

## FERTILIZER EXPERIMENTS MADE WITH MUSKMELONS AT TWO ILLINOIS POINTS



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(An abstract of Bulletin 158, Illinois Experiment Station.)

The Illinois agricultural experiment station has conducted fertilizer experiments with muskmelons at Anna, in Union county, and at Kinmundy, in Marion county, for five years. The chief objects of the experiments were to determine the relative efficiency of different amounts of manure; the effect of application of manure; the effect of supplementing manure with commercial fertilizer in connection with manure and the effect of substituting commercial fertilizer for manure in the production of Gem melons. In both localities the experiments were conducted on typical melon soil of the region, that at Anna being unglaciated yellow silt loam, and that at Kinmundy gray silt loam.

At Anna the melons were started under glass and transplanted; at Kinmundy they were grown from seed planted directly in the field. In the field-planted crop there were marked differences in the vigor of the young plants plainly attributable to the differences in fertilizer treatment, and these differences were usually maintained until the harvest. The most uniformly vigorous plants were produced on plants manured in the hill.

The yield records from the various plots in both the field-planted and the transplanted crop show plainly that under the conditions of these experiments manuring in the hill was far superior to broadcast manuring unless a very large amount of manure was used broadcast. This amount of manure used in the hills also had considerable influence on the crop, heavy applications being conducive to large yields of early melons. However, a relatively small amount of manure (one-half scoop-avoirdupois per hill) applied to the hills produced very good crops, and the small cost of its use sometimes more profitable than the use of a larger amount. Mixing the manure with the soil of the hill, although it increased the labor

of planting the crop, had no apparent advantage over applying the same amount of manure without mixing, except in the case of a large amount of manure applied to the transplanted crop.

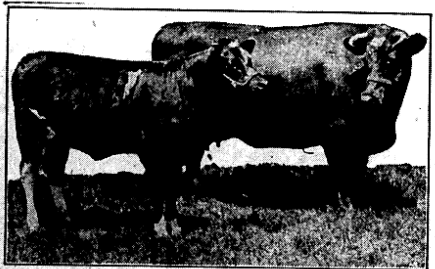
Supplementing the manure in the hills with an application of manure broadcast resulted in the production of the highest average yield in the field-planted crop, but the expense for so much manure made the net profit less than from some of the other treatments. Likewise, supplementing the manure in the hills with the complete commercial fertilizer broadcast increased the average yields but was so expensive that there was little profit derived from its use.

In the field-planted crop the addition of rock phosphate to the manure applied in the hills increased the average yield and the net profit.

Attempts to grow melons without manure were not very encouraging. When the complete commercial fertilizer was used in the hills in place of manure the yields were greatly reduced. This was especially true in the field-planted crop, where many plants were killed outright by the fertilizer and the maturing of the melons was greatly delayed on those that survived. Steamed bone applied to the hills gave fair results, but the yields were smaller than from the use of manure in the hills, and some years the plants were "burned" by the fertilizer, especially in the field-planted crop. The check plot, without manure or fertilizer, produced small yields, especially in the field-planted crop, where the melons also ripened very late.

The results of the experiments indicate that the influence of different methods of fertilizing the muskmelon crop is much marked upon a field-planted crop; but that the most satisfactory results in either crop are likely to be secured from the use of a moderate amount of well-rotted manure in the hills. Check plots, without manure or fertilizer, produced small yields, especially in the field-planted crop, where the melons also ripened very late. The results of the experiments indicate that the influence of different methods of fertilizing the muskmelon crop is much marked upon a field-planted crop; but that the most satisfactory results in either crop are likely to be secured from the use of a moderate amount of well-rotted manure in the hills. Check plots, without manure or fertilizer, produced small yields, especially in the field-planted crop, where the melons also ripened very late.

## UNIVERSITY VIOLET AND HER DAUGHTER. FINE EXAMPLES OF SHORTHORN CATTLE



University Violet and Illinois Violet the Second.

The accompanying picture of University Violet and her daughter, Illinois Violet the Second, illustrates the kind of shorthorns that can be bred, as well as fed, with profit on the high prairie land of the corn-belt. This is an important fact just at this time, when cheap feeder-cattle from cheap lands are beginning to be scarce, and the problem of raising his own feeder is forced upon the farmer in a most acute way. If he is to raise cattle on his expansive corn-belt land, he can only afford to raise the best.

University Violet, a fine six-year-old cow shows, is that kind. Following are some of the reasons:

She is pure bred shorthorn (registration number 109).

She comes from a long list of prize winners, being of the blood of Amos Trueman's Violet.

She has all the characteristics of the true, and other characteristics of the prize winner, and is a very valuable animal.

Much more might be said about University Violet and her daughter. They are of the type that can be raised with profit on the corn belt lands. For there must be cattle—both the market and the soil demand it. Recently she sold for \$10,500 per hundredweight was paid on the Chicago market. Furthermore, the cattle must be the best or the corn belt can ill afford to raise them.

University Violet has calved on five times and dropped fourteen calves. Choice Goods, the sire of University Violet, was the champion aged bull at the International in 1902, the grand champion at the World's Fair and American Royal in 1904 and "at one time sold for \$10,000. Choice Goods inherited the great breeding qualities of his dam, Geraldine 5th, and University Violet inherited not only the good qualities from Choice Goods, but the good breeding qualities of the Violet family through her mother, Rosedale Violet 5th.

University Violet and her daughter are pure bred shorthorns, of the college of agriculture of the University of Illinois. Illinois Violet the Second, shown in the picture with University Violet, was calved on August 22, 1911. The photograph was taken on May 11, when she was nearly nine months old. She was sired by the former university herd bull, Cornellus, by Avondale.

Cooling milk. Cool your milk to 50 or 60 degrees as soon as it is drawn if you wish it to keep.

## IMPORTANT PINCH OF SALT

Seemingly There Are Few Dishes to Which It Will Not Impart an Excellent Flavor.

Few housewives, especially the little Mrs. Newlyweds, fully appreciate the value of the pinch of salt. Of course, everyone uses salt on meats, soups, and in soups, vegetables, sauces, etc., but although the cook books do not always include it in recipes for cakes, pies and desserts generally, there is almost nothing from the most dainty gelatine and white cream dessert to bread and butter pudding that is not greatly improved by it. You probably do not dream of putting it in a pot of tea, but if you try it you will find that it brings out the aroma of the tea, making it actually fragrant by neutralizing the sharpness of the water. This will be found especially so in localities where the water is hard or has a mineral taste. It should always be used in coffee and cocoa. It imparts a mellow taste to coffee and makes the cocoa seem very much richer.

The delicate flavoring of all custard desserts is enhanced by the pinch of salt. Put it in pie of all kinds. Use plenty of salt in the pie crust where only lard is used for shortening. Meringues are improved by it.

At preserving time remember the pinch of salt, whether you are making preserves, jelly or marmalade. It simply puts the water where it belongs—in the background, and the fruit flavor stands out preeminent. These are a few of the out of ordinary yet everyday uses of a pinch of salt.—Armour's Cook Book.

## FOR PLUM OR GRAPE JELLY

Delicious Preserve Will Result if The Directions are Faithfully Carried Out.

Put ripe plums in a colander and pour boiling water over them; then put the fruit in a preserving kettle with barely enough water to cover, and boil until the plums are softened and the juice is plentiful. Strain off the juice and put on to boil. Measure out a pound of sugar to every pint of the juice, and place it in shallow pans in the oven to heat until the juice has boiled for twenty minutes. Add the sugar then, stirring in until dissolved and removing all scum as it rises, and pour into glasses boiled in hot water to prevent their breaking when the scalding liquid is poured in. A delicious jelly from wild grapes may be made in the same way, but, remember, if the jelly bag is squeezed the result will be jam and not clear jelly. When the natural dripping seems about over, squeeze out all the pulp that will come through the mesh of the bag and use it for jam.

## Peach Shortcake.

Sift one cup of flour, one teaspoon of sugar, two teaspoons of baking powder and a teaspoon of salt. Mix as for biscuit, dough two spoons of lard into the dough and with a spoon make a soft dough with a third (or little over) cup of milk. Pat out light on a molding board and cut into five or six biscuits. Have some melted butter in a small pan and dip the top of each biscuit into this before turning over into the pan ready to bake. Bake until nicely browned in hot oven; then cool, break each apart and place sweetened peach peaches rather dry, and crush with enough sugar to wet them. Serve with powdered sugar sprinkled over the tops; pass plenty of rich cream. (Level measures are used for the recipe.)

## Preserved Half Peaches.

Clingstone peaches are the best. Peel and cut them in halves. Remove the stones and cook the stones in water for twenty minutes. Use the water for making syrup in which the peaches are to be cooked. For preparation, use as many pounds of sugar as there are pounds of fruit and one cupful of water to each pound of sugar. Boil the sugar and water until the syrup is clear and then drop in the peaches a at a time, until they are cooked. Put into jars which have been sterilized and seal them while they are hot.

## Mutton Pie.

Boil one and one-half pounds of mutton from the forequarter with sliced onions and carrots. Boil six or eight potatoes. Make a cupful of mashed potatoes. Slice rest of potatoes and put them into baking dish with the mutton and the other vegetables. Sprinkle the mashed potatoes one table-spoon butter, one-half cup flour (or enough to roll mixture out for a crust) and a little teaspoon of baking powder. Put this mixture over meat and bake in a quick oven until crust is brown.

## Nice Croquette.

Boil for 30 minutes one cup of well-washed rice in a pint of milk. Whip into the hot rice the following ingredients: Two eggs; the same of sugar, a little salt. When slightly cool add the yolks of two eggs, well beaten. If too stiff pour in a little more milk. When cold roll in small balls and dip into beaten eggs. Roll in the bread or cracker crumbs and fry the same as doughnuts. Serve very hot.

## Clean Utensils.

Breadboards and other kitchen utensils made of wood may be kept clean, white and stainless by rubbing with soap and lukewarm water, to which may be added a little common soda or household ammonia.

## EXHAUSTION OF THE SOIL.

Prof. E. H. Farrington of Wisconsin Agricultural College, in speaking of Soil Exhaustion, made the following statement regarding the selling of dairy products from the farm as compared with selling the grain production directly off the farm. Here is what he says:

"There is a great difference in the amount of soil fertility removed from the farm by selling crops as compared with the selling of cream and butter. The constituents of the soil that become most easily exhausted by farming operations are the nitrogen, the phosphoric acid and the potash. These each have a market value per pound and can be bought in commercial fertilizers. They are also contained in farm manure.

"An analysis of different crops and of milk, butter and cheese will show how much of these various constituents are removed from the farm when a certain quantity of these products are sold. For instance, by using the same prices per pound for the following constituents taken from the soil when one ton of hay is sold from the farm has a value of \$4.34, one ton of corn \$2.31, one ton of wheat \$6.63, one ton of milk \$1.17, one ton of milk \$2.31, one ton of butter 49 cents, one ton of whey 24 cents, and one ton of cheese \$14.19. The value of each of these different products is well known. For instance, the ton of hay may be sold for \$20.00, while the ton of butter is worth \$600.00 and a ton of whey \$100.00. These figures show, however, that if the crops raised on the farm are fed to the cows and either cream or butter only is sold, then for every \$600.00 worth of butter only 50 cents worth of fertility is drawn from the farm."

In encouraging the farmers to engage in dairying, Prof. Farrington says:

"Dairying keeps up the fertility of the soil as already explained. "Skim milk is very valuable to the farmer's water, for the reasons given, but because it is profitable for a farmer to become a stock raiser—that is, raise calves, pigs, poultry, etc., rather than a crop producer and a seller of grain, etc."

"Dairy products, butter and cheese, are not bulky to market, being much more concentrated and the cost of transportation less than it is for hay, grain, etc."

"Dairying utilizes waste land, such as steep slopes, timber and swamp land, which may be used for pasturing the cows if the land is not, but which otherwise would give no returns. "Dairying gives profitable employment during the entire year and idleness is not good for either man or beast."

A visit to the National Dairy Show at Chicago, October 24th in November 1911, will show that the world's experts in every branch of the dairy industry. Opportunities to view the best representatives of American soil of the leading dairy cattle, and the men who are devoting their lives to the advancement of the dairy industry is here afforded.

Everything will be shown in a big, broad, educational way that all may be enabled to keep abreast of the most modern methods in appliances and the best results in breeding and feeding dairy cattle, and preparing for market and the marketing of all dairy products. Adv.

## Point for Sherkoff Helms.

Somebody wondered how long a certain woman who had just left the room had been married.

"How do you know," said the Jeweller's wife. "You never saw her until tonight."

"How can you tell by the size of her wedding ring," he replied. "The width of wedding rings change about every five years. The kind she wears was in style 15 years ago."

## Important to Mothers.

Bears the Signature of Dr. Williams' Pink Pills for Pale People.

Children Cry for Fletcher's Castoria.

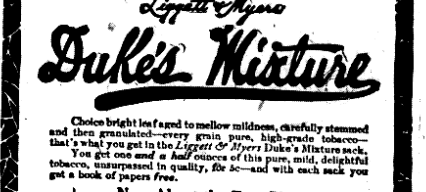
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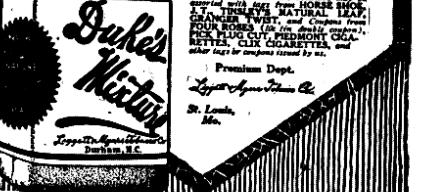
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Every pack of Liggett & Myers Duke's Mixture now pack a coupon. You can exchange these coupons for a pipe or for many other valuable and useful articles. These products cost not one penny. There is something for every member of the family—skates, umbrellas, and dozens of other things. Just send us your name and address on a postal card and we will send you a special offer during September and October only. We will send you our new illustrated catalogue of presents FREE of any charge. Open to a pack of Liggett & Myers Duke's Mixture today.



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If you could visit W.L. Douglas large factories at Brockton, Mass., and see for yourself how carefully W.L. Douglas shoes are made, you would then understand why they are warranted to fit better, look better, hold their shape and wear longer than any other shoes for the price.

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