

## CHEER UP YOUNGSTERS CLOWNS COMIN' SOON



Some of the Army of Fun-Makers With Ringling Bros. Circus.

"There's the fox and the hare,  
And the badger and the bear,  
And the bird in the greenwood  
tree;

There's the cunning little rabbit,  
So engaging in his habit,  
And they all got a mate but me!"

Do you remember it? The old  
clown song of the days of the  
dusty wagon show? There were  
a lot of verses but somehow the  
one about the rabbit and the  
bird in the greenwood tree had a  
lilt that caused it to stick in the  
memory and, quite unbidden, it  
comes singingly to mind when-  
ever the red and the gold of the  
big modern circus comes abroad  
in the land.

The good old Shakespearian  
clown! His to sing us a song,  
crack the old jokes of the baby  
and the paregoric variety or to  
hold the paper hoop while he,  
the sole clown, of the circus  
poked fun at its only lady rider.

The children of this day and  
age have whole droves of these  
funny fellows pass before their  
eyes and scores of the pretty  
spangled ladies of the ring to  
bring lumps into their throats

with every jump of the snowy-  
white horses. Take the Ring-  
ling Brothers' circus as an in-  
stance. It is coming here Tues-  
day, September 14th, and with  
it will arrive not one but fifty  
clowns. And where the lone  
comedian of the old days was  
obliged to depend upon his hoop  
and his wits for applause, these  
Ringling funny men have every-  
thing from ridiculous looking  
airships in which they skim  
around the tent top, to big wood-  
en cannons and dozens of other  
contrivances that never fail to  
send their audiences into roars  
of laughter. There is much to  
be seen on this season's pro-  
gram, such as the gigantic new  
spectacle of Solomon and the  
Queen of Sheba with its cast of  
1,250 characters and ballet of  
300 dancing girls; the hundreds  
of marvelous of the arenic pro-  
gram; the trained animal show  
and a menagerie of more than  
1,000 wild animals. But it is in  
Ringling Brothers' army of fa-  
mous clowns that the younger  
generation will take its greatest  
delight.

### The Old Fisherman.

When I was a kid I thought  
the greatest man in our town  
was a fellow who could go down  
to the creek and catch a half  
dozen nice bass any time he  
wanted to, recalls Deacon Walk-  
er. I went home twenty years  
later and as the train sped by  
the creek I saw the same old fel-  
low sitting on the bank fishing.  
He paid no attention to the  
train, but kept his eye on the  
water all the time. The world  
will say he was a failure, but was  
he? For him no clouds obscured  
his sky by day nor thunder roll-  
ed at night. No bad dreams dis-  
turbed his sleep and he whistled  
softly throughout the hours of  
sunlight. The only thing that  
worried him in the morning was  
the thought that possibly the  
fish wouldn't bite that day. He  
caused no heart sorrow, for he  
was alone in the world. The lit-  
tle mound in the village ceme-  
tery that marked where his  
mother had passed to the angels  
he kept clean and green, and for  
more than a quarter of a cen-  
tury he had every week dropped  
his tear upon the sacred soil  
there. He owed no man a penny  
and the business worries of the  
mart and the politics of the for-  
um disturbed him not. Flow-  
ers grew in his front yard and he  
gave them to the passing chil-  
dren and carried them to the  
sick room of his friends. Often  
as he worked among his flowers  
or swung his fish pole he would  
hum, "There is Rest for the  
Weary." So again and again as  
I think of the old man this  
thought has struck me: Possi-

bly he has done what those who  
count their gold by the millions  
and live in marble palaces have  
failed to do—solved the mystery  
of contentment.—Ex.

Miss Edna Mayne, who at-  
tended the funeral of Miss Hen-  
rietta Morath, left Monday  
for her home in St. Louis. Miss  
Charlotte Morath accompanied  
her home for a visit.

C. L. Glasscock spent Sunday  
in Kansas City.

Rev. O. R. Sellers and brother,  
J. M. Sellers, arrived Saturday  
from Chicago to spend a month  
with homefolks.

### Children Cry FOR FLETCHER'S CASTORIA

Mr. and Mrs. Joseph Kist and  
three children returned Sunday  
evening to their home in Kansas  
City after a visit here with Mr.  
Kist's mother, Mrs. Ernest Hoff-  
man, Sr. Lewis Kist accompan-  
ied them home for a few days'  
visit.

### THE SANITARY BAKE SHOP.

I carry the Snow-Flake Wrap-  
ped Bread, Venviena Bread, Rye  
Bread, Whole Wheat Bread and  
the Twin Loaves. I also have  
the Jelly Roll, Marshmallow Roll  
and Carmel Roll. Every thing  
is new and up-to-date. I solicit  
your patronage. My wagon  
makes daily trips to town.

A. C. MEIERER.  
Phone 399  
7-120-tf.

### Table Sirup From Waste Water- melons.

Washington, D. C., Sept. 6.—  
A delicious table sirup can be  
made from watermelons and af-  
fords to the farmer, according  
to the fruit-juice specialists of  
the United States Department of  
Agriculture, a convenient means  
of using the surplus watermel-  
ons which otherwise are allowed  
to spoil in the field. Such sirup  
has been made by farmers in a  
small way in various parts of  
the South, and the Department  
endeavored to work out exact  
methods of making it as a possi-  
ble by-product from surplus  
melons. This sirup can be used  
immediately or can be bottled  
just as is done in the canning of  
fruit. It is reddish brown in  
color, very sweet and well flav-  
ored and will serve most of the  
purposes for which sirup is used  
in the home. It has been tried  
with satisfactory results in mak-  
ing ginger cake, home-made  
candy and as a sweetening and  
flavoring in ice cream.

As the specialists point out,  
while the juice of commercial  
watermelons such as the "Tom  
Watson" contain on an average  
only about 7 per cent of sugar,  
or less than many other fruit  
juices, the ease with which the  
juice can be pressed out partly  
offsets the low sugar content.  
The method described below  
calls only for utensils found in  
every household:

### Directions for Making Water- melon Table Sirup.

Remove the pink flesh and  
seeds from the rind of sweet,  
fully ripe melons. Crush the  
flesh with a potato masher or by  
running it through a meat chop-  
per. Place the crushed pulp and  
seed in cloth bags, and squeeze  
out the juice, which flows out  
readily. About 5-6 of the pulp  
will squeeze out as juice. About  
13 gallons of the juice will make  
1 gallon of sirup. This amount  
of juice can ordinarily be secur-  
ed from 10 watermelons weigh-  
ing from 22 to 25 pounds each.

The juice is then boiled down  
into a sirup in an ordinary pres-  
erving kettle. The juice boils  
without much foaming until it  
begins to thicken, when the fire  
should be slackened to prevent  
foaming and burning. The red  
coloring matter in the juice  
coagulates during boiling and  
part of it rises to the surface  
where it can be removed by  
skimming. The remainder floats  
about in the juice forming red  
particles which gather near the  
top. Toward the last of the  
boiling the sirup must be watch-  
ed constantly. If the housewife  
has a candy thermometer she  
should take the sirup from the  
fire as soon as it reaches a tem-  
perature of 220 degrees Fahren-  
heit, otherwise she should let it  
cook until a small sample on  
cooling is about as thick as  
maple sirup.

When the boiling has finished,  
the sirup can be set aside to cool  
in covered vessels or can be  
poured while hot into and sealed  
in cans or glass containers.

When a cider press is available  
the melons can be cut into pieces  
and arranged on the press so  
that the pressure will extract the  
juice of the pulp before it presses  
the rind. The juice of the  
rind is not so rich in sugar, and  
experiments with rind juice  
alone indicate that it is not suit-  
able for a sirup.

### To Remove Red Coloring Matter.

If it is desired to make sirup  
free from red particles, start  
the sirup boiling and when some  
of the coagulated matter has  
been removed by skimming,  
transfer the juice to tall glass  
jars or other tall containers and  
allow it to settle and cool for a  
few hours. This allows the red  
particles to settle to the bottom.  
The upper part of the juice can  
then be poured off and boiled  
into sirup.

### Sources of the Rail Shipped Tomato Crop.

Washington, D. C., Aug. 30.—  
Beginning early in the year and  
continuing until late in the fall,  
tomatoes are shipped commer-  
cially from over half of the  
states of the Union. There is  
probably no other perishable  
vegetable commonly grown out  
of doors in the United States  
which appears on the market  
does the tomato.

Florida, of course, with its  
location and climate, stands as  
the premier tomato state and  
starts the tomato movement  
each year in January. The  
northern states, such as New  
York and Ohio, finish out the  
season in October, and by the  
time the movement is over,  
approximately twelve thousand  
cars are moved for table con-  
sumption, according to a recent  
survey made by the Department  
of Agriculture and published in  
Bulletin No. 290, "Rail Ship-  
ments and Distribution of Fresh  
Tomatoes in 1914."

Florida ships about half the  
tomatoes moved (6,000 cars),  
with Mississippi, New Jersey,  
and Texas handling approxi-  
mately 1,500 cars apiece. The  
other states grow tomatoes in  
smaller quantities, but in certain  
districts such as West Tennes-  
see, the crop is of great local im-  
portance.

The bulletin presents figures  
showing that a total of twelve  
thousand cars were moved; but  
this by no means represents the  
entire tomato crop, since an ef-  
fort was made to exclude those  
going to canneries and catsup  
factories. When demand for to-  
matoes in the markets is heavy,  
it is more profitable to ship the  
tomatoes which were originally  
intended for the canneries, but  
if the market is weak larger  
quantities are offered for can-  
ning.

There are certain localities  
where it is more profitable to  
raise tomatoes for canning than  
for table use. New York, Dele-  
ware, and Ohio put the bulk of  
their production into the can,  
so that the total used for this  
purpose is more than that ship-  
ped for table use.

Most of the table tomatoes are  
picked when green and wrapped  
in paper to ripen on the way to  
market in ventilated cars. Texas  
for a number of years has pre-  
ferred to send its crop to mar-  
ket picked when ripe and ship-  
ped in iced cars. Near many  
cities large quantities of toma-  
toes are shipped when fully ripe  
by electric lines, trucks and  
other conveyances.

The endemic tomato-growing  
localities endeavor to raise their  
crop so as not to be in compe-  
tition with each other, and ev-  
ery effort is made to rush the  
crop to market before the local  
tomatoes come in. The last of  
the southern crop is frequently  
wasted because it cannot sell in  
competition with northern to-  
matoes.

The bulletin published by the  
Department of Agriculture con-  
tains charts showing the ship-  
ping periods of the various  
states, a map with the tomato-  
producing sections indicated,  
and a list of the railroad stations  
shipping tomatoes with the  
amount shipped from each.

Mrs. H. L. Fuhr and two chil-  
dren returned Friday even-  
ing from a visit in Warrensburg.

Misses Edith and Estella Mc-  
Clain returned to their home in  
Higginsville Friday evening  
after a visit here with Mr. and  
Mrs. Virgil Klapp.

Mr. and Mrs. J. R. Moorehead,  
Sr., arrived from Kansas City  
Friday evening for a few  
days' visit with relatives.

Mr. and Mrs. Meng Shelby an-  
nounce the birth of a boy, Fri-  
day, September 3, 1915.

Mr. and Mrs. Cyrus Campbell  
of Kansas City, announce the  
birth of a boy, Saturday, Aug.  
28, 1915.

# BEAT the HEAT

Exhilarating Altitudes  
Tempered Temperatures

The Santa Fe is the most comfortable summer route to Cali-  
fornia. All roads cross the western desert country, but the  
Santa Fe crosses it at its narrowest point. Annoyance of  
dust and smoke is prevented by oil-sprinkled road-bed and  
oil-burning engines. Sleepers and chair cars on through  
California trains are equipped with patent ventilators.

TwoFairs for OneFare  
Let me send you our Climate Folder. It gives you Reasons.  
Gen. W. Hagenbuch, Gen'l Agent  
905 Main St., Kansas City, Missouri

Santa Fe All the way

### Let the Galled Jades Bray.

Soon after the biennial period  
of 1913 and '14 closed, certain of  
the old discredited stand-pat or-  
gans set up a hue and cry about  
how much more money the democ-  
ratic state administration  
spent than was spent the two  
previous years. They never tell  
what the expenditures were for,  
but they invariably leave the  
false inference that "useless  
job-holders" consumed it in salar-  
ies. The facts are, as the of-  
ficial records disclose, the "job-  
holders" were virtually the same  
both periods. No rate of taxa-  
tion for state purposes was in-  
creased. Rates remained ex-  
actly the same those years, al-  
tho' the rate for 1915 and 1916  
has been decreased. More funds,  
however, were raised for state  
purposes, but the increase was  
due to the more thorough and  
equitable enforcement of law,  
and to the natural growth and  
prosperity of the state. In-  
creased revenue warranted in-  
creased expenditures for neces-  
sities and progressive public  
work.

For instance, in 1911-'12 as  
state aid for better roads \$79,  
488.58 was spent; while in 1913-  
14 for this purpose there was  
spent \$665,445.86. This is a  
part of the "extravagance"  
charges the stand-pat papers  
have been ringing the changes  
upon. During the latter period  
the democratic state adminis-  
tration spent for improved roads  
\$585,957.28 more than the pre-  
vious biennium. Here is one of  
the reasons the stand-pat or-  
gans are howling "jobs and ex-  
travagance." They don't want  
the democratic party to get the  
credit for the wide-spread inter-  
est and improvement in public  
roads.

In 1911 and '12, the state ex-  
pended as aid to the common  
schools \$3,706,942.20. In 1913  
and '14 the amount for this pur-  
pose was increased to \$3,941,  
519.01. The difference, or \$234,  
576.81, is another of the items  
included in the "extravagance"  
charge for "job-holders."

The state expended in 1911-12  
for the Deaf and Blind schools,  
normal schools and university,  
\$2,591,526.37. For the same in-  
stitutions in 1913 and '14 there  
was spent \$2,924,380.87. The  
increased expenditure, or \$332,  
854.50 is another of the items  
the envious stand-pat organs  
charge as the "extravagance"  
due to "democratic job-holders."

The charitable institutions,  
such as hospitals for the insane

and soldiers' homes in 1911 and  
'12 received \$2,327,931.57. In  
1913-'14, the years of alleged  
"extravagance" these institu-  
tions received \$2,706,593.93, an  
increased expenditure of \$378,  
662.36.

For these four subjects, im-  
proved roads, better schools,  
higher education, and more gen-  
erous charity, a thrifty democ-  
ratic state administration gave  
\$1,532,050.95 more than the pre-  
vious biennium, and did this  
without increasing a tax rate or  
any one's state taxes.

Every other dollar of increased  
income can be accounted for in-  
just as worthy expenditure as  
the sums used in the foregoing  
illustrations.

Great achievements like this  
are responsible for the frenzied  
misrepresentations of the stand-  
pat organs. Was it not the barb  
of Avon who once said, "Let the  
galled jade vince," or words to  
that effect?

The democratic party of Mis-  
souri will gladly meet the op-  
position in a discussion of state  
finance. By making the subject  
an issue the party will get a  
hearing from the public, the ad-  
vantage of which it would other-  
wise be deprived of. The party's  
representatives could not be bet-  
ter pleased than to meet the po-  
litical enemies on their chosen  
ground.—Carthage Democrat.

Students returning to the Uni-  
versity of Missouri at Columbia  
will be greeted by a new gate-  
way at the main entrance. The  
cornerstone of the gate will be  
the cornerstone of the old Uni-  
versity building which was de-  
stroyed by fire in 1892.

An investigation of rural  
school conditions will be carried  
on by representatives of the  
School of Education of the Uni-  
versity of Missouri in ten coun-  
ties this year. Last year a sur-  
vey was made of Saline County  
and the results published in a  
bullet in which is now ready for  
distribution.

Indications are that a large  
number of Missouri counties will  
have the five-day movable  
schools of agriculture this year  
given by the Agricultural Ex-  
tension Service of the Univer-  
sity of Missouri. Two lecturers  
from the College of Agriculture  
conduct the school. Applications  
for such a school must be signed  
by at least fifty farmers in a  
county.