

HOME STORAGE OF APPLES

BY C. L. BURKHOLDER.

Many thousands of bushels of apples are lost every year in the home cellar. It took many years of waiting and working to bring the apple trees into bearing, and it is too bad to have large amounts of this fruit decay in the cellar before it can be consumed. A little attention to the proper harvesting and storage of the winter varieties of apples will hold most of them in good condition until the late winter months.

A bruised apple can not be expected to keep in storage regardless of cellar temperatures. Apples should be handled as carefully as one would handle so many eggs. Dropping the apples from one package to another will leave small bruises under the skin which soon develop into rotten spots. Tossing the fruit into the basket when picking has the same effect.

PICK RIPE FRUIT.

Apples are ready to pick when a few specimens which are entirely free from disease and insect injury begin to drop naturally from the tree. It often happens that fruit in the top and on the south side of the tree ripen and take on the natural ripe color for the variety before the apples on lower branches and north side of the tree are ready to pick. It pays to take off the ripe fruit first. The others take on added size, color and quality if allowed to hang a week or ten days longer.

Never dump apples in a pile under the tree and leave them there for even a few days. In the daytime the fruit is warm, at night it is cool. This alternate warm and cool temperature is ideal for ripening the fruit. Put a winter apple in an ice-box one day and a warm room the next; keep up this procedure for a week and see how quickly the winter apple ripens. Quick maturity of the fruit must be prevented if the apples are expected to keep until late winter.

After the apples are carefully picked, sort them. Pick out all the apples which show worm-holes or serious disease blemishes. This fruit can be made into cider or used up during the early winter, but should not be left among the fruit which is to be stored for winter use. Set this sorted fruit on the porch or in an open shed overnight. It is never a good plan to carry warm fruit into the cellar. By morning it has cooled down to night temperature. It is surprising how a few bushels of warm apples will raise the temperature of the whole cellar.

LOSE THEIR MOISTURE.

When apples are put in the cellar they lose moisture. With the loss of moisture comes loss of quality and flavor, and ultimately the apples wither and become tough and tasteless. As soon as possible after the apples are taken into the cellar they should be placed in paper-lined barrels or boxes and covered with a piece of old carpet or newspaper. Varieties which are subject to storage scald, such as Baldwin and Grimes Golden, should be handled so as to give some opportunity for movement of air out of the package. Varieties not subject to scald keep best packed up so as to shut off all movement of air to and from the apples. Apples subject to storage scald can be wrapped with 20 per cent. oiled paper. The oil in the paper absorbs the gases given off by the apples, which seem to be the cause of scald. Each apple can be wrapped separately, or else two pounds of shredded oil-paper scattered among the apples in a barrel gives about the same protection as individual wraps. It is an excellent plan to wrap at least a few bushels of choice fruit individually in squares of newspaper or oil-wraps and pack as described in the above method. If one apple rots in a barrel of fruit, in which each specimen is enclosed in paper, it will not rot the apples surrounding it or scatter the rot spores through the whole barrel. Apples which are handled in this manner will keep at least a month longer than apples stored in bulk. Placing apples on shelves exposed to the air of the cellar is the poorest possible method of home storage.

The night before the first picking of winter apples goes into the cellar every window and door should be opened up in order to bring the temperature of the cellar air and walls as near as possible to cool night temperatures. The first thing in the morning the apples should be carried into the cellar and all doors and windows closed tight.

It is very important to hold the temperature in the cellar just as low as possible. This is done by keeping all doors and windows closed during warm nights in the fall and open during cool periods. It is not necessary to open up every night, but as the day temperatures are much higher than night temperatures in the fall, it doesn't take very long for the air in the cellar to warm up much higher than is desirable.

Closing and banking the cellar windows with corn fodder to hold the same air in the cellar for many days at a time provides ideal conditions for rotting. Open up the cellar frequently during the winter months and let in new, clean, fresh air. During cool weather this is best done during the daytime in order not to lower the cellar temperature below the freezing point. Apples keep best in a temperature just above freezing. If potatoes, canned fruit, etc., are also kept in the cellar the temperature had best be held around 40 deg. F. It is a safe

policy to keep a thermometer in the cellar.

Dirt floors in the fruit room are better than cement, as they furnish the air with, at least, a small amount of moisture. Apples will keep better when stored over cement floors if the floor is kept moist by an occasional heavy sprinkling.

If there is a furnace in the cellar it is almost impossible to keep apples after fire is started in fall. Many cellars are provided with separate rooms for the storage of fruits and vegetables, but in most cases the dividing wall is made of wood and the dry warm air of the furnace room makes its way rather easily to the fruit room; and consequently the winter supply of apples is mostly withered and rotted by Christmas.

OUTDOOR STORAGE.

The old-time method of storing apples in outdoor straw pits was once a common practice. In most cases this fruit rotted rather seriously and usually tasted like earth. If the cellar is furnace-heated and the use of an outside pit is a necessity, as it is on many farms to-day, here is a better method than the old straw pit that can be followed with good results:

After the winter apples are picked and sorted in the fall put them carefully in barrels and either head the barrels or tack a square of burlap sack firmly over the head. Select a well-drained spot, preferably in the shade on the north side of a building, and lay the barrels on their sides end to end. Cover the barrels with about eighteen inches of straw. As soon as freezing weather sets in cover the straw with a thick layer of dirt and cover the top of the pit with a few boards or pieces of tin (never old roofing-paper). In this sort of a pit the apples are kept at a uniform, cool temperature. They have plenty of moisture and are prevented from taking on an "earthy" flavor by the barrels. When a supply of fruit is wanted the end barrel is easily accessible and can be removed to the cellar or can be opened and a bushel or two of the fruit removed for immediate use. Remember these pointers:

1. Bruised and wormy fruit will not keep under the best of conditions.
2. Piling up the fruit in the orchard results in ripening it up prematurely and hastening decay.
3. Apples should always be kept in paper-lined boxes or barrels away from direct contact with the air of the cellar.
4. Hold the temperature of the cellar as low as possible by keeping all cellar doors and windows tightly closed during the day and open at night.
5. Wrap your favorite variety of apples in squares of newspaper and try following the suggestions in this article on this fall's supply of winter apples.

Selecting Show Potatoes.

The value of potato shows in teaching better cultural and market methods cannot be over-estimated. During the past few years, a marked improvement has been noted in the general quality of the potatoes shown in the general by those men who exhibit at the various shows.

The time to select potatoes for exhibits is at digging time. Do the work on a clear, cool day, when the soil is comparatively dry. Show potatoes should not be harvested before they are well matured. Immature potatoes are easily skinned and bruised and become dark colored.

Dig the potatoes by hand, taking care not to bruise or break the skin. Save two or three times as many potatoes as will actually be required for the exhibit. The potatoes should be true to type, smooth, bright in color, and should average seven to nine ounces each for early varieties, such as Irish Cobblers, or eight to ten ounces for late varieties, such as Green Mountain. Be sure that the potatoes selected are free from scab, black scurf, wireworm injury and other blemishes. Remember that uniformity in size, shape and color are very important.

After the potatoes are selected, leave them exposed to the air for a few hours until they are dry. Then brush them lightly with a soft-bristled brush, taking care not to injure the skin. Wrap each potato in paper and store them in a cool, dark, frost-proof cellar that is well ventilated.

Make the final selection a day or so before sending them to the show. A set of postal scales will prove valuable in selecting for uniform weight. Brush each lot with a soft brush and rub lightly with a flannel cloth. Watch closely for mechanical injuries or blemishes.

When the final selection is made, wrap each potato in paper and pack them tightly in a stout wooden box that is lined with several thicknesses of newspaper. If the potatoes are not packed tightly, they will be badly bruised while in transit to the show.

Troubled with ants? Well, try this: Have your druggist weigh out some tartar emetic in three-grain doses. Mix a dose with four tablespoonsful of syrup, and then stir in a few bread crumbs. The ants will carry the crumbs to their nests and feed them to the young, thus killing the colony. But remember, keep the tartar emetic where children can't get at it. Poison about yourself.

How I Got Rid of Boulders.

I remember that my father, when he was a young married man, had a few boulders on his farm. They were an eyesore to him. This is how he got rid of them: He covered each boulder with brush and wood and kept up a very hot fire until the stones were red-hot. Then he poured on cold water. This broke the boulder up in small pieces which could easily be hauled and removed.

This is a slow way. Where there are many boulders it is impractical. An effective and cheap way is to blast them, but inexperienced men are rather fearful of this method.

One farmer who got rid of hundreds of boulders on his farm declares the best way is to bury them. I agree. When the boulder is so large that it cannot be hauled I dig a hole close up to it, partially under it if possible. When the hole is deep enough I roll the boulder in where it will never bother any more. However, one should be careful not to bury any boulders where you may want to build a fence or run a drain.

Another farmer I know of, who had quite a number of "niggerhead" boulders on his farm, handled them like this: The stones that were not too large he dug around and with a team and log chain dragged them to the washouts along a small stream. Thus he killed two birds with one stone. He also filled up an abandoned well which was dangerous as well as being greatly in the road. The larger ones, mostly partially buried in the ground, he got rid of by employing the same method my father used. I have told you about that.

When you bury boulders you must be thorough. They must be put below the frost line or else they will gradually heave to the surface and you will be striking boulders with your plow points when you least expect it.

J. A. R.

Effect of Noises on Ducks and Hens.

It is a strange fact, but none the less true, that the report of a gun over so near a poultry-yard never disturbs cocks and hens. You may see the shooting-gallery of a traveling show pitched on the village green, and poultry strutting round. Without flinching, they will pick up any crumbs of gingerbread or crackerjack which may fall from the pockets of the boys, while the guns are banging away. On the other hand, see the geese and ducks hovering at a distance. With their long heads poised to windward, and their shrewd eyes cocked to the line of sight, they beld the unwelcome trespassers.

I have seen a scud of leaves in a high wind send geese running, or the snapping and clapping of clothes on the line in a cold-water confound them so they would not know which way to go. They are most sensitive to impressions, hence susceptible to panics.

Cocks and hens do not suffer from "nerves." Their self-confidence, and the strenuous life they lead in scratching the earth for food, leave no room in their make-up for thrills of sentimental emotion such as geese and ducks experience. You may "Shoo!" a bold hen from your cottage door till you lose patience, grow flurried and even giddy; but will she retire for good? Not so long as she nurses at the back of her little brain the chances of a "pick-up."

There is no safety device to keep a tractor from running over an operator who cranks it while it is in gear. A cause of fatal accidents every so often, too.

MISS CARRIE CARROT OPENS SCHOOL.

The first day of school had arrived in the vegetable garden and Miss Carrot, the teacher, tied on her apron and opened a new box of chalk.

The boys were playing leap frog, and Tom Tomato in his elegant red pants had just jumped over Percy Potato when the janitor rang the first bell. The girls were playing jack stones, and Alice Asparagus had just finished "threes," so nobody wanted to have lessons. Then the second bell rang and everyone had to run to get in line.

Chara Corn caught her long hair on Bessie Butterbean's buttons, and Bessie Beet got very red in the face. "Now, children," said Miss Carrot, "you must stop playing when the first bell rings. Then you will have time to get a drink of water and come to line without so much flurry."

"Hurry makes flurry. That turns into worry."

Carissa Cucumber, who was the poet of the school, said this, and Miss Carrot wanted to know who was talking in the line.

After they were all seated at their desks, Miss Carrot called the roll. When she said "Celeste Celery," no one answered. "Where is Celeste?" asked Miss Carrot.

"She went away on a vacation and has not come back to the garden yet," answered Oscar Onion who was very forward in everything.

After Miss Carrot had given every one a book slip and had told them how to cover their new books to keep them fresh, she said: "Now since this is the first day of school, we will have some recitations."

Charles Cucumber put up her hand right away, but Miss Carrot said: "This time you must make a rhyme about yourself."



PLAITS ARE FAVORITE FEATURES OF THE SEASON.

Inverted plaits are cleverly placed to vary familiar lines in this good-looking two-piece effect frock of printed foulard. The long-waisted blouse front is slashed and gathered over the bust and has kimono shoulders to which are shirred long, full sleeves. The back is plain and in one piece, and patch pockets hold in place a narrow string belt. No. 1288 is in sizes 34, 36, 38, 40 and 42 inches bust. Size 36 requires 3 1/2 yards 39-inch figured material, and 1/2 yard plain contrasting.

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Aged Woman Files.

Aged 86, Miss Mathias, of St. Leonards, England, has had her first aeroplane trip.

Oodles of It.

Mrs. Hall: "Have you enough money to tip the waiter?"
Hall: "Yes. I've got enough to up-set him."

IT'S PICKING TIME

BY CAROLINE E. KING.

Set off and gobbled by a well-considered array of spicy homemade pickles, even the modest dinner of heavy Irish stew or humble hash becomes a feast; and when cold, wintry weather arrives and the family appetite grows keener and more robust, the housewife who has spent a portion of the golden month of September filling up pickle jars and catching beetles, will count herself lucky.

Personally I enjoy pickling time. To me the pungent, tantalizing odor of simmering chili sauce and pickles, and the tart, spicy scent of slowly cooking apple butter and pickled peaches are delightful. I like to watch the catching taking on just the crimson tint that means perfection.

I greet my time-honored recipes like dear old friends, and extend a cordial welcome to new ones that have an attractive sound; and the rows and rows of bottled green and scarlet and yellow harmonies that greet my eye on every side when the work is over, and I'm preparing little sample dishes of the good things to grace the supper table or to send to my neighbors, satisfy my love of color. It's all delightful to me.

GREEN TOMATO SWEET PICKLES are prime favorites in my household, and so I make several batches of them through the fall, as the tomatoes are available. A friend sent me the recipe which is particularly good. Here it is:

One peck green tomatoes, 1 cup salt, 1 gallon vinegar, 6 green peppers, 1/2 ounce each of broken cinnamon, whole mace, ginger root and cloves, 6 onions, 1 pound brown sugar, 2 red pepper pods, 1 tablespoon mustard seed.

Since the tomatoes very thin, sprinkle them with the salt and let stand in a granite or earthenware dish overnight. In the morning drain thoroughly and add the sliced green pepper, from which all seeds and fibres have been removed, and the onion also sliced. Cover with two quarts of boiling water and one of vinegar, boil fifteen minutes, then drain and throw away all of the liquid.

Meanwhile cook together for ten minutes the remainder of the vinegar, the sugar, the pepper pods cut in strips, and the spices with the exception of the mustard seed tied in a little muslin bag. Add the tomatoes, onions and peppers, and simmer very gently thirty-five minutes. Remove the spice bag and place in quart jars, sealing securely.

GARDEN PICKLES

are also delicious. This is the way they are made:

One cup sliced cucumbers, 1 cup chopped peppers, 1 cup button onions, 1 cup green tomatoes, 1 cup cauliflower, 1 cup green cabbage, 2 cups sugar, 1 cup green string beans, 1 cup kidney beans, 1 cup wax beans, 1 cup chopped celery, 1 cup lima beans, 2 quarts vinegar, 1 teaspoon celery seed, 2 teaspoons mustard seed.

Peel and slice the cucumbers very thin, chop the peppers, onions and green tomatoes, and mix together. Soak overnight in water to which salt has been added in the proportion of one-quarter cupful to a quart. Cook the other vegetables until tender, chopping coarsely or cutting into small pieces the cauliflower, string beans and wax beans. Drain the vegetables which have been soaking in brine and add to those which have been cooked; add the vinegar, sugar, celery seed and mustard seed, and cook for fifteen minutes.

If desired a few chili peppers may be added. Pour into pint or quart jars and seal tightly.

RIPS CUCUMBER PICKLES

are rather different from the usual pickle we know as the gherkin, but they are particularly appetizing, and at this season of the year most gardens will supply all the necessary materials for at least a small supply of them.

Twenty-four ripe cucumbers of large size, 3 pints of vinegar, 2 pounds of granulated or brown sugar, 1 ounce each of whole cloves and cinnamon, 1 ounce mustard seed.

Peel the cucumbers and cut them into quarters or eighths lengthwise. Cut away the seedy portions and cover the pulp with a brine made by dissolving three tablespoonsful of salt in a quart of water. Let stand overnight, then drain and cover with fresh water, and leave for an hour or two. Cook the sugar, vinegar and spices together for ten minutes, skimming well, and add the cucumber drained from the water. Simmer slowly until the pieces are almost transparent, remove from the fire, let stand until cold, then pack the cucumber in sterilized jars, boil the syrup up once more and fill the jars. Seal at once.

PICKLELILL

is a wonderful adjunct to a cold meat dinner, so I advise making a generous quantity of it, especially as it is ready for immediate use and is an easy pickle to keep, for it may be placed in a large stone crock and simply covered with a heavy plate. Here are the necessary ingredients:

One peck ripe tomatoes, 1 peck green tomatoes, 1 1/2 cups of salt, 2 dozen green peppers, 1 dozen sweet peppers, 2 dozen small onions, 3 quarts vinegar, 3 pounds brown sugar, 2 tablespoons mustard seed, 2 teaspoons whole cloves, 2 tablespoons whole cinnamon, 2 tablespoons celery seed, 1 teaspoon allspice.

Chop the tomatoes fine after washing them, add the salt, stir well and let stand several hours, then drain

thoroughly. Chop the peppers fine, but reserving seeds and fibrous portions; chop the onions also and add with the peppers to the tomatoes. Mix together the sugar, vinegar, mustard and celery seed and the spices tied in a bit of muslin, boil for two or three minutes, and skim well, then add the vegetables and simmer thirty-five minutes.

RED AND WHITE PICKLES

is both colorful and tasty. Save the headst, whitest head of cabbage for it, and chop it very fine. To each quart of cabbage allow an equal quantity of cooked red beets, also finely chopped, half a cupful of sugar and half a cupful of grated horseradish, a teaspoonful of black pepper, a dash of red pepper, a teaspoonful of salt and a quart of vinegar.

Mix together the beets, cabbage and horseradish, add the sugar and spices and mix well, then pour the cold vinegar over all and seal in jars. This pickle may be made in small quantities all through the winter. If one desires a red, white and green pickle, green peppers finely shredded may be added.

SPECIED GRAPE MARMALADE

makes a delicious addition to a roast-pork or a roast-duck dinner. Make it in this way:

Four quarts half-ripe grapes, 1 pint clear vinegar, sugar, 1 teaspoon whole cinnamon.

Wash and crush the grapes, then put them over the fire with just enough water to prevent burning, cook until tender, then rub through a coarse sieve. Measure the pulp and allow three quarters as much sugar. Add the vinegar and the cinnamon broken into small pieces and tied in a bit of muslin.

Simmer the mixture slowly for one hour, or until thick. Remove the cinnamon and pour into small jars or glasses. Seal at once.

The Informal Dining Room.

During the past few years the fate of the dining room has been hanging in balance. In some quarters it has given place to the breakfast room, and in others it has been absorbed into the new institution called the living-dining room. All of this concentration is, of course, an expression of an age which strains toward efficiency in every department of life. Many people, however, find little comfort in this phase of domestic economy. They find that in serving meals in one end of the living room other problems accrue; and that at times the breakfast room is inadequate. For these people the informal dining room may prove the proper solution; a room which is a happy compromise between the stiff conventional dining room and the rather intimate breakfast nook.

Much is being done to make this idea practical and adaptable to both large and small families. Breakfast sets in attractive designs may be purchased with the desired number of chairs. Drop-leaf tables which can be greatly elongated by the use of leaves are available in all the shops. A unique type of breakfast set has two serving tables, which exactly fit the end of the centre table and may on occasion be called into service to extend it.

Many people find that a dining room furnished with unmatched pieces achieves a distinction impossible when furnishing with a set. Indeed the idea has become so popular that many of our exclusive furniture houses carry what they call "assembled suites" which is merely a technical term used to describe a suite made up of odd pieces.

Such a dining room may be "assembled" at home with a few old pieces brought together and decorated. All of the pieces can be painted, for instance, a soft shade of blue-green. The walls will look well done in deep ivory, the woodwork painted blue-green a few shades lighter than the furniture. The floor is best if colored a dull medium brown, and on it looks well a braided rug in browns and blues, which relate the furniture to the floor most cleverly.

A quaint chintz which covers the chair bottoms and functions as drapes at the windows adds charm. A pattern in orange, yellow, and blue-green on a buff ground would be ideal. The inside of the china cupboard if painted a dull orange will give interest and variety, particularly if against this glowing background are silhouetted a few choice pieces of pottery.

Home-Made Fire Extinguishers.

A fire was put out quickly by a neighbor last winter, with home-made extinguishers made thus: Take long taper-necked bottles, paint them a bright red all over, fill with carbon tetrachloride and cork tight. The bottles should be placed out of the reach of small children, but in a handy and conspicuous place. We have three of the pint size in our house—one at the cellar doorway, one in the kitchen, and one at the attic doorway—and one of the quart size in the garage. To use, remove the stopper and empty contents on the fire; or throw the bottle into the flame, being sure to throw the bottle against something so it will break where it lands.—M. H. B.

For killing rats try calcium cyanide. One cent buys enough to kill five rats.

RESULTS

The following oral election in Confederation tests of 1935 Provinces. It total of members is given as one for the Meighen a few tion, necessitate the Premier's

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