RAISE MORE CHICKENS

U. S. Poultry Products Could Be Doubled Within Year.

This Would Mean $600,000,000 Worth of Food Added to Our Supply This Year.

The statement made at the recent agricultural conference at St. Louis that the poultry products of the United States could be doubled within a year means that if everybody in a position to help did their part $600,000,000 worth of food would be added to our supply this year.

MARKETING MEAT.

This includes both meat for the table and eggs. Very few farmers practice a systematic plan of disposing of their fowls after they have ceased to be productive, although it is well known that fowls of the heavier breeds, such as the Plymouth Rocks, cease to produce a profitable number of eggs at the end of their second laying year, and that this holds true of the lighter breeds, such as the Leghorns, at the end of their third laying year. Consequently, if efforts were made to dispose of all females when their best laying days were over, a large quantity of poultry meat would be placed on the market. All poorly developed chickens should likewise be culled and used as meat. This way of disposing of unprofitable fowls would allow the farmer to feed his grain to younger and more productive fowls.

Caponizing the cockerels that are not tended for breeding purposes will not only increase their size but will place a more desirable poultry meat on the market. Another practice that should be adopted more widely is that of fattening all chickens that are to be marketed before they leave the farm. This can be done easily by confining the birds for a week or 10 days and feeding them a good fattening ration. They will come to market then in better condition and the farmer will receive a profit for their added weight.

The greater production of turkeys, ducks, geese, and guineas, all of which can be profitably raised and a ready market found in most sections, would increase the supply of poultry meat considerably. The production of ducks especially should be emphasized at this time, because of the rapidity with which they grow. Ducks of most of the meat breeds, properly fed and managed, frequently weigh from 5 to 6 pounds at 10 weeks of age. It is estimated by poultrymen making a specialty of growing ducks that the feed costs per pound of producing duck meat ranges from 8 cents to 12 cents, depending upon the current prices of grain and other feeds.

THE EGG BUSINESS.

The number of marketable eggs can be increased by following a few practical suggestions. Among the most important of these are the production of the infertile egg after the breeding season is over, and the proper handling of eggs by the farmer before sending them to market. The infertile egg is obtained when all male birds are removed from the flock. This does not decrease the number of eggs produced, but it does increase greatly their keeping qualities. The production of the infertile egg and the proper handling and marketing of eggs by the producer would increase tremendously the number of marketable eggs each year by diminishing the quantity that are rendered unfit for food.

An increased production of ducks' eggs is advisable where available markets are found.

The poultry house should be clean and sanitary and the fowls free from insect pests, thereby preventing disease and mortality. It is estimated that nearly $9,000,000 worth of poultry is lost each year through disease alone. Special attention should be given to the feeding and housing of laying fowls at seasons of the year when their natural source of food supply is cut off.

Although the hatching season proper should be considered at an end by May 1, it may be feasible in some sections of the northern and northwestern parts of this country to continue hatching until the 1st of June. Chicks hatched at that time with proper feed and management, will frequently begin laying in January, the next year. The maturity of fowls hatched late can be greatly increased if the mother hens are confined until the chicks are weaned. In this way feed that is furnished the chicks produces growth, instead of energy to follow the mother. Extra precautions should be taken in the late spring and early summer to keep the young birds free from lice and disease, both of which caused thousands to die every year. More general use of the incubator and brooder will increase considerably the output of chickens and consequently the number of layers the following year.

The United States Department of Agriculture and the several State agricultural colleges will be glad to supply helpful information to anyone interested in raising poultry on a large or small scale.

U. S. AID $2,500?

That Much Is Expected by State Forestry Department.

R. M. Ross, acting State forester, said last evening he expected federal aid this year for the maintenance of the lookout service, etc., would amount to the same as last year, when $2,500 was given the department. Practically all of these lookout men are United States employes, although under the supervision of the State department, which also has a large hand in selecting them. Mr. Ross is trying to get a new station established on Glastenbury mountain in Bennington county. He will confer shortly with private interests, who will be expected to build the shelter and provide other facilities. It is they who would benefit chiefly, says Mr. Ross.

Mr. Ross will begin to-day to pack up property of the office, preparatory to moving to St. Albans, where the office will be situated hereafter.

The work of planting on Camel's Hump is being interfered with seriously by the snow, which in places is two or three feet deep. Rain also has been an obstacle. It is doubtful now whether more than 100,000 trees will be set out. The intent was to plant 130,000. Gore mountain in Essex county Stratton and other mountains are also heavy with snow in spots. There is a larger amount of it than in other years at this time. The snow will help vegetation, however.

ENGINEERS IN CAMP.

About 25 on Grand Isle for a Month. Surveying.

Prof. Thurman W. Dix, assisted by L. G. Lougee, and 20 or more undergraduates of the College of Engineering of the State university are in camp for a month on Grand Isle, getting practical experience in surveying. The camp is held annually. V. T. Dow, the regular instructor, is in the officers' training camp at Plattsburgh, and Mr. Lougee, a senior, is taking his place. He is the only senior in the camp, the rest being of the three lower classes.

The college has already contributed its share to Plattsburgh, and will furnish still more today, when the final quota of students go over. Dean J. W. Votey has begun to hear from alumni, many of whom have entered one or another branch of the army service or the navy.

USE COTTAGE CHEESE

Richer in Protein Than Most Meats and Much Cheaper.

Every Pound Contains More Than Three Ounces of Protein, the Chief Material for Body Building—An Appetising Dish.

Cottage cheese is richer in protein than most meats and is very much cheaper. Every pound contains more than three ounces of protein, the chief material for body building. It is also a valuable source of energy, though not so high as foods with more fat. It follows that its value in this respect can be greatly increased by serving it with cream, as is so commonly done.

Cottage cheese alone is an appetizing and nutritious dish. It may also be served with sweet or sour cream, and some people add a little sugar, or chives, chopped onion, or caraway seed.

The following recipes illustrate a number of ways in which cottage cheese may be served.

COTTAGE CHEESE WITH PRESERVES AND JELLIES.

Pour over cottage cheese any fruit preserves, such as strawberries, figs or cherries. Serve with bread or crackers. If preferred, cottage cheese balls may be served separately and eaten with the preserves. A very dainty dish may be made by dropping a bit of jelly into a nest of the cottage cheese.

COTTAGE-CHEESE SALAD.

Mix thoroughly one pound of cheese, one and one-half tablespoonfuls of cream, one tablespoonful of chopped parsley and salt to taste. First, fill a rectangular tin mold with cold water to chill and wet the surface; line the bottom with waxed paper, then pack in three layers, putting two or three parallel strips of pimento between layers. Cover with waxed paper and set in a cool place until ready to serve; then run a knife around the sides and invert the mold. Cut in slices and serve on lettuce leaves with French dressing and wafers. Minced olives may be used instead of the parsley, and chopped nuts also may be added.

COTTAGE CHEESE ROLLS.

(To be used like meat rolls.)

A large variety of rolls, suitable for serving as the main dish at dinner, may be made by combining legumes (beans of various kinds, cowpeas, lentils, or peas), with cottage cheese, and adding bread crumbs to make the mixture thick enough to form into a roll. Beans are usually mashed, but peas or small lima beans may be combined whole with bread crumbs and cottage cheese, and enough of the liquor in which the vegetables have been cooked may be added to get the right consistency; or, instead of beans or peas, chopped spinach, beet tops, or head lettuce may be added.

BOSTON ROAST.

One pound can of kidney beats or equivalent quantity of cooked beans. One-half pound of cottage cheese, bread crumbs, salt.

Mash the beans or put them through a meat grinder. Add the cheese and bread crumbs enough to make the mixture sufficiently stiff to be formed into a roll. Bake in a moderate oven, basting occasionally with butter or other fat, and water. Serve with tomato sauce. This dish may be flavored with chopped onions, cooked in butter or other fat and a very little water until tender.

PIMENTO AND COTTAGE CHEESE ROAST.

Two oupfuls of cooked lima beans, one-fourth pound of cottage cheese five canned pimentos, chopped, bread crumbs, salt.

Put the first three ingredients through a meat chopper. Mix thoroughly and add bread crumbs until it is stiff enough to form into a roll. Brown in the oven, basting occasionally with butter or other fat, and water.

COTTAGE CHEESE AND NUT ROAST.

One cupful of cottage cheese, one cupful of chopped English walnuts, one cupful of bread crumbs, two tablespoonfuls of chopped onion, one tablespoonful of butter, juice of half a lemon, salt and pepper.

Cook the onion in the butter or other fat and a little water until tender. Mix the other ingredients and moisten with the water in which the onion has been cooked. Pour into a shallow baking dish and brown in the oven.

CHEESE SAUCE.

(For use with eggs, milk toast, or other dishes.)

One cupful of milk, one tablespoonful of cottage cheese, two tablespoonfuls of flour, salt and pepper to taste.

Thicken the milk with the flour and just before serving, add the cheese, stirring until it is melted.

This sauce may be used in preparing creamed eggs or for ordinary milk toast. The quantity of cheese in the recipe may be increased, making a sauce suitable for using with macaroni or rice.

GENERAL EDWARDS HERE.

Commanding Officer of Northeastern Department Visits Fort Ethan Allen.

Brigadier-General Clarence R. Edwards, commanding general of the northeastern department, was a visitor at Fort Ethan Allen for a few hours Tuesday afternoon and evening. Colonel Joseph T. Dickman, commanding officer at the fort, greeted General Edwards when he descended from the gang-plank of the Ticonderoga on its arrival from Plattsburgh in the afternoon, and the trip to the fort was made by automobile. No formal exercises were held there, but General Edwards's arrival at the reservation was greeted with a commanding general's salute. The visit at the fort was a short one, for General Edwards left on the 11:10 train for Boston. He spent Monday and Tuesday at the officers' training camp at Plattsburgh.

The camp for the 18th and 19th cavalry regiments, which is being built between the target range and the State reservation, will probably be ready for occupancy by the first of next week. Work on the mess shacks, kitchens and other temporary structures is being pushed vigorously and a large number of carpenters from Burlington and Winooski are being employed. The water line from the Winooski reservoir to the fort, through which the camp will also be supplied, has been completed.

The following officers have been relieved from their present duty and ordered to join one of the three regiments at Fort Ethan Allen: Captain A. Miller, 19th; Captain G. L. Lawrason, 18th; First Lieutenants A. L. P. Johnson, C. W. Foster and R. W. Strong, 19th, and F. K. Ross, 18th.

A troop of the Second cavalry, under the command of Captain Lawrason, has arrived at Fort Oglethorpe, Georgia. No more cavalry recruits are being sent to the fort, but applicants for enlistment in other branches of the service are arriving daily in numbers varying from 25 to 50. They are given a final physical examination and some preliminary training before being sent to other stations.

SERVE WHEATLESS MEALS.

People Urged to Use More Corn and Less Wheat.

"Begin to-day to eat more corn meal and hominy grits in place of wheat flour and wheat breakfast foods" is the message the United States department of agriculture is sending out broadcast to housewives. "Try a wheatless breakfast tomorrow and then extend the wheatless idea to other days or meals," the dietary specialists suggest.

To help the public use corn meal as a wheat substitute, the department has ordered large editions of Farmers' Bulletin 565, "Corn Meal As a Food and Ways of Using it," which will be sent on request to all who apply for it. This bulletin shows that corn meal dishes can be made to take the place of those made of wheat, and supplies more than 50 tested recipes for its use for breakfast, luncheon, and dinner.

Corn, a great natural breadstuff of this country, the department's specialists point out, has not been used for human food nearly as much as its valuable nutritive qualities warrant. This is due largely to the fact that many persons with a wheat-using habit never have taken the pains to learn to use corn. There is no important wheat as sources of body fuel. Bread is convenient as a source of starch and protein but in the ordinary mixed diet it makes little difference whether one gets the required cereal ration in the form of raised or light bread, mixed bread or biscuits, or as mush, hominy grits, or desserts.

dietetic difference between corn and

To those who wish to try wheatless meals, the department suggests the following:

FOR A WHEATLESS BREAKFAST OR DINNER.

As a substitute for wheat breakfast foods, try white or yellow corn meal or hominy grits, served with cream and sugar, butter, syrup, or fresh or dried fruit.

As a substitute for wheat biscuits, rolls, or toast, the housewife can employ a dozen different forms of corn bread, such as hoe cake, dodgers, soft or spoon corn bread, hominy bread, corn meal and rye Boston brown bread, Zuni Indian bread, etc.

Fried corn meal mush, fried hominy, or corn meal pancakes made with very little flour, will be found a pleasing variation from wheat cakes.

Corn meal codfish, corn meal scrapple, corn meal croquettes, corn meal or hominy cooked with meat, fish, cheese, eggs or milk, will supply nourishing dishes for the hearty courses.

Hominy grits and coarse hominy, (sometimes called samp) may be boiled and used like macaroni or other wheat pastes to serve as side dishes with meat.

For dessert, Indian pudding, corn meal and fig or apple pudding, apple dumplings, corn meal doughnuts, gingerbread, cake, fruit gems, etc., will contribute variety as well as nourishment to the bill of fare.

The housewife who wishes to substitute corn for some but not all of the wheat flour, can make excellent raised or light bread, pancakes, waffles, muffins, rolls, graham-flour Indian bread, etc.

That wheat, rice, rye, barley, oats, corn and potatoes are largely interchangeable as sources of starch in the diet, is made clear in Farmers' Bulletin 808, "How to Select Foods—What the Body Needs."

USE ALL THE BUTTER.

One Million Pounds May Be Conservative Estimate of Daily Waste.

One pat or serving of butter is a little thing—there are about 64 of them in a pound.

In many households the butter left on the plates probably would equal one pat or one-quarter of an ounce daily—scraped off into the garbage pail or washed off in the dish pan .

But if every one of our 20,000,000 households should waste one-quarter of an ounce of butter daily, on the average, it would mean 312,500 pounds a day—114,062,500 pounds a year.

To make this butter would take 265,261,560 gallons of milk—or the product of over half a million cows.

But, butter isn't eaten or wasted in every home, some one objects. Very well. Say only one in 100 homes wastes even a pat of butter a day—over 1,000,000 pounds wasted. Still intolerable when butter is so valuable a food and every bit of butter left on a plate is so useful in cookery.

The United States department of agriculture, Washington, D. C., or your State agricultural college will tell you how to use every bit of butter in cookery.

AGAIN THE GIPSY MOTH.

Forest Management Minimizes Damage Done by Insect.

Forest management has been found by specialists in the U. S. department of agriculture to be an important means of minimizing loss from the gipsy moth. This insect does much more damage to certain kinds of trees than to others. There are, for example, ten species of oak which occur in the region most liable to serious infestation with the gipsy moth, and the removal of these trees from poor sites where the soil is thin or sandy would eliminate a large amount of gipsy moth food and at the same time make room for faster growing species, which would both be more valuable and free from moth attack. Conifers, with the exception of larch, are immune from serious damage by the gipsy moth when grown in pure stands. Many of the sites now occupied by oak could be devoted with much greater advantage to this group.

In a new publication of the U. S. department of agriculture, bulletin No. 484, it is suggested that town forests would be a useful means of providing opportunities for testing on adequate scale measures that have been suggested for the control of the gipsy moth pest. Individuals can do comparatively little in this direction because their efforts may be nullified by the indifference of neighbors on whose property the moths are allowed to feed undisturbed. In addition to their value in the control of the gipsy moth, town forests would doubtless serve other useful purposes.

For woodlot owners who wish to improve their woods and at the same time do their utmost to protect their own property and their neighbors' from the ravages of the gipsy moth, the bulletin contains the following suggestions:

Cut as soon as possible all trees ue when they in any way interfere with the growth and development of trees which are less liable to gipsy moth attack.

Cut as soon as possible al trees, which have begun to die. Dying trees very often are breeding places for injurious insects other than the gipsy moth.

Cut no thrifty tree solely on the ground that it may be attacked by insects, excepting in rare cases. Many defoliated trees have fully recovered.

Cut no thrifty tree that is not interfering with the growth of a more valuable one, unless it can be replaced by something better.

Confine all hardwood growth, as far as possible, to the best available soils.

Encourage the growth of conifers on all sites not well adapted to hardwood growth.

Keep all woodland so completely stocked with trees that gipsy moth food in the shape of undergrowth will be shaded out.

FREE PRESS WANT ADS. PAY BEST.

UTILIZING STALE BREAD

Item Most Commonly Wasted in Many American Households.

Great Variety of Ways in Which It Can Be Used or Treated So As to Restore Freshness.

Bread is one of the items most commonly wasted in many American households, say the specialists of the United States department of agriculture. This waste is probably due to the fact that many housekeepers do not think of bread as costing much and are careless about its use or do not know what to do with the odds and ends frequently found in the bread box.

Good, fresh bread has a spongy texture which in time disappears, leaving the bread dry and crumbly, the moisture gradually passing out through the crust. Bread a little too stale to be appetizing, but not yet hard, may be freshened by putting it into the oven for a few minutes. The heat seems to drive the moisture from the crust back into the center of the loaf, making the crust more crisp and the crumb a little more spongy. Some housekeepers moisten the surface of the bread and sometimes cover it before putting it into the oven, but others think that moistening injures the texture of the crust without improving the crumb.

Rolls or biscuits which have a greater surface in proportion to their size, dry out more rapidly than loaves of bread. It is good planning, therefore, not to provide more than will be used at a meal or at least a day after baking. For similar reasons, bread stays fresh longer in the loaf than after it is sliced. No more than will be needed should be cut for any one meal and one loaf should be used up before the next is cut into. When the bread needs freshening it is a good plan to cut the required slices and put them into the oven for a few minutes just before serving.

TOAST.

Toast is another form in which partly stale bread can be made attractive. In many families it is served only for breakfast, luncheon, or supper, but the custom which many high-grade restaurants have adopted of serving thin, crisp, hot toast with the more substantial meals, might well be followed at home. Such dishes as chopped meat with gravy, creamed chicken or fish, poached eggs, melted cheese, cooked asparagus, Swiss chard, baked tomatoes, etc., are served very commonly on toast. Cream or milk toast (that is, toast with a cream sauce or milk gravy, perhaps flavored with a very little chipped beef, salt fish, or other savory) may be used as the main dish at breakfast, luncheon, or supper. Slices of toast may also be dipped in water or milk and beaten egg, and lightly browned on a hot greased pan. The recipe for this dish, which is called by various names, is given in the appended recipes under the heading "Egg Toast." It may be used at breakfast, and has the advantage of making the eggs "go further" than if used in a separate dish, or it may be served with cinnamon and sugar, syrup, or any sweet sauce for dessert.

AS A BREAKFAST FOOD.

Another good way of using stale bread or of treating bread so that it shall not become stale, is to put the pieces in the warming oven or on the back of the stove and leave them until they are crisp and a delicate brown throughout. This is often called twice-baked bread and is very popular with children and also with grown-ups who like its "crunchiness" and the flavor which comes with the slight browning. The rusks which used to be commonly served like breakfast cereals in some parts of the country were made by crushing such twice-baked bread with a rolling pin.

CRUMBS VALUABLE IN COOKERY.

There is nothing new in the idea of using bread crumbs in cookery and most housekeepers are in the habit of having some on hand for use in scalloped dishes, stuffing for meat, puddings, etc. Few realize, however, how much more generally they might be utilized. Many commercial bakers use bread crumbs to some extent as a substitute for the flour in many sorts of cakes, cookies, puddings, etc. Crumbs may also be used instead of flour and starch for thickening soups and sauces.

Any bits of bread which can not be eaten on the table should be saved and crumbed for use in cooking. Some housekeepers keep two kinds on hand; one, stale crumbs made chiefly from the inside of the loaf and suitable for use in the place of flour, and dried crumbs made from any part of the bread browned a little in a very slow oven and crushed fine to be used in scalloped dishes, for the coating of croquettes or other fried foods, or wherever a crusty, fine crumb is needed. To prevent their growing musty, crumbs should be kept in dry, air-tight containers. Fruit jars are often convenient for the purpose.

HOW TO UTILIZE QUICK BREADS.

Yeast-made bread is by no means the only bread that can be utilized in some of the ways suggested. The quick breads raised by baking powder, soda, and sour milk or other acid, etc., dry out more quickly than the yeast bread, probably because the water is not so thoroughly incorporated with the flour during the making. These breads can not be freshened simply by putting in the oven like yeast-raised bread. Quick biscuit, however, make delicious toast which is very convenient for serving under meats, eggs, etc. The crumbs made from them may also be used in other breads, cakes, and puddings, as may also corn bread and cake crumbs wherever their flavor is not objectionable. Boston brown bread toasted and served with a cream sauce is a delicious dish for supper or breakfast. Toasted rye bread is also good. Crackers, which are practically dried bread baked in different shapes, and which may lose their crispness if kept exposed when the air is moist, can be freshened or made crisp by putting into the oven. The crumbs made from them serve many of the purposes of dried bread crumbs. A number of recipes for using left-over bread follow:

STALE BREAD RECIPES.

VEGETABLE SOUP THICKENED WITH BREAD CRUMBS.

One quart skim milk, one cup bread crumbs, or two large slices stale bread, salt, small amount spinach or outer leaves lettuce (not more than four ounces), one small slice onion.

Cut the vegetables into small pieces and cook with the bread crumbs in the milk in a double boiler. If a large quantity is being prepared, as in a school lunch room, for example, put the vegetables through a meat chopper. In this case slices of bread may be ground with the vegetables, in order to absorb the juice.

PANCAKES.

One cup crumbs, two and one-fourth cups skim milk, one-half cup flour, four teaspoons baking powder, one teaspoon salt, one teaspoon sugar, one teaspoon melted fat, one egg.

Soak crumbs in milk for three-fourths hour. Then add other ingredients and cook on a hot griddle like ordinary pancakes. If sour milk is used, substitute one-half teaspoon baking soda for the four teaspoons baking powder.

GINGERBREAD.

One cup of molasses, one-half cut boiling water, one and one-third cups fine bread crumbs, two-thirds cup flour, one teaspoon baking soda, one and one-half teaspoons ginger, one-half teaspoon salt, four teaspoons melted lard, or other fat.

Add water to molasses and combine with the dry ingredients mixed together, then add fat, and beat. Bake for about 25 minutes in a hot oven.

INDIAN PUDDING MADE WITH CRUMBS.

One cup fine crumbs, one quart skim milk, one-third cup sugar, two tablespoons melted butter or other fat, one-fourth cup molasses, one-fourth teaspoon ginger, one-fourth teaspoon cloves, one-fourth teaspoon cinnamon.

Scald the crumbs in milk, add the other ingredients and bake one and one-half hours in a slow oven. This pudding may be made with any kind of bread crumbs, but it furnishes an especially good means of using up stale corn bread.

EGG TOAST.

Six slices bread, one egg, one cup milk, skim milk or water, one-fourth teaspoon salt.

Beat the egg, and add the liquid and salt. Let the bread soak in the mixture until slightly soft. Then fry to a light brown on a hot, well-greased pan or griddle. More eggs may be used if available.

A COLD MONTH.

Temperature the Lowest for Any May in 34 Years.

The general opinion that May was a cold month is verified by the monthly meteorological summary just issued from the local office of the United States weather bureau. Mr. Hooper reports a mean temperature of 47 degrees, which is seven degrees below the normal May temperature and also the lowest for any May during the 34 years that a continuous record has been kept in Burlington, the only near approach to it being in May of 1907, just ten years ago, when the mean temperature was 48 degrees. The highest last month was 75 degrees, on the 31st, and the lowest was 32 degrees, on the 16th. The greatest daily range was 36 degrees, on the 19th, and the least daily range was four degrees, on the 29th. The precipitation amounted to exactly two inches, the normal for the month being 2.83 inches. The prevailing wind was from the north, the total movement 7,889 miles, the average hourly velocity 10.6 miles, and the maximum velocity 34 miles per hour, from the south on the 19th. The month was made up of four clear, nine partly cloudy and 18 cloudy days. Precipitation in quantity sufficient to measure occurred on 13 days. A solar halo was noted on the 21st and a lunar halo on the 4th; sleet fell on the 12th and hail on the 26th; thunderstorms occurred on the 18th and 25th, and there was a light frost on the 16th.

HIGH ON MOUNTAIN TOP.

Vermont Newspaper Men to See the Sun Rise July 1.

The officers of the Vermont Press association have arranged a summer outing which will have the top of Mount Mansfield as the objective point. Members of the association, their wives and children, will rendezvous in Stowe on the afternoon of Friday, June 29. That evening there will be a reception in the village hall, with music and oratory. Saturday morning, bright and early, the start will be made for the summit of Mansfield, by automobiles and teams. Dinner will be served at the Summit House, and if it is decided to remain there over night the gong will sound about three o'clock Sunday morning, in time to see the sun rise. All will have a good appetite for breakfast, and permission will be given those who wish to visit Smugglers' Notch. Then will come lunch, dinner and a night's lodging at the inn on beautiful Lake Mansfield, filled with water and handsome trout. A detailed itinerary will be issued about the middle of the month, and meanwhile the members of the association will hoard their pennies towards acquiring the $10 which the outing will cost.

USE LABOR ON CROPS TO BEST ADVANTAGE.

Many farmers deceive themselves in thinking that as long as they keep busy they are doing as much as can be accomplished. Labor should be expended where it will count for the most. A little effort expended at the right time is often more productive of results than much work done later, which is only another way of saying that "a stitch in time saves nine." Take cultivation for instance. One reason why the soil is cultivated is to keep down weeds. Weeds can best be killed when young. Hence if we cultivate corn and potatoes, using weeders and smoothing harrows soon after planting will prove several times as effective as the same amount of work done later in the season. If one delays for long between plowing and harrowing it generally requires more work to make a mellow seed bed than if prompt work is done.

The extension service of the University of Vermont and the county agricultural agents are encouraging especially this year those farm practices which cost little and may save much; such for example treating seed oats to prevent smut, treating seed potatoes for scab, spraying potatoes for blight and bugs, spraying oats for kale, and apple trees for insect injuries and fungus diseases. A little labor and a few cents worth of material expended at the right time may be the means of doubling crop yields. It is poor economy to fit a field for potatoes, to plant the seed, to cultivate the crop and allow blight to nearly destroy it. Bordeaux should be looked upon as an insurance policy.

Furthermore such labor as is available should be made as nearly as may be "one hundred per cent. efficient." Labor efficiency does not mean necessarily harder work; it means making each hour's work accomplish the maximum amount. Remember, too, that "A horse standing idle in a barn is equivalent to the hired man asleep in the hay mow."

BURROUGHS' MAJORITY 1,252.

Concord, N. H., June 1.—Official figures of the special election Tuesday in the first congressional district as announced to-day gave Sherman E. Burroughs, republican, a lead of 1,252 over Patrick S. Sullivan, democrat. With only one small town missing the vote was: Burroughs 17,543, Sullivan 16,291, G. W. Green, socialist, 123.

BIG SHOE CONTRACT AWARDED.

Washington, June 1.—Contracts for 3,450,000 pairs of shoes for the army and navy were awarded to-day through the national defense council. Delivery is to be completed within eight months, and the average price per pair will be $4.85. The contracts, awarded on competitive bids were distributed among 27 firms, the majority of which are in New England.

HOW SHE PLAYED THE MARKET.

The story may be old, and it sounds too good to be true, but it was reproduced on the real stage of a broker's office the other day. She was a woman of some importance and came into the chief's room with dignity. "What is Inspiration Copper quoted at to-day?" she asked. "Fifty-nine and five-eighths," said the chief.

"What was it yesterday?" she inquired.

"Fifty-six and a half."

She figured on the back of an envelope for a minute or so.

"I'll take 200 shares of yesterday's stock."

She thought for a moment while the chief was recovering from his shock.

"And then," she added hastily, "you may sell it at to-day's price."—Exchange.

$162,793 FOR FIVE MONTHS

Cost of Running the City since January 1.

Police and Firemen Get a Raise and Hackmen May Charge More—$17,000 Addition to Ira Allen School.

The expenses of the city departments from January 1, 1917, to June 1, 1917, were $162,793.06, according to the statement of City Treasurer L. C. Grant, which was read Monday at the regular monthly meeting of the board of aldermen. The expenditures of the separate departments were: Sewers, $1,589.42; streets, $10,363.35; electric lights, $31,222.81; library, $1,973.18; police, $8,343.83; pauper, $5,649.65; salaries, $1,875; fire, $10,339.75; water, $15,211.49; health, $2,090.40; street lights, $6,718.64; schools, $53,315.14; rest room, $137.18; parks, $597.29; public buildings, $1,125.47; incidentals, $4,451.29; interest, $7,785.17.

City Attorney H. S. Peck had prepared two resolutions, which were introduced by Alderman Hall and one of which was passed by the board under a suspension of rules. The first resolution provided that all ordinances, after being passed by the board of aldermen and approved by the mayor, should be published once in each of the two local daily papers. Mr. Peck said that often persons were unfamiliar with many city ordinances because they were not published.

The second resolution, which was read the second and third times and passed under a suspension of rules, was entitled "An ordinance relating to the use and occupancy of streets," and related directly to the placing of gasoline pumps in the streets and on the sidewalks. The ordinance placed the granting of licenses to place and operate such pumps directly in the hands of the board of aldermen and the mayor, and provided for a license fee of $25 for each pump. It effectually closes all questions as to the control of gasoline pumps.

A. L. Sherman, representing the Coon Ice Cream company, appeared before the board to support a resolution giving the company permission to erect a pent house above the elevator well in their new building on South Winooski avenue. City Building Inspector Whitney had refused permission because the pent house was to be built of wood and not of some non-combustible material. The nature of the pent house and the fact that it would be protected by fire doors was explained to the board by Mr. Spear and Mr. Saiger, elevator experts. The petition to erect it was granted, upon motion of Alderman Dolan.

Alderman Hall took occasion to remark, when the monthly bills were being read, that it might be advisable for the street commissioners to ascertain the cost of sanding the streets after they were oiled and if the streets had to be flooded with oil. It was impossible to go on some of them with an automobile after oiling, he said. Alderman Dolan, who is also a street commissioner, said that they had considered the matter of sanding the streets, but that the cost made it prohibitive. The contract for oiling the streets lapses with the work just completed and the aldermen will probably be consulted before the next one is awarded.

"A plea for father's lunch cart" might be the title to a tale of woe reeled off by a son of Sam Bergman, whose cart is near the armory on Main street. Complaints against certain nuisances in grounds abutting the space upon which the cart stands were registered at a previous board meeting by Mrs. F. E. Gaines, and the son and another man appeared before the board Monday to "refute" the charges, the boy stating that his father's cart "never committed the nuisances." Because Sam is at present ill a license was granted by the board, which allows the cart to be continued until August 1, by which time the proprietor must find another location. The same allowance was given for the cart at the corner of Winooski avenue and Main street.

A resolution was passed changing the ordinances relating to hacking about the city. The resolution makes the driver's license fee ten dollars. The rate for a single person carried within the limits laid down in the ordinance, within which is included almost the entire city, is fifty cents for one passenger and 25 cents for each passenger when two or more are carried at the same time. The price for a single team or taxi is one dollar per hour for one or two passengers, and fifty cents for each additional passenger; for a double team $1.50 per hour for one or two passengers and 50 cents for each additional passenger; for children five years of age or under no charge can be made; each passenger is entitled to have carried one trunk and one bag or bundle.

A resolution was passed whereby the salaries of the men of the police and fire departments will be raised. The chief of each department is given by the resolution $26 per week and the salaries of the other men of each of the departments is raised ten per cent. A resolution was passed raising the salary of Librarian G. Dana Smith to $1,500.

A petition from the Vermont Fruit company to lay a spur switch track from the Rutland line across Battery street to the storehouse on the northeast corner of Battery and Maple streets was referred to the street commissioners and city attorney, to report back to the board.

The committee appointed to investigate congested conditions at the Ira Allen schoolhouse reported in favor of building another wing to the school as was planned when the building was erected. The cost will be $17,000, including changes of plumbing in that portion of the school now in use. It was voted that the city attorney draw up a resolution which will authorize the building of the school and making provision for school bonds.

The manager of the World of Pleasure Shows and F. E. Gohlke, president of the local aerie of Eagles, appeared before the board to have a license granted to give the shows, which will benefit the Eagles, on the city market ground and the streets in that vicinity. This the members of the board refused to do and the license for the shows to be given on Battery street between Bank and Pearl streets was granted, subject to the approval of the street and police commissioners.

A license for the Buffalo Bill Wild West Shows, with which aggregation Jesse Willard is traveling this year, was granted. This circus will be in Burlington on Monday, July 23.

BILLS PAID.

The following bills were ordered paid: Electric light department, May statement, $8,413.99; fire department, May, $540.12; fire department, May pay roll, $1,560; charity department, May, $1,577.76; water department, May, $3,074.81; library, May, $309.50; police department, May statement, $141.25; police pay roll, May, $1,652.23; park department, May, $339.15; water for city and Memorial hall, $31.64; gas for city hall, 11 cents; removing ashes from public buildings, $4.37; H. J. Shanley & Co., supplies for city clerk, $5.16; Free Press association, supplies for city clerk, $9; city clerk, sundries, $7.36; J. A. Riley, three months' salary as pound keeper, $15; John Fuller, killing six dogs, $12; county tax, $1,440.78; lighting College Street Church clock, $4.67; city constable, maintaining office, $35; telephones for city clerk and city treasurer, $4.32; electric lights for city clerk's office, $4.56; J. F. Kidder, one-half premium on bond, $15; V. A. Nye, assessor, $108; A. L. Barrows, assessor, $108; F. O. Beaupre, assessor, $108; H. H. Davis, assisting assessors, $81; physicians' registration fees, $63.25; McAuliffe Paper Co., supplies for board of health, $49.05; Old Bee Hive, supplies for quarantine case, $8.75; J. L. Kelly, supplies for quarantine case, $20; F. H. McCabe, collecting garbage in May, $275; Dr. M. A. Brendel, services to firemen, $16; Dr. F. J. Ennis, salary as health officer and expenses, $127.96; R. M. Rosenberg, error in taxes, $3.70; gas for rest room, 11 cents; Mrs. Jennie Delorme, matron at rest room, $31; electric lights for rest room, 76 cents; electric lights for city hall, $7.15; street lights for May, $1,637.75; electric lights for City Hall Park, $35.68.

WAR ECONOMY IN LEATHER

Simple Measures for Preservation of Shoes and Harness.

War demands leather—leather for soldiers' shoes, leather for harness, leather for equipment of many kinds. In this country there is no such surplus that we can afford to waste any of it; and it is wasting leather not to care for and preserve it properly. In the army and out, we all wear shoes. If we manage them rightly they will last longer, we will not need so many new ones and there will be more left for others. The following suggestions from the leather and paper laboratory of the United States department of agriculture can be utilized by everyone who walks.

TO SAVE SHOES.

Shoes should be oiled or greased whenever the leather begins to get hard or dry. They should be brushed thoroughly and then all the dirt and mud that remains washed off with warm water, the excess water being taken off with a dry cloth. While the shoes are still wet and warm apply the oil or grease with a swab of wool or flannel. It is best to have the oil or grease about as warm as the hand can bear and it should be rubbed well into the leather, preferably with the palm. If necessary, the oil can be applied to dry leather, but it penetrates better when the latter is wet. After treatment the shoes shoould be left to dry in a place that is warm—not hot.

Castor oil is satisfactory for shoes that are to be polished; for plainer footgear neatsfooot, fish oil or oleine may be substituted. If it is desired to make the shoes and boots more waterproof, beef tallow may be added to any of these substances at the rate of half a pound of tallow to a pint of oil. The edge of the sole and the welt should be greased thoroughly. Too much grease can not be applied to these parts.

A simple method of making the soles more durable, pliable and water resistant is to swab them occasionally with linseed oil, setting them aside to dry over night.

Many of the common shoe polishes are harmful to leather. All those which contain sulphuric, hydrochloric, or oxalic acids, turpentine, benzine, or other volatile solvents, have a tendency to harden the leather and make it more liable to crack.

It is poor economy, too, to wear a shoe with the heel badly worn on one side. This throws the shoe out of shape and may soon result in its ruin. It is also likely to cause temporary injury to the foot.

TO PRESERVE HARNESS.

Harness leather, like shoes, can not be neglected without injury that lessens its durability. It should be washed and oiled frequently. The washing should be done in tepid water, with a neutral soap and a sponge or stiff brush. After rinsing in clean tepid water, the harness is hung up to drain a little while before oiling.

For driving harness neatsfoot or castor oil is best, but for heavy harness there may be some tallow in the oil. The applications should be light for driving and liberal for heavy harness. The oil, warm to the hand, is rubbed thoroughly into the leather while it is still wet from the washing. Excess oil which the leather is unable to take up should be removed with a clean, dry cloth.

HAS HAD BENEFICIAL RESULTS.

A man is not treating himself fairly when he neglects backache, rheumatic pains, dizziness, stiff joints, sore muscles, or other symptoms of kidney or bladder trouble. Isaac B. Turman, 127 Washington Ave., Ashbury Park, N. J., writes: "I used Foley Kidney Pills and had the most beneficial results from same." Medical Hall, J. W. O'Sullivan, 30 Church st. (Adv.)

MOTHER IS WORRIED.

Mrs. B. E. Garvey Seeking News of Her Missing Son.

Mrs. B. E. Garvey of 13 Convent square is anxious to learn any news concerning her 14-year old son, Walter Garvey, from whom she has not heard since she bade him good-bye at Montpelier, 18 days ago. The boy took the train for White River Junction, where he hoped to obtain farm work. Since then Mrs. Garvey has heard nothing from him and a letter which she addressed to the farm at Woodstock where he hoped to find work has been returned as the addressee could not be located. As the boy had some fishing tackle with him, the mother fears that he may have gone fishing, fallen into a stream and been drowned.

Walter Garvey, who is 14 years old, dark complexioned, about five feet six inches tall and weighs between 130 and 140 pounds, left his home here a month ago. He had been compelled to leave school because of some nervous trouble and had found work on a farm in Waitsfield. Rheumatism crippled his hands and he lost his job in a week. He wrote to his mother and she met him in Montpelier, where he told her that he thought he could get work in White River Junction or Woodstock. He had no money and she gave him all she had, 25 cents. It will be three weeks Wednesday since she bade him good-bye and since then she has had no word from him, although he had promised to write.

The boy was dressed in a brown corduroy suit and wore blue overalls. He had some spare clothes in a sack made of canvas. His mother says he was always a dutiful