

The Farm

Scalded Oats.

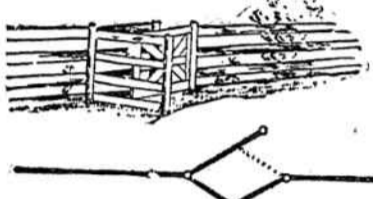
When oats are scalded at night and allowed to remain until morning they make an agreeable change of food from the regular diet. Twice a week is sufficient to feed such food. Oats make better food in summer than corn, as they are not so heating in their effects; but some object to oats on account of the small proportion of grain compared with the husks. The scalding of oats softens the hard, woody husks and renders them nutritious.—Weekly Witness.

Nasal Certificate Required.

A mare is never satisfied by either sight or whinny that her colt is really her own until she has a certified nasal certificate to the fact. A blind horse, recently living, would not allow the approach of any stranger without showing signs of anger not safely to be disregarded. The distinction is evidently made by his sense of smell, and at a considerable distance. Blind horses, as a rule, will gallop wildly about a pasture without striking the surrounding fence. The sense of smell informs them of its proximity. Others will, when loosened from the stable, go directly to the gate or bars opened to their accustomed feeding grounds, and when desiring to return, will distinguish one outlet, and patiently await its opening. The odor of that particular part of the fence is their pilot to it.—American Cultivator.

Substitute for Gate.

There are places where a common everyday gate is an utter nuisance and where a turnstile or some other gate substitute or contrivance is particularly convenient and welcome. With the arrangement herewith illustrated the gateway is always closed



to animals, but men may pass through it without difficulty. The accompanying drawing will give a clear idea of the plan. The sketch is made to represent a very small gate, but to answer all purposes the wing panels and gate perhaps should be half a rod in length.

Rotting of Tomatoes.

There has been a great deal of complaint about tomatoes rotting this year. It is a dry, black rot that attacks the blossom end about the time or just before the tomato begins to get ripe. Some people think it is caused by too much dampness when the tomatoes are close to the ground; or by the vines being too thick. My experience is that it is dry weather and hot sunshine that causes them to rot, instead of the wet weather. When I trimmed my tomatoes to a single stem and tied them up to stakes, they rotted a great deal worse than they did when I let the vines run and fall down to shade the tomatoes. If you have noticed, those that come up "volunteer" around the fence where they are shaded from the sun are generally the first ones to get ripe and rot the least. So you see it is not because they are shaded that they rot.

What caused the tomatoes to rot so bad last year, I think, was on account of the hot sun and dry weather when they first began to ripen and before the vines had got thick enough to shade them. As soon as the rains came and the vines got rank enough to shade the tomatoes and keep them damp, they quit rotting.

Nature knows what is best and has given the tomato a vine to cover her fruit from the burning sun. When we try to improve on nature by cutting away part of the vine to let in the sunshine, we ruin the fruit if the weather is hot and dry. And the vines that are not trimmed will bear fruit of a better flavor, the tomatoes not being so strong and sour as they are when the sun shines directly on them.

This is my experience and we never fail to have plenty of tomatoes even when our neighbors have none.—L. O. H., in the Indiana Farmer.

As to Fertilizers.

Suppose we have a commercial fertilizer that we know is good in wheat. Should we, for that reason, risk its being good in corn, and use the same fertilizer for both wheat and corn, as well as oats, potatoes, etc.? Can the same fertilizer be well adapted to various crops?

J. O. P. Answer: The soil ingredients, nitrogen, potash and phosphorus are required for all the farm and garden crops, but some crops require a larger proportion of these elements than others. A complete fertilizer will help all crops, but in some cases it would be wasteful to use them all in full proportion. Here is where the farmer must use study and skill if he would economize. He must know how much of the different soil elements each crop requires to make a full yield. For example, it is found that thirty-six bushels of shelled corn takes about thirty-six pounds of nitrogen, fourteen pounds of phosphoric acid and eight pounds of potash from the soil, valued at about \$6.50. This must all be supplied to make the soil as fertile as it was before. A ton of wheat, 33 1/3 bushels, takes forty-seven pounds of nitrogen, eighteen pounds of phosphoric acid and twelve pounds of potash, worth \$8.50. A ton of potatoes takes only about four pounds of nitrogen, a little over one pound of phosphoric acid and six of potash. If you are planting potatoes then you will need less than a third as much nitrogen as you would for wheat, and not more than half as much as for corn, and so of the other elements. We recommend you to study the subject thoroughly in some good books on soil composi-

tion or fertilizers. They will be worth many times their cost to you.—Indiana Farmer.

It Pays to Rush Pigs.

There are times in the early life of a well-bred hog when he will give you 100 pounds of gain for 300 pounds of feed; there are other times later in life when he will charge you 300 pounds of feed for 100 pounds of gain. The profits on feeding are greater therefore in early life. Profits indeed may fall altogether if the hogs are not developed rapidly to market size and sold before they have passed the stage where gains in weight can be made economically.

The number of pounds of feed required to make one pound of pork varies from less than three pounds of feed to considerably over five pounds, according to how heavy the hog is, when its weight ranges between fifteen and 350 pounds. Henry compiled the figures on more than five hundred tests that included over twenty-two hundred hogs and represented the tests of many stations and that extended through a good number of years, and found that the average is that:

A fifteen to fifty pound hog needs 233 pounds of feed for 100 of gain.

A fifty to 100 pound hog needs 400 pounds of feed for 100 of gain.

A 100 to 150 pound hog needs 427 pounds of feed for 100 of gain.

A 150 to 200 pound hog needs 482 pounds of feed for 100 of gain.

A 200 to 250 pound hog needs 498 pounds of feed for 100 of gain.

A 250 to 300 pound hog needs 535 pounds of feed for 100 of gain.

If a man will use any of the good breeds of hogs—and no one breed possesses all the good qualities—and will use enough good pasture and crops that they can harvest themselves, the feed needed to make a 200-pound hog ought not to cost over \$5 or \$6; and other weights will make gain at a cost proportionate with the figures just quoted. This is on the supposition that well-bred hogs are used and that the management is good all the time.

These figures carry their own moral; and if a man will not work with the laws of Nature, they will work against him.—The Progressive Farmer.

Better Methods Needed.

Many dairy farmers are prosperous and have established the fact that the dairy industry can be made to yield good profits, while others, who seem to have the same opportunities, fail to find the profitable side. On a large proportion of dairy farms many of the fundamental principles which should be observed in producing pure milk are almost entirely overlooked. This is usually due to lack of appreciation of their importance more than to intentional neglect. In most cases bad conditions are promptly improved when their dangers are known. Special knowledge is as necessary in conducting a dairy as in other farming occupations. When one understands something of the science affecting dairying, the changes in milk cease to be mysterious, and the work connected with the dairy, instead of being unprofitable, uncertain and monotonous, as some consider it, may become profitable, interesting and instructive.

The value of milk when it is delivered to the factory depends largely upon the care it has received previous to delivery, and its condition as well as its fat content should influence the price paid for it. Every dairyman knows that the handling of milk the first few hours after it has come from the cow has a great influence on its quality and the commercial value of the products made from it. The care of milk seems a simple matter, but better methods in our dairies are of the greatest importance to the success and reputation of American dairying. It is in the interest of every patron of a creamery or cheese factory that the milk used shall be the best and purest that can be produced.

Anyone who delivers badly contaminated milk to a creamery is standing in his own light. His milk may spoil the entire production of the day, and thus decrease the returns to every patron. Butter and cheese makers should absolutely refuse to accept milk that is tainted or unfit for use; they must do this in justice to themselves and to patrons who deliver good milk. The attempt has sometimes been made to estimate the losses caused by taints or changes in the milk due to neglect. The expression "pure milk" should not be taken to mean simply milk having a normal chemical composition, but milk free from all unnecessary contamination; the word "pure" should be understood in its broadest sense.—Weekly Witness.

Why She Couldn't Accept.

Telephone operators who plug wrong numbers or get the wires crossed sometimes are responsible for very embarrassing situations, as was exemplified by a broker in this city yesterday morning.

The broker called up his home number and said to the person on the other end of the wire:

"Hello, dear, is that you?"

"Yes," replied a sweet-toned voice.

"Well, I've been thinking about you all morning. I want you to come downtown and meet me for lunch and we'll go to a show this afternoon."

"Well, that would be very nice," replied the person on the other end, "and I should dearly love to do so, but my husband is home, and I'm afraid he'd object. Don't you think you've got the wrong number?"—Philadelphia Times.

Somewhat Suspicious.

"Why do you refuse me an interview, Mr. Gotrox? I only wanted to ask you how you earned your first thousand dollars."

"Excuse me, young man, I thought you wanted to know how I got that last million."—Philadelphia Bulletin.

THE SOCIAL BURDEN.

Evil Effects of Burning the Candle at Both Ends.

It is not always dissipation that is meant by the phrase, "the pace that kills." Diversion that is morally innocuous may come in time to deplete one's store of physical vitality and nervous energy almost as seriously as flagrant persistence in vicious courses.

People who are "in society" may pretend that they can turn night into day, burning the candle at both ends in their protracted festivities, with no fear of the arrival of a day of reckoning, but nature with severe impartiality arraigns at length not merely the hardened rouse or debauchee, but the person whose "recreation" has been of an entirely innocent nature and yet excessive in amount.

It looks as though "society" would soon have to come to an understanding regarding the number of engagements its devotees are expected by its unwritten laws to make and to keep within twenty-four hours. Societies for the prevention of cruelty have been formed, but what organization is there to prevent cruelty to society? It is a real hardship to many a business man, who has to arise betimes in the morning, to be compelled to stay up until the small hours of the night in order to perform the function of escort home from the opera or the ball. The brilliant occasion itself obliterates for the time being the anxieties of the working day, but with "the chill gray dawn of the morning after" the breadwinner of the household finds himself facing his clients or his associates with his reservoir of vitality depleted; he has to make a conscious effort to keep wide awake in order to meet the demands made upon his shrewdness and most alert attention.

Even when it is not the captain of industry who is concerned, but the lady of elegant leisure, whose hours are regulated at her own sweet will, it is plain from the flourishing state of the sanatoria for nervous invalids that the normally constituted woman can not be "on the go" incessantly without grave danger of overdoing and having to do penance, if not in sackcloth and ashes, at least with malted milk and enforced seclusion. The modern debutante has a really formidable gauntlet to run, with all the invitations her social position and family traditions compel her to accept. The ordeal is not so much the attendance at two or three balls in as many days, with luncheons and teas interspersed, as it is the inevitable preparation, making it necessary to spend half of the waking hours in consultation with modistes and milliners. Surely society is waiting, eagerly expectant, for the formation of some sort of protective league to make organized resistance against further encroachment upon the twenty-four hours of the night and the day, which are at present wholly insufficient for both business and pleasure.—Philadelphia Ledger.

Diplomacy.

Down on the West Side there's a longshore saloon where they set up a huge schooner for five cents. When 6 o'clock blows the place is thronged by the thirsty, fortifying themselves for the long walk home.

One night a huge Irishman in a red flannel shirt, open at his brawny chest and rolled up over swelling pipes, stood in the crowd and tapped his nickel on the bar. Just as the barkeeper set out the schooner the Irishman rushed in, flung his coat on the floor, threw his hat beside it, and, jumping on them, yelled in a high voice quivering with rage:

"Which one of ye beat up poor Pat Murphy?"

The big Irishman in the red shirt tapped his chest. "'T was me!" he bellowed hoarsely.

The little Irishman whirled round. "Gee!" he piped. "Ye did him up foine."—Lippincott's.

Advocates College Duels.

Professor C. L. Demaralt, the new professor of electrical engineering of the University of Michigan, advocates duelling as a college sport in place of football. Though born in Brooklyn he was educated in German schools. He was famed as one of the best swordsmen among students. He says:

"While there may be objections to having a man's face scarred, I cannot help but think it preferable to having his arms and legs broken in football. German duelling is fully as valuable an educational feature as football, and it presents the great advantage of developing strong individuality and reliance on one's personal strength, a feature not present in such a degree in football."

A Washington's Birthday Party.

At a Washington's Birthday party the guests should be arranged two by two to represent the 22d. There should be a booming of business on the part of the gentlemen, and the ladies should bang their hair and circulate reports.

A cherry tree may be represented by the bows of the guests and the lips of the ladies. A dog might furnish the bark, and also delight the guests when he leaves.

Hens should be in evidence because, like Washington, they do not lie, and because they furnish the hatchet idea. To carry out the hatchet idea at the table, serve chops garnished with Saratoga chips. The conversation should flag frequently.—Pack.

Table Talk.

"Here, August," called the man from the country they were breaking in at the Italian table d'hotel dinner. "Bring us some more wine."

"August," repeated a mystified guest. "What sort of new name is that?" Very softly, for the country man was doing the treating.

"Be quiet," whispered another who was being treated. "He's a little mixed just yet on the Italian. It's Giovanni he means."—New York Press.

Good Things to Eat AND HOW TO PREPARE THEM

Apple Meringue Pie.

Stew and sweeten juicy apples after paring and coring them, then masa smooth and season with lemon, nutmeg or cinnamon; cover a deep pie plate with puff paste, fill with the stewed apples and bake until done, then spread on a thick meringue made by whipping a stiff froth of the whites of three eggs and a tablespoonful of sugar and flavoring with lemon extract. This is enough meringue for two pies. Each pie should be covered to the depth of three-quarters of an inch, and the meringue should be so stiff that it will stand alone; set the coated pie back in the oven for a minute or two until the egg takes a delicate brown tinting. Eat when cold.—Mrs. F. B. Flinn, in the Boston Post.

Fricassee of Chicken.

Cut into joints a fine fat chicken, season with salt and pepper mixed. Put in a deep iron saucepan a spoon of lard, and when boiling hot put in the chicken and fry to a light brown. Remove chicken and add a sifted heaping tablespoon of flour. Stir constantly, and when a light brown add an onion previously chopped very fine. Brown carefully, and then add a tablespoonful of minced parsley, one-half clove of garlic minced, a crushed bay leaf. If tomato is used, add one chopped fine at this time. Return the chicken, and let all stew together for ten minutes, adding a teaspoon of butter if desired. Now add a pint and a half of hot water and let simmer for an hour or until chicken is tender. Serve with rice.—Washington Herald.

Cranberry Dumplings.

One cup cranberries, one-half cup sugar, one-half cup water. Cook quickly and mash until berries are broken. Prepare biscuit dough of two cups flour, one spoonful of butter, one teaspoonful baking powder, rubbed together. Moisten with sweet milk until like regular biscuits. Shape with fingers or roll on board to about one-half inch thickness. If rolled, cut out with biscuit cutter. Butter deep pudding dish, place the circles in, spreading the tops with butter. Put a spoonful of the hot cranberry sauce on each and another biscuit on top of that. Pour the rest of the berries over all and bake in medium oven until done. Serve with the following sauce:

One cup sugar, one tablespoonful butter creamed together, one egg yolk added. After thoroughly mixed, add one cup hot milk and pinch of mace, white of egg, well beaten, stirred in last.—Boston Post.

Dried Sweet Corn.

Campers and hunters are giving preference to dried corn over the canned, because it is so light and easily carried. A Maine girl last year earned over \$200 by husking and drying unripe sweet corn from her father's field, and curing it for winter use, after the methods practiced by the early Dutch settlers. A party of hunters from New York City found this corn so satisfactory in its saving of bulk and weight that other hunters this year are on the lookout for similar home-cured products. Corn for this purpose should be sweet and tender. Boil in the ear, then, with a sharp knife, cut the kernels from the cob, removing as little of the husk as possible. Spread this shelled corn on platters or screens, protect with mosquito netting from the predatory fly and dry in either the sun or above the family cook stove, or in the oven. Stir often during the drying. When thoroughly dry, pack in stout paper bags and hang in a perfectly dry place. When ready to use soak a portion over night in cold water, then heat and season for the table.—Washington Star.



Dried beans of all kinds are much better when they are cooked in a double boiler.

To give the house a pleasant odor take some live coals and sprinkle ground cinnamon on them.

The boy or girl who has a poor complexion should cultivate a taste for figs, prunes, greens, oranges, lemons and other fruits.

If eggs are to be stuffed, they must be put into cold water as soon as they are taken from the stove. This will keep the white in better shape.

Food should never be put into the ice chamber of a refrigerator for it will become more or less tainted by coming in such close contact with the ice.

Always wrap table or bed linen, or any other article of white goods which is to be stored away, in dark blue paper to keep it from turning yellow.

A scald is one of the most painful injuries. One of the most healing remedies is made by beating castor oil and white of egg together until a cream is formed.

Many women use banana skins in cleaning their tan shoes. Rub the inside of the skin on the leather; let it dry, then polish with a piece of chamois or cheesecloth.

After baking a cake, if it sticks to the pan the easiest way to take it out without breaking it is to wet a clean cloth and wrap it around the pan. It will come out all together.

For burns or scalds nothing is more soothing than the white of an egg, which may be poured over the wound. It is softer as a varnish for a burn than colloidion.

Bread and butter plates are no longer used on formal occasions, but are too convenient to be dispensed with at family meals. They go to the left of each plate above the plates, and the glass of water to the right.

A USEFUL TREE,

It Yields Oil, Wine, Food, Medicine and Poutices.

(Charge d'Affaires Ellis, Monrovia.)

About 1850 Liberia was among the first to introduce palm oil to the world markets, beginning the exportation of palm kernels, which have become a great factor in West African export trade. The European price of palm kernels in 1905 was \$66 a ton, but the oil expressed from them was worth \$130 a ton. The price now paid for kernels in local markets is \$1.20 to \$1.32 a bushel, against \$1 a year ago. Palm kernels have lately been selling in Europe at \$70.20 a ton for Liberian kernels and \$72 for kernels from farther down the West Coast. In 1908 Liberia exported 195,490 bushels of the kernels, receiving therefor \$195,490. Palm oil ranks highest in Liberian exports, and in 1908 brought \$250,193.

To secure palm oil, the outside pulp or pericarp is removed and the nuts are laid aside to dry. They are then cracked between two rocks and the inner kernels preserved for use and trade. It is estimated that two hundred weight of nuts produce fifty-six pounds of kernels. A portable nut-cracking machine is much needed in Liberia. Generally the shells of the inner palm kernels are used for fuel, yet some Africans use them in decoration and dress, for such purposes as finger rings, necklaces, bracelets, etc.

For local consumption the Africans prepare two kinds of oil from the palm kernel:

(1) The better quality of kernel oil is manufactured by putting a quantity of kernels into a wooden mortar and pounding them, and then grinding them thoroughly on a stone, making a fine paste, which is then mixed with cold water and stirred. The oil rises in white lumps to the surface, and after collection is boiled. This oil is of a light straw color, which, after exposure to the sun and dew, turns beautifully white. Being wholesome and palatable, it is a good substitute for lard. It relieves a cough, and used in moderation is better than shea butter as an emollient for the skin.

(2) The commoner kind of kernel oil is obtained by frying the kernels in a pan until a dark oil is extracted, which is strained and kept for dressing the hair or rubbing on the body. To secure more oil from the kernels they are pounded, ground fine, and then boiled, when the floating oil is skimmed off. The skimming is repeated until all the oil has been extracted from the kernels.

The wine of the palm also is an important article for African consumption and may possess an export value when its properties and uses are more thoroughly understood. From the palm cabbage there are two methods of securing what is commonly called palm wine: (1) By felling the tree and inserting a reed in a hole cut in the cabbage, and allowing the sap to run into a receptacle; (2) by climbing the tree and inserting a reed in a hole cut in the cabbage as the tree stands. If the flow is slow it may be increased by the daily application of a lighted torch made of the midrib of the palm leaf to the side of the hole nearest to the trunk of the tree; by cutting off a fresh slice now and again from the charred wound the sap will continue sometimes for more than thirty days. Trees, with the most luxuriant leaves give more sap than those with few leaves. For the local market this palm wine is prepared in two forms—sweet and dry.

In making the sweet wine the juice is mixed in equal portions with water, and after being boiled for some time is allowed to cool. The next morning fresh wine is added and the whole thoroughly stirred. The boiling causes the wine to retain its sweetness for some time. The dry wine is made in much the same way, except that it is not boiled. Aside from being used as a beverage, palm wine has some other uses which might be mentioned. In making bread it is used for yeast. By the addition of hot water its strength is greatly reduced. It has great diuretic properties and much greater sustaining powers. Mixed with a little cayenne pepper, it can sustain a laborer on the farm for many hours without other food. It is also used as vinegar. The goldsmith uses palm wine with alum to clean and renovate his implements. Effective as an insecticide when sprinkled about, it is also a powerful and satisfactory disinfectant. It is good for cleaning any foul utensil, and by soaking them in it over night rust of all kinds is removed.

A similar substance and a fine substitute is prepared from the pineapple fruit by removing the skin and the core and squeezing out the juice of the remaining fruit. After straining and boiling this juice one has a splendid beverage, sweet and sparkling. It may be used also for making bread, as is palm wine. Pineapple juice also heals sore throat and makes an appetizing vinegar.

The heart of palm cabbage is used as a vegetable. Its extraction kills the tree. A fine mushroom grows on the spot where a trunk has decayed. The palm cabbage is also used as a lint for dressing wounds, and when dry is used for tinder. The back of the palm stalk is scraped off and used as a dressing for wounds. When a few of the leaves are beaten and water is added, the liquor when strained off and mixed with maize porridge will stop diarrhea. Ferns on the oil palm when made into paste and mixed with oil are good for cuts. A decoction of the roots is used as a remedy for biliousness and jaundice. The male flower of the palm tree burned into charcoal is good for use as a dressing on burns. A poultice of pounded palm leaves mixed with oil is useful for wound dressing generally.

Near-Cranberry Sauce.

"Cranberry sauce" is easy to make. Take some many handfuls of mildewed dried apples or slightly moldy evaporated ones, and soak them overnight. Add a pint or so of shop-worn, withered Cape Cod cranberries. Let the whole soak for an hour, weight down with a saucer, adding just enough water to not quite cover the saucer. Boil three-quarters of an hour. Sweeten to taste, pour into molds and set on ice. Sometimes a little red cake coloring is necessary, but if the cranberries are deep red this does not improve the looks of the sauce. Several chefs hereabout have given this recipe a thorough test, and say it pleases all partakers.

Unfamiliar Language.

"Oh, you kiddo!" exclaimed the little Boston boy.

"Is that some Hungarian you have picked up, Waldo?" inquired Mrs. Backbay. "I have noticed you playing with a little foreign boy of late."—Kansas City Journal.

His Rats.

M. Paul was a grocer. Rats overran his city, and a price of two ourens a head was placed upon them by the Town Council. M. Paul's errand boy, working early and late, managed to slay ninety rats in the cellars and attics of the shop. The boy took his prey to the City Hall, and, returning to the grocery jubliant, showed M. Paul the nine francs he had gained. The grocer held out his palm.

"Hand the money here," he said. "You know very well those rats were mine, not yours."—Washington Star.

The Inheritance Tax.

The inheritance tax is a tax levied on the occasion of the transfer of property at death. A collateral inheritance tax is one that exempts from its provisions inheritance passing to the father, mother, husband, wife or a lineal descendant. A graduated or progressive inheritance tax is one in which the rate of tax increases with the size of the estate or the amount passing to a single individual.

Keep Red Cross Stamp Alive.

The Red Cross Christmas stamp has proved a great success thus far. As an agent of charity it has transferred thousands of dollars from the pockets of the benevolent to a charitable and philanthropic use in the prevention and cure of tuberculosis disease. This method of collecting money for great charities, however, is threatened with two dangers. Interest in the Red Cross stamp is liable to decrease, as people become familiar with the same thing, season after season, and its loses its novelty. This is one danger. The other grows out of the ill-advised attempts to make use of similar non-official stamps for advertising purposes. Thus we have before us a large blue stamp bearing the portrait and name of William J. Bryan, which was used during the last campaign of the great commoner, and a smaller gray stamp employed by a corporation which publishes law books.—New York Sun.

Tangling the Pigeons.

Pigeon is pretty good on the peck, too, but once those pink feet get into a lady's combings he may lose it—the foot, not the combings—for they cut into the skin of his claws clear to the bone, and the more he tries to pull it off the tighter it gets. Combings is that balled-up bunch of hair that a young lady takes from her comb and throws out of the window, instead of saving for a switch. Many a poor pigeon loses his leg on this account, and the ordinance against this misdemeanor should be strictly enforced by the Society for the Prevention of Cruelty to Animals. Before this law was enforced in Tip's old town he had many a fine pigeon badly crippled up.—New York Press.

Free to Our Readers.

Write Murine Eye Remedy Co., Chicago, for 48-page illustrated Eye Book Free. Write all about Your Eye Trouble and they will advise you to the Proper Application of the Murine Eye Remedies in Your Special Case. Your Druggist will tell you that Murine Relieves Sore Eyes, Strengthens Weak Eyes, Doesn't Smart, Soothes Eye Pain, and sells for 50c. Try It in Your Eyes and in Baby's Eyes, for Scaly Eyelids and Granulation.

Corn is our greatest crop, that of 1908 being valued at \$1,616,000,000.

Many Children Are Sickly. Mother Gray's Sweet Powders for Children, used by Mother Gray, a nurse in Children's Home, New York, cure Feverishness, Headache, Stomach Troubles, Teething Disorders and Destroy Worms. At all Druggists, 25c. Sample mailed FREE. Address Allen S. Olmsted, Le Roy, N. Y.

An international leather code will soon be in use the world over.

Piles Cured in 6 to 14 Days. Pazo Ointment is guaranteed to cure any case of Itching, Blind, Bleeding or Protruding Piles in 6 to 14 days or money refunded. 50c.

Bank notes were first issued in China 2697 B. C.

Itch cured in 30 minutes by Woolford's Sanitary Lotion. Never fails. At druggists.

'Possums and Cats on Car Track.

Standing on the front of a Swope Park car the passenger, who was there to smoke a cigar unmolested, found the motorman congenial. A dog stood on the track as the car approached, but jumped to one side just in time to save himself. "A dog will always jump off the track, night or day, when a car approaches," said the motorman, "but at night there are two animals, one domestic, the other wild, that will stand still and be run over when the glare of the headlight strikes them. One is a cat, the other a 'possum. I hate to kill a cat, but you can ring your bell and yell at the top of your voice without scaring a cat off the track when it sees that headlight. If I've run over one 'possum I've run over a hundred. 'Way out South in the fall of the year, you know, they're thick. I've often stopped the car and got off and caught 'em. All the boys on the Swope Park line had plenty of 'possum this winter and they got 'em the same way I did."—Kansas City Times.

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In the rural districts of England and Wales the death rate is about twenty-three per cent. lower than in the urban districts.

According to the Pekin Daily News, the Chinese Ministry of the Interior intends to make investigations concerning the prohibition of early marriages, which it considers to be attended with evil results. The age may be fixed at twenty.

The first trust in the United States to pass the \$100,000,000 mark in capitalization was the United States Leather Company, organized in 1893. Its capital stock combined with an issue of bonds amounted to \$138,000,000.

When a widow in Oklahoma needs the wages her son of school age might earn the State pays the mother the amount and the boy continues in school. The women of Oklahoma are now trying to have the same law passed for daughters.

While in the valleys of Abyssinia are grown sugar cane, cotton, rubber and other tropical plants, the uplands have excellent pastures and cornfields such as may be found in England.

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Nothing will do more good in so short a time with so little trouble as

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How Was It? The illustrator was drawing a picture of a boy and girl sitting on a bench in a warm embrace.