

Horticulture

CUTTING BACK FRUIT TREES

Peach Can Stand More Severe Pruning Than Either Cherry or Apple—Keep Lowheaded.

A great many factors enter into the determination of just how a tree should be cut back. In this article, says a Colorado bulletin, only a general rule can be given. Only three to five of the best limbs should be cut back to eight or twelve inches, making the cut just in the direction in which the limb should grow.

All trees should be kept lowheaded. Be careful not to cut off the lower limbs when it is not necessary.



Pruning Mature Tree.

as they are usually the very ones to be left. Lowest limbs should be from 18 to 24 inches from the ground. If the tree has been pruned so that the top is much higher than this, it is usually best to cut the entire top off about three feet from the ground and depend upon forming the top from limbs which come out below this point.

Peach trees can stand more severe pruning than either cherry or apple. Peach trees should generally be cut off about 18 inches from the ground, and if there are any branches below that point they should be cut back to the first or second bud. Cherries or plums need practically no pruning except to cut the branches off a foot or so from the trunk.

TRAINING THE YOUNG TREES

Work Is More Useful Than Pruning in Orchard to Keep Them in Form and Balanced.

(By W. J. GREEN.)

Training the young orchard is more useful than pruning, and should consist mostly in shaping the trees or keeping them in form and properly balanced. Very often the side opposite the direction from now which the prevailing winds come, becomes heavier than the side towards the wind, and the removal of some of the branches and heading in of others becomes necessary.

Some shoots become too rampant and need checking to preserve the balance of the tree and others can be bent and tied to fill the open spaces.



Training Tree to Grow.

Work of this kind and the removal of water sprouts may be done in the summer.

A bushy, or clustered habit of growth, is not uncommon even in quite young trees, and needs to be corrected by the removal of surplus branches.

For Tree Wounds.

In California the following mixture was used on trees three years ago and is still in good condition. One part of crude petroleum to three parts of resin; warm in separate dishes, mix and apply warm to cuts made by pruning or by cultivator injury. While this mixture is not better than grafting wax, it is much cheaper and is worthy of trial.

FOUR CULINARY HINTS

DESSERT DISHES AND A METHOD OF PREPARING SALMON.

Recipe for Coconut Pudding to Be Served Cold—White Lady Cake—What English Housewife Would Do With Salmon.

For a coconut pudding mix half a pound of granulated sugar with a pound of grated coconut. Heat a pint of cream and a pint of rich milk to the boiling point. Add a little salt, and stir the coconut and sugar into them. Remove from the stove and then beat through it the whipped whites of eight eggs. Flavor with orange. Bake in custard cups for three-quarters of an hour; or, if prepared, use one big dish instead of the cups. Serve the pudding cold, with or without cream. This is a most delicious pudding.

For a white lady cake use two cups of sugar, two-thirds of a cup of butter, one cup of milk, the whites of four eggs, three cups of sifted flour and a teaspoonful of baking powder. Mix in the usual manner and flavor to suit the taste. Bake in loaf form.

The following is a London method of preparing salmon: Split a three-pound salmon in half, remove the spinal bone and cut each half lengthwise into three even strips. With a larding needle and thin strips of pork lard each piece. Then place the fish in a buttered pan after seasoning with half a teaspoonful of salt and three saltspoonfuls of pepper. Squeeze over the surface the juice of a quarter of a lemon. Sprinkle the whole with a gill of white wine. Cover the fish with a large sheet of buttered paper properly greased. Let it cook for about thirty-five minutes. Thicken the fish gravy that forms with a little flour, and when the fish is removed to the platter it is to be served on pour this gravy over it.

For "dropped cookies" use an egg, half a cupful of the finest lard or butter, one cupful of sugar, two-thirds of a cupful of milk, two cupfuls and a half of flour, a small teaspoonful of soda and two teaspoonfuls of cream of tartar. Cream the shortening and the sugar together. Beat in the egg and add the milk. Then stir the whole into the flour, after sifting it with the soda and cream of tartar. Bake in spoonfuls upon a greased iron sheet in a hot oven. Two teaspoonfuls of baking powder may be used in place of the soda and cream of tartar. Sprinkle a little sugar over the cookies before baking.

One Way to Save Pennies.

Save all your empty coffee and baking powder cans, also your hubby's tobacco cans if he buys it by the pound, which he should do, as by so doing he can save the price of a cigar or more on a pound can. Now, in place of sticking labels on your empty cans, try my way. Soak off the wrapper on can and dry well. Then paint cans white and let dry. Then print black letters on whatever you wish to use can for—for example, beans, peas, rice, sage, and such like. Now, if you buy your spices by the pound you can save dollars in a year's time. They can be bought in bulk at all the big stores. So save all your empty cans to put them in. By painting cans white and the letters black you can find what you want at a glance and no labels always coming off. Just try it for yourself and see.

Kentucky Fried Chicken.

Directions say a chicken should be dressed and kept in the refrigerator for at least 12 hours before cooking it.

Cut in six or eight pieces, dust them lightly with a palatable seasoning of salt and pepper, then dredge them with flour, shaking off all that is superfluous. The frying pan should be half full of fresh sweet lard which is smoking hot when the chicken is put in. Cover and cook slowly for one-half hour, turning it frequently.

When it is done remove the chicken to a heated platter, pour the fat from the pan, put in a generous lump of butter and let it brown, then stir in a pint of thin cream, season palatably with pepper and salt and cook until creamy. Serve the sauce in the gravy boat.—Woman's Magazine.

Salmon Loaf.

For a delicious salmon loaf use two cans of salmon and a loaf of stale bread. Reject the crusts of the bread and remove the bones from the salmon. Break the bread into soft crumbs and the salmon into flakes and mix them together. Moisten with two beaten eggs, a tablespoonful of melted butter and one or two teaspoonfuls of lemon juice, with salt and pepper to taste. Add a tablespoonful of cream if not moist enough. Butter a bread tin and put the mixture into it. Bake the loaf for an hour or until thoroughly done. Serve with a cream sauce or a white sauce sprinkled with minced parsley.

Gluten Bread.

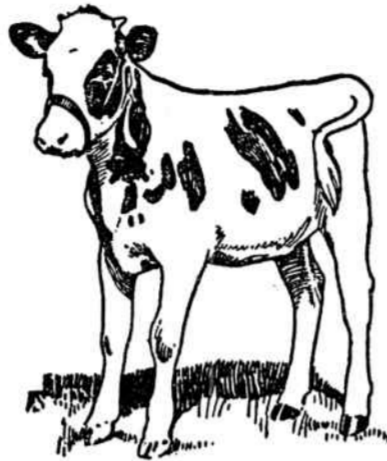
Mix a pint of boiling water with a pint of milk and add a teaspoonful each of butter and salt. Let it stand ten minutes, then stir in one-fourth of a yeast cake dissolved in a half cupful of warm milk, one well beaten egg and enough gluten flour to make a good batter. Beat hard ten minutes and leave it to rise, covered, for four hours. Add enough gluten flour to make a dough and knead 20 minutes. Make into loaves, set to rise until light and bake in a steady oven. This bread is free from starch.

DAIRY

GOOD MANAGEMENT OF COWS

Best Season for Animals to Come Fresh Is Autumn—Calves Are Then Easier to Raise.

Major Henry E. Alvord, in the Iowa Homestead, says: "If the prime object is to produce the greatest quantity of milk of the best quality and at the greatest profit from any given number of cows within a year, the evidence is overwhelming that the cows should be managed so as to calve in the autumn months. For like reasons September is the best month



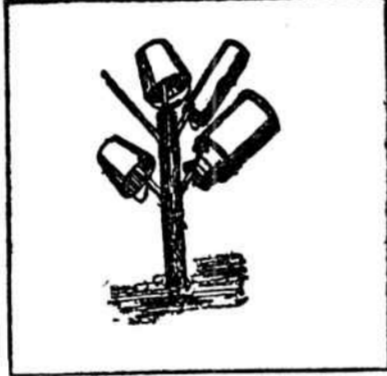
A Well-Bred Calf.

in most parts of the country for a heifer to drop her first calf in order to best develop as a cow, and this almost regardless of the age of the animal at first calving. Calves born in the fall are easier reared and make better cows than those born in the spring or summer. It seems needless to rehearse the stock arguments on this subject based upon the long experience of successful dairymen, but a brief recapitulation may be useful. The cow or heifer calving in the fall needs the most healthy and nutritious pasture first following the strain and while coming into full flow. Just at the time when some falling off is likely to occur, the animal is brought to the stable and receives good care. The winter feeding and the returns from it may be depended upon to exceed the mid-summer results for a like period. At the stage of milking and of gestation, when another dropping off in the milk yield may be looked for, the fresh pasturage induces a fresh flow, lengthens the milking season and increases the product. December and January are good months in which to control and supervise the service of the bull."

SUNLIGHT FOR MILK UTENSILS

One of the Best Known Disinfectants—Nothing Better for Cans After Being Washed.

Sunlight is one of the best of disinfectants and it is free to everybody. There is nothing like good sunning and airing for milk utensils after they



Sun Rack for Milk Utensils.

have been thoroughly washed and scalded, says the Farmers Mail and Breeze. The drawing shows a handy sun rack on which cans, pails and strainers may be conveniently hung. It is just as useful for kitchen utensils. Such a rack may be made from the upper portion of the main stem of a tree, leaving as many stubs of limbs for brackets as will be needed. Or holes may be bored slantwise into any soft wood post and brackets inserted.

Points of a Dairy Cow.

The cow is a machine to convert food into milk. Thus she must have a large middle and strong constitution to insure best results. She must also have a large udder, large milk wells, large crooked milk veins and good sized teats. Her head should be lean and angular in appearance, with the eyes standing out prominently. The neck should be rather long and clean in appearance, the shoulders pointed and the backbone rather prominent. The skin should be loose and soft to the touch.

Sell Nonpaying Cows.

Very few men will hesitate in disposing of a nonpaying cow if he can be convinced that she is in that class. It is ignorance alone that keeps so many poor milkers as work milking poor cows.

Least Waste of Cream.

If the milk is separated immediately after it is drawn and before the animal warmth has time to escape there will be the least possible waste of cream.

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