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THE HOME

This Department is Edited by Miss Hazel Love of the Agricultural College.

DOMESTIC SCIENCE.

Miss Blanche Cooper.

Written for the Deseret Farmer,
Special Training for Women.

Of all discoveries in modern education the most splendid is the recognition of individual need, of individual claim, of individual right; the infinite and fascinating variety in human capacity. There is almost a divine mission for those who help the human being into the fulness of life. What can bring greater satisfaction to the father or mother than to see that their child has life more abundantly?

Is there a better endowment for the daughter or the son than a liberal education? All that anyone in normal health and strength should need is a thorough preparation to do his or her work efficiently.

What is woman's work? What is her individual need, her individual claim, her individual right? Woman's particular work is Home Making; her individual need, claim and right is such training as will fix her for home life.

When the foundation of the Utah Agricultural College was laid woman's work was considered as important as man. Provision was made for her special development in the organization of the Domestic science department, the first of its kind in the State of Utah.

Every year the department has grown until today it is better equipped to meet the demands and needs of the girls and women of the state than ever before.

The number of students of college standing increases each year. Last year there was one applicant for the Bachelor's Degree in domestic science, at the beginning of this year there are five applicants. Even with this increase the girls are not supporting the Domestic Science department to the extent that the boys of the state are supporting the Agricultural department. Last year there were two applicants for Bachelor Degrees in agriculture, this year there are ten with prospects of more. Last

year there were 133 more agricultural students than domestic science and the total registration there was practically three boys to every girl.

At this rate what will be the condition in ten years? Does it mean that there shall be 133 trained masterheads of farm household without trained home-makers? Does it mean that men shall have to intrust women unskilled in the household arts to dispose of nine-tenths of their income? If it is necessary for a man to train and educate himself, isn't it necessary for a woman?

Is it time for the girls of this state to wake up? The Utah Agricultural College should be serving four hundred girls rather than one hundred.

PICKLING TIME.

Miss Hazel Love.

Written for the Deseret Farmer.

There is nothing that makes one realize that winter is almost at our door as does the scent of vinegar and spices, as we enter the kitchen on these beautiful Sept. days.

Pickling is preserving in any salt or acid liquor, and has been known a long, long time, in fact it was one of the very first ways discovered of preserving food.

Pickles are not necessary in our diet, and the continued use of hot mixtures are positively injurious. Think what the pepper and vinegar does to your mouth and then you can imagine in a small degree what it does to your stomach. The constant use of these condiments cause us to lose the rich flavors of our food and long always for these stimulents.

However, this may be a relish now and then, with the meat course is not so bad, especially if the ripe fruits and vegetables are used. Following are some of our best recipes.

Tomato Meat Relish.

30 ripe tomatoes, 12 sour apples, 10 onions, 6 peppers, 2 tb. salt, 1 qt. vinegar.

Scald and skin tomatoes; pare and core apples; skin onions; remove stems and seeds from peppers; chop all very fine. Mix thoroughly with other ingredients and stew slowly for 1½ hours. Seal.

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