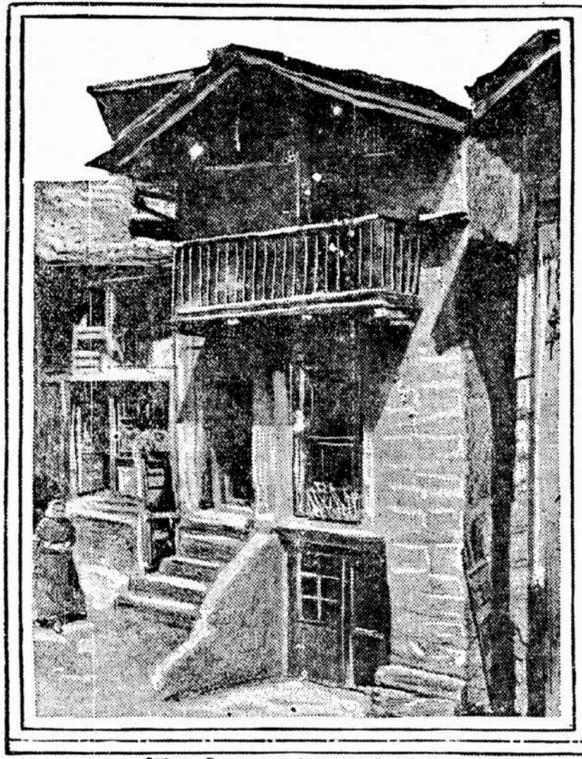


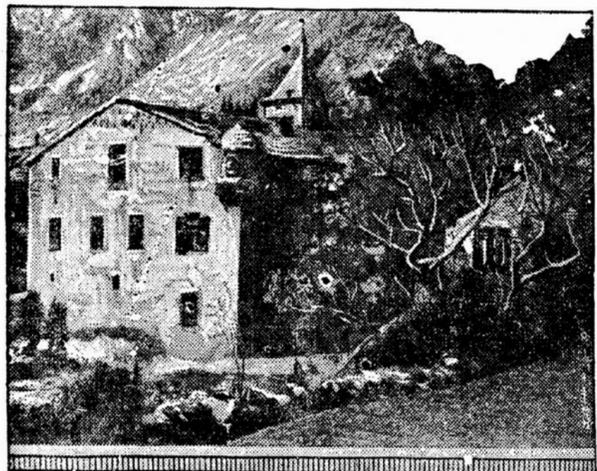
IN LITTLE ANDORRA



STREET SCENE IN ANDORRA LA VIELLA

WHEN the president of Andorra sent a message to President Wilson, many an American was compelled to hunt up on the map the location of the tiny republic in the Pyrenees. "Who has ever been in Andorra?" asked the Chicago Evening Post, and in reply Marion H. Drake wrote: "In the summer of 1913 I tried to reach this quaint, ancient and hidden republic from the Spanish side, but could gain no assurance from any tourist office in Madrid that it was accessible, so I went the long way around, via Barcelona, Perpignan, Carcassonne, Toulouse, Foix and Ax-les-Thermes, in France. Here I was warned that the trip was dangerous, that there were smugglers and brigands and terrible mountain storms, and that a woman who took this trip might not return alive. This only whetted my traveler's spirit, and I bought a pair of hemp-soled shoes, packed a knapsack, strapped a camera over my shoulder and went by post-chaise to L'Hospitalet, where I engaged as guide an Andorran boy, handsome, respectful and neatly dressed in brown corduroy, who was

the first night at Soldeu, where I found good food, white tablecloth and napkins and slept in a room with a rough stone floor, on a good bed, with embroidered sheets and pillow slips. The people were kindly, interested in the news of the outside world, courteous, some quiet and some loquacious. "I was now in the valley of the Valira river, which flows south into Spain and over the rocky road from Carallo and Encamp I passed churches built of the brownish gray stones of the country, with Catalan bell towers. At Andorra la Viella, the capital, they were celebrating their day of liberty and their flags of yellow, blue and red—the blended colors of Spain and France—were flying in summer sun shine. I walked into Las Escaldas late in the afternoon, passing bubbling sulphur springs, and was greeted hospitably by Doctor Pla, the cultured proprietor of a first-class hostelry. My little guide left me to return to the dirty, muddy town of L'Hospitalet. He had him farewell in French, and he replied in Catalan, the Andorran tongue. At Las Escaldas hotel I found many fat Spanish priests, gay and



THE CASA DE LA VALL

working at the dirty little inn, hired a mountain horse, and with suppressed excitement started out over the rocky pathway back of the rude little church of this far-south town of France. "I mounted higher and higher above the rushing Arize river, sometimes tramping and sometimes on horseback over the watershed between France and Spain, up into the pastoral country of Andorra. Once when my horse was picking his way along a mountain ledge a fat cow stood calmly across the pathway. I looked far up the mountain and down in the depths of the valley and wondered what would happen, when, quietly, apparently without noticing me, Mrs. Cow threw her weight on her hind legs and tobogganed down the slippery grass. A drenching rain poured from the clouds, lightning played around the mountain peaks, and it was thrilling to be in that lonely grandeur. "Hard Trip in Mountains. "I walked and rode over loose stones, on narrow and fearsome ledges, at times above and often below cascades, over hard, sharp, cutting, slippery slate, past quaint stone shrines with iron crosses, tiny terraced fields of vegetables and tobacco, perpendicular hayfields amid the wonderful stillness of the lofty Pyrenees and the noisy, rushing torrents. I waded through trickling, cool brooks, where rivers were born, and stopped

jolly, who had come for the sulphur baths, as well as numerous Andorrans, up in the cool Pyrenees for their holiday. **Raise Many Cattle.** Andorra has six counties, about a dozen towns and some five thousand inhabitants. The chief occupation of the people is cattle raising, and thousands upon thousands of cows may be seen browsing in the rich pastures, yet it has never occurred to Andorrans to milk these cows and butter, and milk and butter are nonexistent. The only cheese made is that from the milk of sheep. Visitors find it impossible to procure milk or cream for their coffee. The capital, Andorra la Viella, has a population of 600 and contains the Casa de la Vall, or house of representatives. This is a large sixteenth-century building at the extremity of the town, overlooking the valley toward Spain. It is parliament house, town hall, school, palace of justice and hotel for the councilors all in one. It is also used as a temporary prison in the rare cases when a prison is necessary. Crime in Andorra is practically unknown. The only Andorrans suffering imprisonment are the smugglers of tobacco caught by the French or Spanish customs officers, and these are not looked upon as malefactors by their fellow citizens. Smuggling is regarded as a legitimate trade.

GREATEST FREE PORT MAKING THE BEST OF BEANS

DISTINCTION GIVEN TO THE CITY OF HAMBURG.

Has Historic Background of the Highest Interest, Going Back for Centuries—Prof. Kennedy Tells Origin of Scheme.

The most impressive example of what a free port can be and what it is apt to promote is Hamburg, Germany. It is conspicuously foremost, and this despite the fact that Bremen is also a free port. These are the fatherland's biggest shipping centers, and Germany is a high-tariff country, and therefore in this economic particular much like the United States. The free port has a historical background dating to the days when cities stood apart from nations and in their independence held their gates open to the traffic of the world. Thus, as members of the Hanseatic league, Hamburg and Bremen flourished commercially more than five centuries ago. They managed in this fashion to stimulate trade otherwise endangered by the impositions levied by petty nobles.

As Professor Kennedy expresses it: "When Hamburg, Bremen and Lubeck joined the German empire in 1871 they retained their status as free cities. They belonged politically to the empire, but they were outside the German Customs union. In order to bring these cities into the German customs confederation Bismarck proposed a plan which gave origin to what we now know as free ports. The cities were taken into the customs union but the harbors were left free.

"When Hamburg entered the German Customs union in 1888 she inaugurated the administration of her free port, which for five years previous had been in process of construction. The free port is situated on the River Elbe, directly abutting the city, which is 65 miles from the sea, and takes in the entire river for a stretch of five miles from Altona to Elbe bridge. The land area comprised within this zone was in 1883 occupied by 16,000 inhabitants, who were evicted when the land was condemned by the state. There is in the free port a land area of 1,325 acres, in addition to 1,370 acres of water area, all of which is shut off from the inland by means of a canal on the city side of the harbor and by means of floating palisades on the other side. The entrances to the city and to the upper and lower Elbe are guarded by customs stations."

It is therefore manifest that the free port of Hamburg is an isolated area capable of separate administration, and the existence of floating palisades and guarded entrances to the city makes it clear that the free port is purposely isolated so that dutiable goods cannot be smuggled into the municipality, while yet admitting every facility of access, ease of handling and preparation for reshipment abroad with minimum of red tape. In other words, a free port is primarily a halting place in transit, and is an elaborated development of the bonded warehouse as we understand it here.—New York Sun.

Facts About Furs.

Although a great number of popular-priced furs masquerade under names that no actual animal claims as its own, there is no particular secrecy about it. One of the fur concerns, for instance, publishes a catalogue to inform customers just what they are actually buying. Alaska bear, for example, is the best Minnesota raccoon, colored a dark brown. Adelaide chin-chilla is the fur of a selected, soft-haired and delicately-colored Australian opossum; French ermine is the fur of the white hare of France; Baltic fox is the fur of a large hare of northern Europe; Iceland white fox is white Tibet lamb, combed until the hair is straight; Kamchatka fox is the fur of the northern timber wolf; Manchurian fox is the fur of a variety of half-wild dog from Manchuria; Baltic lynx is the large Beletian hare; Finland lynx is a species of Australian kangaroo; Siberian pony is selected Russian calf skin; Hudson seal is muskrat skins of selected quality; and inland seal is the skin of selected French white hare.

Framing a Children's Code.

The Missouri children's code commission appointed by Governor Major has organized its work of codifying all children's laws in the state, and of drafting needed new laws to be introduced in the legislature of 1917. Most of the work will be done at the state university through the departments of law, sociology and political science. The entire commission of 21 members has been divided into subcommittees to handle various sections of the comprehensive outline of work, modeled on the general outline sent out by the federal children's bureau. Considerable help is expected from the data the latter is collecting on children's laws throughout the United States. The expenses of the commission will be met by voluntary contributions. Rhodes E. Cave, judge of the St. Louis juvenile court, is chairman, and Prof. Manley O. Hudson, of the state university, secretary.

Let Her Alone.

"I wish my wife understood baseball so that she could talk to me intelligently on the subject. I propose to keep after her until she learns." "I think you are on the wrong tack. She doesn't expect you to understand millinery."—Louisville Courier-Journal.

Way That They Were Prepared a Generation Ago Will Be Found Hard to Improve Upon.

In the Woman's Home Companion the cookery editor devotes a page to good old-fashioned dishes. A dozen recipes are given for dishes that were popular a generation ago. The editor says that these dishes are not on the tables of the housekeepers of today chiefly because carefully written rules for their preparation are seldom found. Following is a recipe given for Boston baked beans:

"Pick over three cupfuls of pea beans, cover with cold water and soak for several hours. Drain, put in stew pan, cover with fresh water, heat gradually to the boiling point and let simmer until skins will burst, which is best determined by taking a few beans on the tip of a spoon and blowing or them, when skins will burst if sufficiently cooked. Drain beans. Scrape a three-fourths-pound piece of fat salt pork, remove a one-fourth-inch slice and put in bottom of bean pot. Cut through rind of remaining pork at one half-inch distances. Put beans in pot and bury pork in beans, leaving the rind exposed. Mix one tablespoonful of salt, two tablespoonfuls of sugar and two tablespoonfuls of molasses. Add one cupful of boiling water and pour mixture over beans; then add enough boiling water to cover beans. Bake in a slow oven eight hours, uncovering the last hour of the cooking that the rind may become brown. Add more boiling water as needed."

RULES OF THE HOUSEHOLD

The Woman Writes Out What She Wants Done and Thereby Gets Results.

"The reason that we, as homemakers, are obliged to put up with unskilled and inefficient assistance is because we do not do our share in training the raw material," said Mrs. Good Housewife with some emphasis. "Suppose the great factories where emigrant labor is employed should be run on the system which prevails in so many homes? Suppose the employer should say, 'Oh, dear, I just hate to train a green hand! It takes so much time, and is such a bother!'

"What sort of a product would that factory turn out? How long would that employer be able to stand the competition of other factories where a different method was used? Personally I believe in concrete rules. If a new helper can read a list of definite directions, or in the case of inability to read, have them read to her, they are fixed in her mind much more effectually than the same suggestions repeated in varying language.

"I have known girls who would resent being told things over and over, learning this little list by heart, and taking a real pride in living by its simple rules."

Shad Roe Salad.

Soak the roe in cold water five minutes, then lay it carefully into a pan with one quart of boiling water, two teaspoonfuls of salt, one teaspoonful of minced onion, one-half of bay leaf, one teaspoonful of mixed whole spice and two tablespoonfuls of lemon juice; let it simmer (not boil) 15 minutes; pour off the water, add cold water carefully so as not to break the roe; add a piece of ice, and when the roe is chilled and firm dry it in a napkin; divide it into long strips and then into slices; serve on lettuce; pour French dressing over the whole.

Salt Codfish Balls.

Mix thoroughly equal quantities of hot mashed potatoes, seasoned with salt, pepper and butter, and of salt codfish which has been picked fine and soaked in cold water for several hours. Moisten with cream or milk, add a well-beaten egg and form into balls. When cold roll in cornmeal or crumbs and fry in deep fat. Cut a circle in the top of each ball, remove a spoonful of the inside and fill the cavities with hot boiled beets chopped fine and dressed with butter and pepper. Serve at once with a garnish of crisp lettuce leaves.

Chicken Terrapin.

Boil chicken whole and remove all the meat. Then make this sauce: Melt one cupful butter, add two tablespoonfuls flour, one-half teaspoonful salt, pinch of red pepper, then add slowly one pint of milk. Add chicken in small pieces to the warm sauce. Heat again and garnish with two hard boiled eggs and parsley, cut very fine and sprinkle over the whole when ready to serve. This is delicious and surely would be splendid for Sunday night's supper.

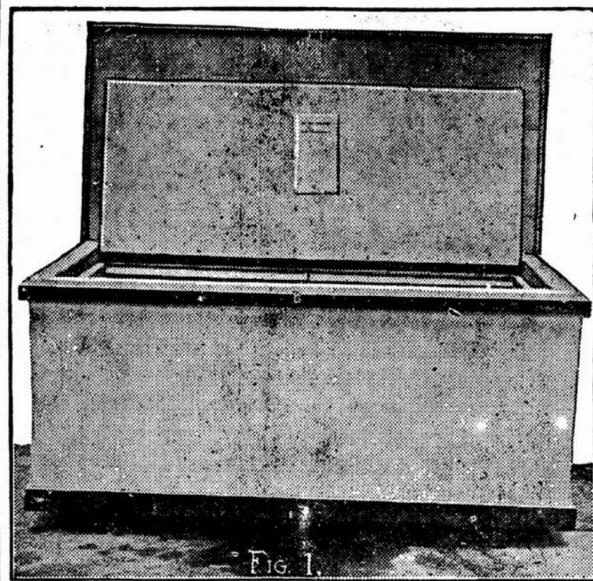
Raised Doughnuts.

One pint of milk, one-half cupful shortening, scant, one cupful sugar, one-half cupful potato yeast, two eggs flour for batter a little thicker than for griddle cakes. Mix at noon or before two o'clock and when light which will be in about five hours, stir in flour until the spoon will stand upright. In the morning turn out on molding board and roll thin, cut in shape and let rise until the doughnuts are light enough to stay on top of the fat, which should be hot.

To Grease Cake Pans.

To prevent layer or loaf-cake sticking to the pan, grease the latter well with butter, sift in flour to cover every part, then shake out all the flour that does not adhere to the pan, and pour in your cake dough. This is quite as effective as to use buttered paper, and is far less work.

ICE-WATER TANK WILL KEEP CREAM SWEET



Ice-Water Tank Lined With Galvanized Iron.

(Prepared by the United States Department of Agriculture.)

One of the most common causes of poor quality of butter is the lack of immediate, thorough cooling of the cream after separation. The United States department of agriculture has made a careful investigation of conditions existing on a large number of dairy farms where first-class cream is produced, and the data obtained shows that, if properly cooled, cream of the best grade can be produced with but little extra labor or expense.

Dairymen in certain parts of New England are delivering practically all their product to the creameries while sweet, although the cream is often held on the farm from one to four days in summer and from one to seven days in winter. After it reaches the creamery it is pasteurized and shipped a distance of from 50 to 300 miles, where it is sold in the form of sweet cream. These results are accomplished by the liberal use of ice, nearly every farmer having stored large quantities in the winter for use in cooling milk and cream the following summer. These dairymen realize the importance of the use of ice and provide themselves with a suitable supply. They have followed this practice for several years, and most of them have provided a convenient source of supply, suitable houses for storing, and ice-water tanks for the immediate cooling of the milk or cream.

Some creameries accept any kind of cream without regard to its condition when delivered, and pay the same price for all grades of cream. In some dairy sections noted for the high quality of butter produced, the operators of creameries have found that in order to get the highest market price for their butter it is necessary to demand a good, clean, raw product, and they are now grading all cream and paying on a quality basis. As a result the producers are studying the situation more closely, as they realize that they must provide better facilities in caring for their product. Many creamery patrons who deliver sweet cream object to having it mixed with cream of inferior grades, so they find it to their advantage to deliver the product in individual cans.

During the summer months it is seldom possible to find ordinary well water which will cool milk and cream even to as low a temperature as 50 degrees Fahrenheit. It is apparent, then, that some form of special cooling should be provided for this purpose.

Satisfactory Ice-Water Tanks.

For the purpose of securing information from actual conditions, ice-water tanks of many different kinds and shapes, some with and some without insulation and tight-fitting covers, have been examined on more than 60 farms. The average temperature of milk and cream which was held in these tanks was about 40 degrees

Fahrenheit, and in each instance the cream was sweet. The cost of these ice-water tanks varied from \$5 to \$20, depending on the size and whether the tank was made or was purchased from some supply house. There are few farmers who cannot afford to provide themselves with some form of ice-water tank which will conform to their own ideas and the local conditions.

A great many different styles of tanks are in use. Figure 1 shows a type of ice-water tank which has proved satisfactory. This style has double wooden walls and is lined with galvanized iron. It is also provided with two air spaces and two covers. With a little time, labor, and expense such a tank can be made on almost any farm. A can of cream placed in ice water in such a tank will remain sweet for several days. Many less expensive tanks were found in use that gave desired results.

Figure 2 is an illustration of a concrete tank which can be constructed at a small expense and which will answer most purposes.

PLAN FOR CUTTING FIREWOOD

Farmer Often Cuts Out Very Best of Timber and Leaves Poorest—Seek Dead Trees First.

Some farmers are very reckless in the manner in which they cut their timber for firewood. Often the very best of the timber is cut and the poorest left in the woods. This is a mistake, and the farmer should follow a well-laid plan when getting up wood for winter use.

He should seek all dead timber first. There will be a great many trees that have been broken by the storms and their dead limbs will be on the ground. Some trees will have been blown down or will have fallen on account of decay. All the fallen timber should be gathered up first. This gives the wood pasture a neat appearance and saves the cutting of a lot of the good timber. Then every dead tree should be taken out.

If enough dead timber cannot be secured for firewood, then the green must be cut. Here a person should exercise good judgment. All young trees should be left, for they will grow into large ones after a while. It is true they are more easily chopped down and more quickly chopped into wood, but a man who pursues this policy is robbing himself of firewood for the future. Then all straight tall trees that are fit for posts should be left.

Make Weaning Easy Matter.

If the foal has been properly cared for during the summer months, being fed a little grain in addition to the roughage and dam's milk, weaning time will be merely a matter of separation.

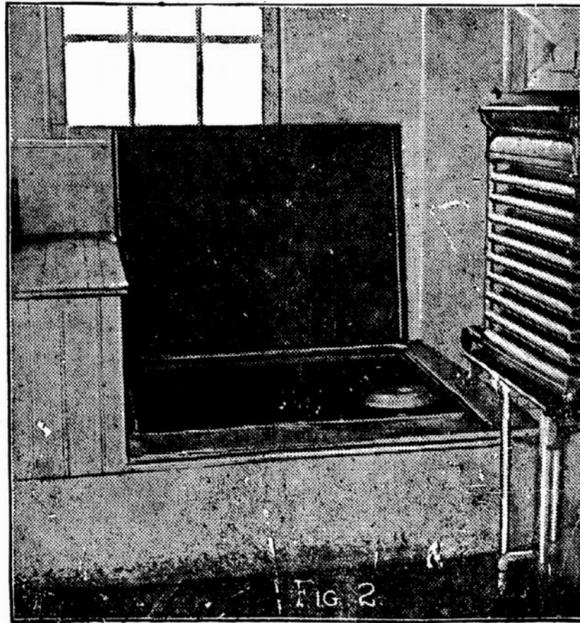


FIG. 2

An Inexpensive Concrete Ice-Water Tank.