

RECIPE FOR GOOD BREAD.

Ingredients and Composition of the Staff of Life.

A new and good recipe for making bread is as follows: To one quart of equal parts water and sweet milk, lukewarm, add two cakes of compressed yeast and stir until completely dissolved. Then add a teaspoonful of salt and three tablespoonfuls of sugar. When these are dissolved stir in well-sifted warm flour until a dough is formed sufficiently stiff to turn out from the mixing-bowl on the moulding board in a mass. The amount of flour required to do this is about three quarts. To this flour may be added a large teaspoonful of lard; the result is excellent. Knead this dough, adding, if necessary, a sprinkle of flour from time to time until it becomes smooth and elastic and ceases to stick to the fingers or the board. Then put it into a well-greased earthen bowl, brush lightly with melted lard, cover with a woolen cloth or blanket, and set to rise in a warm place for two hours, or until light. Then knead it thoroughly and again place it in the bowl, covering as before, and put away for about an hour in a warm place until light. Then form gently into loaves, place in greased bread pans, and brush over with melted lard. When light, bake 45 minutes in an oven that will brown flour in five minutes.

POACHED SALMON STEAK.

Dish That Requires Care, But Is Well Worth the Trouble.

Two salmon steaks, each about half a pound, three cupfuls of fish stock, one gill of claret, one tablespoonful of flour, one and a half tablespoonfuls of butter, half an ounce of glaze, six whole white peppers, salt and pepper.

See the fish is neatly trimmed, and, if necessary, tie a slice in shape with a string or tape.

Put the stock, whole peppers and claret into a saucepan, when these reach the boiling point lay in the salmon and let it simmer gently for 20 minutes, or till the flesh can easily be pushed away from the center piece of bone.

Meanwhile melt the butter in a saucepan, add the flour and carefully fry it a good brown. Strain in about two cupfuls of the stock the salmon was poached in and stir this sauce over the fire until it boils. Add the glaze and season it carefully.

Lift the cooked salmon out on to a hot dish and strain over the prepared sauce.

Chicken a la Vanderbilt.

Cut up a large chicken in small pieces. Cook in salt water; tie up several pieces of celery, a piece of carrot and a bit of parsley; add pepper and a little ginger to taste. Slice a good sized onion and a small piece of garlic. Cover chicken with about eight cups of water and cook until tender, then skim off fat. Melt a good sized piece of butter, and when it is a little brown add three tablespoonfuls of flour; cook a minute, then add water of a large can of mushrooms. Add bouillon of chicken, three tablespoonfuls of cream, and last of all the cut up mushrooms. Lay chicken in gravy and sprinkle with fine chopped parsley. Serve with boiled rice.

Cheap Apple Jelly.

The apple has so undecided a flavor that it combines readily with quinces, grapes or peaches, giving the whole a delightful flavor, and helping grapes and peaches, which lack the jellifying principle in themselves, firmness and body. Take, for example, equal quantities of peach and apple skins, preferably the red skins. Add also cores, peach stones, and inferior pieces of fruit. Cover with cold water and cook until tender. Strain, cook twenty minutes, add an equal quantity of sugar, cook five minutes longer, then pour into sterilized glasses.

Eggplant au Gratin.

Peel two eggplants and cut in half-inch slices. Season with salt and pepper and cover with flour. Cook to a deep yellow on both sides. In a suitable saucepan put a tablespoonful each of butter and flour; stir and cook and add a cupful of boiling milk, and salt and pepper to taste. Make layers of eggplant and sauce in an earthenware baking dish; cover surface with bread crumbs mixed with twice their volume of grated cheese; dot a tablespoonful of butter over it and bake it in a hot oven for 25 minutes.

Oyster Rarebit.

Clean and remove the hard muscle from half pint of oysters, parboiling them in their own liquid until the edge begins to curl. Put a tablespoonful of butter and a half a pound of cheese, broken in small pieces, and one-half spoonful of salt and mustard and a few grains of cayenne. While the butter is melting beat ten eggs slightly and add to the oyster liquor. Stir this gradually into the melted cheese, add the yolk of eggs, turn out at once over the hot toast.

Orange Delight.

A cake without milk. Half cupful of butter, one and three-quarters cupfuls of sugar, two eggs, one cupful of orange juice, the grated rind of one orange, two tablespoonfuls of lemon juice, two and a half cupfuls of flour, baking powder. Mix butter and one cupful of sugar to a cream. Beat eggs with the remainder of the sugar. Add orange rind and juice of orange and lemon rind. Stir in flour and baking powder. Put in layer pans and bake about 20 minutes. Fill with orange marmalade and cover with orange glaze.

TILE YOUR LAND AND INCREASE YOUR CROPS

Ten of the Most Important Benefits Derived from Drainage —By Elmer O. Fippin, New York.

Because of the fundamental character of the process of drainage, its effects are numerous and far reaching. Ten of the most important ones may be given as follows:

1. Drainage removes the excess of water from the surface and from the pores in the soil, thereby rendering it more firm.

Poorly drained soil has the two-fold disadvantage of lack of stability and firmness and great susceptibility to physical modifications injurious to most farm crops. Such injury may be caused by any tillage operations, by tramping and by the natural drying of the soil.

2. Drainage is directly operative to change an unfavorable physical condition into a desirable one, as well as to reduce the tendency to a bad physical condition of the soil. It may bring about the change from a puddled to a granular soil. Such physical changes are most pronounced in fine textured soil. The change is produced primarily by the alternate wetting and drying to which well-drained soil is subject. Poorly drained soil is usually in a bad physical condition. It is compact and impervious. It is well known that the tilth of a soil rapidly improves as a result of drainage.

3. Contrary to a frequent belief, drainage increases the amount of moisture available to crops. This is the result of two factors. First, when the soil is granulated to the condition of good tilth, the total capillary capacity is increased. The soil is then able to both readily absorb the rainfall and to retain a larger proportion of it than would otherwise be possible, against the time of dry weather. Second, the wider and deeper distribution of the plant roots in drained than in wet soil puts them in reach of a much larger reservoir of moisture. This effect is well known to those who have had experience in tile drainage.

4. Drainage promotes the aeration of the soil, that is, the exchange between the soil air and the external air. A supply of oxygen is necessary to the proper growth of the living organisms in the soil. Such a supply is largely, if not entirely, excluded from a saturated soil. The removal of the water makes a place for air and the granulation or loosening-up process which occurs facilitates the movement of the air into and out of the soil. The supply of air increases the food available by its direct action on the minerals in the soil and by promoting the growth of desirable bacteria. It also hinders or prevents the growth of many undesirable bacteria.

5. Drainage permits the soil to maintain a higher average temperature than is possible on wet soil. Parkes found in the peat bogs in Lancashire, England, that at a depth of seven inches the drained soil was 15° warmer than the undrained soil and at a depth of 31 inches the drained soil was still 1.7° warmer. John Johnston wrote in 1853: "Such fields (undrained) must generally be left late in the spring—perhaps too late to work favorably—and in the autumn the frost will inflict an injury."

These observations emphasize one other very important effect of drainage in this connection. It lengthens the growing season by permitting the land to be cultivated and seeded earlier in the spring and by keeping up the temperature in the fall. In the southern part of the state on the high hills where it is difficult to mature corn even in the favorable seasons it may be readily seen how important to the farmer this extension of the growing season. In many cases the difference is that between a successful crop and a failure.

6. Drainage increases the available food supply in the soil. This results from the effect of drainage on the moisture retaining capacity, the temperature, the aeration and the growth of soil bacteria. The admission of air acts directly on the minerals as an oxidizing agent, thereby rendering some of them more soluble. The increased temperature increases the solution processes and both the aeration and higher tempera-

ture promote the larger growth of soil bacteria, which are vitally related to the plant food supply.

7. Drainage enables the plant to make a better use of the food and moisture supply in the soil. The roots of most farm crops will not develop into a saturated soil. If the water table is at or near the surface, the roots spread out laterally instead of penetrating deeply.

8. Drainage greatly reduces the injury to winter crops resulting from "heaving" or the freezing of large amounts of water in the soil. This process raises the upper layers of soil, carrying all shallow rooted plants with it, and if some of their roots happen to be fastened in the subsoil, these may be broken off. Such effects are most noticeable on tap-rooted



A neglected outlet in bad condition as a result of caving in of bank. Probably accelerated by tramping of stock.

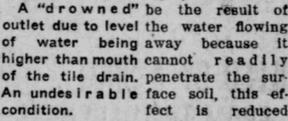


The Result of Poor Drainage in a Peach Orchard. Many Trees Missing.

plants, such as the clovers, but it is almost as injurious to the grass and grain crops. Nor is the injury of heaving confined to small plants. It extends to trees and even to fence posts, the latter being lifted out of the soil by successive freezes.

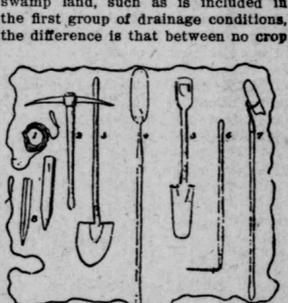
9. Drainage reduces or prevents erosion. Erosion is the washing of the soil as the drainage water flows down the slope. A saturated soil is in the right condition for erosion to be most serious. On the other hand, thorough drainage permits part of this excess to be drawn off beneath the surface in channels provided for it and which are not subject to such injury. Further, on clay soil where the injury is liable to be the result of outlet due to level the water flowing of water being away because it higher than mouth cannot readily of the tile drain, penetrate the surface. An undesirable face soil, this effect is reduced by the changes in the physical condition of the soil resulting from drainage—as mentioned above—so that much more of the rainfall is absorbed and thereby retained for the use of plants.

10. Drainage increases the yield of crops. This is, of course, the obvious purpose of drainage as applied to agriculture. It is one of the two fundamental purposes of drainage, the other being increased healthfulness. The increase varies with the original condition of the land. On acknowledged swamp land, such as is included in the first group of drainage conditions, the difference is that between no crop



A "drowned" be the result of outlet due to level the water flowing of water being away because it higher than mouth cannot readily of the tile drain, penetrate the surface. An undesirable face soil, this effect is reduced by the changes in the physical condition of the soil resulting from drainage—as mentioned above—so that much more of the rainfall is absorbed and thereby retained for the use of plants.

Hand Implements Used in Constructing Tile Drains.



1. Grade line; 2. Pick; 3. Long-handled shovel; 4 and 7. Grading scoops; 5. Narrow spade; 6. Tile lifter; 8. Grade stakes.

at all and a large crop. For it must be kept in mind in connection with wet land that its productivity after drainage is, as a rule, directly proportional to its wetness before drainage. So that the drained swamps are usually the most productive soils for many kinds of crops. And very often these are special crops of large market value, such as celery, onions, cabbage, and some other truck crops not to mention many general farm crops.

The Good Farmer—The good farmer is a man of character. He is one who stands for something, is something and does something. He thoughtfully loves his work, has supreme faith in farming and is perfectly contented only when his feet are on the soil.

The Dirty Barnyard — The dirty barnyard is unnecessary on any farm, and where it exists it can be taken for granted that the milk is dirty.

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Yours respectfully, L. M. BUTSCH, Manager.

"Rich Millionaire." Some of the paragraphs have been a lot of fun with a newspaper described a certain man as a "millionaire." Still, that may not have been so redundant as it looks. He may have had enough real money to pay a fine imposed for the speeding that he did with his automobile.