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Carranza will naturally insist that his activities, while carrying some personal advantages, are not in the nature of an exploitation of Mexico.

Being keeper of a lighthouse, is not the only lonesome job. There is, for instance, John M. Parker's as progressive candidate for vice-president.

Practical Farming

Helpful Facts Gathered from Reliable Sources Of Interest to Montana Farmers

CANNING SMALL FRUITS

Gooseberries and Currants Currants are one of the most satisfactory of the small fruits for preserving for winter use, says Farm and Home. They not only make delicious jellies, preserves, and conserves, used alone; but combine so well with other fruits. Currant juice jellies very quickly, and on this account is often combined with other fruit juices that do not jelly so rapidly. Gooseberries are coming into greater popularity since new and improved varieties have come on the market. Besides having a better flavor than the old varieties, they are much larger. Gooseberries like currants may be combined with other fruits with very satisfactory results.

In canning currants and gooseberries the fruit can be cooked in the can, or cooked in a syrup of sugar and water in a preserving kettle. For canning use about three-fourths pound of sugar to each pound of fruit.

In choosing currants for jelly select those that are barely ripe. Pick out leaves and poor fruit, and wash and drain. It will not be necessary to stem them. Just add enough water to prevent them from burning, and heat slowly. Mash the berries, but do not let them come to a boil. Pour into jelly bag, and allow juice to drain or drip into a vessel, without squeezing, if you wish a clear red jelly. Use granulated sugar, a pound to each pint of juice. Place the juice in a preserving kettle, and when it comes to a boil add the sugar that has been heated in the oven. This jelly will be ready to pour into the glasses five or six minutes after the sugar is added, if none or little water has been added; but it should be tested before removing from the fire. Currant juice combined with red raspberry, rhubarb, gooseberry and other fruit juices will give you a variety.

Gooseberries used for jelly should be green, and will require about a fourth cup more sugar to each pint of juice than the currants. Prepare the gooseberries as you would currants.

Currant Conserves

To a quart of currant juice prepared as for jelly add two quarts of red currants, two pounds of raisins chopped and seeded, the juice and grated rind of a half dozen oranges, and six pounds of sugar. Boil until thick, stirring constantly. Put into glasses and seal.

Spiced Currants

Place six pounds of stemmed currants in alternate layers with four pounds of sugar in a preserving kettle, and let stand several hours. Turn off the juice and boil until it jellies; then add the currants, one tablespoon each of allspice and cloves, and one cup vinegar. Boil to a thick sauce, and fill into jars. This is particularly nice to serve with meats.

Currant Preserves

Use the large red currants for this preserve. Arrange in alternate layers in a preserving kettle with sugar, using a pound of sugar for each pound of fruit. Let stand several hours, then pour off the juice, and boil to a thick syrup; then add the currants, and cook several minutes longer, or until the syrup jellies when tested. Fill into glasses or jars, and seal.

Gooseberry Catsup

To seven pounds gooseberries (either ripe or green) allow four pounds sugar, one pint vinegar, if the berries are ripe, or one cup, if green, one tablespoon each of ground cloves and cinnamon, and one teaspoon each of ginger and allspice. If liked a little mustard or pepper may be added. Boil all together, stirring constantly, to the consistency of catsup. Seal up in bottles or jars.

Currant Catsup

To six pounds washed and stemmed currants add three pounds light-brown sugar, one pint vinegar, one tablespoon cinnamon, one teaspoon each of cloves and allspice, and half teaspoon pepper. Boil to the consistency of catsup. Pass through a sieve, boil five minutes longer, and bottle or seal up in jars.

Gooseberry Chutney

For this chutney use gooseberries that are just beginning to ripen. Add to each pound gooseberries quarter pound seeded, chopped raisins. To each four pounds of this fruit mixture add half teaspoon red pepper, two pounds light brown sugar, two tablespoons mustard seed, one tablespoon each salt and ginger, and about two scant quarts vinegar. If liked a little chopped onion or garlic can be added. Simmer slowly about an hour, stirring frequently. Seal up in bottles or small jars. Good to serve with meats.—Farm and Home

HOW TO BUILD A STACK

Practice is necessary to acquire the knack of stacking bundles. About 16 feet is the ideal diameter for grain stacks, says M. Coverdell in Farm and Home. In a larger stack the sweating process is delayed, the stack runs up too high and a poor topping out may result.

To build a round grain stack start in the field. Jam the butts of the bundles down solidly against the ground. This gives a firm foundation and protects the grain from the damp earth. If the stack is built on sloping ground, the lower side should be built up even with the other at once. The stack must go up evenly or the bundles will slip.

After laying the foundation and seeing that it is level, raise the center slightly higher than the outer edges. Beginning at the outer edge lay a circle of bundles, heads toward the center, the shorter straws of the bundles up, to shed water.

The second circle of bundles should be laid so the butts will reach about to the point where the first bundles are bound. The third should lap over to the same point on the second row and so on, toward the center of the stack. When the center of the stack is reached, return to the edge and proceed as before.

Each bundle should be pressed firmly in place as it is laid and that part above the band may be tramped, but never step on the butts. Bulge the stack merely by extending the butts very slightly and gradually. Keep the center a little full and top out as in any other stack, spreading long sheaves over the top to form a cap.

A UNIQUE BARN

A 12-sided concrete barn and round concrete silo are pictured and described in detail in the July Farm and Home. They were built by Menno S. Yoder, a progressive farmer of La-grange county, Ind. The barn cost \$1780 for material purchased and for hired labor. The labor of Mr. Yoder and his sons and the home-cut timber used were worth \$1,500, so \$3,280 was the real cost of the barn.

Yoder's barn is 12-sided. It is 60 feet in diameter and each side is 16 feet long, making the barn 191 feet in outside circumference. The walls are solid concrete 30 feet high. They are reinforced with 118 rods of No. 9 wire. At the sides of doors and windows and above them the walls are further reinforced with old iron.

The doors at each end are 8x8 feet. Each door is in two sections and anything from a three-horse manure spreader to an automobile can pass through. There is a hydrant on the ground floor for watering cattle and waste water is tiled out. Nearly all woodwork about stalls and mangers is low down so it will not obstruct the light. There are two long feeding alleys, one on each side of the double central stable, and outside of the feeding alleys the irregular-shaped space is used for box stalls and a calf pen. A litter carrier operates on 60 feet of track in the barn and a curve outside of the door, and 7 feet of track in the barnyard.

There are 31 windows in the barn with 12x20 inch glass, four lights to each sash. The lower windows, 18 in number, have double-thick glass. All windows are protected inside and outside by heavy wire screens. The screen frames are held in place by wool screws, tightened up against the concrete.

The barn is 53 feet high from the ground floor to the opening in the roof, over which the ventilator cupola is built. Iron rims of old binder wheels were put in for the ventilator outlet and the upper end of the long rafters are bolted to these rims. A round hay rack 30 feet in diameter, built according to Mr. Yoder's own plans, has been placed under the roof and is fitted up with a new hay-carrying outfit that hoists the hay to any height and runs to either side without any track stop and without any change of ropes.

TREND OF CLUB WORK

Development of Social Side of Rural Life Prominent Feature of Club Projects.

In the early development of the agricultural club work the financial possibilities were usually stressed and large cash prizes were offered to induce young people to enter into and complete various phases of club work. This method of creating interest has fallen into disfavor. The tendency has been to present the work on its merits. The desire on the part of club leaders and other extension workers is that the members enter the work for the benefits to be derived

rather than in the hope of winning a large cash prize.

The agricultural papers of the country have published the financial side of the work. The school authorities are more and more appreciating the educational value of practical agriculture. Many educators, who know the great need of rural children for school training that will fit them for their environment—life on the farm—turn to the agricultural club work as one of the means of vitalizing the work of the rural schools—especially those schools that are attempting to teach agriculture without adequate laboratory equipment. Such educators see in club work a means to the end that the home farm of the student becomes an efficient working laboratory without the expense to the school system. They have been convinced that the schools that are active in club work are in general the most efficient schools, and that the pupils engaged in club work are not only the best behaved but that their scholarship grades are much higher than those of the nonclub members. This comes from the fact that the necessary motive is offered and the heart interests of the children are engaged. As a result the school work and the home life of the members are tied up very closely and the relation between the two is more firmly cemented. Club work is an important spoke in the wheel of vocational training which is rapidly being rolled to the forefront of educational endeavor.

The social side of club work is more and more to receive the attention its importance merits. The club groups in practically every State of the Union are holding regular monthly meetings under the direction of some mature and experienced leader (in many cases school teachers). Officers elected from the club membership preside and carry on the meeting according to parliamentary law. The programs, together with references and suggestions are furnished to the club each month by the State agent. Each member reports the progress of his or her work. Timely articles of instruction are presented by the members and by experienced adults. In most of the Northern and Western States the club meeting is divided into three sections: First, business; second, subject matter program; and, third, the social program, suggestions being furnished by leaders on all three phases. As a rule, 90 minutes are used, giving 20 minutes to business, 40 to the subject matter, and 30 to the social interests. The local leader is always present at these meetings to advise and direct when necessary.

The association with each other and with those taking part in the club program causes the members to wear off the rough corners of their social side. The individualistic tendency of the rural people is thus weakened and the way to rural cooperation and organization is paved. Strictly social meetings, picnics, field days, etc., are held at various times. Thus, the club work tends to take an increasingly important part in the development of the social side of rural life.

PLAN BIG POULTRY SHOW

Anticipating a much greater number of poultry entries than last year, the directors of the Montana State Fair are having the poultry building remodeled and placed under one roof for the coming exposition, which will be held September 25th to 30th inclusive. The changes will provide much additional space, and are of a permanent nature.

Various county poultry organizations as well as scores of individuals throughout the state are preparing to send their birds for the poultry exhibits in an effort to capture some of the valuable prizes that will be awarded. Although the county and state shows held each year are largely attended and have fine exhibits, the directors of the State Fair believe the most representative poultry show ever held in Montana will be seen at the big exposition this fall.

The fair management has devised an improved method of handling entries which will greatly facilitate this feature of the business. Entries close in this department on September 26th, and all who wish to enter are urged to do so at an early date.

A total of \$2,515 is set aside for winning contestants, and prizes range from fifty cents up. This equals the amount offered by large eastern fairs. The management makes this offer with the hope that the Montana breeders will show their birds, which is the first step toward bringing Montana to the front rank as a producer of good poultry.

"John Bull", we take it, is a pseudonym for Lyod George.

Most women have become so familiar with promises that they have no faith in them.

Villa's irritating way of coming to life in inopportune moments is gradually taking the curl out of Carranza's whiskers.

J. L. TRUSCOTT

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