

## Overcoming Seed Shortage

(Special to Farm Magazine.)  
**"S**OME GARDENERS may be their own seedsmen in many cases," said Professor A. G. Bouquet, vegetable garden specialist at the Oregon Agricultural College, in answer to questions as to the best method of overcoming the probable seed shortage due to the interruption by war of European importation. He continued: "There are a few vegetables easily worked with whose seed may profitably be saved for next season's crop, provided it is properly selected, extracted and stored. Among the vegetables that may be made to yield good results with home-grown seed are melons, tomatoes, radishes, lettuce, beans and corn. But there are several vegetables, such as celery, cauliflower and other biennials that thrive well only in favored localities, which should be left alone. Onions, however, may be successfully handled with home-grown seed."

"Great care should be taken in the selection of seed plants. It is very

to 20 hours. As fermentation progresses the pulp will rise to the surface, when it may be skimmed off and the vessel refilled with clear water. Let seed settle, and then collect and run through a fine-mesh sieve. Then spread on sheets of blotting paper to dry. Stir frequently and protect the seed from mice.

"Select heavy-netted melons that are early maturing and of ideal type. Seed should be saved from those that are continually judged for quality. They should be healthy, vigorous and prolific. Wash seeds as for tomatoes, allowing the fermentation to take place before washing out.

"For lettuce seed select plants that make a big leaf growth and that are of the desired type and variety. Gather the seed as soon as the seed pods begin to open. Keep birds away. Put the seed stems in a sack, and flail or rub out the seed. By careful fanning, or pouring in the wind, the seed may be cleaned of chaff.



Have any of your friends in the Eastern states considered the value of a homestead in the Northwest? The initial expense is not great, and the results of a little work are gratifying. Though it is not generally known, thousands of the choicest acres in Oregon and Washington are still awaiting the coming of the home-builder, and may be obtained for homesteads at a reasonable concession.

The above illustration is of the home of E. A. Burns, near Albee, in the Blue Mountains south of Pendleton, Oregon. It is in a fertile region, and Mr. Burns is making an excellent livelihood. There is opportunity for the homesteader in many such a section of Oregon and Washington.

necessary not to allow any deterioration in the plants grown from the home-selected seed. Therefore the plants selected for seed should have the standard characteristics and be true to type. Only plants that are healthy, strong, vigorous, true to type and of the variety best suited to the market should be selected for seed.

### Saving Seeds.

"In saving tomato seed choose the plant that has borne the largest number of early tomatoes of suitable size, color and quality. Select from this plant the medium to large specimens of fruit. A single good plant should yield about 30 to 40 fruits. Mark the plant so that the fruit will not be unintentionally picked, and then leave the fruit until it is well ripened. Then pick the suitable fruit and leave it in a basket or barrel until it is dead ripe. Halve the fruit and squeeze the seed pockets into a tub. Cover with good clean water, when the seed pulp will ferment in 15

### Examine Carefully.

"Beans are most easily saved when well cured and thoroughly dried. If there is danger of frost while the vines are still green they should be pulled and piled in windrows to cure and dry as quickly as possible. They can be removed to a dry house if the weather is unfavorable for curing out doors. The seed should be carefully examined and all seeds deviating from the type desired should be rogued out.

"Some splendid acclimated corn has been privately grown in Oregon. Home gardeners and farmers can easily save their own seed by careful selection of ears from plants that produce the earliest and best specimens. Acclimatization is a big factor in the production of early corn. It can be worked with profit for many years with good results. Keep the selected seed suspended away from rodents."

## Sprouting Oats for Hens

By J. H. Tolson of Petaluma, California

**H**AVE read with considerable interest a number of articles on sprouting oats, and have tried several of the methods out. Finally I struck on a plan of my own which answers the purpose so well that I concluded to write it up and let you have it, as it may help some.

My sprouter consists of a cabinet six feet high, and the oat trays slide in on cleats. The trays are two feet wide and two feet six inches long, with four-inch sides. The bottoms of the trays are perforated to insure good drainage. The trays are made of half-inch redwood, with a three-inch piece nailed flat on the bottom of each end, making a smooth surface to slide on, and when made up resemble green-

house trays. The whole thing looks very much like a prover such as bakers use for proving bread in, only it has no door. My idea at first was to put glass doors on and use a lamp for heating during the winter months, but here in California I found it not necessary. The sprouter stands in my feed room, where it gets little light and no sunshine.

My process is as follows: I place twelve quarts of dry oats in a fifty-pound lard bucket which I got from a grocer for 25 cents, and put sixteen quarts or more of water on them and leave them soak for twenty-four hours. I then carry them outside and dump them into a box that has sufficient holes in it to insure good drainage

and allow them twenty-four hours for draining. This box will become slimy and should be washed out every few days as required. A fifty-pound butter box answers this purpose fine. I then carry them in and dump them into No. 1 tray and place them in the cabinet on the top cleats.

The following day the tray is lowered to the second cleats and the oats are sprinkled first, then stirred. For the two days following I do the same, lowering the trays each day. On the fourth day, after sprinkling and stirring, I cover the oats with an empty sack and wet it good. The fifth day I remove the sack and stir the oats, replace the sack and wet it good. On the sixth day I sprinkle the sack, but do not stir the oats. On the seventh day the sprouts will be two inches long, nice strong, tender, juicy ones, and the oats will be matted with nice tender roots.

The hens sure relish them. I use three quarts of dry oats for each 100 hens, and the twelve quarts will make thirty-six quarts of feed. I had difficulty in getting the oats to sprout at all, but on inquiry found that the oats I was getting were not sprouting oats. Since then I have been supplied with the proper kind and have no trouble.

By using the one box for draining and keeping it clean I have had no trouble with moldy oats.

By following the above it just takes nine days from the time you start the oats to soak until you can feed, and it only takes ten minutes each day to attend the sprouts.

### THE DANGER IN WOOL ALCOHOL.

**T**HE IDEA that something "just as good" is as good as something else is responsible for many fatal mistakes. Substitution is the bane of the present day, and was the chief reason for the enactment of the national pure food and drug law. One of the worst deceptions practiced has been in the substitution of wood alcohol for the pure grain alcohol. The latter is safe to use in medicines and about the body, and when it is necessary to prevent decomposition, but the former is a virulent poison, and yet experience has shown that there are people unscrupulous enough to substitute the one for the other just because there is more profit in using the wood alcohol. The inferior article has its uses in the trades, but not in anything that is likely to come in contact with the person.

A recent report showed that more than sixty deaths and cases of blindness have been caused by wood alcohol since January in New York alone. Investigation has revealed that of the thousand firms engaged in the manufacture of barbers' supplies 99 per cent are using wood alcohol, and yet as these preparations come in contact with the face or the fumes of the alcohol penetrate the eyes serious damage is likely to result, with possible blindness. It has been found in some cordials, and is a common ingredient in varnish, a particularly dangerous use for it. To drink the stuff is to die. To inhale it is to cause blindness through injury to the optic nerve. Except when wood alcohol, or its substitute, denatured alcohol, is needed for mechanical purposes or for lamps where it can be used with as good advantage as the grain alcohol, it is well to keep away from it. Better be safe at all times.

### DUEL WITH A TARGET.

**T**HE DUELING target is one of the new games for children recently introduced in France. It is really a duel between a marksman and a spring target, for every time the player hits the target it throws a rubber ball at him. The weapon used by the marksman is a small spring pistol which fires soft-headed darts and has a wire basket fitted upon the muzzle for catching the returning ball. Behind the target there is a spring arm which is released when a dart strikes the bull's-eye and throws a ball in a long sweeping curve towards the player. The game is to fire at the target, hit the bull's-eye and catch the ball in the wire basket on the end of the pistol.

An ideal cleaner for kid gloves is carbon tetrachloride.

# BUSINESS IN DRY TOWNS IS MUCH BETTER

## Oregon Committee Gives Report on Cities

### MERCHANTS TO VOTE DRY

BY ORTON E. GOODWIN,  
 Publicity Department, Committee of One Hundred.

The Committee of One Hundred, composed entirely of prominent Oregon men and women, has made a careful investigation of every dry town in Oregon.

The result has shown that business is far better in every dry town as a whole; that collections and morals are unquestionably better; that civic improvement has been much increased; that building generally is much greater and that sentiment is now overwhelmingly in favor of a dry town.

There is no town in Oregon now dry that will vote wet. This can be stated without fear of contradiction.

Prosecuting officers testify that arrests are far less, ranging in one case from 50 to one, to four to one.

Officials assert the vast majority of criminal cases are due to liquor.

When crime diminishes taxes will diminish.

### Oregon Dry—Lower Taxes.

Hence, Oregon dry means not only better business and more work, but lower taxes.

In Roseburg practically every merchant came out openly in favor of a dry town. In Salem and Oregon City a large majority expressed themselves. In Ashland it was found impossible to find a merchant who favored a wet regime.

Pendleton, though wet now, was asserted by many business men to have shown far better conditions dry than when wet, and they asserted the town would, in all probability, vote dry, but that Umatilla County most certainly would vote dry.

### Dry Towns' Collections Better.

Dry sentiment was unusually strong in Medford because Medford merchants have noticed the enormous amount of business done and the fact that collections are better in dry towns.

Albany was overwhelmingly dry—mainly for business reasons.

In the whole Willamette Valley there was hardly noticeable any wet sentiment of great weight. Merchants and residents declared the hop argument had failed because it was realized that 98 per cent of Oregon hops were sold outside Oregon, and Oregon wet or Oregon dry could not affect the Oregon hop crop at all.

### Hop Pickers Want Dry State.

For the same reason, hop pickers realized their jobs were in no danger, and by far a majority of hop pickers favored Oregon dry because they knew a dry state would bring better conditions in the hop fields by banishing liquor and drunkenness from them.

At least half a dozen prominent hop growers came out openly in favor of Oregon dry.

Because of better business, lower taxes and better collections it now seems certain the merchants of Oregon will vote the state dry.

Paid advertisement by the Committee of One Hundred, 748 Morgan Building, Portland, Oregon.