

BEST FORM OF POULTRY HOUSE

Provides for Comfort of the Fowls and Makes Work of Caring for Them Easy.

AMPLE SUPPLY OF SUNSHINE

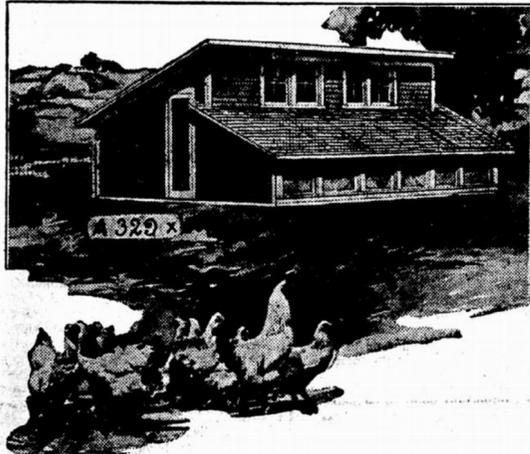
Perfect Ventilation One of the Main Ideas in the Mind of the Designer—All Furniture Constructed—So That Its Removal is an Easy Matter.

By WILLIAM A. RADFORD. Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building work on the farm...

Poultry houses naturally belong on farms, in villages and in the suburbs of large cities. They are made in many different ways, from the cheapest hovels to fancy architectural designs costing considerable money.

Success with poultry depends upon comfort for fowls, which includes cleanliness. Comfort is provided by building a good poultry house the right size to accommodate the flock in warm, well-ventilated quarters that may be easily kept clean and free from chicken insects.

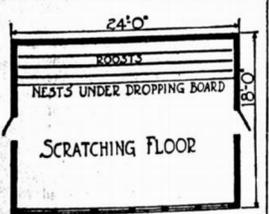
When pure-bred poultry is housed in a building that is properly constructed the work of caring for them



is reduced to a pleasure, and the expense is less than when all sorts of makeshift sheds are used for the housing. Good, well-built buildings are labor savers to as great an extent as the much-advertised labor-saving machinery.

The expression, labor-saving farm buildings, means that labor-saving appliances have reached new possibilities of application because of greater knowledge of construction and equipment. Such buildings include poultry houses.

A style of poultry house that is liked in many sections of the middle West is shown in the accompanying perspective and floor-plan illustrations. It is 24 by 18 feet in size, built with a good concrete foundation which extends a foot or so above the level of the ground.



Floor Plan.

are covered with building paper and matched ceiling boards without beading. The ceiling boards are driven close to prevent wide cracks. After the house is finished it is thoroughly painted outside and inside. The paint is carefully rubbed into all cracks and crevices and rough places in the woodwork.

The idea of placing the windows high up is to let the house during the early spring weeks when sunshine is so greatly appreciated by all kinds of live stock, especially poultry. These windows are hinged at the top. There is a cord attached to the bottom of each window sash which runs over a pulley attached to the ceiling, so the window may be pulled open for summer ventilation.

Ventilation is supplied regularly and continuously in winter by covering the lower front openings with thin cotton or muslin instead of glass. This cotton or muslin is satisfactory and the most natural and satisfactory way of letting fresh air into the poultry house in winter, and it works well in summer.

The air enters under the low roof and follows the slant of the roof back to the roosting quarters. The body heat of the fowls is sufficient to keep up circulation, so that the air in a poultry

house built like this and filled to the limit with poultry, is always in good condition.

The droppings board is not fastened in place. It rests on cleats and fits close against the ends and back of the building so that no draft can come up from underneath. Fresh air must come up along the roof slat directly from the ventilated openings in the front of the house. As the air loads up with impurities it becomes heavier and settles to the floor, and gradually finds its way out through the lower part of the front openings. The circulation of air may be modified by the force of strong winds at times, but the practical working of this sort of ventilation is the nearest right of anything that has ever been applied to the ventilation of poultry houses.

The droppings board has two legs in front to keep the board level and even. The roosts are supported on standards set on top of the droppings board, and the nests are fastened underneath the droppings board. This arrangement leaves the floor of the house free for litter.

All of the house furniture is constructed for easy removal to be carried outdoors for cleaning—a very necessary operation in connection with a poultry house.

The feeder hoppers for holding grit, charcoal and ground oyster shell are hung against the sides of the building. These hoppers have hinged covers that drop down at an angle of about 45 degrees to prevent chickens from roosting on the tops of the hoppers.

Water fountains are hung from the ceiling by means of wires. The fountains have cone-shaped tops to ward off roosting fowls, so that the only perches left in the front part of the house are the edges of dust-bath boxes, which are suspended like the fountains to keep them off the floor. Dust boxes may be partially protected by using a great many hanging wires hitched to a center ring.

When a feeder trough is used to feed mashies it may be constructed to keep the fowls off the center partition by inserting round rods 3/4 inch in diameter and 8 or 10 inches long, so

they stand upright. The top ends of these rods should be made smooth so as not to tear the skin of fowls when they fly up to find a foothold.

It is natural for poultry to roost, so they cannot be blamed for this propensity of theirs. Their feet are constructed by nature to grasp the limb of a tree, and they feel more comfortable when they have something in their claws. Keeping straw a foot deep on the floor of the poultry house provides the best possible means to gratify this natural desire.

Potato Trees.

Great ignorance prevailed in parts of the United States about the potato even in recent years. In a railroad coach sat two men on a journey to the Pacific coast. The train passed through a potato section, and one of these men remarked to his companion: "What a fine field of potatoes?"

Said the other: "Oh, no, you can't stuff me with that. Potatoes grow on trees just the same as pears and other such fruit. When I return I am going to the state university of Alabama to see them growing, and to see the sort of tree it is." The fellow replied: "Well, all I know is, when traveling here last time someone said, 'What a fine field of potatoes.' Perhaps you are right, Bill; they must grow on trees; some country bumpkins tried to fool me."

Sneeze Affects Entire Body.

Will a bright light cause you to sneeze? It does some people, just as it does, flower pollen and cold. Dust and pollen cause irritation in the nostrils and the sneeze is nature's way of stopping the irritation, by violently removing the irritant. The sneeze from cold, however, is a different process on the part of mother nature. While the dust or pollen sneeze is confined to the nose, the cold sneeze is an act of the entire body and the nose is simply the scene of the explosion. When the body is unduly cold, it makes a spasmodic effort to warm the system and thus jerks up every muscle. The act culminates in the nose.

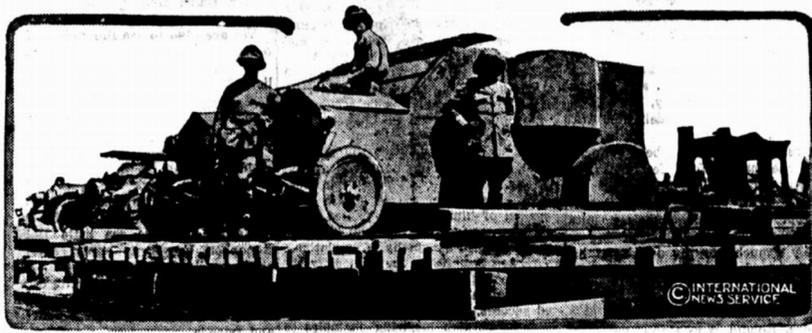
Arduous Task.

Waverly—What has become of Penelope, your attractive friend? Marcella—She has been in a bad way for some time. "Not ill, I hope?" "Rather. You see, she was voted the prettiest girl in town at a carnival contest a few months ago, and she now has nervous prostration from trying to live up to her reputation."—Youngstown Telegram.

Financial Item.

In spite of the demand, gold is usually growing cheaper, and should soon be within the reach of all. Where last year one gold dollar commanded in the open market the price of three dozen eggs it may now be had for two dozen and a quarter. If you have a surplus of eggs on hand now is the time to lay in your gold for next winter.

ARMORED CARS FOR PERSIAN GULF REGION



These armored cars, made for the use of the British troops in the Persian gulf region, are of light construction and wide tread, especially designed for desert work.

GIVE ALL TO FRANCE

Rich and Poor Turn Over Hoarded Treasure.

Peddler and Seamstress Lead Great Line of Patriots Bringing Gold to Maintain Nation's Credit and Defense.

Paris.—Since the Bank of France opened special counters in Paris to receive the people's hoarded gold a few days ago the yellow coins have continued to flow in an uninterrupted stream. Depositors exchanged gold for bank notes in the first four days in Paris to the extent of \$3,000,000. No reports from the provinces have been made out.

Capitalists went to the bank in automobiles, taking little bags of gold to strengthen the credit of France and help in the national defense. In the early morning hours working men and small employers hurried in on the way to their labor to hand in their jealously preserved savings.

First to respond to the call for more gold were a street lemonade seller who brought two napoleons wrapped in a big rag, and a little seamstress, who proudly gave her solitary coin.

All who take gold to the bank get in return a receipt slip as a souvenir.

SEES MOTHER FIRST TIME



Miss Tomsyna Carlyle, the student whose sight has been almost miraculously restored, is here pictured taking a happy look at her mother's face, which for a lifetime of twenty-five years she had been deprived of seeing. The almost miraculous restoration of the sight of Miss Carlyle as she sat on the deck of the steamer "Bear" en route from San Pedro to San Francisco, Cal., is the topic of much discussion among scientists. But the girl herself waves aside all technical inquiry in the joy of actually seeing things for the first time in her life. Born blind at La Crosse, Wis., the youngest of nine children, Miss Carlyle attended a kindergarten and later graduated at the Wisconsin State School for the Blind. Against many protests she entered and took her diploma from the La Crosse State Normal school and for several years has been tutoring blind children, making enough money thereby to enter the University of California. Now she can see and intends to devote her life to blind children who may never be so fortunate as she now is.

POODLE FED ON \$2 STEAKS

Mrs. John Jacob Astor's Pet Dog Consumes Big Juicy Pieces of Meat.

New Haven, Conn.—Walters at a local hotel told of the visit of Mrs. John Jacob Astor, formerly Miss Madeleine Force, on an automobile trip into New England. With Mrs. Astor was her pet poodle Mizzie, and inasmuch as she was unable to retain the dog at the hotel where she stopped, she sent Mizzie to another hostelry in care of the chauffeur. The waters were not surprised when the chauffeur ordered a \$2 steak, but when he announced that it was to be cut up for Mizzie the serving man stood aghast. He complied with the order, nevertheless. Mizzie consumed the steak with the usual canine greed and the waiter pocketed a good tip.

HOGS SAVE OWNER'S LIFE

They Kill Three Snakes With Which a Trout Run Man Was Battling.

Clearfield, Pa.—Permitted to roam through the woods at will, several pigs belonging to Henry Smith, a wealthy farmer near Trout Run, developed a great dislike for snakes. Recently when Smith, while trying to kill two rattlesnakes and a blacksnake, which were fighting, was at-

WOULD "UNIONIZE THE MONK"

Court Fines Organ Grinder for Over-time and Cruelty to His Trained Simian.

Palo Alto, Cal.—At the instigation of Mrs. Isabelle C. Merriman, humane officer, John Samponi, Italian organ grinder, was arrested for alleged cruelty to a trained monkey.

Mrs. Merriman claimed that the monkey was jerked violently about in the hot sun and compelled to work 14 hours a day.

Evidence presented showed that Samponi had obtained a license from the city authorities and treated his monkey kindly, but the Italian was unable to prove that he did not make "jockey" work from seven o'clock in the morning until eight at night, with an intermission of only two hours for rest.

Justice Charles imposed a \$10 fine upon the organ grinder for not having unionized the monkey's hours of labor.

SINGS TO HER DEAD BABY

Child Had Drowned in Four Inches of Water While Mother Was in Another Room.

New York.—Mrs. Bernard Morris of 2376 Eighth avenue left her son Philip, fifteen months old, and her daughter Helen, two years old, lying in four inches of water in the bathtub while she went into another room. In a few moments she heard the little girl scream. Rushing into the bathroom, she found the baby floating face downward in the water. Thinking the baby had only turned over, the mother dried him carefully and put him in his cradle.

For several minutes she sang and rocked the baby, and then, seeing he was quiet, she put her hand on the child's face. It was cold. Doctor Rosenbluth of the Harlem hospital, who was summoned, said the child was drowned.

BURIAL IS STOPPED BY LAW

Woman Gets Injunction to Prevent Interment of Her Uncle in Chelsea (Mass.) Cemetery.

Boston, Mass.—Injunction proceedings to prevent the burial of her uncle, Arthur G. Morse, at the naval cemetery in Chelsea, Mass., because it will cause her grief, humiliation and an irreparable loss if his interment takes place there, have been begun in the equity session of the superior court of Suffolk county by Helen V. Pearson of Philadelphia.

She asks possession of the body "for proper burial in a proper ground." Her action is aimed against George Lee of Boston and George Doherty of Somerville as defendants.

Lee, she says, engaged Doherty, an undertaker, to bury her uncle's body without consulting her. The grave has been prepared at the naval cemetery.

WATCH, GONE YEARS, FOUND

Lost in 1911, Found in 1915 in Feed Yard With Case Only Slightly Dented.

Klamath Falls, Ore.—During the summer of 1911 Clarence Motchenbacher of this city, then a recent graduate from the high school here, lost his seventeen-jewel gold hunting case Illinois watch and fob while working in the hay field in the Ezell stock farm, south of this city.

The watch and fob were found the other day in the feed yard on the Ezell farm by one of the workmen. Motchenbacher's name was on the fob. When found the case was slightly dented and three jewels broken.

Waits 42 Years to Wed.

Harrisburg, Pa.—John A. Snyder, a Harrisburg letter carrier, who is sixty years of age, has left for Los Angeles, where he will marry Mary C. Stemler, formerly of this county.

BIG EDIFICE RUINED

Great Cathedral at Soissons Wrecked by German Shells.

Teuton Missiles Leave It a Venerable Broken Twelfth Century Monument of Desolation—Town is Practically Deserted.

By C. INMAN BARNARD.

Paris.—I made a flying visit to Soissons cathedral—or, rather, what is now left of this superb twelfth century edifice. I found the venerable Abbe Landais, vicar of the parish, standing broken-hearted amid the heaps of ruins, now and then seeking with trembling hands for a fragment of the ancient stained-glass window given by Blanche de Castille, but now lying shattered in piles of broken masonry, wreckage and dust.

In the roofless nave near three ogival doors, once the pride of Romanesque architecture, Abbe Landais greeted me with these words:

"This is a terrible misfortune. Not a single pane of the beautiful stained glass of the rose windows nor of the side windows remains. It was only last Tuesday that an exquisite rose, with its 12 rayons of stained part of a tympanum of large stained glass, a structure of four divisions, was unharmed; but on Tuesday morning a German projectile smashed to atoms this last relic of the stained glass.

"The masterpieces of stained glass art were the crimson and blue portraits of Saint Louis and of Jeanne d'Arc in kneeling postures. These were demolished this week."

As one approaches Soissons posted notices announce "Road repaired. Proceed only at a walking pace. Make no dust." This reminds the visitors that the Germans are entrenched 700 yards away, on the right bank of the River Aisne, and they keep up a constant fire on Soissons, and they keep the cathedral and on the ruins of the ancient abbey of Saint Jean des Vignes, where Thomas a Becket lived for nine years a day.

The town of Soissons is deserted, except for a dozen inhabitants, who prefer to live in the cellars—all that is left of their houses.

The cathedral is a mere skeleton of massive arched buttresses which support nothing except shell-pierced walls. As one stands in what was once the nave the clear, open sky is seen, and occasionally a stray shell adds to the heaps of ruins. The famous antique portal on the south side no longer exists. The south tower and the spire stand as a sort of rugged, fragmentary monument of desolation.

WOMAN GETS INJUNCTION TO PREVENT INTERMENT OF HER UNCLE IN CHELSEA (MASS.) CEMETERY.

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The KITCHEN CABINET

The heart is not always a royal mint, with patent machinery to work its metal into current coin. Sometimes it throws out in strange forms, not easily recognized as coin at all.—Dickens.

SUMMER DESSERTS.

A dainty summer dessert is made of one-half cupful of peanuts, one cupful of mashed banana and half a cupful of grated coconut. Arrange on a small plate and pour orange juice over the mixture.

Fruit Foam.—Take a half box of gelatin, one cupful of water, two and a half cupfuls of fruit juice and three eggs. Soak the gelatin in cold water until dissolved; heat the fruit juice, which may be strawberry, raspberry or any other fruit, pour over the gelatin, sweeten to taste, stir all together and strain and cool. Beat the whites of the eggs stiff, beat into the jelly until it is foamy, pour into a mold that has been wet and serve with whipped cream. Prepare in time for the gelatin to thicken before using. The day before using is better.

Muskmelon Frappe.—Remove the tops from small muskmelons to form a cover. Take out all the seeds and membrane and place in a sieve to drain out all the juice. Scoop out as much of the soft pulp as can be easily removed and cut it in small pieces. To the juice add a quart of sweetened whipped cream; turn this into a freezer and freeze. Serve in the melon shells, a layer of frappe and a layer of the melon pulp.

Jellied Apples.—Wash, pare, quarter and core six tart apples. Take two cupfuls of sugar and the same amount of water, boil until a thick sirup is formed. Drop the apples into this boiling sirup and cook until clear and tender, taking care to keep their shape. When tender, skim out, place on a platter to cool and measure and strain the sirup; there should be a half pint. Take a package of lemon jello, dissolve in two-thirds of a cupful of hot water, add to the hot sirup, pour over the apples and into a mold. Serve on a platter, garnished with whipped cream.

The seasoning of meat sauces, meats and combinations of meat and vegetables is one of the most important points in culinary art. The careless, haphazard seasoning ruins an otherwise appetizing and wholesome dish. Ruskin says "much tasting means no wasting," so the skillful cook seasons, tastes and seasons again until the right blending is obtained.

Southern Hash.—Put six potatoes, two onions, three green peppers and two large tomatoes all through a meat chopper. Melt four tablespoonfuls of butter in a frying pan, add the vegetables, with a cupful of soup stock and a cupful of onion, carrot, celery and a sprig of parsley, a bay leaf, a half dozen cloves, salt and pepper, for twenty minutes. Make a sauce, using three tablespoonfuls each of butter and flour, add the strained tomato, a fourth of a teaspoonful of kitchen bouquet, and the same amount of soda. Place the fish on a hot platter, garnish with lemon quarters, dipped in minced parsley, add a half cupful of thin cream to the sauce and strain around the fish.

Orange Sherbet.—Beat one egg lightly, add it to a quart of milk, and a pint of cream. Dissolve two and a half cupfuls of sugar in the juice of three oranges and one lemon. Add the grated rind of three oranges and one lemon, mix and freeze.

Lemon Dumplings.—Chop the rind of one lemon fine, add it to the juice, mix two cupfuls of bread crumbs with a cupful of suet, add one egg and enough milk to make a paste, sweeten to taste, divide into five portions and place in separate cloths. Boil three quarters of an hour and serve with butter and honey.

Individual Cream Chicken.—Take a tablespoonful of minced chicken, season with a pinch of minced parsley and a squeeze of lemon. Season with salt and pepper and moisten with a spoonful of cream. Put into a ramekin, cover and steam in hot water. Serve on a hot plate with crisp buttered toast and small pats of sweet butter rolled in parsley.

Gooseberry Dessert.—Cook slowly a quart of gooseberries with a cupful of brown sugar in a stone dish in the oven. Arrange slices of sponge cake in a dish, pour over the cooked berries a custard made of a cupful of milk, an egg, a pinch of salt and a tablespoonful of sugar. When cold cover with sweetened whipped cream, sprinkle with chopped pistachio nuts and serve well chilled.

Agout of Veal.—The cheaper cuts may be used for this dish. Steam the meat until very tender with onion, parsley, a fourth of a cupful of vinegar and a bay leaf. Remove from the bones while warm. When cool, cut in pieces for serving, roll each in seasoned flour and brown in hot fat. For the sauce, use a fourth of a cupful each of flour and butter, a third of a cupful of veal stock, a half teaspoonful of Worcester-shire sauce, a tablespoonful of lemon juice and three of horseradish.

Lending to Farmers. Texas bankers who make a practice of lending money to farmers have adopted for their own protection and for the guidance of borrowers, what is known as a "crop rate sheet for safe farming and bank credit." Taking a 40-acre, two-horse farm as a unit, this sheet states the live stock and the quantity of food and feed crops necessary to support on such a farm a family of five. The prospective borrower is requested to state in the same way the actual system

followed on his own farm. The closer the actual practice approaches the system outlined in the rate sheet the better is the farmer's credit.

Unintentional Criticism. "You were not at the theater yesterday when the first representation of your new piece took place." "I was kept away by an important engagement." "Indeed! (kindly) Well, you didn't miss anything!"—Fliegende Blaetter (Munich).

Electrical Measuring Instruments. Circular No. 30, recently issued by the bureau of standards at Washington, describes the operating principles of electrical instruments used for commercial measurements, including ammeters, voltmeters and wattmeters. It gives such information on the errors of instruments as will assist those who use them to obtain the most accurate results in any given case. Other related subjects are treated as follows: Current and voltage transformers, which make it possible to meas-

ure currents so large and voltages so high as to be out of the range of ordinary instruments; standard apparatus by which ordinary instruments may be checked; and some notes on the design of electrical instruments.

What Landed Him There. "My good man, what are you in prison for?" "My convictions." "Your convictions?" "Yes, mum. If the jury had acquitted me I wouldn't be here."

It pays to stick to one thing. Only those persons in whose lives some great purpose outweighs everything else, rise above the shoulders of the crowd. The man who minds his own business will soon have a business to mind.

DINNER DISHES FOR COMPANY.

Cut a well cleaned chicken into pieces at the joints, cover with veal broth and let cook until tender. Cook a half cupful of rice, two dozen small onions separately until nearly done, drain and add the chicken with a can of small string beans, rinsed in boiling water. Let simmer about ten minutes when all should be done. Prepare about a dozen and a half small baking powder biscuits. Turn the chicken on a large platter and surround with the hot biscuit.

Martinique Potatoes.—Scoop out the inside of four hot, baked potatoes and force through a potato ricer. Add one and a half teaspoonfuls of butter, the yolk of an egg, three tablespoonfuls of cream, a half teaspoonful of salt, a dash of pepper and nutmeg. Keep hot and beat three minutes, then add a well beaten white of egg. Shape between two tablespoonfuls and place on a buttered sheet to brown delicately.

French Lemon Jelly.—Rub the peel of three lemons upon half a pound of loaf sugar and dissolve the sugar in two cupfuls of water. Boil until reduced, add the strained juice of the lemons, two cupfuls of water and the juice of an orange. Pour it upon two well beaten eggs and whip well. Then add two teaspoonfuls of gelatin, dissolved in a little boiling water to soften. Pour into a wet mold after being well blended and serve with whipped cream sweetened and flavored with lemon and orange.

Fish Savory.—Cut two small onions in slices and fry lightly in two tablespoonfuls of butter. Add a half pound of cold, cooked fish, cut in small pieces, sprinkle with a tablespoonful of flour and fry a light brown. Drege with one teaspoonful of curry powder. Fry a little longer and add another tablespoonful of flour. Moisten with four tablespoonfuls of cream, and half a cupful of stock, season with salt, mixed spices and cook for half an hour, then add two tablespoonfuls of lemon juice.

Dish up and garnish with parsley and toast points.

Some happy talent, and some fortunate opportunity may form the two sides of the ladder on which some men mount, but the rounds of that ladder must be made of stuff to stand wear and tear.—Dickens.

SUMMER DISHES. There is no dessert more popular than the frozen one, in fact almost any combination is welcome after it has been through the freezer.

Orange Sherbet.—Beat one egg lightly, add it to a quart of milk, and a pint of cream. Dissolve two and a half cupfuls of sugar in the juice of three oranges and one lemon. Add the grated rind of three oranges and one lemon, mix and freeze.

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