

FALL PLOWING IN ORCHARDS

BY H. B. LUCKETT

Not all fruit growers plow their orchards. In fact, some orchards are better for keeping in sod. The country over, however, commercial fruit growers cultivate their orchards and more and more fall plowing is coming into favor.

"To get the work out of the way" is the usual reason given for fall plowing, and in these days of labor scarcity it is a good one. There are several other reasons, however, even more important.

First among these is the great improvement in the texture of the soil following fall plowing. In any but very light soils the soil particles pack into compact masses after the summer's alternate showers and droughts. Whether plowed in the fall or spring, these masses turn up as hard lumps. Only in the most favorable soils and under the best weather conditions can these lumps be reduced by later cultivation following spring plowing.

Nature takes a hand after fall plowing, however, and furnishes an agent which pulverizes the lumpiest of plowed lands. When soil has been plowed in the late fall, say in November, or even in December farther south, alternate freezing and thawing of the water in the soil breaks up the largest and hardest clods, so that the soil particles fall apart and lie loose and friable for further cultivation in the spring.

Nearly everywhere summer droughts parch the land, with the result that the soil becomes packed and hard, so that later rains can scarcely penetrate it at all. Fall plowing breaks up these hard places, so that instead of running off the surface or into drains the fall and winter rains and snows are soaked up by the soil and conserved for the next season. Better tree growth and larger fruitage almost invariably follow this practice.

Fall plowing results in better feeding conditions for the orchard. Most orchard soils are fertile enough, but the plant food is often held in a form unavailable to the trees. To make this food available, air, water, frost, oxygen, carbon dioxide and bacteria must work on the soil. When plowing is done in the fall, these agencies have more time to make plant food available for the growing trees and fruit in the spring than when plowing is deferred until after growth starts.

With better soil texture, which means better aeration and better moisture conditions, the beneficial bacteria in the soil are also better able to perform their functions.

Little or no fertilizer is needed in orchards plowed in the fall.

Many orchard insects pass the winter under fallen leaves or in the soil or weeds under the trees. Disease organisms, such as scab, also winter over on fallen leaves. Plowing the orchard in the fall turns under these pests so deep at a time when they are dormant that they seldom survive. Fall plowing is therefore a good sanitary measure.

"Fall-plowed trees winterkill" is a common complaint, but it is not borne out by facts. Observations in every part of the country show that there is no more danger from cold in orchards plowed in the fall than in those plowed in the spring. In fact, the better moisture conditions in fall-plowed orchards, which prevent the wood from drying out too much, seem to prevent much winter injury.

Queen Bee Rearing.

An exceptionally interesting experiment is being conducted at the Agassiz, B.C., Dominion Experimental Farm. A start was made last year in the rearing of Queen bees for domestic use. The colony selected for the purpose was the highest producer on the farm, it having yielded 210 1/2 lbs. of honey in the one season. In his report for 1924 the Superintendent, Mr. W. H. Hicks, describing the method adopted, says queen cells were obtained by raising all the brood and young bees possible from the brood chamber and leaving the queen in the lower chamber, which was filled with empty combs. A wire screen was placed between the parent hive and the super containing the brood, with an entrance made at the rear. Two days later a number of cells were found and on the ninth day the queen cells were grafted to frames. These frames were placed in de-queened colonies. From the eight colonies treated in this manner six queens emerged, two failed to mate, while the remaining four were large and mated well with pure drones, as the young bees produced were golden and uniform.

The Ram Premium Policy of the Dominion Live Stock Branch.

Farmers who keep sheep will be interested in the Ram Premium Policy of the Dominion Live Stock Branch. This policy has been recently revised and a pamphlet containing the rules and regulations up-to-date may be obtained from the Sheep Division, Live Stock Branch, Dept. of Agriculture, Ottawa. According to the new regulations ten or more farmers in a district, each keeping ten or more breeding ewes, and none of whom has previously kept a purebred ram, must agree to purchase pure bred rams of the same breed. Two farmers each of whom keeps less than ten ewes, may combine their ewes as a unit under the plan. Certain regulations, detailed in the pamphlet, such as dipping of fleeces, docking of lambs, must be complied with. When this is done two annual payments of five dollars each will be paid by the Live Stock Branch for each ram used, which will go a long way in making up the difference between the cost of a scrub ram and that of a good, purebred ram. The increased value in wool and lambs easily makes up the balance.

What is a Good Veal Calf? This question being put to the author of "Beef Raising in Canada," published by the Dept. of Agriculture at Ottawa, the answer was, "It must be between the ages of four and eight weeks and be well fattened." A good veal calf weighs from 100 to 200 lbs., a prime specimen ranging from 120 to 160 lbs. A well fattened veal calf dresses from 65 to 75 per cent, with the skin on. Its head should be comparatively small as compared with the body and be sleek in appearance. The neck or "scrag" should be thick, bristly full, ribs well covered, loin wide, flanks full, points of rump plump and meaty, thighs plump and scrotum or udder full. A good veal calf should have a generally firm touch all along the back and a sleek melow skin that will lift easily from the body. A calf with such points is ready for the market, will command a good price, and is sure to give a good carcass of veal.

New Uses for Mint.

During summer the mind turns to those herbs that stand for cooling refreshment, and happy is the woman who has a goodly patch of fragrant mint close at hand. This delicious and pungent plant has a utility far beyond spring lamb and the now-forbidden mint julep. From England comes the custom of adding a sprig of mint to the pot in which are boiling new potatoes or fresh green peas. The subtleties of the flavor thus acquired can be appreciated only after a trial. Mint infusion is the basis of all mint recipes and is made as we make tea, by pouring fresh boiling water onto the mint leaves and allowing them to steep, well covered, for a few minutes. Seven or eight sprigs may be used to a quart of water, and the steeping should be arrested before the infusion becomes too highly colored. If the sprigs are bruised a little in the hand before steeping the flavor will be stronger. The term "sprig" is used to designate a piece about an inch long off the top of a branch where the leaves are small and tender.

A refreshing dish that may be used in various places in the menu is a mint iceberg. For this is used three cups of mint infusion with two cups of sugar; these are boiled together for twenty minutes. When the syrup is cooled, and just before it is frozen, there is added half a cup of lemon juice and a little leaf-green coloring. The exquisite effect may readily be imagined when the ice is served in stemmed glasses with a tiny sprig of mint or fern as a garnish.

But the most practical mint concoction is mint lemonade, for the syrup can be kept bottled in a cool place for a long time. Nothing could be more ideal for the picnic or the automobile party not to speak of its handiness for ordinary occasions. The correct proportions are one cupful of sugar to two cupfuls of mint infusion. Boil these together for twenty minutes.

Then when the mixture is cool add half a cupful of lemon juice and store in a glass container ready for use. When the lemonade is served add a drop or two of green coloring to each glass. One may soon learn how much syrup to use in a glass of water to suit the individual taste, but never more than an inch in the bottom of a glass is necessary.

Dehydration. Dehydration is the drying of fruits and vegetables by artificially produced heat under carefully controlled conditions of temperature, humidity and air flow. That the process is a success has been proven by extensive experiments carried on at Ottawa, superior products being produced and the freshness and flavor better maintained than by any other method. In an address before the Entomological Society of Quebec, Miss E. W. Hamilton, Canning Specialist of the Dominion Dept. of Agriculture, gave the following as the advantages claimed for dehydration: That fruits where cooked more readily resemble the natural in flavor and color than when treated by evaporation; that the fruits are protected from dust and bacteria; that the market is saved from a superabundance of ripe fruit; that the product requires less space, is of much less weight than if fresh, can be shipped cheaper and offers great possibilities for distant export markets; that it can be shipped in far cheaper containers than canned or preserved fruits, and that dehydration makes possible the combination of drying, packing, and all the steps in the process under the one roof. Miss Hamilton thought circumstances proved that dehydration would eventually take its rightful place as a valuable by-product branch of the fruit industry, if not a worth while industry of itself.

S.S. LESSON

Text: I. Paul writes the Philippians. Phil. chs. 1-4. Golden Text: I can do all things through Christ which strengtheneth me. Phil. 4:13.

ANALYSIS.

I. LOSS AND GAIN IN CHRISTIAN LIFE, 7-11.

II. THE CHRISTIAN GOAL OF LIFE, 12-16.

III. CHOOSING THE BEST THINGS, 4:8.

INTRODUCTION.—We have now seen how Paul founded a Christian Church at Philippi. It consisted at first of Lydia, with the girl whom Paul had rescued from a life of shame, and the jailer. Other converts of many types doubtless were added to those first three. Between this church and the apostle there sprang up a tie of the closest and tenderest affection. No misunderstanding or lack of good faith on the part of the Philippians ever darkened St. Paul's joy in their progressive attainment of the Christian goal. His relations with them from first to last were cordial and gave the completest satisfaction to himself.

When, therefore, long afterwards he writes the Epistle to the Philippians, it is full of this life-long gratitude and joy. At the time of writing he is a prisoner in a Roman fortress, but above all it must be said, the time of his "departure" is near (Phil. 1:23, etc.). But his note is "I rejoice therefore rejoice ye!" In the chapter from which our lesson for to-day is taken, Paul reviews his life, what he had laid down for Christ, and what he hoped yet to find. Above all he dwells on the goal of Christian life.

I. LOSS AND GAIN IN CHRISTIAN LIFE, 7-11.

V. 7. St. Paul has been speaking of the prize which, in his pre-Christian days, he felt in his Jewish birth and upbringing. O how rich he had thought himself to be in the things of the Spirit and in everything that gives ground for a feeling of religious privilege and superiority! Circumcised when eight days old, and therefore, an inheritor of the covenant made with Abraham; an Israelite of the proud tribe of Benjamin; the son of parents raised in Palestine, and therefore, of the purest Hebrew stock; a member of the strict religious order of the Pharisees, and therefore, holding his head higher than any other of the Jews; finally, a zealous of Judaism, a blameless example of legal righteousness, and a persecutor of heretics like the Christians. Yet, when this same man saw Christ, and fell in adoring surrender at his feet, all this privilege and superiority vanished, and Paul says that he not only gaily parted with all this pride in race and religion, but counted it as nothing by the side of Jesus Christ the Crucified.

V. 8. And Paul will consider every other earthly prize to be as loss, that is, as less than nothing, when compared with the supreme boon of knowing Jesus Christ as Lord, and living in unclouded and intimate fellowship with him. One by one he renounces those other things and counts them as rubbish, that he may have Christ as his abiding compensation and reward.

V. 9. Paul's personal desire is still for righteousness, but not for a righteousness of his own achieved by the personal merit of law-abiding service. The righteousness which he seeks is that which flows from Christ when the soul enters into union of life with him, a righteousness bestowed by God in answer to faith.

V. 10. His ultimate object is to know the power of Christ's resurrection in his present mortal life, and so to have a share in the resurrection at the end. Paul knows that this can only come about by accepting a share in the sufferings of Christ, taking up his own personal cross, and dying a death to self. So doing, he cherishes the tremulous hope of being raised at the last day.

II. THE CHRISTIAN GOAL OF LIFE, 12-16.

V. 12. The Philippians must not think of Paul as already satisfied or complete in the Christian life, but rather as always "pressing on" towards new objectives. His object is to grasp or "apprehend" that purpose for which Christ has so mercifully laid hold of him.

V. 13. Paul's strength and hope are in his own grasp of Christ, but in Christ's grasp of him. His own arms are too short to reach to God, but if God holds him by his mighty power, what matters his own unpremeditatedness? Therefore, Paul will leave all the old things behind, and make it his one business to grasp the new things that God has still up store. What a faith! Paul is leaving behind his youth; his conversion, the happy days of his manhood's strength and freedom when he took the whole world as his parish. He is leaving behind his successes and achievements, and is now immured in a Roman prison. Yet he is still hopeful, and still looking forward to the future, and to the best part of the whole journey. What a faith!

V. 14. Yes! But God keeps the supreme prize to the end. Paul calls it the prize of the "high" (that is, the "upward") calling of God in Jesus Christ. The religious life is a progress not only onwards, but upwards. The goal is the highest point.

V. 15. 16. Paul says that all "perfect," that is, all complete or fully enlightened Christians will look on life in the same manner as himself. Or if they are falling short of this, he can trust God to make the fuller duty plain to them.

III. CHOOSING THE BEST THINGS, 4:8.

V. 8. Paul directs the Philippians to let their minds dwell on all that is beautiful and good. If they feed the soul on what is pure and holy, they will enjoy proper spiritual health and well-being, and the God of peace, that is, the God who reconciles us to himself, will make them feel his constant presence. As Greeks, the Philippians had been taught by their philosophers what is most excellent for the moral life of the soul. They have their own intuitions of what is pure and noble. Let them value and practice that.



DAINTY AND COOL FROCKS.

At a recent Children's Style Show in New York the judges decreed that the small girl's dress must be simple, but above all it must be smart. Two small sisters pictured above have chosen to wear frocks made from the same pattern, which are quite in keeping with this edict. The front and back are in one piece, joined at the shoulders and side seams, after which the hem is turned up and the tucks laid in above it. The fullness each side of the front opening is gathered into a narrow band at the neck. Bound openings are made in the front and the back of the dress at the low waist-line, and a sash of colored ribbon passed through. The sash and the tucks in the sleeves may be omitted, as in the frock worn by the smaller girl. The diagram shows the smaller design of the pattern No. 1142, which is in sizes 6, 8, 10 and 12 years. Size 8 years requires 2 1/2 yards of 36-inch or 40-inch material. Price 20 cents.

Our Fashion Book, illustrating the newest and most practical styles, will be of interest to every home dress-maker. Price of the book 10 cents the copy. Each copy includes one coupon good for five cents in the purchase of any pattern.

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred); wrap it carefully for each number, and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

things, and thus they will truly serve Jesus Christ. This is one of the noblest sayings of St. Paul. The words should be learned by heart.

An Easy Saving.

When we go to the drug store or to the paint store for anything which we wish to buy in a bottle—the business man must of necessity charge us for the container. The druggist's bottles cost him hundreds of dollars every year, and he must include their price in the article which he sells.

One woman who realized this, made a practice of thoroughly cleaning every empty bottle, by washing it and boiling it in soap powder and washing soda. When it was sparkling and clean and dry, she put it in a covered box in her basement. Then whenever any member of the family wished to buy something at the drug store from the bulk stock, a clean bottle of suitable size and shape was taken along. Many times the druggist simply exchanged, keeping the bottle brought, and handing out one in which the camphorated oil or spirits of turpentine, or other supplies had already been put up.

In each case an allowance of five cents was made for the bottle. In the course of the year, enough money was saved to subscribe for a favorite magazine. It was just the difference between having it and not having it.

—E. M. G.

Don't Put Dishes All in One Cupboard.

Some economic specialists have found through careful work in their practice house that it is not wise to put all your dishes in one cupboard any more than it is good business practice to put all your eggs in one basket.

After the cooking is done and the meal is ready to be served, they found that the dishes divide themselves into three groups. In the first one are those used to hold cooked food; in the second, the dishes that must be warmed before they are ready for table use; and in the third, those that are used just as they are.

The old method was to assemble all of the china in the dining room china closet. But these home specialists found that by grouping the dishes, many steps were saved. By placing the platters, vegetable dishes and gravy boat in kitchen closet, and the plates, cups and saucers in a closet warmed by a coil from the furnace so that they will be at the right temperature and ready for use at any time, many steps were saved. All the other dishes are left in the china closet which is near the linen closet.

THE ENSEMBLE IDEA IN GLAZED CHINTZ

BY MARY GRACE RAMEY

The ensemble costume, with dress, wrap and hat of the same kind—often of the same material—and with small details such as frequently carrying out the color scheme, has proved the charming idea that has been adapted to a great many other uses. Interior decorators and handicrafters have seen the possibilities in it, and many newly decorated rooms are being made lovely with trimmings and necessities all cleverly carried out in matching shades and fabric.

Glazed chintz is the material selected by the smartest and most popular decorators for an informal room, as it is such an adaptable and practical fabric. Its smooth glossy surface keeps delightfully clean, for a mere whisk with a brush will remove any traces of dust. In its lighter versions with white or creamy backgrounds and gay flowery designs, it is the very fabric for the bedroom; whereas the black and dark grounded patterns, rich in foliage and tropical bird decorations, are subdued and suitable for the living room.

Though you may be a decorator whose talents are bound by the confines of your own home, you need not forgo this idea in furnishing up the house if you but possess even moderate skill with your needle and a pleasing color sense.

A plaited lamp shade, a pillow and a wastebasket of the chintz are all quite easy to make and will give a fresh, dressed-up appearance to the living room or the bedroom.

DECORATE YOUR LAMP.

To make a plaited glazed-chintz lamp shade a wire frame is needed. It is not necessary to cover the wires, as the chintz is not sewed into place, but fastened by a pretty cord drawn through the folds at the top. Decide upon the depth of the shade and cut the chintz. Plan the pattern so it will be effectively placed, then measure the circumference of the wire frame at the base and allow two and a half to three times this measure for the length of the chintz.

If a border of plain color is desired it can be either painted on with oil paints, or a narrow band of plain chintz stitched to both the top and bottom edges of the flowered material, although many of the prettiest shades are either undecorated at the edges or merely pinked. As the material does not ravel easily no hem is necessary.

Next comes the plaiting. Lay the material on a flat board or table and crease it crosswise in even folds, from a quarter to half an inch in width, for its entire length. A ruler with a sharp edge is a great help in making the folds even.

A CHARMING WASTEBASKET.

Now press the folded material with a warm iron to keep them in place. Paste the ends together evenly. Two rows of small holes must be punched about the top of the shade, the first row larger and at the inner edge of each fold. The wire of the frame will rest in these and they will keep the shade even and prevent it from slipping out of place.

The second row is punched a quarter of an inch below the first and through the centre of each fold. Through these holes a cord of contrasting color is run to hold the fullness in place. A harness punch or even a safety pin can be used for making these holes. The cord is made of tightly twisted wool of a contrasting color and it may be ornamented at the ends with sealing-wax balls or tassels of the wool.

The wastebasket is another smart accessory that can be decked with chintz. Use as a foundation a plain metal basket, or lacking this, a round or oval hat box can take its place.

A tin pail or a five-pound lard bucket with the handle removed makes a splendid foundation for a bedroom basket, and its silvery tint makes a pretty lining that is easily cleaned. The chintz is pasted to the foundation with a band of the plain material cut in points and bunched about the top as a finish. If a cardboard box is covered it should first be lined with heavy paper of attractive shade that contrasts well with the chintz selected.

ALLURING WINDOW SHADES.

Now that window shades are no longer the dull utilitarian affairs made only to shield one from the light and the view of passers-by, you can carry out the ensemble idea in making them of the glazed chintz. If a lovely flowered pattern is selected it will be like gazing into a garden in full bloom when they are lowered, and the sun will filter through them in a manner that is most entrancing.

The rollers on the shade already in the room may be used as well as the stick at the base. Unfasten the old shade and cut a new one of the same size, allowing for a hem at the bottom; it will need no hem at the edges if a good quality of chintz is used. As this material is only about thirty-five inches wide, it may be necessary to stitch a band of the material to each edge of the shade to widen it. If the pattern is matched and a flat seam is used it will not be noticed when the curtain is hung.

Tack the new shade carefully to the roller and run the stick through the hem. The new curtain pull should match the cord used on the chintz lamp shade with the same sealing-wax ornament in larger style. With filmy curtains hung over these chintz shades

the effect will be unusual and lovely. Between covers and covers for tables are made from the same obliging material, cut the same size as the piece of furniture they are to cover and bound neatly with the plain color. They are easy to make and wonderfully effective.

NEWEST CUSHIONS.

Then, as an added touch, make a cushion or two of the glazed chintz. The gay color and the flowery pattern will add a bright note to many a dull corner.

But to make your new cushions distinctive and different, as they should be, they must be cut in the smartest shapes now favored.

The big triangular pillow is brand new. Besides looking very well in a big chair, it fits into the small of one's back in an amazingly comfortable manner and it is easily made. Cut a square of chintz in halves triangularly; a piece that measures twenty-seven by twenty-seven is just right. The three edges are made with the effect of a double tuck about two inches wide, with the inner side of the tuck lined with a plain color.

For a contrast and to relieve the monotony, make one pillow of black satin and line the tucks with strips of the colored chintz. You will be charmed with the results.

A novel way of giving a new touch to another pillow is achieved by, tacking sheet wadding to the underside of the material before it is made up; stitch it across on the sewing machine in diagonal rows about an inch and a half apart, thus marking off the pillow into small diamond shapes. It gives a pretty quilted effect, that will be especially good on a small-patterned design.

If a colored thread is used and a cord of the same shade finishes the edge of the pillow, it will be a most alluring combination. A big square pillow of chintz finishes with a ruffle of the plain color is also good-looking, and if you are an expert seamstress you can make a small oblong pillow with box sides fastened in place with a cord of plain chintz.

"Hurry Up" Dressings for Cool Salads.

At this season of the year when the garden furnishes an abundance of "salad sss" it is no trouble to prepare a hurry up salad. The dressing for the salad is usually the problem but this "three minute mayonnaise" will help you:

Measure 1/4 teaspoon of salt, 1/4 teaspoon of paprika, and 1/4 teaspoon of mustard and 1 teaspoon powdered sugar. Mix them together in a bowl. Add 2 tablespoons of lemon juice or vinegar and carefully add one whole egg, the yolk of which has not been broken. Add 1/4 cup of oil and beat with an egg beater until well blended. Continue to add oil until the dressing is as stiff as desired. From 1 1/2 to 2 cups of oil are required.

Russian dressing is an easy variation of mayonnaise dressing. Just before serving the dressing, add 1/4 cup of chili sauce to one cup of thick mayonnaise.

Another uncooked dressing is made with fruit juices instead of vinegar. Measure 2 tablespoons each of lemon juice, orange juice, and pineapple juice. Add 2 tablespoons of sugar and 1/2 teaspoon of salt to the fruit juices and beat in 4 tablespoons of oil. This recipe makes 1/4 cup of dressing.

French dressing may be quickly made in a bottle. Measure the following ingredients into the container: 1 teaspoon sugar, 1 teaspoon salt, 1 teaspoon dry mustard, 1/4 teaspoon pepper, 1/4 cup vinegar and lemon juice, and 1/2 cup of oil. Stop the bottle tightly and shake the mixture until the oil and acid are mixed. French dressing may be varied by adding 1 teaspoon of Worcestershire sauce in place of the pepper and mustard. (This recipe makes enough dressing to last for one week.)

If those members of the family are very fond of oil dressings but avoid using them because of the fat which they contain, such persons may use salad dressing containing mineral oil. This oil as everyone knows is not a food and may be purchased at any drug store. It gives the desired flavor to the salad without adding energy in the form of fat.

Jelly Glasses From Bottles.

Bottles that are of little use in other ways can be made into jelly glasses by a method that is simple and interesting.

Double a cord and twist it; then dip it into kerosene. Wrap the cord tight round the bottle two or three times at the place where you wish the top of the glass to be, and cut off the ends of the cord, for if they hang down they may cause the bottle to crack. Set fire to the cord all round and let it burn itself out, but keep it out of the heat of the flame along the line of the cord weakens the glass. Sometimes it is necessary to strike the bottle a light blow with some object, but usually the upper part will lift right off. The sharp edges can then be rubbed off with a piece of whetstone. The heavier the bottle the thicker or heavier the encircling cord must be.

The first sign of summer is when you wish it was winter again.