

# Horticultural Advice

## BEST TIME TO PRUNE TREES

Delay Work Until Danger of Winter Killing is Past—Sometimes Desirable to Prune in Summer.

Questions are often asked about the desirability of early winter pruning of orchard trees. Some people have a notion that early pruning causes more watersprouts and heavy growth than will be the case if the pruning is delayed until late winter. Others are fearful of cutting limbs after the sap begins to flow or after buds have started.

The horticultural department at the Ohio College of Agriculture states that as a general rule winter pruning promotes wood growth, while summer pruning checks growth of trees. It makes no difference, then, at what time during the dormant season the



Pruning Peach Trees.

pruning is done, the effect on tree growth will be the same. However, there is a certain advantage in delaying the pruning until late winter. There is always danger of a certain amount of winter killing of twigs and smaller limbs. Pruning after this danger is over will obviate any necessity of pruning twice. Then, too, where wounds are made early in the winter the freezing and thawing is apt to check wood growth and to dry the tissues so that a prompt healing is hindered and sometimes prevented.

In case trees are making too vigorous a growth, it is sometimes desirable to prune them in summer. However, summer pruning, to be effective, must take place just after the terminal buds have completed their growth. This is usually during the latter part of June. Later pruning simply starts new wood growth and defeats the pruner's objects.

These general principles of pruning apply to all fruit trees of all classes and ages.

## CARING FOR THE PLUM TREE

More Injury Caused by Trimming Them Than From any Other Cause—Keep the Saws Out.

Keep saw and trimming shears out of your plum tree, says a writer. Just cut off the dead limb and if some limb so interferes with another one that it must be cut off, then do it. I have injured more trees by trimming them in the earlier days of my plum raising than from any other cause.

Spray the trees just before the buds open with lime-sulphur one to ten, then after the fruit has set with lime-sulphur, one to forty, adding three pounds arsenate of lead to the barrel, which will be beneficial to destroy the brown rot. This spraying may be repeated every ten days, but must not be used within four or five weeks of ripening of the fruit.

Cut down or dig up old trees when they have lost their vigor and set out new ones. Dig a hole as big as a bushel basket at least in which to set the tree. Put some good rich loam in the hole, and a half-peck of wood ashes turned in after the small roots are covered will be found beneficial.

## STONY SOILS FOR ORCHARDS

Often Recommended as Desirable for Fruit—Soil Must Be Brought to Productive State.

A stony loam is often recommended as desirable fruit soil, but stony soils are advantageous only in that, they may help a soil that is too heavy or clayey or too impervious, by making it some what more pervious to water. The fact that a soil is stony does not necessarily imply that it is productive.

If apples are to be grown with profit, and competition is keen, the soil must be productive or at least capable of being brought to a productive state and so maintained.

Much of the current belief that "stony" soils possess some peculiar advantage for orchard fruits has undoubtedly arisen from the success of many orchards located on stony hills.

## BEST WAYS TO COOK BACON

Meat is Too Frequently Wasted Because Insufficient Thought is Bestowed Upon It.

Bacon is an extravagant article in the list of cooking materials because of its increased price and the fact that often twice as much as is needed is used for garnishing other foods.

This delectable meat will probably never be low-priced again, yet it will always be a great addition to the menu, so that to know the best ways of using it without waste is a necessity if one is to cook well.

The drippings from bacon are the best sort of shortening for cookies and everyday pastry; therefore, every bit of the fat that renders out in cooking should be strained and saved for such uses. This reduces the first cost of the meat very much, for the shortening bill has soared with the price of pork.

All left-over bacon makes excellent seasoning for meat loaves and may be nicely browned for garnishing by being dipped into egg batter and then into fine crumbs and placed in a hot oven, on a bacon rack, until golden brown.

If you have never broiled bacon on a rack you have a culinary treat in store, for even inferior bacon becomes fine tasting when broiled so and best bacon delicious. Any wire broiler or oven rack may be used; the slices are spread out, just touching, not covering, one another, on it and placed over a dripping pan in a hot oven.

Sometimes bacon is as salty as salt can make it and requires soaking in hot water after it is cut; after such treatment the salt is not too apparent.

The best of sausage can be made at home with the following ingredients: One pound of veal, one pound of fresh pork, one cupful of bacon chopped and one cupful of cracker crumbs. Grind the veal and pork fine, add crumbs and bacon, seasoning of pepper and sage with little salt, as the bacon supplies this. Grind the mixture again and shape into cakes and fry. Cold meat of any sort may be used in place of the veal.

## GOOD LUNCHEON FOR CHILD

Delicacies the Youngster Will Appreciate and That Will Keep Him in Best of Health.

Fairy Apples.—Pare and core enough tart cooking apples to fill a baking dish; cover them with sugar, and put a little cold water in the dish, also several slices of lemon and two cloves. Then pour a little melted butter over the apples and bake them until tender. Serve them cold, with a blob of fruit jelly put on the top of each and whipped cream about them.

Ambrosia.—This delicious dessert could be an occasional treat, as it is rather troublesome to make. It requires grated cocoanut, sliced oranges and bananas, sugar and a wee taste of lemon juice. Fill a dish with layers of the different fruits, putting sugar over each one, and continue in this way until the ingredients are all in. Let the dish "blend" while in a cool place before serving. Fresh cocoanut is needed, and if the milk of the fruit is sweet this may be added to the dessert.

Brown Sugar Sandwiches.—For the children incessantly craving sweets brown sugar is an excellent thing to keep in the house. Spread it thickly on buttered white bread and put the slices together so as to make narrow sandwiches.

Quick Ginger-Cake Pudding.—Get any sort of small or large ginger or molasses cakes from the grocer and cover them with a custard made of boiling hot milk into which several eggs are beaten up. Pour the milk gradually into the eggs, stirring vigorously all the while; sweeten and pour over the cakes, allowing them to stand until they have "drunk" up a good deal of the custard. Serve warm or cold.

Apple Pudding.—Pare and core one-half dozen not very tart apples. Butter a granite saucepan and set in apples with very little water. Add one cupful of sugar, two tablespoonfuls of brandy and a dash of nutmeg. Put over a slow fire, cover and let simmer without cooking hard till apples are tender. Take up when done, being careful not to break them, and set away to cool, pouring over them the sirup in which they were cooked. When quite cold and ready to serve put in a glass dish, sprinkle them over with fine macaroon crumbs and send to table.

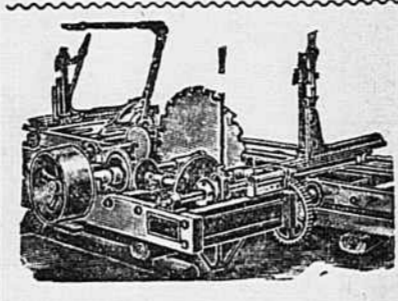
Pressed Flank of Beef.—Wipe, remove superfluous fat and roll a flank of beef; put in a kettle, cover with boiling water and add one teaspoonful salt, one-half teaspoonful peppercorns, a bit of bay leaf and a bone or two which may be at hand; cook slowly until meat is in shreds. There should be but little liquor in the kettle when meat is done. Arrange meat in deep pan, pour over liquor, cover and press with a heavy weight. Serve cold, thinly sliced.

Orange Drink.—Orange juice can be made to serve as a most delicious drink if only a little thought and time be spent upon it. Serve chilled in tall glasses, with some diced banana, a grapefruit cut and seeded, a bit of pineapple or any seasonable fruit.

To Wash Silk Lace.—Silk lace should be soaked in milk over night, then washed in warm soap-suds. Press and pin out smooth on a clean ironing board until dry. Do not iron it.

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