PROMINENT PEOPLE

A Tragedy of the Great War

The grand duchy of Luxemburg, a little state 998 square miles in area, lies between Germany and northeastern France. When the Germans launched their raid upon the world, their armies poured through Luxemburg to strike France in the back. The ruler of Luxemburg, the Grand Duchess Marie Adelaide, formally protested, but nothing more was done. During the war it was reported that the grand duchess was pro-German also that she was engaged to marry Prince Rupert of Bavaria. The war lost to Germany, a tide of feeling against the grand duchess arose among her own people, and the betrothal being broken, she abdicated on January 14, 1919, in favor of her sister, Charlotte, the present reigning grand duchess.

The ex-grand duchess, who is twenty-six years of age, has now taken the veil in the Carmelite Convent of St. Theresa, at Modena, Spain. The royal novice walked to the convent at six o'clock in the evening, and it was noticed that her fine, fair hair had been cut short. She was received by various ecclesiastics, the Mother Superior and sisters. Father Cherubino, having addressed a few words to her, pointed to the door leading to the convent, while the sisters sang a hymn. Then the novice arose, walked slowly to the door, turned on the threshold to nod smilingly to her mother, and then disappeared through the door, which closed heavily with two turns of the key.

Independence by Divine Right

It will be the mission of Isauro Gabaldon, who has arrived in Washington as Philippine resident commissioner, and as the representative of his people in congress, to advance the cause of Philippine independence. That realization is of the utmost importance, in his view, as the means of preserving the friendly attitude of the Filipinos toward the United States, for, as he says, the officials and the masses in the islands are alike insistent that independence be granted.

"Not only do we feel entitled to independence by divine right, as the American colonies felt themselves entitled, but the United States promised us independence upon the establishment in the Philippines of a stable government. Such a government exists.

"I wish to emphasize that our people have very friendly feelings toward the United States. We fully realize that you rendered us inestimable service in assisting us to prepare ourselves to take over the responsibilities of independence. Now we are practically unanimous in desiring a Philippine republic."

Mr. Gabaldon was formerly governor of the Province of Nueva Ecija. He served as representative in the first and second Philippine assemblies. Prior to his recent election to the post in Washington, he sat in the insular senate.

Our Railroads Siam's Model

Prince Purachatra of Kampengpetch, half-brother to King Rama VI of Siam, arrived in New York the other day. He is here very much on business. Prince Purachatra was educated in English schools and speaks English fluently. He is brisk and cheerful in demeanor and the only thing that strains his optimism is to be treated like royalty.

"I am here to study American railroads in order to ascertain what improvements can be made in our own system," he said, before anyone could ask him any questions about white elephants, teakwood or other oriental topics. "As commissioner general of the state railways I want to keep our lines up to date. At present we have 2,300 kilometers of lines and we are adding about 500 kilos more. It is now possible to travel from Bangkok to Singapore by rail."

The railroads of Siam have always been owned by the government, but before the war were operated by Germans. The Siamese, being in sympathy with the allies, took over the control of the roads during the war and now intend to run them without Teutonic aid. The prince made it plain in his conversation that he was a regular railroad man. He will visit and inspect railroads in New York and in other cities of the United States.

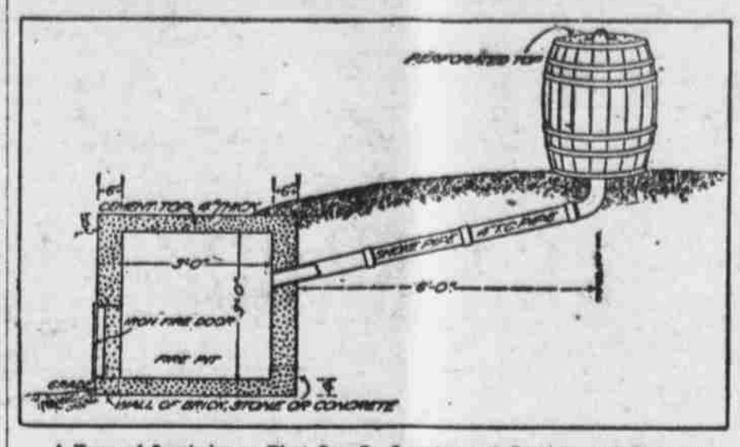
Will Fight the Bolshevists

Maj. Gen. Sir Charles Vere Ferrers Townshend, a hero of ten campaigns and one of England's most popular veterans, has resigned from the British army in order to make effective his protest against any compromise with the Russian Bolshevists. He has tendered his services to General Wrangel, and will join him in the struggle to redeem Russia. He is nearly sixty, but as full of fighting spirit as ever.

General Townshend comes of good military stock, being a descendant of Lord Townshend who fought with Wolfe at Quebec. In the recent war General Townshend distinguished himself in Mesopotamia, where, acting on his own initiative, he conquered half the country. He fought and won the battles of Kurna, Amara and Ctesiphon, as commander of the Sixth division. Then, acting under superior orders and against his personal judgment, he occupied Kutel-Amara with 15,000 men, where he was besieged by a force of 30,000 Turks, officered by Germans. He held out for five months, when he surrendered by order of his government.

While a prisoner in Constantinople for more than a year, he made three unsuccessful attempts to escape. Toward the end of the war, while still a prisoner, he arranged the details for the surrender of Turkey.

SELLING PIGS AND BUYING PORK IS MOST UNPROFITABLE PRACTICE



A Type of Smokehouse That Can Be Constructed Quickly and Cheaply.

ECONOMIC SUGGESTIONS

Cleanliness is the most important factor in butchering and curing meats, says the United States Department of Agriculture in Farmers' Bulletin 913. Meat becomes tainted very easily.

Save all pieces of meat for sausage. There are many ways of converting it into a palatable product.

All waste fat, trimmings, and skin should be rendered and the product used to make soap.

Bones should be crushed or ground for chicken feed.

Never put meat in cure before the animal heat is out of it.

Always pack meat skin-side-down when in the curing process, except the top layer in a brine cure, which should be turned flesh-side down.

Keep close watch on the brine, and if it becomes "ropy," change it.

Do not forget to turn or change meat several times during the curing process.

The fat of dry-cured meat sometimes becomes yellow, but that does not make it unwholesome.

It takes more time to smoke dry-cured than brine-cured pork.

Slow smoking is much better than rapid smoking, the heat is not so great and there is less chance of causing the meat to drip.

What is more inviting to a farmer than to come in from the barn on a cold, blustery winter morning to find on his breakfast table a dish well laden with home-cured ham, juicy, tender, and smoking hot? Why do not more farmers convert their crop of summer pigs into meat for their own use instead of selling it on the market and buying cured meats and high-priced pork products? There is profit in the transaction for the dealer and for the packer, but none for the farmer, who besides sacrificing profit has also given away one of his most valuable privileges—that of growing and preparing his own food products.

Turn Wastes Into Profit.

Any farm will support a few pigs. The waste of the farm may be profitably converted into a valuable food product through the agency of a few young porkers. If more pigs are raised and more pork cured than can be consumed at home there is always opportunity for its sale among the neighbors.

A great many farmers who raise pigs feel that the expense of curing hams and preparing pork products is too great, but some of the best results are secured through the use of inexpensive supplies and equipment. The tools and equipment necessary for killing and cutting up a pig are: A straight 8-inch sticking knife, a cutting knife, a bell-shaped scraper, a meat saw, a hog hook and gambrel, and an old barrel for scalding.

Many farms have an outbuilding while others have regular brick smokehouses in which the hams, shoulders, and bacons may be hung and smoked. A very satisfactory smokehouse can be constructed, as shown in the accompanying sketch. For a few pigs such small equipment is ample, but where many are to be killed and cured the equipment will need to be enlarged so that all the meat of a single killing can be cured at once.

The smoking process not only helps to preserve the meat but also imparts a very delicate and desirable flavor which cannot be obtained in any other way.

The meat for smoking, if brine-cured, should be taken from the brine, soaked in water for half an hour, washed, and hung in the smokehouse to drain. It should dry for 24 hours before the fire is started. Hang the meat at a distance from the fire so it will warm up gradually and not become too hot. Take care that the pieces do not touch one another.

For fuel, use green hickory, maple, or any hard wood. Never use resinous wood. The time required to smoke a lot of meat is from 36 to 48 hours, but a slower and longer smoking is desirable if the meat is to be kept for a long time.

When the smoking process is complete the meat should be allowed to cool and then be wrapped and stored. It should first be wrapped in heavy paper and then put into muslin sacks. In tying the top of the sack the old string by which the meat was hung should be removed and the top of the bag given a tight fold or double wrap to keep out insects. The bag is then brushed with a coating of yellow wash and the meat hung up until needed.

Yellow wash sufficient for 100 pounds of smoked meat may be prepared from the following recipe:

3 pounds barium sulphate.
.06 pound glue.
.08 pound chrome yellow.
.04 pound flour.

The Smithfield Process.

The celebrated Smithfield ham is like wine, the older the better, and it requires a different curing process. Smithfield hams are cured as follows:

The hams are placed in a large tray of Liverpool fine salt, then the flesh surface is sprinkled with finely ground crude saltpeter until the hams are as white as though covered by a moderate frost—or, say, use 4 to 6 ounces of the powdered saltpeter to each 100 pounds of green hams.

After applying the saltpeter, salt immediately with the Liverpool fine salt, covering the entire surface well. Then pack the hams in bulk, but not in piles more than 3 feet high. In ordinary weather the hams should remain in salt in bulk one day for each pound each ham weighs—that is, a 10-pound ham should remain 10 days, and in like proportion of time for larger and smaller sizes. Next, wash with tepid water until the hams are thoroughly cleaned, and, after partially drying, rub the entire surface with finely ground black pepper, after which they should be hung in the smokehouse and the important operation of smoking begun. The smoking should be done very gradually and slowly, lasting 30 or 40 days.

After the hams are cured and smoked they should be repeppered, to guard against vermin, and then bagged. These hams improve with age and are especially fine when 1 year old.

NUT TREES ARE VERY PROFITABLE ON FARM

Fairly Well-Balanced Ration for Human Beings.

There Are Very Few Farms or Lots Which Could Not Advantageously Be Planted to Some Kind of Nut-Producing Trees.

Nuts form the only vegetable product raised in this country which in the raw condition furnishes a complete and fairly well-balanced ration for human beings.

In many parts of the country elderly persons, past their period of activity, are now deriving an income sufficient to pay taxes, insurance and general upkeep of the home property from crops of nuts derived from trees which they planted during their younger days while their neighbors were planting shade trees.

There are very few farms or city lots in the entire country which could not profitably be planted to some kind of nut-producing trees. The income may not always be important, but whatever it is will be clear gain. It costs no more to plant a nut-bearing tree than it does one that produces nothing but shade. Nut trees are commonly regarded as being slow in coming into bearing. The black walnut and hickory are popularly regarded as being of too slow a growth to develop into useful shade trees during the average lifetime of man.

As a matter of fact, on the contrary, walnuts of certain superior varieties now being propagated are so precocious as not infrequently to bear nuts while still in the nursery. In a number of instances from a peck to a half bushel of nuts have been borne by trees ten to twelve years old. No exact figures as to yields of hickories are available, but some of the varieties are bearing at from twelve to fifteen years old.

In regard to the chestnut, which is now being largely wiped out of existence by the bark disease introduced from Asia about 1900, efforts are being made by the United States Department of Agriculture to hybridize the Japanese chestnut, which is largely resistant to the blight but of inferior quality, with the native chinquapin or dwarf chestnut.

LIVE STOCK NOTES

Have those pigs vaccinated.

* * *

Build up your herd with a purebred sire.

The KITCHEN CABINET

(© 1920, Western Newspaper Union.)

And joy to him who o'er his task
Remembers toil is nature's plan;
Who working thinks and never sinks
His independence, is a man.
—Mackay.

SEASONABLE GOOD THINGS.

The tenderloin of beef is considered a great dainty, but unless it is cooked with good seasoning it is insipid and unpalatable.

Larded Beef Tenderloin With Bananas. — For larding use a strip of salt pork near the rind. Cut the pork in narrow strips one-fourth of an inch thick and one-fourth of an inch wide, as long as possible. Chill the lardons in ice water and draw them into the beef with a larding needle, inserting them in rows. Sear the meat until the meat is browned on all sides, then leave to cool on the larded side. Baste six or more times while roasting, season with salt, pepper, bits of onion, green pepper, garlic or parsley as one's taste dictates. When the meat is cooked surround with small cooked bananas and pour over the bananas two cupfuls of Polvrade sauce. The bananas may be baked in the pan with the roast or in a separate saucepan. Cook them about twenty minutes.

Poivrade Sauce.—Put two tablespoonfuls of the trimmings from the salt pork into a saucepan and cook slowly until the fat is drawn out. Add two slices of onion, five slices of carrot, two sprigs of parsley, a bit of bay leaf and a slice of green pepper. Let cool until all are softened and yellowed. Drain off the fat, add one-fourth of a cupful of vinegar and let stand on the back of the stove until the vinegar is reduced one-half. To the fat drained from the vegetables add butter to make four tablespoonfuls. When hot add four tablespoonfuls of flour and let cool until slightly brown, then add one and one-half cupfuls of brown stock and stir until boiling. Add the vegetables and vinegar, boil up once, then strain over one-half cupful of sultana raisins cooked tender in boiling water; finish with three tablespoonfuls of grape juice and the same of currant jelly.

Peach Sherbet.—Boil one quart of water and two cupfuls of sugar 15 minutes; let cool and add one and one-half cupfuls of peach pulp and juice and the juice of one lemon. Freeze as usual.

"The next time worry claims you,
Straighten up and take a walk;
It's useless to keep brooding,
And above all—do not talk.
When once you're in the open,
Fill your lungs brim full of air,
Enjoy each breath and motion,
And for better luck prepare."

EVERYDAY GOOD THINGS.

There are few people who can resist a piece of nicely baked corn bread.

Country Corn Bread.—Sift together three-quarters of a cupful of cornmeal, half a cupful of flour, one-quarter of a cupful of sugar and half a teaspoonful each of soda and salt. Beat one egg, add one cupful of thick sour milk—buttermilk is better, or, still better, sour cream—and three tablespoonfuls of shortening, melted; stir into the dry ingredients and bake in a shallow pan 25 minutes.

Delicate Muffins.—Sift together one and one-half cupfuls of flour (pastry), two and one-half tablespoonfuls of granulated cornmeal, four teaspoonfuls of baking powder, half a teaspoonful of salt and one-third of a cupful of sugar; add three-quarters of a cupful of milk and three tablespoonfuls of melted butter; mix together thoroughly and bake in hot, well-buttered muffin irons 25 minutes.

Cream Cheese Salad.—This may be made with any variety of soft cheese. To two cream cheeses add two tablespoonfuls of cream, one pimento, 24 olives and half a cupful of blanched almonds—the ingredients are chopped very fine and separately; mix all together thoroughly with a wooden spoon; press into a mold lined with paraffin paper. When firm and chilled, unmold and cut in slices. Serve on crisp heart leaves of lettuce with French dressing.

Stuffed Veal Cutlets.—Pound a thin slice of veal to one-eighth of an inch in thickness, cut in pieces three by five inches. Add one-half pound of chopped veal, one slice of bacon, chopped; one-half cupful of bread crumbs, softened in milk and squeezed dry, one teaspoonful of onion juice, one teaspoonful of salt, paprika to taste, a half cupful of chopped mushroom stems. Mix and spread on the strips of veal, roll and fasten with wooden toothpicks and saute in hot salt pork fat. Put into a casserole, add stock (hot) or milk, peas, potato balls, carrot balls, mushroom caps from one-half pound of mushrooms. The vegetables except the mushrooms should be parboiled and cooked in fat until slightly colored before adding to the casserole. The mushrooms should be cooked in butter five minutes before adding. Add a little flour blended with some of the milk or stock and cook in the oven until the vegetables are tender. Serve from the casserole.

Nellie Maxwell

CAP and BELLS

OBEDIENCE.

"Josh," said Farmer Corntossel, "don't you know that children ought to obey their parents?"

"'Course I do, father. Only they've got to use some judgment. You know just as well as I do that if I was to do everything you tell me to when I'm running the family flivver, we'd be ditched in no time."

Impressions.

"That antagonist of yours says he is going to leave footprints in the sands of time."

"He won't," replied Senator Sorghum. "His mind is in the clouds. He is an intellectual aviator. When he comes down he will leave a dent, not a footprint."

A Back-Hander.

Mrs. Scrapley—I really don't know what would happen, Richard, if ever you agreed with me on any subject.

Scrapley—Something serious, probably, for we'd be dead wrong.

His Effort.

"That clumsy boy let the galley fall and he's made 'pi' of the copy of that murder story we were rushing."

"Don't blame the boy. He was only breaking bad news."

Analogy.

"Pop, is a man who steals autos an autojack?"

"Yes, son."

"Then is a man who steals boots a bootjack?"

WILL NEED IT

"The next man I marry will have to have money."

"He certainly will. If he is going to try to provide you with all the things you have asked me to get."

Terrorism.

The "terrorist," if he would prove
An influential elf,
Before he tries to make a move
Must be scareproof himself.

Too Much.

"Can't you put some ginger in that scene?"

"Why, don't you see where all the characters are going on a wild carouse on ginger ale?"

It's Extent.

"That dentist's practice is spreading, isn't it?"

"I should say so. It covers achers."

Fully Understood.

"Have you any difficulty in getting the proper diet for the invalid?"

"No, indeed; the doctor has ordered some of that prepared desecrated food."

How He Learned.

"You're a very careful driver."

"Yes ma'am. When I learned to drive there were always three women in the back seat tellin' me what to do."

In the "O" Zone.

"What is your age?"

"Twenty-two summers, judge."

"You must have been living in a cold climate."—Cartoons Magazine.

The Net Result.

"When you started this drive for such a large amount, did you succeed in raising anything?"

"Sure; I raised Cain."

Applying the Screws.

"We've raised the rents on your flats all we can."

"Isn't there any way of demanding a bonus?"—Browning's Magazine.

Feminine Determination.

"I forbid any further extravagance in this house-furnishing business. I want you to understand, madam, that I put my foot down on any new carpets."

"All right, John, dear; they'll be there to put it down on."

Too Numerous.

"It's wrong for a man to keep a card index of his enemies."

"It is indeed," said Senator Snortsworthy. "And if he happens to be in politics, it's impossible."