

OF INTEREST TO FARMERS

BEST WAY TO KEEP CUT FLOWERS FRESH
ANIMAL DISEASE COST MILLIONS EVERY YEAR

Get Them Early in Morning—Use Plenty of Clean Cool Water Have Humidity High
 "Plants live by breathing, or as the botanists say, by transpiration, or exhalation thru the tissues, and keeping this process as nearly normal as possible prolongs the life of cut flowers," says Prof. A. H. Nehrling of Cornell.
 "In cutting flowers from plants, choose healthy ones and cut them with a clear clean slant just above a node or joint. Early morning is the best time to cut flowers, according to Prof. Nehrling, because the whole plant is then most rigid and fresh.
 "After removing the flowers from plants, put them in plenty of clean cool water. Strip foliage from the lower stems to avoid congestion and disagreeable decay in the container. Deep roomy vases are best. High narrow ones are too easily crowded. Low shallow dishes do not hold enough water. When blocks are used, wire ones are best for freedom of stems. The new wire block with flexible prongs is very good if the flowers are placed carefully to avoid mangling the stems.
 "Abnormal transpiration is caused by placing flowers in an overheated room with dry air. Keeping a dish of water on the radiator remedies this. Draughts, too, are dangerous for flowers.
 "Gas, especially illuminating gas, is fatal to cut flowers. Carnations wilt when there is no more than one-millionth part of gas in the atmosphere.
 "Salt and other chemicals have been found to have no value from the scientific standpoint in keeping flowers fresh. They keep the water fresh to some extent, however. Fresh water, a cool temperature, and no congestion of the cells at the cut end of the stems are the primary requisites in keeping flowers fresh.
 "To revive wilted flowers, clip the stems while under water, then stand them in a cool place. Woody stems should be slit up three or four inches when placed in water."

TOMATOES EASIEST OF ALL VEGETABLES TO CAN AT HOME
 The acid that gives tomatoes their appetizing flavor also makes them the easiest of all vegetables to can at home. Like fruits, they can be processed at the temperature of boiling water, whereas corn, beans and the other nonacid vegetables must be processed under pressure at temperatures higher than 212 degrees F. Even tomatoes, however, cannot be put up "any old way." We give the following directions for home canning tomatoes, and cautions the housewife to watch every step so that the product will be fine-flavored and wholesome:
 Select firm, ripe tomatoes of medium size and uniform shape. Do not use tomatoes which are overripe or parts of which are spotted or decayed. Put into trays or shallow layers in wire baskets and dip in boiling water for about a minute, according to ripeness. Remove and plunge quickly into cold water for an instant. Drain at once and core and peel promptly. Pack into jars or cans as closely as possible. For home use fill with a thick tomato sauce or with the juice of other tomatoes; but if the tomatoes are to be sold under Federal regulations add only the juice which drains from them during peeling and trimming. Season with 1 teaspoon of salt per quart. Process quart and pint glass jars for 45 minutes in boiling water and No. 2 and No. 3 tin cans for 35 minutes.
 Brief directions and time tables for the home canning of all fruits and vegetables are given in Miscellaneous Circular 24, which can be obtained free from the United States Department of Agriculture, Washington, D. C.

HOT PACK CORN FOR SUCCESSFUL HOME CANNING
 In canning a starchy, nonacid vegetable like sweet corn, it is necessary to watch every step to insure a safe, appetizing product. Success is not just a matter of luck. Behind every jar of home-canned food that keeps or spoils there is a reason. The following directions for home canning sweet corn are based on all the facts we can obtain:
 Corn for canning should be gathered about 17 to 25 days after silking, the exact time depending upon variety and season. Shuck, silk and clean carefully. Cut from the cob without precooking. Add half as much boiling water as corn by weight and heat to boiling, add one teaspoon of salt and two teaspoons of sugar to each quart, and fill boiling hot containers. Process immediately at 15 pounds pressure, or 250 degrees F., quart glass jars for 80 minutes, pint glass jars for 75 minutes, and No. 2 tin cans for 70 minutes. Corn should not be canned in No. 3 tin cans because of the difficulty of heat penetration.

Around Our House OUT DOOR EATS
 Let's picnic more. Nature and the wide outdoors were God's first gifts to man, and man has, almost with seeming ungraciousness, grown farther and farther from them. An occasional reversion to outdoor life is a good tonic, and no one can better take advantage of this enjoyable specific than people living in the country. Supper in the woods or by the banks of a stream can always be planned, and autumn, with its crisp evenings, makes a crackling fire all the more enjoyable. Corn roasts, marshmallow roasts, steak fries—all suggest more fun than ever was possible around any groaning board spread indoors, howsoever it might complain. Elaborate preparations are generally a drawback rather than a help—they spoil part of the fun for at least one person, the one who makes the preparations, and an appropriate watchword for all such affairs could be "Many hands make light work." Anyway, let's picnic more.

Homespun Yarn
 Tender young carrots may be pickled in the same way that beets are pickled.
 "How to use apples as food" is a timely-free bulletin from the state college of agriculture at Ithaca. Just ask for a copy.
 Jars which will not seal perfectly in canning vegetables or fruits may

Agriographs
 Is your garden ready for the first frost?
 The way farm manure is handled determines its value. Get it on the land before the best part of its fertility leaches out.
 How many colts have you seen on New York State farms during the past few years? Indications point to high prices for horses during the next decade.
 One farmer cut four seven-foot posts from black locust that had been planted only eighteen years. Locust will help solve the fencepost problem now that chestnut is gone.
 Silo-filling time is here, and the state college of agriculture at Ithaca has a bulletin on silos and silage production and feeding. A post card addressed to the college will bring it.
 The best shepherds know they must keep up with their business, and that's why so many of them take the correspondence course in sheep and wool production from the state college of agriculture at Ithaca. The course is free, and the college invites inquiries.

"Diseases cause the greatest losses in animal husbandry," said Dr. V. A. Moore in a talk at the New York State College of Agriculture at Ithaca. "For that reason their control is of much importance."
 Dr. Moore divides the diseases that affect domesticated animals into three groups, epizootic, infectious and sporadic. "The epizootic diseases, such as pleuro-pneumonia and foot and mouth disease, are better known to the public than are the others at the present time, but the losses from them are smaller than those from other diseases. The epizootic diseases are usually acute, highly infectious, and spread very rapidly.
 "The infectious diseases which often take an epizootic form are hog cholera, anthrax, Texas fever, rabies, and several poultry diseases. The present knowledge of the nature of these maladies enables live stock sanitary officials and veterinarians to keep them under control. Infectious abortion in cattle and tuberculosis are very destructive and their prevention would save millions annually.
 "The sporadic diseases cause the heaviest losses to live stock owners. They are caused by improper care, improper food, mechanical injuries, poisons, general infections, and parasitisms. Care and prompt attention by competent veterinarians will minimize them. In the prevention of sporadic and infectious diseases the owner has much responsibility."

Anne Spurs Sallie's Suggestion.
 Anne was the center of a gay group that crowded the punch bowl at the far end of the room. She was drinking the "joy water" that had been elaborately spiked.
 Each time it was offered to me, I refused. The regularity of the life I had been living had changed my perspective and made me see the danger of drinking.
 Then too, during those days of abstinence, I had learned how pleasant it was to awake with a song on my lips from sheer bodily health, eager to begin the routine of the day without any of the dull aches. But what on earth had happened to Anne? She was partaking freely of the punch and complimenting the "kick" which she declared in loud tones, she enjoyed.
 My thoughts raced back to a year ago, and I wondered how it was that just by living, the viewpoint of two persons could have been so changed. It was evidently due to the experiences thru which we had passed. With me, the result was that I regarded life thru more serious eyes while Anne had apparently been left with the desire to throw discretion to the four winds and taste of a gay career.
 "Tell you what, it doesn't pay, this goody-goody business," she announced to anyone of the group who chose to hear. "Used to confine my pleasure to foreign places and be oh so good at home. But I've thought it all out and from now on I'm gonna be wild."
 She was feeling the effects of the punch which she was not accustomed to drinking and I saw that the chaplains were beginning to sharpen their claws. I would have spared her the little mean gossip that would be flying from tongue to tongue before dawn.
 I made my way quickly to her side. "Listen Anne," I whispered touching her arm, you're not used to taking anything with such a fancy wallop as this and it's mixing your words. Come along, let's get up to the dressing room until it wears off."
 "Go 'way" she commanded, "I know what I'm doing. From now on the tables 're turned, I'm gonna have a good time. D'yer hear? I might as well, so go 'long."
 And she pushed me aside. Someone caught me by both arms and looking upward I caught the gaze of Curtiss Wright. He had evidently come to the edge of the group and when Anne pushed me I almost fell into his arms. The man with him in the Lieutenant-Colonel's uniform was, of course, his brother of whom I had already heard.
 I glanced in the direction of Anne. She was staring at the uniformed man at our side. Her face blanched and she turned her head swiftly as if to avoid his eyes. She looked around excitedly and taking Ted Billings' extended arm started in the

direction of the doorway—beyond which was the star-flung night—and cars.
 "That was splendid of you," Curtiss began. Then he had heard the words that had passed with Anne during the exciting scene.
 "No, no," I brushed the compliment aside, "it's just that she isn't used to taking anything and even a little would go to her head."
 I don't know why I apologized for Anne except that the suffering I had endured had given me the desire to protect any girl from the heart ache of being gossiped about.
 "Be that as it may," Curtiss made an impatient gesture with his hand

—that little movement I had grown to know and love so well, "the thing I am most anxious to know is just this—may I have a dance?"
 "I'm sorry, but I'm afraid you can't. You see I haven't finished with the fat and forty Directors. I'm only half thru the struggle now," I sighed extravagantly, "but one MUST be brave!" I tried to be indifferent and my voice sounded light.
 "And then, may I?" He was very much in earnest now it seemed.
 "I'm afraid you're asking me because I was more or less forced on you," I laughingly replied as I referred to the act that I had almost been pushed into his arms by Anne.
 "I'll prove my search for you by my brother here before that even occurred," he affirmed.
 Then he presented his brother who had the perfect manner of an officer and a gentleman. I admired his straight carriage and clean-cut physique. Not at all, thought I, the sort of man who would indulge in gossip unless he had some good reason for telling the same.
 We chatted congenially for a few moments.
 "I was wondering if it would be asking too much for the family if I, too, begged for a dance?" he examined my card.
 "Must be a whale of a Board of Directors," he teasingly declared. "Look Curtiss, do these sound like dignified and elderly officers of a club to you?" and he began calling off the names written opposite each Fox trot and waltz. Most of them were of younger men.
 Paul Ellis claimed me and before Curtiss could answer, we were off. (To be continued.)

INSURANCE OF ALL KINDS
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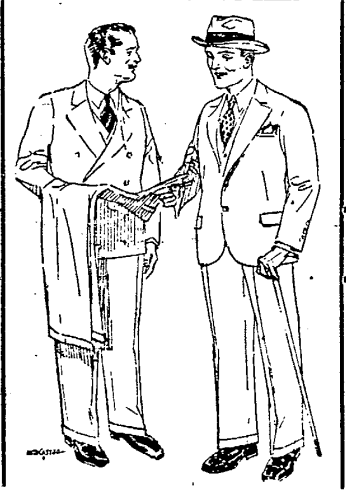


SALLIE—Beautiful and vivacious leader of the debutante set.
ANNE CODDINGTON—Who had gone to school with Sallie and was her best friend until she made up her mind to marry.
CURTISS WRIGHT—A brilliant young architect who has achieved an international reputation. He disapproves of the "jazz" type.
TED BILLINGS—Whose main objective in life is arranging "petting parties" with pretty girls.
ELLIE MITCHELL—Whose finishing-school education has taught her the latest and most effective, if unconventional, methods of combating ennui.
WARREN FISHER—A gay philanthropist of Wall Street whose time is occupied chiefly in avoiding his wife.
MARJORIE and BOB CHENOWETH—Of the married set and Sallie's staunch friends.

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Rude Rural Rhymes
Giving and Getting
 A something in us old and young dislikes the thought that we've been stung, that any prowling human shark has found in us an easy mark. When some Jew peddler comes a-straggling our women folks with tongue a-wagging, will stand a half an hour a-haggling, that they may purchase something nice a shade below the market price. They brag about their bargains fine all up and down the party line. While meantime hubby at the store is telling cronies o'er and o'er how he outwitted Deacon Moss and got a darn-sight better hoss. So are we all the while we live more prone to gather than to give. Yet we are wrong, the past has shown it, for nineteen hundred years we've known it, and every gent who has ambition to bring his life to full fruition will have to learn to measure gains much less by profit than by pains. For all manking thru jolts and jars, are moving upward toward the stars, and all the strength in my possession was meant to aid the whole procession. We're called to spend our time and treasure without much thought of mete and measure. Unused, the moth and rust soon end it, we save it only when we spend it.—
BOB ADAMS.
 Put the covers on a bed, tuck them in, and completely finish one side before starting to make the other side. The second side can be finished easily, and thus the bed is made with only one trip instead of six or seven around it.

THE POPULAR NEW COLORS
 in
Hart Schaffner & Marx
Clothes for Fall



They were originated for Hart, Schaffner & Marx in Britain and are a sensation there now. The color is taken from the bracken, a fern that turns to a rich brown in the Fall.
THERE ARE MANY SHADES
 Grouse brown, wood brown, pheasant hues, Scotch bramble and peat. And you find them in many weaves: Barleycorn, Glenurquhart plaids, dusted patterns, geometrical designs. Also in cheviots and tweeds.
 There are beetroot shades, too; crown colors; bottle and Antwerp blues, granite grays and scores of other new things—color is the style note.
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