



TIME TABLE

No. 66—going north..... 8:04 am
No. 62—going north.....10:15 am
No. 64—going north..... 3:28 am
FROM SALT LAKE

No. 63—going south.....10:15 am
No. 61—going south..... 6:21 pm
No. 65—going south.....12:18 am
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No. 409—For Springville, Provo, and all points east and west..... 8:10 a. m.
No. 431—For Springville, Provo, Salt Lake and all points east and west..... 3:27 p. m.
No. 410—For Eureka, Mammoth and Silver City..... 7:03 p. m.
No. 432—For Eureka, Mammoth, and Silver City..... 6:15 a. m.

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BETZVILLE TALES

Rev. Ebenezer Spillgath and Moses

By Ellis Parker Butler
Author of "Pigs is Pigs" Etc.
ILLUSTRATED BY PETER NEWELL

Rev. Ebenezer Spillgath of Betzville is in serious trouble with his congregation at present, and it all goes to show that one should not be too forward in the good work of smiting the wicked. It is all right to smite the wicked, for that is all the wicked are good for, but any one desiring to smite should be careful not to pick out a wicked that will smite back.

When Purdon's Three-Ring Circus and Unmentionably Great Menagerie was in town about a month ago, it happened to be here on Thursday, and Rev. Ebenezer was greatly angered to find that when he opened prayer-meeting that night he had the meeting entirely to himself, and he decided that as the Egyptians—so to speak—had spoiled his meeting, he would wreak vengeance on them and spoil the Egyptians. As the circus had moved on to Billingsville that night, Rev. Ebenezer harnessed up his mare Rebecca, and drove over, and on the way over he made up his mind how he would spoil the Egyptians. Rev. Mr. Spillgath is noted in this county as one of the most progressive and slick horse traders on earth, and he decided he would spoil the Egyptians in a horse trade. He was not aware, at that time, he says, that the Egyptians were just spoiling to be spoiled.

When Rev. Ebenezer returned to

on his hind legs, while Rev. Ebenezer lay awake wondering what had caused the beast to act in this strange way. By daylight he decided that some word said in the presence of the horse must have been a signal for the act, and he proceeded to the barn and reported to the horse, as nearly as possible, what he had said to Alderman Bud Winters. Nothing worth chronicling happened, and with a sad heart Rev. Ebenezer harnessed the upright horse and went his way.

At the corner of Main and Cross streets he met a large body of citizens, all much interested, among whom was Alderman Bud Winters, and resuming the discussion of the day before, Alderman Winters expressed himself in his usual free and profane way. In the midst of the discussion Moses suddenly ended himself, with his rear legs in the air, and stood on his front hoofs. In vain did Rev. Ebenezer speak to the brute; he was compelled at last to continue his rounds with Moses walking on his fore feet. That night, and six nights thereafter, Moses slept in his stall with his rear roofs against the rafters, and whenever Rev. Ebenezer went for a drive he was followed by a horde of interested parties. It was very annoying.

Nothing that Rev. Ebenezer could do seemed to have any effect on



Many Said It Was as Good as a Circus.

Betzville Friday evening he no longer drove Rebecca, but a white horse, and he wore a smile that informed one and all that he felt he had successfully spoiled the Egyptians and that he had spoiled them good and hard. Many were the congratulations he received from Uncle Ashford Clute and other prominent citizens of Betzville, and he announced that it was his intention to call the horse, hitherto bearing the sinful name of Skeezicks, by the more appropriate name of Moses.

The next morning Rev. Ebenezer harnessed Moses and started on one of his accustomed tours of mercy and business, since his salary compels him to peddle watermelons between his stops at the homes of the sick and soul-sad, and all went well until he reached Main street. Here he paused and entered into a controversy with Alderman Bud Winters, on the merits of free liquor as against the mulet tax, when, suddenly, Moses arose upon his hind legs, and stood gracefully balanced thus. It was a thrilling scene—Alderman Winters scotching elsewhere; Rev. Ebenezer exiting from his buggy head first, and Moses standing on his hind legs. All this, set against the background of the Bankrupt Store and the post office made one of the pictures that will go down in the history of Betzville forever.

As soon as Rev. Ebenezer regained his composure he examined Moses, and a very superficial examination proved that Moses was still standing on his rear legs. Nothing that Rev. Ebenezer could do would bring the horse to any other posture. The horse seemed to want to stand that way, and so it stood that way. If Rev. Ebenezer ever became angry he came near it then, but a whip seemed to do not a bit of good, and when, with his patience quite exhausted, Rev. Ebenezer entered his buggy and whipped up, Moses went his way on his hind legs. Many said it was as good as a circus.

That night Moses slept in his stall

Moses, and the sight of the minister of the gospel driving a horse that was a permanent circus caused considerable scandal in these parts. Aunt Rhinocollura Betz, who is one of the best contributors in the congregation, gave notice that she was going to withdraw, and other leading society folks followed her example.

It was then that Rev. Ebenezer driven to desperation, sent for Alderman Bud Winters. He had tried everything in his own vocabulary unavailingly, but the moment Alderman Winters opened his luxurious store of cuss words the effect on Moses was instantaneous. For each variety of oath Moses performed a different act, and the only difficulty seemed to be that Alderman Winters did not have in stock the particular kind of swear that would make Moses act like a regular horse. The nearest he came to it was when he said, "Blankety blankety, your blank hide!" At this Moses did a cake walk on four legs and Rev. Ebenezer had to be satisfied with that. It was better than having a horse walk on its hands. But Rev. Ebenezer is a man of bulldog tenacity, and he is having Bud Williams come up to the barn every night and swear at Moses. He hopes some day Alderman Winters will swear Moses into a regulation horse.

The trouble is that the congregation knows it, and they are trying to decide whether they shall discharge Rev. Ebenezer for having profane language fired off by order in his barn, or discharge him for having a horse that does the cake walk.

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Degrees of Hunger.

"I'm simply starving," cried the short story writer at the Hungry club. "I wish they'd begin dinner."
"I never saw you when you weren't starving," said the poet.
"I'm never as hungry as you are though," the short story writer declared, "because I write prose."

THE UTAH BUDGET

The convention of the forestry officials of the fourth district will be held in Ogden, January 10 to 15.

In a saloon brawl at Bingham, Denny Murray was stabbed in the side by Jim McDonald. While the wound is serious, it is not thought it will be fatal.

Special memorial services in commemoration of the birth of Joseph Smith were held in every ward chapel of the Mormon church in Salt Lake on Sunday.

Herman Ackerman, better known as Cal Callahan, the newspaper artist and cartoonist, died in Salt Lake City on Christmas day, at the age of 27, from tuberculosis.

Arthur Martin, a prospector, found starving to death in his cabin in the Clifton mining district, Tooele county, is now in a hospital in Salt Lake City on the road to recovery.

After enjoying a hearty Christmas dinner and being apparently in the best of health, Mrs. H. C. Tobin dropped dead at her home in Salt Lake City. Death was due to heart failure.

Ray Kay, of Mona, was accidentally shot in the leg when a brother, who had been duck shooting, was unloading his shotgun, the charge of shot striking the boy in the calf of the leg.

James McTernan, a saloon man of Salt Lake City, has been made defendant in a \$50,000 breach of promise suit, the young woman in the case declaring McTernan had failed to keep his promise to marry her.

Adolph A. Linda, a well-known shoemaker, of Sandy, dropped dead on December 24. He had just finished feeding his cow for the night. Just as he got outside and fastened the door, he was stricken with heart trouble, death being instantaneous.

Fred Herbert, a Finn, was shot and probably fatally injured at Bingham Sunday morning by an Austrian, as the result of a drunken brawl. Mat Dicoch and Sam Savovich, both Austrians, have been arrested on suspicion.

According to a dispatch from New York, Governor Spry, in an interview declared he had not promised Tex Rickards that the Jeffries-Johnson fight could be held in Utah, and declared that the laws of the state must be enforced.

Policeman Emil Glaser, who was wounded in a pistol duel, on December 7, with Mike Vaccarilli, died on Christmas day. Vaccarilli died on December 16. The shooting occurred in a saloon, Glaser being off his regular beat at the time.

Because he threatened in a letter that he would kill a fellow countryman, John Astock, an Austrian, employed at the smelters in Garfield, has been placed in jail, in the hope of averting another war between the foreigners at that place.

Jack and Alexander Johnson and their comrade, Julian Butler, who ten days previous were injured in a coasting accident in Salt Lake City, were able to spend their Christmas at home. It was at first thought neither of the trio would recover.

Mrs. Alma Jacobsen, a resident of Centerville, was seriously injured when she was hooked by an angry milk cow. Mrs. Jacobsen sustained severe injuries about the body and was forced to flee from the pasture to escape the attack of the animal.

Residents of Payson are making great preparations for Home-coming day, which falls upon December 30. Invitations to all former residents of Payson have been issued, and it is expected that more than 300 former residents will be there to attend the celebration.

Mrs. Stephen Moore left her baby in a room amidst its toys on Christmas day while she went into the yard to get some wood. When she returned the room was ablaze and she succeeded in saving the child, in a suffocating condition, falling fainting into the snow as she escaped.

Mr. and Mrs. L. V. Curry and Fred Ricker, the members of the "Dolly Dimples" outfit which managed a circulation contest for the Ogden Standard last month, must answer to the district court under a charge of conspiracy to defraud in the manner of the collection of the reward for Dolly's capture.

The range in the home of Dr. Miner, of Nephi, was blown to pieces by a terrific explosion, caused by the water jacket freezing, which hurled fragments of the stove clear through the ceiling, and drove portions of coal in the fire box right into the brick wall.

Jealous over the attentions paid to his wife, Bob Marich, an Austrian, shot Nick Ratskovich, another Austrian, at Upper Bingham Canyon, shooting his rival in the back as he slept, but failed to inflict fatal injuries. Marich took to the hills, but was captured.

As an indication of the many new homes which have been established during the year in Salt Lake, the water service connections in the city waterworks department shows an increase of nearly one-third in 1909 over the year previous.

At the annual meeting of the stockholders of the Salt Lake Route, held in Salt Lake City, December 21, a bond issue of sixty million dollars was authorized for the purpose of retiring the first mortgage bonds of the company issued in 1903 of forty million dollars.

Charles C. Shaw, one of the oldest residents of Utah county and a man known from one end of it to the other, died at his home in Hyrum, December 23, of Bright's disease, from which he had been suffering for some time.

The KITCHEN CABINET



"HAT is the secret of your life?" asked Mrs. Browning of Charles Kingsley. "Tell me that I may make mine beautiful too." He replied: "I had a friend."—W. C. Gannett.

"He who gives better homes, better books, better tools, a fairer outlook and a better hope, him will we crown with laurels."—Emerson.

English Hot Breads.

Crumpets and muffins are usually made together and served at the same meal. Dissolve one-half a yeast cake in three cupfuls of warm milk, add one teaspoonful of salt, two teaspoonfuls of sugar and one tablespoonful of butter. Stir in about six cupfuls of flour or enough to be too stiff to stir, and too soft to knead. Beat it long and hard. To make crumpets, put one-third of the batter into another bowl and add enough warm milk to make a batter that will pour slowly. Cover the two bowls and put them in a warm place to rise until light. The crumpets being softer, will soon be light. Heat the griddle slowly for half an hour. Grease some narrow, large rings and lay them on the griddle, when hot draw one side and pour into the rings a fourth of an inch of batter. Let them cook slowly until the top is full of holes, and the surface is dry, then turn ring and all over, and let them cook three minutes. When done they should be half of an inch thick and slightly colored. When ready to serve them, toast on both sides until brown and crisp.

When the muffins are light as honey-comb, turn the dough out on to a well-floured board. Break off bits of dough the size of a duck's egg, roll them out in the flour without pressure (which will cause the gas to escape), and without working any flour into the dough. Let them stand on the board until all are shaped, then lift one at a time, shake off the flour and drop on a medium hot griddle, giving space to spread. Let them cook very slowly. When the top looks dry, draw over the hot part of the stove and slightly brown, then turn them to cook on the other side. It should take about 20 minutes to bake them, be light brown and one inch thick. When ready to toast, break them all around the edge as if you were going to split them, then toast on both sides until the crust will crack; pull apart, put a generous amount of butter inside, close it and keep hot in the oven until ready.



HENRY a noble deed is wrought, when a noble thought, in hearts is glad surprise, to higher levels rise.

The tidal wave of deeper souls into our midst being rolls, and lifts us unawares, out of all meaner cares."—Henry W. Longfellow.

Poppcorn, the Children's Favorite.

What a sense of comfort a big dish of popped corn gives us. For the children, they hail it with delight, while the older members of the circle not only enjoy the delicious crispness of the dainty morsels but the memories of other days and pleasant fireside parties which it recalls. What child has not "floored" the parent some time by the question: "What makes popcorn pop?"

Corn contains oil and moisture in varying proportions. When heated this expands, bursting the starch grains and popping open the kernels causing the explosion, which we call popping.

In common corn this oil is not in such a large proportion so that when heated it only cracks, without exploding when heated.

Sometimes corn that is too dry will not pop. To remedy this, pour water over the corn in the popper and shake well before heating.

A nice way to pop corn and season it at the same time is to put it into a dripping pan with a small piece of butter and the needed salt, make a cover of brown paper, by folding the corners and fitting and pinning them. Then put on a hot stove and shake constantly. An iron kettle with a tight cover is commonly used, but it is not as easy to keep the corn stirring in that as in the pan.

If the corn is popped in a popper the butter is melted and poured over the corn in a thin stream, stirring all the time. Then add the required amount of salt and it is ready to serve.

A few recipes for preparing popcorn dainties may be acceptable especially to the young people.

Poppcorn Balls.

Put three-fourths of a cupful of light brown sugar, half a cupful of molasses and a tablespoonful of vinegar together in a buttered saucepan. Cook without stirring until it becomes brittle, when dropped in water, then add one-fourth of a cupful of butter and when it spins a thread it is done. Add one-fourth of a teaspoonful of soda and pour in a fine stream over four quarts of popcorn, stirring until evenly distributed. Dip the hands in cold water and quickly mold the balls into shape.



OR occasion hath all her hair on her forehead; when she is past you may not recall her. She hath no tuff whereby you can lay hold on her, for she is bald on the hinder part of her head, and never returneth again."

Some Unusual Ways of Serving Chicken.

We tire of the roast chicken, fried or fricasseed chicken, and long for new ways of serving the tender, delicate and appetizing fowl. Here are a few ways that may be new and one or two that are original.

Chicken with Bacon.

Split and clean two young chickens. Place in a dripping pan and sprinkle with salt, one tablespoonful of red pepper, chopped, and two tablespoonfuls of green pepper, a tablespoonful of chopped onion and one tablespoonful of chopped parsley. Cover with thin strips of fat bacon and bake until the chicken is tender. Remove to the platter and make a gravy of three tablespoonfuls of fat from the pan, four tablespoonfuls of flour and one cupful of chicken stock, and a half cupful of cream, season well.

Chicken Cooked in Milk.

Clean and cut up chicken as for fricassee; dust well with salt and pepper and dredge with flour. Lay in a dripping pan and nearly cover with rich milk.

Bake until the chicken is tender, in a moderate oven. Remove the chicken and pour around it the white sauce which will be thickened by the flour.

Chili Con Carne.

Cut up, season and fry in butter two young chickens. Rub through a sieve eight canned red peppers. If the fresh ones are used the veins and seeds are removed and the peppers cooked until soft. Add one teaspoonful of salt, one onion, finely chopped, two cloves of garlic chopped fine, the chicken and boiling water to cover. Cook until the chicken is tender. Thicken the sauce with three tablespoonfuls each of flour and butter.

Things Nice to Know.

Save all the little pieces of toilet soap, dry them and pound to a powder. Add one tablespoonful of olive oil to a cupful of powdered soap. Heat all together and pour into a wide-mouthed jar to cool. This is nice to use when a good lather is wanted for the hands or neck.

Have a small cushion fastened to the arm of the sewing machine to hold needles and pins. It will be found to be very useful.

Fruit or vegetables should be removed at once from the tin can, otherwise if opened the air acts upon the acid of the fruit and tin, forming a poisonous compound.



UR sex you know was after yours designed. The last perfection of the Maker's mind; Heaven drew out all the Gold for us and left your Dross behind."

Macaroni the Popular Italian Dish.

Macaroni used to be exclusively manufactured abroad; but now the American product is much used. There are many varieties and as many shapes of the foreign variety, both yellow and white.

The wheat from which the macaroni was first made, was cultivated in southern Europe and Algeria. It is a hard semi-translucent variety, rich in gluten and other nitrogenous compounds. In Italy it is called semolina.

There are many number of macaroni factories now, all over the country, as the American product is becoming recognized. Macaroni wheat is grown here extensively, so that the United States will some time be entirely independent of foreign macaroni. As a food, macaroni is a valuable one and as it is usually prepared in combination with other foods of nutritive value, like eggs and cream, thus making it doubly valuable.

For a dish that is heavy enough for the main one at luncheon, or a supper dish, the following is good:

Lucanian Eggs.

Cook five eggs hard, remove the shells when cold and slice in eighths lengthwise. Make a cupful and a half of rich white sauce. Put a layer of cooked macaroni in a buttered baking dish, then a layer of white sauce and egg, bits of butter, pepper and salt and a touch of anchovy essence, repeat, using one cupful of macaroni. Cover with buttered crumbs and bake until hot, and the crumbs well browned.

There are many number of ways of combining macaroni with different foods, as escalloped dishes. With tomatoes they are especially good. One of the favorites of our Italian friends is called macaroni a la Levornese, which is made of a layer of cooked macaroni, then a few mushrooms cooked in milk and seasoned, a layer of tomato (strained), then sprinkled with Cheddar or Parmesan cheese (American will do as well), and baked half an hour.

Nellie Maxwell.