

Thanksgiving Hints.

Mr. Editor: Please let me have space in your paper to say a few words about Thanksgiving Day.

We have been blessed with fine crops and fine prices for the same. The good Lord has sent rain and sunshine and blessed us with a bountiful success. Although our hearts have been saddened by wars and sickness and death, mothers and kindred sit in silence, praying, waiting, listening and hearing the death bell from yonder land, telling of departed loved ones. May the Lord bless all of their homes with peace and prosperity.

When the armistice was signed the people in part made a great noise. That was the time we all should have given thanks unto God for hearing our prayers and sparing the lives of the remainder of the men that were left on the battle field.

We have wandered away from God and that is the cause of wars and pestilence through the land today. Unless we all get right with God this is just the beginning of sorrow. There is a way that seems right unto man but the end thereof are the ways of death.

"Oh, give thanks unto the Lord for his mercy endureth forever." We should thank our heavenly Father for having the right man in the right place in this crisis.

May the good Lord bless the Red Cross workers all over the land. "Blessed are the merciful for they shall obtain mercy." May God Bless the loyal-hearted men and women and children who have responded to the call of the government for safe democracy throughout the land. "Oh give thanks unto the Lord for his wonderful works among the sons of men." We who are spared to see Thanksgiving Day should make it one of the greatest days in history. I don't think a gun ought to be fired that day. We ought to open our churches and give thanks unto God for what He has done for us and pray for the removal of the epidemic of influenza that continues to bring sorrow into our homes. We should pray for the safe return of our boys who are left on the battlefield and pray for the orphans and widows and others who have been bereft of loved ones by wars and diseases.

Please let us all attend church that day as never before. Those who can't go, have family prayer at your homes.

Yours for the cause,
Rev. F. A. Weaver.

Reclaim Homes for U. S. Soldiers.

Washington, Nov. 15.—A number of the Southern states, notably South Carolina and Tennessee, are vitally interested in the proposed project to reclaim and put to use their waste and unemployed lands, for there are millions of acres in these states which the government might take over and so reclaim and improve as to make them of inestimable value to the soldiers after the war who must be provided with homes.

Already Secretary Lane, as has been previously announced, has agreed to inspect the waste lands of South Carolina with a view to considering them in his plan of reclamation for the provision of homes for soldiers after the war. Of course it would be out of the question for the government to take over all the waste lands in the United States for the purposes indicated, but if Secretary Lane's proposition should meet the approval of Congress and of the president, when the time comes to mature it, a great deal of the unused lands in the Southern States will probably be employed for the purpose indicated, and it is well that this unproductive property should be brought to the attention of those who have the matter in hand.

Secretary Lane announces that the preparation of a program looking to providing farms for returned soldiers has been given into the hands of A. P. Davis, director and chief engineer of the reclamation service, who will have general charge of the work, and with whom will be associated Elwood Mead, H. T. Cory and Frank W. Hanna.

"We can have a job at good salary for every soldier who returns from France," says Secretary Lane, "if congress will give us the financial support needed. And while at work the soldier can be making a home for himself, for which he can pay the government in 40 years' time. This plan has received the endorsement of so large a percentage of congress and the press of the country, that it appears to be a probable program; it certainly is a practicable one. We have but \$200,000 now for preliminary surveys and reports but this will be increased no doubt by the coming congress. There is enough waste and undeveloped land in this country to give every soldier a farm, but, of course, no such program is contemplated, because all would not want farms."

Recipes for the Influenza Convalescent.

When one is recovering from an illness one is apt to have a setback if one takes heavy food before the stomach is strong enough to digest it. The usual method of starting to eat after an illness is gradual. First come the broths that stimulate the action of the stomach muscles and digestive juices. Remember always that beef tea, mutton broth, gelatine, bouillon, etc., contain practically no nourishment and must not be depended on for building up the body. They are steps to the house, as it were, necessary and leading to the real thing, but not the thing itself.

Next come milk, usually adulterated with lime water; cream soup, egg lemonade, grape juice, ice cream and well cooked and strained cereals. These are very nourishing and still are generally considered liquid diet.

Soon the convalescent is allowed to take a few grains of well cooked cereal such as rice and bread crumbs in the broth.

Then comes semiliquid diet which includes custards, soft cooked eggs, baked apples, spoon bread, milk toast etc.

Solid diet begins with the most easily digested foods, like baked Irish potato, the breast of chicken, a few of the softer vegetables, such as tomato pulp, cereals and canned peaches. It is wise to avoid fried or greasy food until the digestive system has fully regained its vigor.

Broths.—Let about three pounds of meat or broken bone soak ½ hour in two quarts cold water to which a little salt has been added. Bring slowly to boiling point and boil two hours. Strain, cool, remove fat, heat a portion, flavor and serve. The above is the general rule but the good cook knows a thousand varieties. Salt, pepper, green celery top, freshly dried, and a slice of onion always add if cooked with the meat. The meat may be beef bone, beef flesh, mutton, veal chicken, turkey carcass or pieces of several meats. It can be served as it is or cleared by boiling and beating egg white in it, it can be made white with milk, pink with tomato pulp, or brown with browned flour or sugar. The meat itself browned gives a delicious flavor. As to flavoring there are onion, celery, carrot, tomato, potato, parsley pepper and so on. Of spices there are mace celery salt, cloves, bay leaf, red pepper and the commercial ones such as Kitchen Bouquet. Cereals add variety: rice is the favorite while the small lettered or figured kinds of macaroni have tempted many a child to an appetite.

The secret of soup making is, have it delicious always but never twice the same and to have no one strong flavor predominant.

Turkey Broth.—Break turkey carcass in pieces, removing all stuffing; put in kettle with any bits of meat that may be left over. Cover with cold water, bring slowly to boiling-point, and simmer two hours. Strain remove fat, and season with salt and pepper. One or two tops of celery may be cooked with the carcass to give additional flavor, also a slice of onion.

Tomato Broth.—1½ cups tomatoes ¾ cups water, 2 tablespoons butter, 1 tablespoon cornstarch, sprinkle with pepper and celery salt, ¼ teaspoon salt, 3 cloves.

Mix all ingredients together and cook 15 minutes stirring occasionally to prevent sticking. Strain and serve.

Cele. Cream Soup.—2 green celery tops, 1 cup water, 1 cup milk, 2 tablespoons butter, 2 teaspoons cornstarch, ¼ teaspoon salt, ½ teaspoon pepper.

Boil celery and water. In another vessel melt the butter, rub in cornstarch, add salt and pepper, heat and stir until thick. Strain water from celery into white sauce and serve very hot.

Tomato and Peanut Soup.—1½ cups seeded and strained tomatoes, ½ cup peanut butter, 1 level teaspoon salt, ¼ level teaspoon paprika, 2½ cups boiling water.

Add tomatoes gradually to the peanut butter and when smooth add the seasoning and water. Simmer for ten minutes and serve with croutons. Wellseasoned soup stock may be substituted for the water; if used the quantity of salt should be reduced.

Do It and Do It on Time.

A friend from a distance was at our home the other day and remarked, "Mr. French, I am unable to see how you can accomplish the business and work that you handle during the year." A very simple rule, that it has been my practice to follow very closely for the past 25 years, has much to do with it, as I told this friend. That rule is embodied in the heading of this letter.

Half of the lack of accomplishment of the average man, and especially the man on the land, is due to the fact that he waits for a more convenient season, for a time when he feels more like doing it, for a time when everything will be more to his notion, or for a time when his lack of preparedness will be less of a handicap

in the doing of many tasks that come to him to do or handling the various business or social obligations that are the portion of all good citizens.

All over the country every year are seen poor crops that are the direct result of the farmer's neglect to break the land on time, to prepare a first-class seed bed on time, to secure good seed and proper fertilizers on time, or to cultivate at the proper time. Then at the harvest is waste apparent on every hand or extra expense for harvesting incurred, just because the farmer had a hold on the tail rather than on the head of his business.

A note is due at the bank and the farmer has his credit injured and the business in which he is engaged discredited by business people because he waits for a more convenient season to meet his obligations instead of attending to vital matters at the proper time, which is now.

Too many farmers repair the fence after the animals have damaged the crops rather than doing it in time to guard against damage. Think about it seriously and you will agree with me that our power for accomplishment would be more than doubled, if the same expenditure of energy was made on time, rather than a little behind hand.—A. L. French in Progressive Farmer.

THINKS TANLAC SAVED HER FROM HOSPITAL.

Once Afraid to Eat Because of Suffering Which Followed.

GAINED 15 POUNDS.

Instead of Living on Bread and Water Diet She Now Eats Heartily.

"I was so afraid to eat because of the suffering food caused me that I had been living almost on bread and water when I heard what a wonderful new medicine called Tanlac was doing for others. And just think of it, I have been saved from the hospital and have gained 15 pounds." This was the earnest declaration of Mrs. Edwin C. Shell, of 6 main Ave., Schenectady, N. Y. that shows the wonderful record this new reconstructive tonic, system purifier and stomachic is making.

"What a blessing Tanlac has been to me," Mrs. Shell continued, and her words have been echoed by thousands of other men and women. "For more than three years," said Mrs. Shell, who is the wife of a well known business man, "I suffered. When I tried to eat ordinary food it would not digest but would sour and ferment and cause gas, bloating and pains. The pains would extend even to my chest and I would have a feeling of suffocation and shortness of breath. Some nights I would get only two or three hours sleep. When the stifling spells came I would have to sit up. When I tried to do housework I would have to sit and rest every little while. I was losing flesh and strength every day. And, oh, how miserable I was!

"After I had taken the Tanlac treatment I did not have a bit more trouble with my stomach—not even indigestion. I could eat anything. I slept fine and always felt good. I did not tire out after my work and I could even do washing. With good digestion and fine sleep I began to build up right away and was not surprised when I began to gain in weight. Finally I gained 15 pounds. I am very glad to tell every one about Tanlac."

Interchangeable Gloves to Be Provided for Soldiers.

The War Department authorizes the following from the Office of the Director of Purchase and Storage:

Hereafter troops will receive interchangeable gloves, which they may wear on either the right or left hand. The Clothing and Equipage Division is now arranging to have all gloves in process of production made interchangeable. The interchangeable glove is a five-finger knitted wool glove, with seams so "fulled" or "fluffed" as to be invisible. These gloves are not shaped to fit snug on the palm or full on the back of the hand, but are knitted flat so that the palm and back are identical. The thumb is fitted into both the obverse and reverse sides of the gloves about a quarter of an inch instead of being fitted deeply into the palm and slightly into the back of the glove. This makes it possible to shift the gloves from one hand to the other to equalize the wear on both sides and also obviates the necessity of furnishing a full pair of gloves to replace the loss of one, one glove only being furnished to replace the lost one. The exact appearance of one glove may be obtained by observing the shape of the open hand pressed on a flat surface with fingers slightly separated.

cures Old Sores, Other Remedies Won't Cure.
The worst cases, no matter of how long standing are cured by the wonderful, old reliable Dr. Porter's Antiseptic Healing Oil. It relieves Pain and Heals at the same time. 25c, 50c, \$1.00

SPORTING GOODS

The season is now upon us when sporting goods appeal to our people. At this time of the year, after the harvest is practically over, men who are sportively inclined give some time to recreation, and very properly so. We want them to know that we can supply every wish. If we haven't got what you want we will get it on short notice.

In guns we have a large assortment of Parker 1w-16 and 20 gauge, L. C. Smith and Ithica guns. Come in to see them.

We also have a large stock of Leggings, Hunting Coats and Gun Cases. We have a complete stock of Bicycles, Bicycle Tires, Automobile Tires and Tubes, Hand Horns and Electric Horns, Weed chains and Red-O-Skid chains.

Make your wishes known to us. We can supply them with dependable goods at reasonable prices.

Stewart & Kernaghan

Formal Protest of the Delegates.

Washington, Nov. 13.—How carefully congress has provided for the dissolution of the great American war machine with the coming of peace was emphasized today by Senator Martin, Democratic leader, in a prepared summary.

The expansion of fighting forces, of course ends with the proclamation of peace, Senator Martin pointed out, and the collateral agencies are limited as follows:

- Control of railroads—21 months.
- Control of telegraph and telephone lines—During the war.
- Food and fuel control—When state

of war ended and peace proclaimed.

- Espionage act—End of the war.
- War trade board and export control—End of the war.
- War finance corporation—Six months after the war, with further time for liquidation.
- Capital issues committee—Six months after the war.
- Re-organization of government bureaus under the Overman law—six months after the war.
- Alien property custodian—End of the war, with extension of time for certain duties.
- Government operation of ships—Five years after the war.
- Aircraft board—Six months after

the war.

- Agricultural stimulation—End of the present emergency.
- Housing construction—End of the war, except for shipbuilders.
- Labor employment—During the emergency.
- Minerals stimulation—As soon as possible after proclamation of peace.
- Senator Martin also pointed out that appropriations and increased personnel for aircraft were limited to the "present emergency" and that authority of the President under the emergency shipping fund created June 15, 1917, ends six months after the proclamation of peace.

Fertilizers for Grain

Farmers can practically double their yield of grain by a liberal application of the right kind of fertilizers.

We are now prepared to fill orders for all kinds of fertilizers. Let us know your wants and we can supply them.

Haul your fertilizers while the roads are good.

W W. Adams & Company