SAVING THE RAJAH

By AUGUSTUS GOODRICH SHERWIN.

"Agreed!"

Twelve men clamped down twelve ugly looking loaded revolvers on a great flat rock at the word. Gib Dorkell, bully and former leader of the group, spoke the word. "Bad Gib," as he was familiarly known, looked wickeder than ever as he aspirated gutturally, his eye shielding a hidden fire of hatred, his teeth gritting, his sinewy throat muscles convulsing.

"Don't get riled, Gib," spoke bold Dan Perkins. "You've had the run of the camp while we were working. Now that we disband fairness and equity is the rule. The majority says equal division on the crumbs of splints. As to the Rajah, that goes by lot."

"That nigger in on the deal, too, I suppose!" growled Gib.

"Didn't 'the nigger' find it?" challenged Dan, coolly.

Bad Gib was silent, but he darted a harming glance of enmity at the lithe, shrinking native who was the cook of the camp.

"See here," proceeded Dan, "you bossed us into cutting away from a find where later comers found ten fortunes. Then you got your dander up and nigh well killed old Dinah, the mother of Ramon here, 'the nigger,' as you call him. Clyde Burridge defended her and—well, you found your place."

Bad Gib winced. A flashing quiver crossed the face of the native, but instantly repressed. It showed, however, a lurking blaze in that dusky frame.

"You drove the woman into the wilderness to die and sent Burridge on the same route. It didn't please us, but you was sworn boss. You ain't now. The pact is broken when we stop work. That was the bargain. So the majority rules."

"And the majority," piped in Big Ben Boulder, the giant of the camp,

The Glittering Eyes of Bad Gib Followed Him.

"votes for an even division on the chicken feed and draw lots on the Rajah."

As Ben spoke he threw across the rock a chamois bag and, lifting one end, tipped out into the sunlight a thousand prismatic sparkles of radiance. Then he selected a dull, yellowed lump from the mass.

"Two hundred carats, if anything!" he gloated, gloatingly twisting the big diamond between forefinger and thumb so all could catch the prismatic glow shining past the interstices in its overcoat of native soil. "Mark some chips one to twelve, some of you. Leave one blank, throw them in the bag, and here's to the lucky man!"

"Line up, men!" ordered Dan, jangling the gambling ivories. Bad Gib drew 13 and cursed viciously. Five others followed. It came the turn of Ramon. With his usual deference and timidity he approached the bag, put in his hand and drew out—blank!

There was a dead silence—except for a low murderous hiss from the lips of Bad Gib. Then the bluff, hearty Dan grasped one hand of the astonished but delighted Ramon, in honest congratulation and placed the wonderful gem in the palm of the other.

It was only for a very few hours that Ramon enjoyed his opulent possession. The glittering eyes of Bad Gib followed him every move he made. He shuddered when he met that metallic gleam—probing, menacing. Still more distraught the poor native became when it was announced that they would trek in a body to the nearest river settlement, then they would break up, each man going his own way.

Ramon realized that it was not within the range of possibility that he would reach Cape Wold, the first metropolitan safety point in the district. Sure was he that it had become the one motive of life with the sanguinary scoundrel, Bad Gib, to trail him step by step, to catch the critical moment and despoil him of his lawful possession, the Rajah.

There were others in the group who coveted the precious gem, but border honor was sacred with them. While they were heedless as to the security of Ramon, they would not deliberately set a plot to rob him. He must, however, protect himself. They ignored and forgot him and his princely possession.

Ramon sought Big Ben at dusk. He led him aside, Bad Gib watching his every movement, was glowering at him darkly from a near distance.

"You are my friend," spoke the native to Ben. "Listen—it is fate. The man who drove my mother to starvation, death, and my only friend, Burridge, after her, will never allow me to get to Cape Wold with my treasure."

"Give him the slip, Ramon," advised Ben bluffly.

"I cannot hope it," asserted Ramon, dolefully. "My friend, see—I must carry it about with me. I dare not hide it, for he is watching me."

Ramon drew out a chamois bag and shook it. As he restored it to his bosom the eyes of the observing Gib shone like two living coals of fire.

"If you would do something for me," suggested Ramon plaintively. "See, friend," and he held up a knobbed club. It was of some hard forest wood, hacked by usage and blackened by time. All of the camp knew of this souvenir of the father of Ramon, who had been a native chief. It was a war club, sacredly treasured by the son.

"You will reach Cape Wold in safety," Ramon resumed. "If perchance Burridge has reached there, or my mother, or you find only those of my kin, give them this family memento."

"Sure, I will," acquiesced Ben, willingly, but casually. "Don't give up, Ramon. Light out. You know all the trails. You ought to be able to slip Bad Gib.

That night Ramon stole away from the camp. Within an hour Bad Gib was also missing. Big Ben shook his head gravely.

A month later to a day Ben arrived at Cape Wold. A surprise greeted him, for he found Burridge there, and in the same little hotel, being nursed under his direction, the mother of Ramon.

Burridge told a vivid story of how he had come across the outcast woman in the wilderness, nearly starved and in delirium. He took the war club. The next morning he gave it to the sick woman.

A week later, worn to a skeleton, with wild eyes and mixed emotions of excitement and delight, Ramon arrived on the scene.

When he learned of all that Burridge had done for his mother he fairly groveled at his feet in a paroxysm of extravagant gratitude.

"The war club—it is safe?" he inquired in a quiver of suspense and expectancy.

"Your mother has it," explained Burridge.

And then, when Ramon returned with the ancient relic to Burridge, it was to disclose a hidden cavity in the knob end of the club, within which, snug and secure, reposed the Rajah.

They sold the splendid gem for a small fortune. The share forced upon Burridge took him back post haste to a certain loving little lady in a distant land, waiting to become his bride.

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SEES AN AVERAGE CITIZEN

Indignant Correspondent Describes the Only One He Knows Well—Not Attractive Type.

You don't believe there is any such thing as an average man? I know one, "Osra Simons" writes to the editor of the New York Press.

He is five feet eight inches tall and weighs 160 pounds. He wears a blue suit which he has made to order, saying that the stores can't fit him. He wears a scarfpin, a tie holder, cuffs links with diamond chips in them and a diamond ring on the third finger of his left hand.

He gets $125 a month and always has currency in his pocket. In this respect he differs from his wife, to woom he gives $10 a week "to run the house on." He sends her and the children to a beach for one week each year and tells his friends that they are having the time of their lives.

He smokes cigars, and his tobacconist keeps a special box for him.

He doesn't come home to dinner every night for the reason that the $10 a week is not enough to buy the kind of food he likes. He goes to a restaurant and orders a steak with French fried potatoes and a large coffee.

He always seems to have a new straw hat, wherein he again differs from his wife.

He knows that Birdie Cree is back with the Yanks, but he doesn't know what his children read or whether they read at all.

He bowls once a week, and belongs to a district club.

Vikings Made Beeswax.

About eight years ago at Oseberg, near Tonsberg, Norway, there was unearthed a ship of the early Viking period. It was completely buried in the earth, and when disinterred was found to belong to the grave of a Viking queen, who died about A. D. 800. Horses, carriages, and sledges were also discovered in the grave, together with all kinds of household furniture and utensils and personal ornaments, the whole forming a picture of the state of northern civilization centuries ago. Among the other articles found were two dark rectangular masses, which proved to be wax that had apparently been used for the waxing of sewing thread. This wax has recently been chemically examined by Dr. J. Sebellen, who found that its specific gravity and its melting point agreed with that of the beeswax of the present day.

Not So Thrilling.

A little four-year-old, a most attractive little fairy, suddenly lost interest in Sunday school. She had enjoyed so much learning about Moses that her mother could not understand the change of attitude.

"Why don't you want to go, daughter?" she asked.

"Oh," was the astonishing reply, "I don't 'ike to go to Sunday school since Moses died."—Woman's Home Companion.

The Actor's Mistake.

Toole, the English actor, used to get off a good thing occasionally. At dinner at a country hotel he was sitting next to a gentleman who had helped himself to an extravagantly large piece of bread. Toole took it up and began to cut a slice from it. "Sir," said the indignant gentleman, "that is my bread." "I beg a thousand pardons, sir," replied the actor, "I mistook it for the loaf."

Recovering Rapidly.

When the doctor came down from seeing her husband he told her that her good man would shortly be on the road to convalescence. "What's that?" she asked. "I mean he will be getting better," said the doctor. "You will know because he will get irritable—extremely so." When he called the next day the doctor found the devoted woman as happy as a sandboy, smiling and singing to herself. "And how are we today?" he asked. "Oh, he's getting better all right," she answered. "He came down to the kitchen this morning and threw a coffeepot at the cook, and shot our old house dog because it wouldn't say 'Please!' So I cooked him a dish of tripe and onions and he has gone back to work. It's wonderful how you doctors know things!"

Modern Millinery.

Maiden—"What sort of hat did Genevieve Gotham wear?" Man—"A simple thing—just a gardenia in front and a gol-darn-yer behind."—Judge.

POLLINATION OF CORN

CONTAMINATION OF SILKS BY FOREIGN POLLEN AVOIDED.

Tassel is Covered While Still Immature and Before Anthers Have Protruded, With Ten-Pound Manila Paper Sack.

(By H. F. ROBERTS.)

In the breeding of corn, some difficulties are encountered in the technique of pollination, in respect to the prevention of contamination of the silks by foreign pollen, carried on the hands or instruments of the operator, as he goes from plant to plant engaged in the work of artificial pollination. To obviate these difficulties the following method has been devised by the writer and has been used with success. The simplicity of the method and its complete effectiveness seem to justify a description.

The tassel is covered while still immature, and before the anthers have protruded, with a ten-pound manilla paper sack, such as is commonly used in grocery stores. The mouth of this sack is securely gathered around the stalk beneath the tassel and pinned with a rather stout long pin. Ordinary pins are too small. The ear is likewise covered with a similar sack, which is drawn tightly over the top of the ear, folded around the stalk on the opposite side and the folds pinned. The sacking of the ear must be done before the silks have begun in the least to protrude from the husks. Otherwise pollination of the protruding silks from vagrant pollen is almost certain to occur.

When the silks have grown to a length of five or six inches within the sack, the ear is usually in the best condition for pollination, since by that time most of the silks have grown out. The first silks to appear are those from the basal kernels, and so on progressively outward, the tip silks being the last to develop. In natural wind pollination of corn, the pollen is blowing about the field for a period of a week or ten days, during which time the drifting pollen falls on the successive silks as they appear. In artificial pollination, if but a single application of the pollen is made, naturally only those silks will be pollinated which happen to be developed and receptive at the time. The consequence is a "nubbin" ear. For this reason, the same ear is usually gone over by the pollinator two or three times, in order to secure the successful pollination of the greatest possible number of silks.

Manner of Sacking Tassels and Ears for Pollination.

In the method devised by the writer, it is believed that a greater number of silks can be reached in one pollination, and that the danger of contamination from foreign pollen is practically eliminated. The pollen is applied to the silks by means of a common insect powder "gun" or spring blower.

The blower is filled with anthers and pollen from the sack taken from the tassel, the latter being bent over and rapped sharply to secure the shaking off of the loose anthers and pollen. In the sack the pollen is, of course, mixed with the mass of empty anthers from which it has been shed. No special care, however, need be taken to get the pollen separated from the anthers. But having the nose of the blower cut down to a length of half an inch, any anthers which may chance to clog the nozzle can easily be pushed out with a pin. As a matter of fact, for the most part the blast expels pollen and anthers together without difficulty.

EXCELLENT HOUSE FOR HOGS

Best Way to Dispose of Old Scrap Lumber Is to Build Suitable Structures for Swine.

(By R. G. WEATHERSTONE.)

One of the best ways to use scrap lumber is to build hog houses out of it. If there is no old lumber lying around in the way, it will pay to buy new, even at the present high prices and build the hog houses. If it pays to take care of the little pigs when butcher's stuff is bringing four and five cents a pound, it is doubly profitable when they are eight and ten cents.

We have ten Duroc Jersey brood sows and ten colony houses built and fenced off. These houses were built out of lumber that came out of an old frame building, once used as a saw mill. We bought the old mill, the frame of which was 33 feet wide, 100 feet long and two stories high; all the framing timbers were as good as when put in the building. The scrap lumber we worked in the hog houses and the frame and the best lumber will be used in building an up-to-date feed barn.

Fruit in Fancy Packages.

The idea of packing tree fruits in what are called "fancy packages" is not an old one, and there is no reason to suppose that we have reached perfection in this operation. Western fruit growers have set the pace in this system of packing, and all of their plans and methods are being copied by growers in all parts of the country.

Examine the Ewes.

Every ewe should be examined twice each day to ascertain whether the lambs take all the milk, or whether they use only one side of the udder. If there is a surplus it should be removed in order to keep the udder from caking. It will be wise to examine the udder of each ewe for at least three days.

Remove All Suckers.

Remove all suckers from fruit and ornamental trees. They are unsightly and use plant food.

TRAPPING MOTHS AT NIGHT

Effective Means Provided by Ordinary Lantern, Shallow Tub and Very Little Kerosene.

(By W. E. HINDS.)

Many destructive worm moths are readily attracted to lights and may be trapped in large numbers, thus preventing many worms, but of course this cannot be considered as a substitute for poisoning. It will be helpful to test the emergence of the moths in this way and thus to know just when to begin applications of poison.

A lantern or light trap may be easily and cheaply made as follows: Arrange in some way by using a box, barrel or stake with a board on top, to raise the trap a foot or two above the plants you are trying to protect. Place on this a shallow pan or tub containing an inch of water with just

Pan and Lighted Lantern.

enough kerosene oil to form a film over its surface to kill insects that may fall into it. In the middle of the pan set an ordinary lighted lantern. Let this burn brightly through the night, to attract the moths. No one knows how far this will attract them. Doubtless much depends upon the brightness of the light or the darkness of the night. This is a very simple and effective method of exterminating the moths of many injurious insects. Flying against the lantern, the moths simply drop into the oil and water and their career of uselessness is over.

INCREASE FARM EFFICIENCY

Work Done With Fewer Horses Means Saving of $100 a Year for Each Animal Not Required.

(By A. H. BENTON.)

One of the most frequent sources of loss on the farm is an insufficient return from work horses.

Have you satisfied yourself on the following points?

It costs $100 annually to keep the average horse, but this horse works only a little more than three hours each working day. This makes the horse labor cost approximately ten cents an hour.

Do you handle the horse labor on your farm so that the annual cost of keeping your horses is less than the average, so that the number of hours worked is greater? Both methods will reduce the cost of horse labor, but the latter offers by far the greatest opportunity.

Can you revise your cropping system so that fewer work horses will be needed, or so that the work will be more equally distributed and thus make it possible to employ them more hours each year?

Can you raise colts and thus reduce the cost of keeping your horses?

Can you arrange to use your work horses for outside work when not busy on the farm?

Can you reduce the cost of keeping each horse by feeding less feed or cheaper feed and still give a proper ration?

Farm work done with fewer horses means a saving of $100 a year for each horse not needed.

ALFALFA AS A FORAGE CROP

Most Valuable of Deep-Rooted Legumes and Is Long Lived Under the Best of Conditions.

Alfalfa is an exceptionally deep-rooted legume, and under the best conditions it is long lived. Like other legumes, it has the capacity, under the right conditions, of assimilating nitrogen from the atmosphere, but until the root system and the nodules which it bears are well developed its growth is greatly promoted by the presence of readily assimilable nitrogen in the soil. It is without doubt one of the most valuable forage plants known to man. It has long been cultivated in various parts of Asia and Europe, whence it was brought to Mexico by the Spaniards, who took it with them to California and the semi-arid portions of our southwestern states. During the last fifteen or twenty years its culture has been steadily pushed eastward, and it is now successfully grown in most parts of the United States and in a few parts of Canada. In many essentials and in feeding value alfalfa resembles the clovers; and as these are so generally known its characteristics will be perhaps best brought out by comparison.

Source of Contamination.

Milk pails are sometimes made with double bottoms so as to prevent rusting. The inside bottom is made of zinc. This after a time may get a hole in it and then it becomes a veritable hotbed for propagation of germs. When the warm milk comes into the pail the air under the false bottom expands, as will be noticed by the bubbles rising in the milk. When the milk cools the air under the false bottom contracts and draws milk between the bottoms, where it can never be washed out. Here it putrifies and is a constant source of contamination.

Artificial Brooding Troubles.

There are many causes of death in artificial brooding, among which are overheating, chilling, overcrowding, cannibalism, leg weakness and white diarrhoea. After allowing for all causes, 80 per cent raised to maturity by artificial means is a very good percentage. Sometimes one can raise 90 per cent or more, but more often, especially in large flocks, the percentage is under 80 per cent. Don't be discouraged if you succeed in raising only 50 per cent of all chicks hatched. You can make it pay with 50 per cent mortality.

Pruning Red Raspberries.

Red raspberries should be pruned about the middle of the summer, and in the early spring. The summer pruning should be given when the young shoots have grown about eighteen inches or two feet. This simply consists of pinching off the top of the young shoots so as to cause them to send out side shoots.

Cause Discontent.

Bad roads cause discontent on the farm, good roads peace and prosperity.

KEEP BRUSHES CLEAN

THOSE FOR THE HAIR REQUIRE MUCH ATTENTION.

Other Methods Than Washing Are Desirable Between the Regular Dips—Whisk Broom Useful for the Dislodging of Dust.

Hair cannot be kept in good condition if the brushes are allowed to become soiled by dust and the oily substance found in the hair. Since too frequent washing is not to be recommended for hair brushes it is a good plan when giving the hair a thorough brushing to pass the comb through the brush after every three or four brushings, wiping the comb on a small cloth. It is astonishing the quantity of dust that will be transferred to the cloth when the grooming is finished.

After an ordinary using a brush can be cleaned by combing it with a coarse comb, striking the bristles downward on a sheet of paper to loosen particles of dust and dandruff, and finally wiping with a piece of bath toweling or any coarse, soft bit of cloth. Some people keep a whisk broom for dislodging dust and soil from a hair brush after each using. This penetrates the bristles better than a cloth, and is to be recommended when it is undesirable to wash the brush often as in the case of a silver or an ivory mounted brush.

The English method is to clean expensive brushes with dry flour. The flour is put into the brushes, which are then put together and the bristles worked to and fro. Then the flour is removed by beating one brush with the back of the other on to a newspaper. More flour is put in if thought necessary and shaken out until the brush is perfectly clean. Then the bristles are rubbed with a cloth and the back cleaned with polish if silver, and soap and water if ivory.

Some people claim warm water injures the bristles of hair brushes and prefer to use cold, but I am an advocate of quite warm water, not so hot as to soften the bristles or to affect the glue with which they are often secured, of course, but hot enough to give a thorough cleaning, says a writer in the Kansas City Star.

To wash a hairbrush have a weak solution of ammonia, about one tablespoonful of the fluid to a pint of warm water. I do not approve of soap, because it is apt to make the bristles tender. The ammonia will cut any greasy substance in the brush and be better than soap. Dip the brush into the ammonia water or rather the bristles, and rub them to and fro in the hand until clean, or occasionally dipping. Then rinse first in warm and then in cold water. Never turn a brush on its back to dry, because the water will injure the wood mounting. Wipe the back of the brush and set the bristles downward to dry on a clean cloth, where it will get sun and air. To disinfect a hairbrush put a few drops of carbolic acid in the rinsing water.

Cleaning Hardwood Floors.

Dust your hardwood floors—whether painted, varnished, stained, shellacked or waxed—daily with a long-handled, dry, dustless map. Such mops are to be had at comparatively little cost. They are chemically treated so that they pick up all dust.

Once every three weeks, or semi-monthly, if necessary, go over the floor wih an oil mop to clean and polish it. Sometimes it is necessary to give heel marks or scratches a rub or two with mop in between the regular periods for polishing. When the mops become too dusty for use they can be washed without injury to their chemical or other qualities.

Creamed Codfish Canapes.

Cut the canapes round, the full size of the slice of bread, and fry them a nice yellow. Meanwhile melt a tablespoonful of butter in a small saucepan, add a tablespoonful of finely minced onion and cook soft without coloring it. Then add a tablespoonful of sifted flour and stir and cook a few minutes. Then add a cupful of boiling milk and stir until smooth and boiling. Add a cupful of shredded codfish saturated in boiling water and squeeze dry, and a few grains of pepper. Five minutes before serving put the canape in the oven on a bakepan to heat. Serve immediately.

Coupe St. Jacques.

Cut in small pieces some preserved pineapple, apple, oranges and pears, sufficient to fill three-quarers full the desired number of coupe or champagne glasses. Mix thoroughly together; cover with fine sugar and flavor to taste with maraschino and kirchwasser. Fill the champagne or coupe glasses three-quarters full with the fruits, and fill with half orange water-ice and half lemon ice. Strawberries and other fresh fruits in season may be used, peaches being especially delicious.

Eastern Salad.

Boil three or four eggs until hard, and cut into slices, removing the yolks. Rub the yolks to a paste, and gradually add to them two tablespoonfuls of olive oil or melted butter, two tablespoonfuls of lemon juice, season with one-half teaspoonful of salt and a dash of cayenne. Mix into this dressing lightly one cupful of grated cheese, and a cupful of finely chopped chicken. Garnish with the whites of eggs cut into rings. Serve in lettuce-leaf nests, with tiny potato eggs on top.

Corn Patties.

One cupful of left-over corn, slit and scraped from the cob. Combine three-fourths cupful of milk, two beaten eggs, one cupful of flour, a tablespoonful of sugar and the same of baking powder, and a little salt. Stir in the corn at the last, and drop from the spoon in muffin pans.

Raspberry Sponge.

Force one quart of berries through a sieve, add sugar to sweeten and enough whipped cream to make a thick, spongy mixture. Serve in custard glasses and garnish with large fine raspberries.

Fried Tomatoes.

Cut stem end from firm ripe tomatoes. Cut into thick slices, then season with salt and pepper and dip into a saucer of flour. Saute in a hot pan in good butterine, or part butter and sweet beef drippings. Cook slowly so flour will not scorch.

When You Have Pineapples.

The knife used in peeling a pineapple should not be used in slicing it, as the peel contains an acid that will cause a sore, swollen mouth. Salt is an antidote for this acid.

HANDY TABLE FOR KITCHEN

Having Everything Handy for the Cook Saves Many Steps in the Course of a Day.

First off if there are no shelves above the kitchen table she has some built, also a lower shelf on the table itself. There she stands all mixing bowls for bread and cake; the rolling pin and board stand on the table shelf also. On the shelves above the table are all necessary provisions for the preparation of meals. There are jars of flour, rice, sugars, spices; there are bottles of olive oil, vinegar, etc., for salads.

Then, hanging from little hooks screwed into the edge of these upper shelves are all the instruments of preparation which will not fit into the table drawer. There are can opener, corkscrew, potato masher and many others.

One well-known housewife invented an excellent device to save work. Every cook knows how many dishes are dirtied in paring potatoes, fruits and vegetables. This woman had a nice, new, clean refuse pail put on the lower shelf of her kitchen table and directly above it she had a circle of wood cut out of the upper shelf, so that it opened right down into the top of the pail.—Exchange.

PROPER WAY TO MAKE SOUP

Preparation Worthy of More Attention Than Usually Is Given to This Part of the Menu.

To get the most out of a soup bone it should be fractured every inch of its length. The soup should never stop cooking from the time it is put on the stove until it is done, although it should at no time boil furiously.

Once the soup is started cooking no water should be added, as this spoils the flavor.

The soup bone should be put into cold water, and no salt should be added until the soup is done, as the salt stops the flow of the juices.

The soup should cook from five to seven hours at least.

All the spices used in a soup should be put in whole—that is, whole black and white peppers, cloves, bay leaves, garlic, etc.

One quart of water should be allowed for every pound of meat and bone, to begin with. This is a rule of the creoles, but they make rich soup. If weaker soup is to be made, or if vegetables as well as meat are used in the stock, the amount of water can be increased.

ADDS TO FLAVOR OF STEAK

For Those Fond of Rich Dishes This Mixture Is One That May Be Recommended.

Take a fillet steak, cut 1¼ inches thick. An hour before cooking, place in the following mixture, turning it two or three times: Four tablespoonfuls of mushroom catchup, two teaspoonfuls of brown sugar, one teaspoonful of chopped parsley, one-quarter of a teaspoonful of pepper, one-half a teaspoonful of salt and four tablespoonfuls of brown sugar.

After it has lain in this mixture for an hour take it out, drain and dredge it with flour. Broil it or cook in a hot skillet with a large piece of butter for fifteen minutes, covering the skillet to keep in the steam. Remove the steak; add the vinegar mixture to the fat in the pan, boil it up and pour around the steak.

This is delicious served with potato chips.

Ham Croquettes.

Brown one tablespoonful of butter in a saucepan; when well-colored add two tablespoonfuls of flour and brown again. Then add one cupful of beef stock and stir until thick and smooth. Season to taste with salt and pepper, add ten drops of onion juice and one tablespoonful of mushroom catchup, one cupful of boiled rice and one cupful of finely chopped ham. Mix and set away until cold. Then shape into croquettes, dip into slightly beaten egg, roll in dried bread crumbs and fry in smoking hot fat. Serve with tomato or any good brown sauce.

Euclid Salad.

Six cooked beets, one Neufchatel cheese, one pimento, one olive, paprika, salt capers and mayonnaise. Select nice bright red beets, not too large; scoop out the centers and fill with the cheese mixed with the pimento cut in small pieces, olives chopped fine, adding seasonings and enough mayonnaise to make smooth and creamy; put a caper on top, place on a lettuce leaf with a spoon of mayonnaise beside the beet. Garnish with tiny balls of beets rolled in very finely chopped parsley. Serve very cold.

Bread in Jars.

If bread and cake and similar foodstuffs are kept in large stone jars or crocks instead of a tin bread box they will keep much better, as there is very little tendency to become moldy. The heat penetrates the tin so easily that bread often becomes moldy overnight; in the stone jar the bread does not become so heated. These jars have another appeal in that they are easily kept clean.

Sardine Sandwiches.

Scrape the skin lightly from as many canned sardines as will be wanted. Split them open, cut off the tails and remove any bones there may be. Butter thin slices of bread from a stale loaf, and lay the sardines between two of them. Cut away the crust and press the slices with the hand to make them adhere; garnish with parsley. Cut them with a sharp knife into long, narrow sandwiches.

Good Hand Cleanser.

Kerosene will clean your hands better than anything else after blacking a range or stove. Pour a little in the water, wash your hands in it, then wash them in tepid water, and finally with plenty of soap and a stiff nail brush in hot waer. Finish up by rubbing the hands with lemon juice, rosewater, or glycerine and water.

To Remove Shine on Cloth.

Take one ounce of lump ammonia and half an ounce of white castile soap; put both in a jug and pour over them one pint of hot water until both are dissolved. Then sponge the cloth with a sponge dipped in the above preparation, which should be slightly warm.

Use Salt in Cooking Fruit.

A little salt should be added to the sugar used for cooking fruit. It improves the flavor and rather less sugar is required.

Always the Favorite Light

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"That big supply of rubber is now nearly all on the way to the Goodyear factory in Akron. It constitutes the best of the London supply.

"We are using the same grade of rubber and the same amount of it as we always have used in these tires

"We are running our factory with three shifts of men, twenty-four hours a day. So long as we remain in this fortunate position on rubber, we shall supply tire users at before-war prices to the limit of our capacity."

KAISER'S SON IS INTERESTED

Crown Prince's Brusque Query About Spies Annoys the British Ambassador.

The conflict between England and Germany recalls an incident of an illuminating character between the Crown Prince Frederick William and the British ambassador at Berlin, Sir Edward Goschen, which almost brought to a sudden end a brilliant dinner given in honor of the kaiser's heir at the embassy in the German capital last February.

Over the coffee Crown Prince Frederick William turned to Sir Edward Goschen and demanded brusquely:

"Where are your spies?"

"Spies?" exclaimed the astounded diplomat. "I cannot understand what your highness means."

"Why," returned the heir to the throne of the empire, "your two spies, your military attache, Colonel Russell, and your naval attache, Captain Anderson."

"Neither the military attache," firmly replied Sir Edward Goschen, "nor the naval attache has anything to do in the nature of spying. I can assert that in the most energetic fashion. The British government has formally prohibited spying on the part of its representatives and the attache has not sent a single report to London which has not been examined by me."

"Well," insisted the crown prince, "we also have military and naval attaches, and I know what their reports treat of."

The British ambassador went on to argue the point, but the crown prince, not even half convinced, changed the conversation and spoke of horses.

Football and a Clergyman.

"The more recreation we have the less vice there will be in the country, and I regard the football match on a Saturday afternoon as one of the best possible devices to keep men in the purity of the open air. I believe that the increase of sport is the biggest factor in the increase of temperance, and go so far as to say if you take the Church of England away from London you remove the greatest sporting influence. Some people object to the professional footballer, but I see no reason why a man of that class, who gives entertainment to the public, should not be paid for his services just in the same way as a musician or a parson. If we want the best we always have to pay for it."—The Rev. A. J. Waldron in T. P.'s Weekly, London.

Short Hours.

Patience—I see Montana and Idaho have a nine-hour day for working women.

Patrice—And can't they talk any longer than that?

His Mistake.

"I can not live without you!"

"You have evidently got me confused with my cousin, it is she who is wealthy."

FOOD FACTS
What An M. D. Learned.

A prominent Georgia physician went through a food experience which he makes public.

"It was my own experience that first led me to advocate Grape-Nuts food and I also know, from having prescribed it to convalescents and other weak patients, that the food is a wonderful rebuilder and restorer of nerve and brain tissue, as well as muscle. It improves the digestion and sick patients gain very rapidly, just as I did in strength and weight.

"I was in such a low state that I had to give up my work entirely, and went to the mountains of this state, but two months there did not improve me; in fact, I was not quite as well as when I left home.

"My food did not sustain me and it became plain that I must change. Then I began to use Grape-Nuts food and in two weeks I could walk a mile without fatigue, and in five weeks returned to my home and practice, taking up hard work again. Since that time I have felt as well and strong as I ever did in my life.

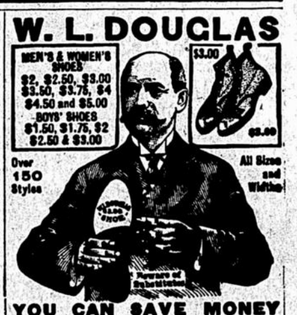
"As a physician who seeks to help all sufferers, I consider it a duty to make these facts public." Name given by Postum Co., Battle Creek, Mich.

Trial 10 days of Grape-Nuts, when regular food does not seem to sustain the body, works wonders. "There's a Reason."

Look in pkgs. for the famous little book, "The Road to Wellville."

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.

W. L. DOUGLAS



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In the next 30 days I will offer for sale 300 head of high-grade Holstein heifers running in age from 1 to 5 years old, a number of them springing heavy to fresh cows, well marked and in good condition. They will run 7-8 and 15-16 Holstein and are bred to registered bulls. Will also offer 100 head of fully developed, heavy milking cows, part of them fresh and balance due to freshen soon. Also have 35 head of registered and high-grade bulls of no relation to the above cows or heifers. I will have a few choice heifer and bull calves to offer in the near future that are 15-16 and 31-32 Holstein, at $15.00 each. First draft takes them.

Write me your wants.

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men of travel, wealth and experience, at last settled on Virginia as a place to live and prosper. It is worth while to the men who have little money to invest to write for information regarding Farms and Lands in Piedmont, Va.

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SPUDS CURE FOR RHEUMATISM

European Experiments May Be Said to Have Dispelled Legend of Their Indigestibility.

Rheumatism in one form or another afflicts the major part of the population, and rheumatism, as most persons know, is due to an accumulation of uric acid in the system. The Danish food reformer, Dr. H. Hindhede, whose experiments have made a considerable stir in his own country and in Germany, has found in the potato the most useful solvent, apart from drugs, of this acid.

Experiments at the Hindhede Research laboratory have shown that a diet of potatoes exclusively is capable of dissolving more than six times the quantity of uric acid resulting from the diet itself.

Two things must be borne in mind in connection with a diet of potatoes. One is that, whether mashed or not, they require a great deal of mastication. The legend of their indigestibility is doubtless due to their being usually "bolted" with little or no admixture of saliva. The other point is that butter should always be eaten with them, in order to supply the proportion of fat required in our daily food.

Important to Mothers

Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it Bears the Signature of Chas. H. Fletcher

In Use For Over 30 Years.

Children Cry for Fletcher's Castoria

Overheard.

"What's the matter with Blank's speech?"

"He has something wrong with his tongue that makes him cock-eyed in his talk."

A Prominent Trait.

"I understand Dolby is all in."

"Not quite. His egotism still sticks out."—Birmingham Age-Herald.

Too Dangerous to Overlook

Kidney trouble is too often overlooked and too often neglected. But the kidneys give early signals of distress that should not be mistaken. Backache, headaches, dizzy spells, rheumatic pains, too frequent, scanty or painful urination are all signs of kidney weakness and should not be mistaken.

When these warnings appear, use Doan's Kidney Pills, the reliable, successful, strongly recommended kidney remedy. Help the medicine by drinking water freely, hold to good habits and a serious attack of kidney disease may be avoided. Public testimony is the best proof of merit.

An Illinois Case.

Mrs. Harriett Thompson, 1324 S. Court St., Rockford, Ill., says: "For years my kidneys were in bad shape and I never expected to be well again. The kidney secretions passed irregularly and were distressing. I had awful pains through my back, too. A few boxes of Doan's Kidney Pills cured me and today I am strong and well."

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