked Ham.—Cut off the surplus fat from the outer part of a thick center cut of ham and

chop it fine—sprinkle it over the top of the ham. Cover with quartered apples—any good baking apple—sprinkle with a half cupful or more of brown sugar and bake as usual.

Raspberries Lacto.—Take one quart of buttermilk, one and one-half cupfuls of sugar, one-fourth of a cupful of raspberry sirup and one egg. Separate the yolk and white of the egg and beat separately, mix and freeze; when half frozen add the juice of one lemon.

Ice Box Pudding.—Take one pound of vanilla wafers, one can of pineapple (a large can), one cupful of nutmeats, one-half pound of butter and four eggs. Cream the butter, add the sugar and one egg at a time until all are well blended. Put the nutmeats and wafers through the meat grinder. Prepare in layers and set in the ice chest for twelve hours.

Koumiss.—Take one quart of milk, one and one-half tablespoonfuls of sugar, one-fourth of a yeast cake, and one tablespoonful of warm water to dissolve the yeast. Heat the milk to lukewarm, add the sugar and dissolved yeast cake. Fill sterilized bottles to within two inches of the top, cork and shake. Invert bottles and keep them in a warm room for ten hours, then put in a cool place. Let stand in a cool place two days, shaking occasionally, then it is ready to use. Do not make more than is used at once as it does not keep longer than three days. This fermented milk is used in cases of extreme nausea, where food has not been retained in several weeks; it is also given where nourishment is needed in such form and plain milk is not agreeable.

Spiced Drop Cookies.—Take one-half cupful each of white and brown sugar, three-fourths of a cupful of lard and butter mixed, two and one-half cupfuls of flour, two eggs, one teaspoonful of soda, one teaspoonful of baking powder, one cupful of raisins and one-half cupful of boiling water. Makes two dozen large cookies. Drop from a teaspoon on buttered sheet.

Apple, Raisin Roly Poly.—Roll out a rich pastry very thin. Add two good-sized apples chopped, one-half cupful of raisins and roll up. Place in a deep baking dish, add one cupful of brown sugar, two tablespoonfuls of butter and one cupful of boiling water. Bake in a moderate oven one hour.

Nellie Maxwell