

COVINGTON WILL PUT ON REDPATH CHAUTAUQUA

St. Paul to Meet Crack Mississippi Hi Football Team 30th

COVINGTON TO HAVE CHAUTAUQUA OF HIGH CLASS

Guarantee of \$800.00 Given by Covington Association of Commerce.

5 SEPARATE PROGRAMS
3 PERFORMANCE DAILY

Lecturers and Artists Who Have Won Applause From Critical Audiences.

One of the greatest attractions in the line of entertainment that Covington has ever had is the Redpath Chautauqua course that has just been contracted for by the Covington Association of Commerce, at an expense of \$800.00. This is a Chicago company and is said to be one of the best and has been showing at the Orpheum, in New Orleans, where it proved a very attractive feature. Among the attractions will be a lecture by Prof. M. Wood, the inventor of the gyroscope and the monorail car. His car will be demonstrated by running on a wire over the heads of the audience. Prof. Wood was the first to carry the mail in an air plane. Mrs. McLaurin, the wonderful mimic, will also be among the numbers presented. She accomplishes most wonderful things in memory and mimicry. With eight or ten sittings, she can reproduce a play, giving the entire piece in exact mimicry of the tone and accents of the different actors and actresses. This is a wonderful accomplishment, both in memory and in imitation. The White Huzzah Band, the leader of which was also leader of the famous Ringland Band. The band also contains other famous cornetists and players. Lectures will also be given showing the manner in which children may be greatly benefited and improved. These lectures will be given every morning. There will be five programs to the Chautauqua, which will show three times a day, making fifteen performances in all. Tickets for the season will be \$2.00. Children, \$1.00. The course will be put on in either April or May.

PARISH EXHIBIT AT STATE FAIR FINE BUT NOT IN TIME

The following letter shows what was thought of our exhibit at the State Fair. There should be special preparation for such an exhibit, and if farmers would consider the probability that their exhibits to the parish fair will be taken to the State Fair, where they will compete with the best that is shown in the State, the chance of winning first prize would be much greater. Shreveport, La., Nov. 17, 1916. Mr. N. H. FitzSimons, Secretary St. Tammany Parish Fair, Covington, Louisiana. My Dear Sir:—We have your letter of November 13th to hand and in reply to same desire to state that we appreciate your being with us and also the nice exhibit, and want to advise you that it was a very creditable exhibit and much better than some that have been here before. Yours truly, W. R. HIRSCH, Secretary.

Mr. John Cotton, who was in Shreveport at the State Fair and who looked after the St. Tammany parish fair exhibit, states that it did not arrive in time to be listed, and therefore had no opportunity to win a prize, but that in reality it would have done no trouble in winning from \$150 to \$300, had it been in competition. The cane, corn and rice was spoken of in highest terms, and the pecans were pronounced to be the finest that had been seen there from any section. St. Tammany parish need not be afraid to compete at any of the fairs, and it is hoped that next year our exhibit will be sent in time and be properly arranged. Mr. Cotton decorated the booth very prettily, but we were not entered in time.

The wrapping paper has gone into effect in Covington. Bread is now being nicely wrapped in paper. This is a sanitary precaution, and aside from its cleanliness will keep the bread fresh.

CONNOISSEURS GIVE BANQUET AT GABE'S TAVERN

E. J. Domergue and J. P. Rausch are Hosts at a Delightful Affair.

CONNOISSEURS DEFINED, BUT YET MYSTERY

Toastmaster Piguet Draws Out Expressions of Learning and Good Will.

When we speak of connoisseurs we are apt to be reminded of art and sculpture, but there is another kind of art that perhaps appeals to the average individual with greater force than all the other arts combined. This is the art of cooking. The ordinary proficiency that makes the human heart mellow and satisfied and receptive to all the influences of good comradeship and that aids the sipped wine in inducing the tongue to say the clever things the mind invents in the fullness of the soul, and causes the outflowing of felicitations that make mortals feel like one big family—a pedigreed family with a taint of the feasts of Trimalchio and the teachings of Epicurus. Well, anyhow the Connoisseurs gave a banquet at Tony Gabriel's last Saturday evening and Gabe caught the spirit of the whole thing and did himself proud by serving the best prepared dinner that has ever made a gathering happy in Covington, and after the wine glasses had been filled and refilled and Toastmaster Piguet had exhausted his resource in bringing out expressions of good will and learning and happy remarks, Gabe gave an exhibition of his ability as a warbler and earned the hearty applause of all. His assistant, Jim Lusman, sang some excellent rag-time songs in a cabaret, there was a Victrola concert of high class records through the courtesy of Mr. Rausch, together with piano performances by Prof. Alexander that were very enjoyable.

The banquet was a most delightful affair and the after-dinner talks brought wholesome food for thought. The banquet of the Connoisseurs was an affair attributable to the generous kindness of J. P. Rausch and E. J. Domergue. We have spoken of connoisseurs of art and connoisseurs of cookery, but we have said nothing of connoisseurs of elections. In fact, we haven't thought this necessary, because the public wouldn't understand; but for the benefit of those present we can not refrain from the remark that there is such a thing as connoisseurs of elections and that future banquets of the Connoisseurs will surely bring to mind that there is also such a thing as connoisseurs of reciprocity. Those present were: E. J. Domergue, J. P. Rausch, Harry Piguet, Lewis L. Morgan, T. E. Brewster, A. H. Clement, J. H. Thompson, H. A. Mackie, C. J. MacMurdo, Jr., R. A. Aubert, R. B. Smith, Barclay M. Smith, Phil Beaudouin, D. H. Mason. Following is the menu, the credit of which is due to Mr. Piguet: Menu de Connoisseurs. Absinthe—a la Rausch. Anchovies on toast—a la Smith. Olives, pickles, celery—a la Domergue. Oyster soup—a la Mason. Chicken paté—a la Aubert. Broiled spring chicken—a la Morgan. French peas, brabant potatoes—a la Brewster. Salad—a la Smith. Ravioli with Italian dressing—a la Piguet. Ram omelet—a la Clement. Cheese and guava jelly—a la MacMurdo. Salted crackers. Sauternes and oilet wine—a la Thompson. Cognac brulee—a la Beaudouin. Black coffee—a la Mackie.

Death of Antoine Mutti.

Mayor Mutti and family of Abita Springs have the sympathy of the community in the sudden death of his son, Antoine. The circumstances surrounding the death of Mr. Antoine Mutti makes the affliction doubly sad. He had complained lately of not feeling well, and it had been arranged for him to spend a while with the family at Abita Springs. His illness, however, was not considered to be more than a slight indisposition. Sunday Mayor Mutti went to New Orleans, and on Tuesday called at the residence, 1639 North Canal street, where his son

A FARMER WHO VISITED STOCK SHOW AND SAW THINGS

John Ragan Expresses His Thanks for Courtesies Extended by Merchants.

BELIEVES SHOW WILL BRING RESULTS HERE

Will Do His Part in Making Lesson Learned of Value to St. Tammany.

Editor St. Tammany Farmer: Inasmuch as the kind merchants, bankers and yourself saw fit to send me as one of your chosen farmers to the National Farm and Live Stock Show, I feel it my duty to tell through the medium of your valuable paper, what I saw, as far as I can remember.

First, on entering the main building, was the cypress exhibit, where there were shingles 149 years old and as sound as the day they were made. Sewer pipe of cypress, the first used in New Orleans, and still sound.

But more interesting to me was the agricultural exhibits, where I saw a pumpkin six feet in circumference and ears of corn fourteen inches in length and seven inches in circumference. There were also various kinds of truck in this exhibit and stuffed birds of every species that breed in the United States. There were the kind that is beneficial to the farmer; also the detrimental ones. The beneficial ones seemed to be in the majority. Then came the citrus fruit exhibit grown in Louisiana, which is, I dare say, second to none. And then the boys' corn club, which was really a beautiful display, both in looks and example. Inasmuch as it showed just what could be done with proper cultivation.

The one exhibit was also very good, but here I want to tell our good people of St. Tammany that we have growing here just as good cane as any I saw at the fair, and I hope we will some day develop the cane industry in this parish to where it rightly belongs.

Now we come to the cattle department, and while I am writing this it seems almost like a dream—such cattle as I never expected to see. Bulls of the Aberdeen Angus breed weighing 2400 pounds. Two year olds weighing 1800 pounds, and so on down the line. Yearlings there were heavy as the average of most of our grown stock. I saw cows that were far heavier than our own. Had any one told me that such cattle could be grown I might have doubted their word.

Then we came to the hog department, where I saw many hogs that would weigh 550 to 900 pounds, one especially weighed 920 pounds, of the Poland-China breed.

There were Berkshires, Hampshires, Poland Chinas and Duroc Jerseys. Here I tried to find the best breed, which was a hard matter; but on the average I found the Duroc Jersey to tally to the standard very well.

There was an exhibit from Houma, La., the brooder had from sucking pigs to mature hogs of the Jersey Red, and he told me that they spent three cents per pound for pigs ready for the market. He did this by means of pasturing and feeding foods that can be grown on the farm.

I am very thankful that I was chosen as one of the lucky ones to go to the fair, as my trip is one which I will always remember. And I hope that it will not only benefit me but that I may be of some benefit to the agricultural interests of our parish from what I have learned at the fair on this occasion.

Thanking all those who were instrumental in sending me, and extending my hearty co-operation, I am, you in this good work, I am, Yours very truly, JOHN C. RAGAN.

lived alone. No one responded to his knock at the door, and upon entering he found no one in. Passing through the rooms, when he came to the bathroom he found the door locked. He knocked and called, but no one answered. He then had the door forced open and found his son in the bath tub, in a sitting posture, dead. Investigation indicated that he had probably been there since Sunday, when he was stricken, according to Coroner O'Hara, with a congestive chill.

The funeral took place Wednesday, November 21, 1916, from the residence of Frank and Pal Maestri, on Esplanade Avenue. Interment in Metairie Cemetery. He was 25 years of age. He was well known in Abita Springs and Covington and his sudden death was a shock to his friends here.

JULIA O'BERRY, PEARL RIVER, FIRST PRIZE WINNER OF THE PARISH GIRLS' CANNING CLUB



JULIA O'BERRY TELLS OF HER CANNING CLUB

How She Did the Work that Won the Prize and Entitled Her Story to Publication in Farmer.

I joined the Canning Club so I could learn to grow and can vegetables in the home. My garden was 66x66 feet, it therefore contained 4,356 square feet. The location was a well drained sandy loam soil, with a clay subsoil. I selected this kind of soil because a soil that is not well drained is stiff and wet, and will not grow a good crop. Plants that are in a well drained soil will resist drought better than one that is not properly drained. A soil with a clay subsoil will also help the plant in dry weather by holding moisture.

I had my plot plowed in February with a turn plow. After having it well broken up I applied the fertilizer by scattering one ton of barn yard manure broadcast over the plot. After scattering the fertilizer over the ground I mixed it with the soil by running a disk harrow both ways over the plot. I practiced level cultivation, as peaked ridges dry out too quickly.

I did not have any deep plowing after setting the plants. I used only a Diamond shovel and side harrows to keep a dry mulch on the surface.

I planted my seed in open ground on February 19th and 22. I transplanted them on April 7th and 8th, setting them in the rows 3-1-2-1 feet. I pruned the bushes leaving from three to five stems to each. I used stakes for supports, putting up from two to three stakes to each.

The only insect that attacked my garden was a large green worm, which I killed by hand. The only disease that attacked them was the "tomato wilt." I gathered all the plants affected and burned them, being very careful not to scatter any of the soil on their roots, and also not to handle any of the other bushes. I lost about ten plants with the wilt. I did not grow any other vegetable on my plot but tomatoes, as I was a first year girl.

I did my own canning at home on our home canner. I used No. 2 cans for containers. I did not attend but one club meeting, which was held in Covington July 25th and 26th. We had a nice time while there, and also heard some very instructive lectures given by agents and our Farm Demonstrator, and others.

While in the club I have learned several things about how to grow tomatoes and different ways to cook and serve them. It has been a very

interesting piece of work for me as I enjoy going into the garden and hoeing and pruning the tomatoes since a very small girl. And when I had a tenth of an acre of just my own to work and can the tomatoes, I felt very proud to see them growing, knowing they were my own. I have used several recipes for tomatoes; among them were recipes for green tomato pickles, tomato puree and tomato catsup, and tomato paste.

I gathered 1,732 pounds of tomatoes from my plot. Used 78 pounds in the home. Sold 278 pounds fresh and canned 500 No. 2 cans tomatoes, 40 cans tomato puree, 7 jars green tomato pickles, 18 bottles tomato catsup, and 1 jar tomatoes. My expenses were \$23.33. The estimated value of products were \$64.50. My net profit was \$40.97.

The club work has helped me in several different ways. It has helped me in learning to grow tomatoes, how and when to prune and stake, how to can them in different ways. It has helped me in a financial way.

JULIA O'BERRY. THE COVINGTON FIRE COMPANY HOLDS IMPORTANT MEET

Resolutions Endorsing New Depot Movement and Other Matters. Covington, La., Nov. 16, 1916. Meeting called to order at 8 p. m. with President W. H. KENTZEL in the chair and the following members present: F. J. HEINTZ, J. D. LAUBERT, W. E. BOES, L. THERIOT, A. PATTECK, JOS. HOFFMAN, H. J. OSTENDORF, H. A. MACKIE, L. DAVID. The purpose of the meeting was to discuss ways and means to raise funds to repair auto, and to take up resolution offered by F. J. Heintz in regard to securing a new depot in the town of Covington, La., also to get in touch with advance agent of the Nutt Comedy Company. Chief H. J. Ostendorf, a committee of one, reported that it will cost about \$70 for repairs to auto. F. J. Heintz moved that a committee be appointed to see advance man of Nutt Comedy Company, and request him to show under auspices of Covington Firemen's Benevolent Association. Motion seconded by J. D. Lambert, and carried. Committee on ways and means of raising funds to repair auto reports cost of giving picture show, Nov. 22 will be \$17.00. Accepted. Moved and seconded that Mr. L. F. Wehrli be authorized to purchase necessary parts to put auto in first class condition and go ahead with the work. Carried. The following resolution, offered by Mr. Heintz, was introduced: Whereas, the New Orleans Great Northern Railroad Company has situated in the town of Covington, one of the largest towns on the route of said company, an old, antiquated structure that has served the people of said town as a depot for at least fifteen years; and Whereas, the said depot has and possesses no conveniences at all, that same is ill-lighted, badly heated and ventilated, and possesses no toilets, and in cases of necessity patrons have to travel to some adjoining

ST. PAUL'S WILL MEET MISSISSIP. ON THE GRID. NOV. 30TH

Thanksgiving Day Will Witness a Struggle for Supremacy in Football.

LOUISIANA AND MISS. WILL LOCK HORNS

Mississippians the Heavier But St. Paul Boys are of Winning Material.

On Thanksgiving Day St. Paul will tackle the strong team from Mississippi. Little is known of the McComb team except that they outweigh the local team about fifteen pounds. They played New Orleans High School earlier in the season and were claiming the State championship of Mississippi. They have beaten all the teams from their State. They will arrive here Wednesday night and will stay over until Friday morning. This will be about the last game St. Paul will play. Another effort will be made to meet the Boys' High of New Orleans after the 30th. Coach Mutter has tried on different occasions to play New Orleans High but Coach Roehm and they are in line for the State championship. St. Paul is willing to play any team in the Prep. School class for the championship of the State, either at Covington or away. Every one should turn out and witness the Thanksgiving game. It will be called at 3:00 p. m. Admission will be 10 and 25 cents. The line-up of the two teams is as follows:

St. Paul	McComb
Wallace	Position
Bentoniere	Right End
Fussler	Right Tackle
LeBlanc, B.	Right Guard
LeBlanc, N.	Center
Fringe	Left Guard
Spangler	Left Tackle
Fields	Left End
Landry	Quarterback
Richard, C.	Fullback
Richard, B.	Left Halfback
	Right Halfback
Substitutes:	St. Paul—Spangler, Claverie, Lefort, Carruth, Courville, Lasseigne, McComb—Walker, L. Lewman, E. Dewanna.

Building; and Whereas, the room for sending and receiving telegrams and freight is situated in the negro waiting room, the same is a great inconvenience to ladies as the said waiting room is frequently crowded with negro patrons; and Whereas, the said depot is small and has connected with it a freight depot, and frequently during the rainy season, when freight is loaded on trucks and placed under the shed, which is supposed to be for passengers, who in many instances have had to take refuge under the sheds of saloons, livery stables and restaurants, located opposite the said depot; and

Whereas, the said depot is entirely too small for the use of the traveling public; therefore, Be it resolved, That we, the Covington Firemen's Benevolent Association, do hereby join in the petition of the citizens of the town of Covington in their request to the honorable members of the Railroad Commission, asking that the New Orleans Great Northern Railroad Company be made to build a modern depot in the town of Covington, La. Covington, La., Nov. 16, 1916. I hereby certify the above to be a true and correct copy of resolution introduced and passed at a meeting of the Covington Firemen's Benevolent Association of the town of Covington, La., held on the 16th day of November, 1916.

W. E. BOES, Secretary. Above resolution offered by Mr. Heintz received and ordered spread on the minutes. Motion to adjourn carried. W. H. KENTZEL, President.

W. E. BOES, Secretary. Re-convened for the purpose of receiving resolution of F. J. Heintz in regard to the use of wood as fuel on locomotives in the town of Covington, La.

The following resolution was offered: Whereas, the Covington Fire Benevolent Association has information

that the Salmen Brick & Lumber Co., and the New Orleans Great Northern Railroad Company propose to use wood as fuel on their locomotives; and Whereas, the burning of wood in locomotives, without spark arresters or adequate fire protection on said locomotives would be dangerous to the town of Covington, La., and liable to cause many conflagrations in said town of Covington, La.; therefore, Be it resolved, That we, the Covington Fire Benevolent Association, in legal session convened, do request the honorable mayor and town council

(Continued on page 3.)

J. Louis Smith Mak, ing Fine Syrup at a Profit.

J. Louis Smith has made an experiment in cane growing that proves conclusively that there is money in it if conducted on a business basis. He planted about eight acres, from which he will get three thousand gallons of syrup. At 50 cents a gallon this would make \$1500, or about \$187 per acre, gross. Allowing \$500 for expenses, would leave a net income of \$1000 on eight acres of cane. As an experiment, Mr. Smith ran some of the bagasse through the rollers and extracted considerable juice that was not taken out by the first mulling. Mr. Smith is boiling his syrup be-

AT THE PARKVIEW THEATRE



Parkview Theatre

Program at the Parkview Theatre this Saturday, Nov. 25, will include Edna Goodrich in a five reel Paramount feature entitled "The Making of Maddalena." Only 5 and 10 cents.

Sunday, Nov. 26, Mabel Talliferro will entertain Parkview patrons in one of Metro's big productions entitled "God's Half Acre," in 5 parts. Additional single reel Travelogue, Open 5 p. m. Admission 10 and 15 cents.

On Thanksgiving Day, Pauline Frederick can be seen in "The Woman in the Case," a big Paramount headliner in five parts. An early matinee will be operated at 5 p. m.

Feast of St. Cecilia Celebrated at St. Scholastica's

Wednesday, November 23, Feast of St. Cecilia, patroness of music, was very appropriately celebrated by the pupils of St. Scholastica's. Every grade of music was represented by several selections on the piano or violin. Each pupil did justice to her part and merited the applause she received.

Owing to the inclemency of the weather, many of the friends and patrons of the institution were unable to attend. The stage was tastefully decorated with class colors, pennants, flags and ferns.

Following is the program: Let the Deep Organ Swell the Lay—Opening song by the singing class. Address—By Marie Louise Stevenson. Selections on the Piano by the Primary Grades. First Violin of Spring—Yvonne Burkenstock. My First Waltz—Bertha Gatecock.

(Continued on page 6.)

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