

AVIATION NONSENSE.

Why should any aviator at this time talk flying across the Atlantic in 20 or any number of hours? If he feels impelled to try a 3,000-mile flight in a dirigible or an aeroplane, why does he not turn westward, where there is plenty of solid earth to land on? There may be men somewhat foolhardy enough to attempt the flight from Newfoundland to Ireland. It is a sure and easy way of achieving passing notoriety and incidentally of committing suicide by drowning, says the New York World. There will be time enough to talk of crossing the ocean in an aeroplane when this continent has been traversed by air without alighting. Back of this nonsense about flying across the Atlantic is the misfortune that the business of aviation has fallen so largely into the hands of showmen. They are interested chiefly in doing "stunts" for the sake of the advertising and future gate receipts. It is becoming a question whether practical advances will be made in the science of aviation in this country except the government take it up seriously for military purposes, as has been done in France.

The suggestion of Prof. George D. Baker, of Harvard, head of the Drama League, of Boston, that American audiences should indicate their disapproval of plays and players by hissing, is received by producers with disapproval, naturally, and is not likely to win much favor with the playgoer. The qualifications of the one who hisses must be examined before we will grant him the privilege, and not even a certificate from the Drama League that such and such persons are equipped with critical judgment and are able to reach safe and sound opinions will be sufficient warrant for a commission to hiss. It is imaginable that the tired business man might find most earnest and sincere objection to a play which was giving the Drama League keen intellectual enjoyment, says the Chicago Tribune. It might be dangerous to commission them to hiss, and if the Drama League hissed a play which the tired business man was enjoying, it probably would find itself on its head outside the main door. The hiss will not help the drama uplift. Empty seats are the best protests against undesirable, bad or banal plays.

If the army gets more aeroplanes it will have to call them airplanes. At least the appropriation bill reported by the house committee on military affairs calls the things airplanes, and airplanes, therefore, are the only things that can pull money away from the public treasury—unless congress alters the wording of the bill. It appears that a sensitive representative from Texas objects to the word "aeroplane," and will not be satisfied with anything less than "airplane," which he says means the same thing. In the interests of the simple life, by all means call the things airplanes.

France is soon to have the first aerial regiment ever organized. Not all the members can, for the present, take the air at once, but an appropriation is to be asked for buying enough aeroplanes to bring the total up to 1,000, of four different sorts. The yearly cost of keeping this service efficient is estimated at \$1,000,000; the cost in lives is not so easy to reckon.

That St. Petersburg is rapidly growing in population is evidenced by the census taken in December, 1910, which showed the population, including certain suburban villages formerly not covered, to be 1,997,708. It is pre-eminently an "office town" and also a seaport for six or eight months of the year. The principal industry is the manufacture of cotton textiles, although its advantage as a port of entry for the interior is gaining recognition. A line of steamers has been established to Libau, connecting there with a trans-Atlantic line to New York. This enables American shippers to send goods direct to this port without the delays of trans-shipment in foreign ports.

A Kansas professor thinks that courses on child-rearing should be introduced into our colleges. He is quite right in his criticism that, while we pay a great deal of attention to the breeding of live stock, we give practically none to the more important matter of breeding children.

A flock of wild geese raced a fast passenger train in Tennessee and came out winners. They went into such a contest mainly, perhaps, because they were geese, yet they had more reason on their side than the human variety of their kind.

Aviator Latham has started for the Congo with a monoplane and a big game hunting outfit. Will Latham bag the game, or will the aeroplane bag Latham?

"A Los Angeles woman is suing for divorce because her husband beat her every time the home team lost. Lucky for her she didn't live in Washington," says the Cleveland Leader. Or in Cleveland, for that matter.

The Kaiser's sons have been flying about in a dirigible balloon, one of them accompanied by his princess. Royal people nowadays have to do something to make them distinguished.

PAPER BAG COOKING. WONDER-WORKING SYSTEM PERFECTED BY M. SOYER, WORLD'S GREATEST LIVING CHEF.

A BOON TO WEAK STOMACHS.

By Martha McCullack Williams. When the Risleys were invited to a paper-bagged dinner, they came prepared to scoff—and openly. Charming people both, but a bit difficult. Especially the husband. The root of his difficulties I had long since set down as a stomach maladroitness, in doing its whole duty. The stomach's owner took on fat too readily, but did not gain strength proportionately to his thriving.

Therefore I permitted them to be in at the death—the death of several paper bags, the resurrection of their contents. When the broiler came forth bearing a big fish, black-brown at the corners, and ready to crack at a touch, they stood smiling, but critical, waiting to see what I would do with it. Catching the bag either side the cut, I lifted it gently—it came apart along all the seams, revealing a chicken, roasted to the most delicate brown all over. But when the carving knife went in there came out the finest flousy juice, and in such quantity it was possible to add "dish-gravy" to the plates as well as that in the boat.

"I never tasted real chicken before," young Riskey said, as he took a second helping. His wife gave him an anxious look. "Be careful, dear," she urged. "You know, you've been on the verge of a bad spell all week." His answer was to take another sweet potato, and help himself to succotash—both had been cooked in bags. Salad he despatched upon hearing that there was in wait a damson roly poly—by help of which he rounded out a noble meal. His wife also ate heartily to my great joy. But I saw apprehension in her eye, until the very last.

Early next morning she called me. "Jack slept like a baby and says he has of felt so well in ages," she said. "Where can I get some paper bags?" M. Soyer states positively that paper bag cookery is fine for contrary stomachs. My experience backs him up in this statement.

The succotash which I made for my friends, the Risleys, was prepared in this manner. Succotash.—Boil one pint shelled lima beans in slightly salted water half an hour, drain and put white hot into a well buttered bag. Add green corn cut from the cob—four to six ears according to size, butter the size of an egg, half a tumbler of rich milk, a very little salt, a dust of pepper, and a teaspoonful of sugar. Seal bag, lay on broiler, and cook fifteen minutes. The beans are parboiled thus to avoid overcooking the corn, which requires much less time.

Plum Roly Poly.—Damsons are my favorites for this, but any ripe, sound plums will do. Wash and stew them, pick out the seed, and if very juicy, drain away more than half the juice. Sweeten lightly—no spicing is needed. Make puff paste, roll it out in long strips a quarter inch thick, sprinkle sugar on the upper side, then spread thinly with the stewed fruit, roll up and pinch the ends tight. Roll in a little lump of extra butter. Cook thirty minutes in a hot oven—forty if

the roly is quite big. Serve hot with a sauce made from the extra juice, along with butter and sugar, cooked together over boiling water.

CONVERTING THE COOK.

"But would it be easy to get the cook to take up Soyer's method of paper bag cooking?" "That question was put to me the other day by one of my friends who has been captivated with the paper-bag cooked luncheons and dinners I have invited her to eat with me.

In reply to her query I told how I had converted one cook to M. Soyer's method with one "demonstration." This particular queen of the kitchen was a Creole cook who has followed her "Madam" up North away from the delights of her native New Orleans. She feels that she knows pretty well all that is to be known about cooking, especially in the inner parts, and not without reason.

Because her "madam" is my friend, and had eaten things out of paper bags, the cook was sent to see the new method for herself. Less than respectful she cannot possibly be—especially toward one whose cookery she had designed to approve, yet I was conscious of a certain bewildered amusement in her; her eyes were hawk-like as she watched me grease bags and slip into the biggest of them well seasoned fillets of fish, along with a thinly sliced onion, tomatoes, peeled and sliced, a good lump of butter, and a generous squeeze of lemon juice.

I then bagged some very firm, almost green, waxed banana, putting in with them a little water, and finding the trivet that would best fit the remaining shelf-space. I saw my critic smile—a faint feinting ghostly smile, and look affectionately at the scrubbing brush. I was sure she saw herself mentally undoing the tragic results of my doing, by scrubbing out the stove floor when bursting bags had made it messy.

I was getting a hurry luncheon—partly because there was need of haste, partly to show my pupil how quickly things could be done. A lemon pie and fresh biscuit were kept hot in the trolley-space beneath the oven, shielded from burning by the inverted broiler pan.

Adèle, the cook, had not seen them. I meant them for the finishing stroke. After five minutes a look-in showed bag-corners brown, so I turned off one gas jet and busied myself getting dishes hot. At the end of ten minutes I took them out.

Adèle was staring at the bag. It was brown, almost crisp at the corners, but only lightly tinged on top, and underneath as sound and tough as when it went in. Yet she had seen bananas come out of it—and her judgment assured her that they were thoroughly, and beautifully cooked. But she was still doubtful.

By time the bananas were out of hand, the fish was ready—six fair-sized fillets made a brave showing in the platter—with the tomatoes splashed over them, the onion showing pearl rings in their red. Supplemented with the potatoes, which came out thoroughly cooked and a delicate brown, and the bananas, they made a satisfying meal.

"Miss Molly says you told her you kin bake fish, and meat and roasts chickens in dese things?" Adèle said interrogatively as she stood surveying the uncluttered sink, where never a pot or pan waited her skilled touch.

"You can cook almost anything you like," I answered. "But first you must take the trouble to learn how." Adèle nodded thoughtfully. "Yes-um," she said. "I ain't as young as I used to be—but I sho'ly is goin' ter learn how, and den I won't have any pots and kettles to scrub."

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Cold Meat Cookery

By Nicolas Soyer, Chef of Brooks' Club, London.

Canneton a la Royale.—Take a pound of cold roast veal, free it from skin, fat, etc., and pass it through a mincing machine twice. Add to it six ounces of cooked ham, fat and lean together, also minced. Mix, then add pepper and salt to taste, a teaspoon of minced parsley, a teaspoon half of minced shallot, a little grated lemon peel, and a dust of nutmeg. Mix again. Add the well-beaten yolks and whites of two eggs, shape into a roll, wrap up in a piece of clean, well-greased paper (a bag cut open), place in bag, and cook for twenty-five minutes.

Mouton Grille a la Indienne.—Underdone mutton for which no other use can be found may be turned into a very nice broil as follows: Cut a sufficient number of slices from a leg of mutton and cut into rounds or squares. Melt a piece of butter, about the size of a large walnut, on a plate in the oven. Add to it a teaspoonful of Harvey's sauce and salt to taste. Mix thoroughly and leave the slices of mutton in the mixture for at least an hour before they are required. Have ready a number of fried cro-

tons, allowing one to each piece of mutton; place the latter on these, put them in a well-greased paper bag, put bag on broiler, cook for eight minutes.

GAME IN SEASON.

Venison.—Trim the joint of all skin and nerves. Roll in flour, cover the joint with fat ham, bacon, or drippings. Season well, according to taste. Add two glasses of port wine (if desired), seal joint in bag, allow plenty of space in the oven. Allow for joint of three pounds, an hour and a quarter; for one of seven pounds, two hours and a half; fourteen or fifteen pounds, four hours. This must be cooked in a moderate oven.

Roast Quail.—Truss and lard the quail in the usual way. Place in bag, seal up and put on broiler. Allow eight minutes in a very hot oven. It must be cooked quickly. If no lard or fat is used, a little melted butter will do just as well. (Copyright, 1911, by the Sturges & Walton Company.)

Sea Encroaching On France

Breton Villages and Farms in Danger—Government Assistance Needed for Defense.

Every year a certain number of acres are devoured by the sea on our coasts. The same loss occurs on the French coast, and a serious situation has arisen in the village of Aiguillon, on the Brittany coast.

An entire farm is in danger of being swept away at this point of this coast, for the sea is slowly devouring the sand dunes which form the natural protection of the land. It is feared that the next storm on the coast will flood 4,000 acres, and the government is exhorted to take steps at once to build a sea wall. The village of Aiguillon is not the only place threatened on the French coast.

All along the coast from the mouth of the Somme to the Seine the same process of erosion is going on. On the left bank of the mouth of the Somme a strip of 10,000 acres is in

danger, its only protection being a beach of shingle which is being gradually undermined.

The beach of Onival has been half ruined by the recent storms and the collection of stones from the bank of shingle that surrounds the coast, for building purposes, has greatly assisted the encroachments of the sea. Even Trepont is suffering from the attacks of the sea. The local authorities will be obliged to take steps to prevent the danger going any further. But the work of strengthening the natural defenses of the coast is laborious and expensive, and the government will be asked for assistance.

Her Majesty.

"Well, my little man," inquired the minister, who was making a call, "do you always do as your mamma tells you?" "You bet I do," answered the precocious five-year-old, "and so does papa."

FARM and GARDEN



DATES FOR PLANTING CORN

Results of Investigations by Government Extending Over Period of More Than Two Years.

(By JAMES R. COVERT.)

Investigations by the government extending over a period of more than two years relative to the dates of sowing and harvesting the principal crops of all countries, are of unusual value and interest.

The illustration given shows those sections of the United States wherein,



Lines of Average Dates of the Beginning of Field-Corn Planting.

according to this investigation, corn planting begins simultaneously.

Corn planting is first observed on the chart about February 15 of normal years, the first planting taking place in southern Florida and Texas. Fifteen days later corn planting is observed in northern Florida, southern Louisiana and central Texas, and by May 15 the movement had progressed as far north as southern Maine, New Hampshire and Vermont, central New York, northern Wisconsin, Minnesota and North Dakota.

The curves in the lines of the chart are a significant feature. They indicate the result of influences exerted upon planting by topography, soil conditions, rainfall and latitude. Sometimes one set of influences prevails, sometimes another. Again, several combined influences may be counterbalanced, as it were, by one controlling influence. For instance, the lines in western Kansas and Nebraska bend slightly northward, instead of abruptly southward, as would be expected in view of their greater altitude. The counterbalancing influence in this case is believed to be the character of the soil which, in the western portion of these states, is sandy and therefore readily dries out and quickly warms up in spring. The influence of the Great Lakes is shown in the sinuous line bearing date May 15.

The air temperature at which corn planting begins in actual practice has not heretofore been established, but from data assembled in the study of cereal crops it is believed to be approximately 55 degrees Fahrenheit, except in certain localities, where the mean daily normal temperature does not fall so low as 55 degrees Fahrenheit.

GIVES SIGNAL FOR LETTERS

Flag Arranged to Notify Occupants of House When Rural Carrier Has Deposited Mail.

A flag attached to the mail box will let the occupants of the house know when the carrier has left mail. Two pulleys and a continuous rope, on which is fastened the flag, are easily arranged. Fasten a weight to the rope at the right distance and put a block on top of the boxlid to keep the weight from slipping off the front. When the lid of the box is raised the weight slips off and up goes the flag.



Flag indicates Mail.

The carrier will hold the weight from slipping off the box when he takes out letters and leaves no mail. This little device will save many a long walk in bad weather. If the box is located considerable distance from the house.

PREPARATION OF CELERY BED

Plant Does Best in Moist, Mucky Soil and in Situations Where Water Supply is Abundant.

Sow celery in March, or beginning of April in rows in fine, rich soil, and, if dry enough, press the soil firmly with a roller or the back of the spade. Keep the seed bed well watered, as celery germinates very slowly. Transplant from June to August.

Celery does best in a moist, mucky soil, and in situations where plenty of water is abundant in the soil. It can be planted in single or double rows, earthing up as it grows two or three times, and in doing this, care should be taken not to let the earth get into the heart of the plant.

When severe cold weather comes, take up and transplant solidly in a bed close together, and cover gradually with leaves, hay or straw, as necessary to prevent freezing.

The Open Shed.

The open shed beats the tight barn for any kind of fattening stock that is brought in and young stock that has to be raised.

TRAP IS EASY TO CONSTRUCT:

Excellent for Extermination of Rats, Also to Catch Rabbits and Other Animals.

(By J. W. GRIFFIN.)

Set the trap over a barrel that is partly filled with water, fasten the falling doors so that they will not fall and let the rats run through and around the trap for several nights—then pull out the nail that holds the doors, and you will catch every rat that has visited the trap.

Two boards ten inches wide and two feet long are used for the sides; one board two feet long and one foot wide for the top; two boards ten inches wide and one foot and six inches in length for the bottom or falling doors.

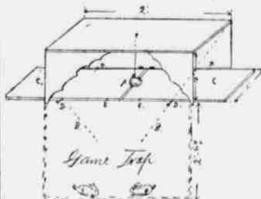
The falling doors should have tin fastened on the top side from where the pivots enter the side to the end next to the bait; this will prevent the sharp claws clinging to the board and climbing back, when the doors fall.

The description by letter is as follows: A, bait; B, B1, on the dotted lines, shows the position of the falling doors when the game enters the lower part of the trap; CC, the entrance to the trap; DD, the nails that serve as pivots for the falling doors.

EE, nail-holes in which are the nails that hold the trap unset while the game is getting used to it. The bottom part of the trap—that which retains the game after trapping—should be made of hardwood or should be lined with roofing iron or tin.

The bait should be suspended with a small wire and should hang within two or three inches of the floor, or falling doors.

If the trap is neatly made and fitted out—so that all parts work well, there is not the least possible doubt as to the game it will capture (besides the rats one wishes to exterminate), such as rabbits, squir-



Excellent Trap.

rels, opossums, raccoons, muskrats, in fact all animals that will eat of prepared bait.

In setting the trap, choose a place on a hillside, in a gully, or a small hollow so the entrance may be placed on a level with the earth, and the animals will have no trouble in entering.

UTILITY OF THE CORN TEST

Lively Controversy in Middle Western States as to Value of Devices and Selection.

A lively discussion has sprung up in the middle west as to the merits of devices for testing seed corn. The controversy involves two questions: first, the scheme of testing that will give most accurate results; and second, the real value of any kind of test—whether the selection so made will be in line with actual field results.

The Iowa station has answered the latter half of the question in the affirmative. The results secured by preliminary germination tests are reliable, and are precisely in accord with the actual percentage of stand that will be secured if the same ears are planted in the field. Going a step further, it is possible to grade the sprouted corn from the germinator into separate lots, according to the vigor of the shoot, the size of the root system and the general vitality; and if this is done, one can select the ears that will give the heaviest yield in bushels when planted in the field.

Comparison of various types of testers has shown thus far no scheme that is greatly superior to simple boxes of sand properly watered.

Forage Plants.

For four important reasons, the clovers are among the most valuable of forage plants. First the manual cost of their production is exceptionally low. Second, they are richer in protein than most of the forage crops; far richer than the grasses. Third, they enrich the soil in nitrogen as well as subsoil it, so that the following crops are almost invariably good. Fourth, in permanent sowings they ultimately so enrich the soil in nitrogen that the grasses as well as the clovers make vigorous growth.

Radishes in Cold Frame.

The cold frame is a good place to start early radishes. The soil must be mellow and rich and the bed must be protected from severe winter weather.

GARDEN and FARM NOTES

Weeds along the fence are fine harbors for insects.

Long, straight garden rows make cultivation easier.

Asparagus should not be cut its first season at all.

Poultry droppings make fine fertilizer for the onion bed.

A plant of rhubarb once well established is good indefinitely.

The market price of commercial feeds is no indication of their real value.

Clean all home-grown seed and grade, so only the largest seed can be used.

Rhubarb or pieplant is one of the perennials that should be in every garden.

Fall plowing usually produces a better corn crop than spring plowing, the ground being mellowed by the frost and rain.

IDEAS FOR HOME BUILDERS BY W. M. A. RADFORD. Advertisement for a book or service.

Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 27 West Jackson boulevard, Chicago, Ill., and only enclose two-cent stamp for reply.

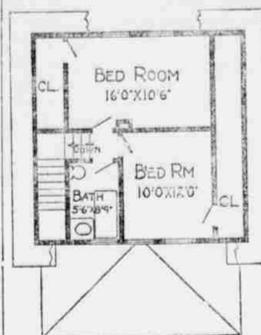
I always like to see even a small house well built. When a man is investing in a house, either as a home for himself or as a renting investment, it has always seemed to me that a good, thoroughly constructed, substantial house is the best kind to build. A very little extra in the first cost makes all the difference between a mere shack, which will tumble down in a few years, and a house of the same size constructed in a way to endure for generations. The difference in the case of heating the two houses is all on the side of the well-built structure, and the extra rent, if it is to be rented, and its freedom from repair if it is to be lived in by the owner, will very soon make up for the added expense at the start.

As our country grows older and becomes more thickly populated, it will without doubt follow more and more the example set by England, and will profit by the experience of our cousins on the other side. Our ordinary frame construction is not used at all any more over there. Everything is brick, stone, tile or cement. The advantages of this are clearly demonstrated by the last annual report of the fire insurance board. In England last year the fire loss per capita was 54 cents. Compare this with fire loss last year in the United States, which reached the astonishing total of \$243 for every man, woman and child in the country. This simply goes to show the great advantage, from a fireproof standpoint, of building even our small-sized houses in a thoroughly substantial and fire-resisting manner.

Of all the materials developed dur-

lath and plaster in the approved style, and are very nice when finished with sand-finished plaster coat. This sand-finished plaster is to be tinted with plain water colors, no wall paper being used. The United sand-finished plaster is considered more satisfactory than plain colored wall paper, as with it there are no seams to show.

The cost of this house, constructed as indicated in the foregoing, is estimated at \$2,000. This includes a seven-foot basement, or cellar under



Second Floor Plan.

the entire house, having a first-class cement floor and foundation walls to be thoroughly waterproofed. This is done by applying a hot tar coat to the outside of the wall, finishing the inside with Portland cement and water. There are also numerous special water-proofing substances on the market that can be used to make the concrete block wall thoroughly damp proof.

Beware Germ of Discouragement. Just as soon as the germ of discontent begins to work in our mind, ex-



No. 8228x

ing recent times for building, concrete blocks have done most to bring substantial masonry almost within the reach of all, at a cost barely 20 per cent in excess of the most cheaply constructed frame cottage. The design could be carried out in cement blocks and finished up in a first-class way, making a house that will last for years without deteriorating very much in value.

The accompanying design is a very good example of this kind of a home. Who would not be pleased to live in a snug, trim little house of this kind? It is very simple in arrangement, 24 feet square, with a simple gable roof,

everything begins to look gloomy. Life takes on a pessimistic tinge. Nothing is right or goes right. The body catches the cue. We grow irritable. We scold the children or reprimand our business associates. This means that wires are crossed in the nerve region. Next, the stomach sulks. We don't want anything to eat, and what we do eat disagrees with us. Then, our head begins to ache. The world looks blue and bluer. Our spirits sag. It is like an endless chain. The mind affects the body, and the body in turn lowers the tone of the mind. And so it goes; and, unless we put a stop to it, the last date of the discontented man or woman calls for a medical board and a sanatorium.

That Old Cedar Chest.

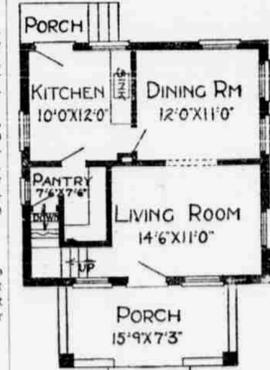
Fashions come and go. They are new today and old tomorrow. But some things endure. The craze for old furniture, old china and antiques of every kind is now followed by a revival of interest in the old cedar chest, always one of the treasures of our grandmothers. The usefulness of these chests as a preserver of woolen fabrics and furs, which was questioned at one time, has again been re-established, and the cedar chest, with its delightful odor, is finding its place again in the best equipment of the household. Evidence of this is found in the fact that the manufacture of these chests has become an established industry in North Carolina, where red cedar is found. The growing scarcity of this fragrant wood bids fair to make the cedar chest more valuable as time goes by—a fact that purchasers are not forgetting.—Leslie's.

Old Men Washerwomen.

Setting up in the laundry business is so simple that several old men in London these days of the suffragettes are turning into washerwomen. They buy an outfit of tubs, washboards, soap, starch, bleaches, flatirons and ironing boards. Then all they have to do is to go out and gather in the dirty linen. Some of the poor old men wash everything from stockings to shirt waists, making collars and cuffs. Others, not so skillful, draw the line on starched stuff and make a specialty of underwear, handkerchiefs, socks, soft shirts, nightgowns and pajamas. These old fellows do the work in their own living room, and make three to four dollars a week out of it, maybe more, if expert.

Splendid Progress.

"How is your little boy getting along in school?" "Oh, splendidly. He has learned how to model a bottle stopper in clay and now he is taking up tating."



First Floor Plan.