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THURSDAY, AUGUST 21, 1913.

Bear not false witness, slander not, nor lie; Truth is the speech of inward purity. —Sir Edwin Arnold.

THE ALLIES' GAIN.

Now that the Balkan war is over, a study of figures showing the comparative gains made by the various allied states is interesting as illustrating the vast area lost by the Turks after the treaty of London had been signed.

Those people who worried because John Lind had no training in diplomacy must by this time be convinced that he certainly has taken at least a correspondence course in strategy.

True, we can't use a swimming pool next winter, but if we keep talking about it all winter we may have somebody in the notion to build it in the spring.

Bryn Mawr plans to devote seven years to the production of twenty perfect women. What has Bryn Mawr been trying to do all these years past?

Moreover, it is not likely that Governor Sulzer will receive any more campaign contributions in the form of checks.

If Henry Lane Wilson expected an international protest against his being named, he must be terribly disappointed.

Canadian reciprocity, which leaves our undesirable going the other way instead of sending them back is not a bad sort.

A new national holiday will be in order when New York repudiates Tammany and joins the United States.

The local lobby does not look inquisitive, even after its return from Washington.

Detroit is always advertising. Harry Thaw says he had a ticket for there.

August's average is good, despite one or two slumps at critical times.

Diaphanous draperies, however, will prevent a good deal of decoration.

But it wouldn't have been Harry Thaw if he hadn't talked.

Thaw's determination not to talk evidently came too late.

PRACTICAL BOOSTING—NO. 2.

While we are talking about genuine boosting, it is well to mention one more local instance of the genuine article which fits in closely with another topic upon which we have had occasion to dwell lately.

Before we drop the subject, we want to direct attention to one more piece of boosting work which is of the practical sort. So much has been said in this column recently regarding the dairy business and of western Montana's woful lack of creameries in the midst of a country which surely was designed to accommodate a good many such institutions, that there can be no question, we are sure, of the position of this newspaper upon the dairy proposition.

During the spring and early summer there were meetings held in Ravalli county and in the reservation end of Missoula county, at which the cow phase of the dairy question was discussed in detail and by practical men. Conclusion was reached that there must be a large increase in the number of dairy cows in this region, before creameries can be successfully supported.

Thus the problem became a question of increasing the number and improving the strain of the dairy cows. In Hamilton and in St. Ignace there was started a boosting movement in this connection, a movement which was real boosting. Funds were provided for the purchase of high-grade dairy cows, which were to be sold to the farmers who needed them, the terms of the sale being such that the purchaser would be able to make the cows pay for themselves.

There is no need to enter into a discussion of the details of the arrangement. It has been so frequently mentioned in The Missoulian that it is familiar and is generally understood all through this region. Reference is made to the plan at this time for the sole purpose of directing attention to it as a practical illustration of what constitutes real boosting.

The men who provided the funds for the purchase of these cattle will receive interest upon their investment; that is to be expected. Boosting is not charity. The men who buy these cattle at these terms are doing their right share of the right sort of boosting. They are placing their labor and their skill against the dollars which the cattle cost, in a partnership which is decidedly for the improvement of Missoula county and her neighbors. They will receive profit, just as the man who furnished the capital will receive profit.

The public will be benefited by this sort of boosting. Every increase in the number of good dairy cattle in this region is a public help. That the men who are directly interested will make something from their deal is to be expected and to be desired. There would be little encouragement for boosters were there no practical returns. The better the returns, the better the boosting. And in the case of this dairy business, the returns are certain to benefit—they will benefit the investor and they will benefit the public. They will do this because they will aid in the development of an industry for which this region is specially adapted.

Our Daily Bread IX.—YEAST AND LEAVEN. By Frederic J. Haskin.

Yeast is literally as old as the world itself. It is found in the air we breathe. Set a dish of crushed fruit in the open air. Although it is originally free from yeast, in a short time alcoholic fermentation, which can be caused only by yeast germs, will begin.

This yeast, found in the air, is the wild yeast from which all other yeasts are cultivated. The Egyptians doubtless were the first people to cultivate yeast, if not to produce leavened or raised bread. They secured a bit of live wild yeast by the fermentation of some vegetable body, either fruit or grain, and set it in dough. A portion of this dough was then saved from one baking to another, constituting the "leaven" which leavened the whole.

Another form of yeast familiar to the old housewife, especially in New England, is the "dry rising," which was started either from some yeast or from a small quantity of "dry raising" of the same kind.

To make this yeast a small amount of flour was scalded by a strong tea made from hops. Cold water added to make it into a warm and enough additional flour to make a batter similar to the sponge used in baking bread. This was kept in a warm place until it had acquired the necessary amount of fermentation and sufficient corn meal added to make a sort of stiff dough. This was moulded by hand into little cakes an inch or more in diameter. These were spread out to dry in some fairly warm place where there was a good circulation of air and no dampness.

When properly made "dry rising" sometimes known as hop yeast, will keep for months. One or two cakes are sufficient for a family baking. Before the advent of the compressed yeast in the grocery store many a woman was able to make a liberal allowance of pin-

money by making "dry rising" for her neighbors.

Modern science has made it possible for the large yeast manufacturer to know absolutely the quality of his yeast, because by microscopic and chemical test he is able to ascertain its exact condition. Compressed yeast is now made into small air-proof and damp-proof packages and sent by fast express even to remote villages. It is the development of the modern yeast factory as well as the improved quality of flour which has made possible the perfection of the modern loaf of bread.

A large yeast plant is full of surprises to the average visitor who looks upon yeast as a small matter. A track at one side of an immense building furnishes accommodation for the cars laden with corn, barley and malt, which form the basis of the yeast process. This grain must be of the highest quality and is raised to the storage room at the top of the building by means of grain elevators similar to those in use in mills. It is submitted to the closest scientific tests before being placed in the crusher, where it is thoroughly macerated. Distilled water is added to the grain, together with the yeast germs needed to start the fermentation. The mash is kept in huge tanks, having a capacity of hundreds of barrels, at an evenly regulated temperature until the fermentation process is completed.

This is determined by the gauge along the side of the tanks, which are of copper and built in tiers of carefully reinforced metal. A register inside of the tank indicates the height of the coffee-colored mixture caused by the fermentation of the grain and water. When the fermentation has reached the proper point by scientific test the liquid, which resembles a quantity of frothy beer, is drawn off, leaving the bulky portion of the grain. This grain is dried and shipped away for cattle food.

The beer-like liquid is drawn into another tank and submitted to another fermentation, after which all the solids are extracted from it. These form the yeast used by the baker. This yeast sooks through several processes by which all excess moisture is squeezed out by elaborate machinery and great masses of it are sent to the moulding room to be moulded into blocks. This yeast is a creamy, gray substance resembling stiff putty in appearance.

The moulding room is kept at a low temperature by a liberal use of ice, to supply which requires the product of a good sized ice plant connected with the yeast factory. A thoroughly equipped chemical laboratory and a staff of expert chemists are a necessary part of the yeast plant equipment and the different rooms in which the processes of yeast making take place are kept at an absolutely even temperature for each separate process. For fermentation a blood heat is desirable. After this has taken place and the yeast germs have been extracted, the concluding process of moulding and boxing for shipment must be done in a cool room, kept absolutely chilled by a requisite refrigerating system.

The by-products of a yeast factory are worthy of attention. In addition to the utilization of the grain for cattle

food, the liquid remaining after the extraction of the yeast germs is also of value. The fermentation process has developed a considerable quantity of alcohol which is secured by passing it through a separator. After the alcohol has been taken out it goes through another process which turns it into a white vinegar.

The utmost care is observed throughout the whole process of yeast making. The grain and water are weighed with as much care as the ingredients used in bread making. The machinery is most intricate, calling into play a number of powerful engines to supply the power for keeping the liquid in motion during fermentation.

The quality of the bread depends absolutely upon the yeast. The best kind of flour will not produce good bread if it does not have proper yeast to raise it, while with good yeast and a little care even a poor grade of flour frequently can be made to produce a fair quality of bread.

When yeast made in the scientific factory can be supplied by the grocer for a couple of cents, few women make their own yeast. Most bakers now depend upon the manufactured yeast also. It comes to them perfectly fresh each day and saves much labor and anxiety in the bakery. Careful tests have proved that a single pound of yeast made in this manner is capable of raising 400 pounds of dough, and the economy of having such concentrated strength appeals to the average progressive bread maker.

The scientific exactness which has been secured in the development of yeast-making is indicated by the statement recently made that 1,135,941,500 yeast cells are required to properly raise a single pound of flour, and that a pound of the yeast secured by extracting the germs from the liquid contains 611,720,324,000 cells. Yeast powders and other preparations for raising flour without the use of yeast and leaven have been in existence about three quarters of a century. The first experiments were made in Germany but the yeast powder consisting of a combination of an acid and alkaline powder was promptly successful. Numerous chemists are employed in the manufacture of the various baking powders now upon the market, and the use of self-raising flour in which the proper combination of chemicals have been placed so that it only requires the addition of sufficient moisture to make it into dough before baking, has proven so satisfactory that it has been adopted for use by the United States army. Chemists assert, however, that acid and alkaline powders are not in any way suitable for bread making, although good results are obtained from them in making tea biscuits and cake.

Tomorrow: Our Daily Bread. X—The Wheat.

IN THOMPSON FALLS

Thompson Falls, Aug. 20.—(Special.)—Alta Coleman returned Saturday from Missoula, near which place she spent the past month of a ranch with her father.

A son was born to Mr. and Mrs. J. H. Pearce on Saturday, August 15. Attorney Charles Hall of Missoula arrived Sunday to represent Fred Massey of Dixon in court.

Joe Garrod of Trout Creek spent Sunday here visiting his parents.

Rev. Mr. Edworthy of Plains preached here Sunday morning. Rev. Mr. Clemes will conduct the evening services next Sunday in Plains as their pastor will be at the Bozeman conference.

B. L. Allen and family visited Oscar Buttre's ranch near Bolivia, Sunday. The Air Dome closed Sunday night. Too much cold air.

Lillian Laurie left for Eddy Sunday, where she will visit her parents two weeks before taking up her school work at Tuscior.

The Juniors of Plains, chaperoned by Rev. Mr. Edworthy, played Thompson's small boy team on the local

NERVOUS PROSTRATION

Severe Case of a Philadelphia Woman—Her Symptoms.

Philadelphia, Pa.—"I had a severe case of nervous prostration, with palpitation of the heart, constipation, headaches, dizziness, noise in my ears, timid, nervous, restless feelings and sleeplessness. I read in the paper where a young woman had been cured of the same troubles by taking Lydia E. Pinkham's

Vegetable Compound so I threw away the medicine the doctor left me and began taking the Compound. Before I had taken half a bottle I was able to sit up and in a short time I was able to do all my work. Your medicine has proved itself able to do all you say it will and I have recommended it in every household I have visited."—Mrs. MARY JOHNSTON, 210 Siegel Street, Philadelphia, Pa.

Another Bad Case.

Ephrata, Pa.—"About a year ago I was down with nervous prostration. I was pale and weak and would have hysterical spells, sick headaches and a bad pain under my shoulder-blade. I was under the care of different doctors but did not improve. I was so weak I could hardly stand long enough to do my dyes."—"Lydia E. Pinkham's Vegetable Compound has made me well and happy and I have begun to gain in weight and my face looks healthy now."—Mrs. J. W. HORNBERGER, R. No. 3, Ephrata, Pa.

If you want special advice write to Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass. Your letter will be opened, read and answered by a woman and held in strict confidence.

grounds Saturday. The score was 14 to 13 in favor of the home lads. Mrs. Jennie Tilton entertained by giving a fish fry Sunday evening to Mr. and Mrs. Henry Larson, Mrs. Richard and children, Mrs. Mary Israel and Misses Eleanor Larson, Marian Israel and Blanche Harburt.

W. A. Kobby has moved his family here from Whitepine and will be employed at the Dry creek sawmill.

The ball game scheduled for Sunday with the Missoula Northern Pacific team did not come off as No. 41 arrived too late for a game.

E. Morkert and sons arrived from Dixon last week to live on their ranch one and one-half miles from town. The new arrivals are fixing fences, putting up suitable buildings and otherwise improving the place.

A. E. Ford and family left here Monday on the ship via Sandpoint to take up their residence in Eureka, Mont., where Mr. Ford will be principal of the public school. The Fords have spent the past four years in Thompson and their many friends wish them every success in the new field.

The boring of a well 275 feet deep has been recently completed by Pat Wahlen at Whitepine. The well contains 75 feet of water. This is the first well put down in that section and up to this time people have used river water hauled in barrels.

The full corps of teachers for the Thompson school the ensuing year is as follows: W. B. Geiter of Bozeman as principal; Minnie F. Nell of Lewistown, Mont., and Miss Spencer as high school assistants; Miss Spencer will teach the seventh and eighth grades; Cassie McDonald of Turtle Lake, N. D., the fifth and sixth grades; Miss MacGillis, the third and fourth grades; and Eva Cookson of Cloquet, Minn., the first and second grades.

DEMENTED YOUNG MAN SOUGHT IN THE HILLS

Bozeman, Aug. 20.—(Special.)—With scores of people searching the foothills and brush along the Bridger range, Everett Bray, the young man who is supposed to be wandering about in the hills, still continues to elude all his pursuers, though traces of him have been found. Bloodhounds have been put on his trail, but a severe storm put an end to the first hunt by putting the dogs off the scent, and the second experiment has not yet been heard from. Sunday night the young man was seen by Mrs. Frank Warwood near the Warwood ranch, but there were no men to pursue him or stop him, as all were out in searching parties elsewhere, and he disappeared again.

Several parties from Bozeman and Belgrade joined the search on Sunday and Monday. D. A. Johnson of Manhattan, with two bloodhounds, is out again today.

BELOW-STANDARD FRUIT CAN'T BE CONFISCATED

Helena, Aug. 20.—(Special.)—The state board of horticulture is not authorized by any protection of law to seize or confiscate fruit in boxes not packed according to the standard apple box law. Attorney General Kelly today advised State Horticulturist M. L. Dean.

"You are advised," the opinion concludes, "that your jurisdiction or power over fruit shipments is limited to making a complaint before the proper magistrate; that the particular lot of apples in question, is not being packed according to the standards set up by the law, or that the guilty person is offering for sale or selling, fruit which is below the standard prescribed by the statute."

CAMAS NEWS

Camas, Aug. 20.—(Special.)—Robert Vredenburg, wife and two daughters, are visiting Mrs. Vredenburg's brother, Sam Scholes.

R. W. Reed, Kalspells' well-known photographer, accompanied by a few friends, spent a couple of hours in Camas on Sunday.

Harvey Wright, Mr. and Mrs. Phil Zeh and Mr. and Mrs. Bob Steel of Polson left on Sunday for a few days' fishing trip to the upper Little Bitter Root.

James McDonald of Proctor is a guest at the Headquarters hotel. Albert Drullman, who has been taking the baths for the past month, left last Friday for his home in Wallace.

Mrs. E. T. Smith and Mrs. Dick Crystle are camping at the springs. Andrew Vallee and Oliver Conwiller returned a few days ago from a prospecting trip in the Libby mountains.

Dr. Henderlite, who has been spending a few days in Big Fork and Kalspell, returned on Monday.

Mr. and Mrs. J. A. Billings spent Sunday in town.

"Pecvy Jack" Pierce of Perma is registered at the Headquarters.

John Cross of Polson spent Sunday with his family.

Alex B. Rhone returned on Monday from Kalspell, where he has been attending the State Press association meetings.

E. T. Smith has leased his house to the school board and it will be used as the school building for Norigeau Gulch this season.

Some of the ladies on the flat have formed a club which they call the "Sage Hen Sewing Club."

A. C. McDonald, Miss Maggie McDonald and niece, Nora, spent Tuesday afternoon in Camas.

Lou Schager arrived on Tuesday from Kalspell. He expects to spend a month at the springs.

Frank Symons showed his moving pictures in the Tilsen hall Tuesday evening to a full house.

HOUSTON PLEADS GUILTY. Hamilton, Aug. 20.—(Special.)—George Houston was arrested in Missoula on Monday evening by an of-

Jelly Roll Recipe

Only Two Eggs Required

By Mrs. Janet McKenzie Hill, Editor of the Boston Cooking School Magazine

This Jelly Roll is fast becoming very popular on account of the way it keeps fresh. With proper handling it should keep fresh a whole week, providing it isn't eaten up in the meantime, for it is every bit as good as it looks.



K C Jelly Roll

One cup sifted flour; scant half teaspoon salt; 2 level teaspoons K C Baking Powder; 1 egg; 1 cup milk; 1 egg; 3 eggs beaten light; 1 cup sugar; 1/2 cup hot milk; glass of jelly; powdered sugar.

Beat the sugar into the eggs; add the lemon rind, then the flour, sifted three times with the salt and baking powder; and, lastly, the milk. Bake in a buttered dripping pan; turn out on a damp cloth, trim off the crisp edges; spread with jelly and turn over and over into a roll while still warm. Dredge the top with powdered sugar.

Hot milk used in the jelly roll enables it to be rolled without danger of cracking. Have the milk scalding hot; also be careful to have the eggs and sugar beaten together until very light and creamy. Bake in a moderate oven.

K C Jelly Roll is illustrated on page thirty-two of the new and handsome illustrated 64-page K C Cook's Book, which may be secured free by sending the certificate packed in every 25-cent can of K C Baking Powder to the JAGURS MFG. CO., Chicago, Ill.

ficer from the sheriff's office, upon advice from Sheriff George Steg, charged with stealing a Colt's revolver from Jack Campbell of Woodville. Sheriff Steg went to Missoula yesterday, returning last evening with Houston. Houston pleaded guilty to the charge before Justice of the Peace Frank Peshick this forenoon. Pronouncement of sentence was deferred until tomorrow. Houston claims that Campbell, for whom he was working, borrowed Houston's revolver several weeks ago and lost it. He says the Colt belonging to Campbell in play even the latter having never offered to pay for the lost gun.

REWARD FOR MISSING MAN. Helena, Aug. 20.—(Special.)—A reward of \$200 for information leading to the whereabouts of A. F. Smith, the Rudersburg merchant who has mysteriously disappeared, was offered by his father, B. S. Smith, of Rudersburg. Deputy Sheriff Hampen of Broadwater county, who has been here working on the case, returned home today.

TO DEVELOP CLAIMS. Wallace, Aug. 20.—(Special.)—Peter Albinola has made arrangements with John Dornik to do 100 feet of development work on the Lombardi group of claims, owned principally by Albinola. They lie almost directly north of Kellogg and considerable development has been done on them in the past.

"Watch Out" Indigestion, Dyspepsia, Constipation, Biliousness, will surely "get you" if you are careless and neglect the Stomach, Liver and Bowels. Be on guard, and at the first sign of trouble always take

HOSTETTER'S STOMACH BITTERS. It tones, strengthens, invigorates the entire system. Try it now.

The Chain LOST AND FOUND. LOST—ON WEST TOOLE, INDIAN motorcycle driving chain. Return to Missoulian office, Reward.

The driving chain of a motorcycle is a hard thing to lose and under ordinary methods of search a hard thing to find. But when the right method of procedure is employed the finding is made simple.

The Missoulian-Sentinel class-ad is the "right method of procedure" and the moment you lose anything call the class-ad into your service. Its ways of locating the lost are speedy and reliable.

At your service for 2 cents a word a day. Rates for seven days or longer.

But we guarantee every one we sell.

Missoula Light & Water Company

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Phones: Bell, 69; Independent, 625

JUST IN Most Up-to-Date LADIES' VANITY PURSES From 65c to \$2.50

Worth easily double. Get a ladies' House Dress before they are all gone, at 95c.

Ladies' Coats See window for a swell tailor made Coat at \$9.50.

Bedsheets Extra large sheet, A1 quality, for Monday only, 75c. Remnants in dress goods at half price.

1/3 OFF SILKS ON Monday at Schlossberg's

EVERY WOMAN Now Has an Electric Flatiron

It would be hard to go back to the old way, and yet the advantages are enjoyed only a part of one day each week.

Many Women In Missoula Now Have Electric Ranges

When others realize the cleanliness, the quality of food cooked in the modern way, the economy and convenience, a great many more women will have them.

And, like the history of the electric iron, women in general will wonder how they ever got along with the old coal range, where the roasting of the cook is second only to that of the meat.

We Sell Only High-Grade Ranges

But we guarantee every one we sell.

Missoula Light & Water Company

J. M. Lucy & Sons UNDERTAKERS

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