

TANK IN LITTLE HISSING JAUNT

Does Serpentine Tango in Chicago Street, Causing No Little Excitement.

"GOOD BUY" FOR SAM

Soda Fountain Attachment Picked Up by Junk Dealer Does Some Startling Things When Attacked by Purchaser.

Chicago.—Sam Shamberg, dealer in rags, old iron, and related products, made a good buy recently. He came across a second-hand liquid carbonic acid tank such as is used in soda fountains.

He took it to his emporium at Chestnut and Franklin streets and, being a prudent person, he saw a varied profit to be had in dissecting the tank.

The nozzle of such tanks are made of brass and brass is a readily salable metal. Hence Sam would remove the nozzle first. He stood the tank upright and hit it a crack with a sledge.

A Little Hissing Jaunt. A truly alarming thing occurred. As if resenting the violence of Sam's attack, the tank hissed with remarkable humanness and, without further ado, set off up the street in most shocking haste.

It so happens that the factories in this vicinity are discharging their hundreds of workers at this time of day and the majority of these are girls. When these young women saw a hideous gray object, foaming at the mouth, hissing like a sea serpent, and swishing up the street like an intoxicated musketeer, they thought the city had been attacked by German submarines and a torpedo had gone astray.

A Hissing of Skirts. Well, sir, they say up along West Chestnut street there never was such

ACTS WAITER TO SEE PRIVATE PLAY

Young San Francisco Preacher Serves Soup So Well Friends Don't Recognize Him.

San Francisco.—"He also sees the play who only serves as waiter." This is a new reading by Rev. Arch Perrin, pastor of the Church of St. Mary the Virgin, who in order to see a play acted as a waiter for members of the Family club on their annual outing to their "farm" in the foothills out from Redwood City.

Men he had married and whose children he had christened didn't recognize him. He wore a false moustache and a waiter's jacket, and he dealt soup from the elbow without spilling it and passed unnoticed.

The story has only just leaked out among his parishioners.

The young pastor was very desirous of seeing Martin V. Merle's forest play, "The Spirit of Youth," presented



Enlisted With a Band of Extra Waiters.

with music by Case Downing in the new open-air theater of the Family club. He was not a member of the club, and invitations were extended only to out-of-town visitors.

So Father Perrin enlisted with a band of extra waiters for the dinner preceding the presentation of the play, and passed the evening undetected.

Also, he saw the play he went to see—and liked it.

TO RESCUE ON SURFBOARD

Officer of Steamship Carries Line to Save Light Tenders From Starvation.

San Francisco.—Two light tenders at Point San Lucas, the southern end of Lower California, were saved from death by starvation recently by L. C. Hansen, first officer of the Pacific Mail steamer Newport.

Hansen said he would take a line ashore. He rode breaker after breaker on a surfboard until he finally was cast up exhausted on the shore. Hansen was unable to move for several minutes and the two lighthouse men were too weak from lack of food to haul on the line that Hansen brought them.

After a rest Hansen was able to heave in the line, which brought a double line from the boat, and to this was attached a series of life buoys with the food made fast to them in water-tight cans.

TOSSED TWICE BY BULL

Man Hits Rattlers and Starts Up for the Second Time When Rescued.

Berwick, Pa.—Tossed to the rattlers of the cow stable by an angry bull, R. O. Shaffer, twenty-six, of Zenith, narrowly escaped death before being rescued by his father.

When the bull turned on him as he was taking it to a watering trough he landed on the bull's head and after striking the rattlers was tossed a second time. The father then seized the rope fastened to the bull's nose and snubbed the rope around a pole, when it turned on him. His son had two ribs fractured and suffered contused wounds of the body.

LEGALLY DEAD, SHE IS ALIVE

Lost Woman Turns Up in Illinois Town and Claims Share of Estate.

Peoria, Ill.—Mrs. Anna Bergheart, who eight weeks ago was declared legally dead by County Judge Rahn at Peoria, has now turned up very much alive and has engaged an attorney to regain her share of her father's estate, amounting to several thousand dollars.

Mrs. Bergheart left her home at Mackinaw, Ill., 26 miles from Peoria, 11 years ago after a dispute with relatives. No trace of her could be found, though she spent the entire period in Chicago.

DOG SAVES WOMAN'S LIFE

Carries Note Which Brings Help to Aged Woman After Girl Has Died.

Dallas, Tex.—A report from Cisco, Tex., tells of the feat which a dog performed in getting relief to an aged victim of ptomaine poisoning on a farm nine miles from that place.

Mrs. Bettie Alexander, twenty-two years old, had died, and Mrs. Eliza Powers, seventy-two years, was dying when she wrote a note which she tied to the dog's neck and bade him "go home." The dog made its way to Cisco through a rainstorm, and relatives of the victims, hastening to the farm, found Mrs. Powers unconscious.

Marked Liking for Boleros



All at once a liking for little boleros is making itself felt in the specialty shops that deal in waists, and in the departments of the stores that deal in everything women want—or imagine they want. And the supply of small jackets that has sprung into evidence includes those made of lace, of net, of sheer fabrics, of silk and of yarn.

A little jacket of batiste is shown in the picture. It is designed to be worn over a light-colored evening gown or afternoon gown, but for the purpose of bringing out the pattern it is photographed over a dark street dress. It fits the figure rather snugly, with shaped underarm seams, and has a high turn-over collar at the back. A very fine pattern in eyelet embroidery trims the bottom, and a narrow edging of flet lace is stitched on all the edges of the jacket.

Silk muslin, crepe de chine, George

ette crepe, and chiffon, as well as the metal gauzes, suggest themselves for more fanciful boleros. Fine laces run with silver or gold threads that outline the pattern, or the metallic laces, will make lovely little jackets and add new finery by way of variety to the evening or afternoon gown or to the dance frock.

Even an amateur or a beginner in needlework ought to have no trouble in making one of these fascinating accessories of dress. There are only two seams to sew at each side, the shoulder and underarm seam. They are so short that it will not tax the patience to fell them by hand. Hand work is to be recommended for all these small garments and is imperative when the metal laces are used. If you are considering what to make, as an acceptable holiday gift for some friend, the little bolero presents few difficulties and many charms.

Styles Beautiful and Authoritative



The Goddess of Fashion appears to be taking a vacation, or perhaps she has abdicated; at any rate she is issuing few edicts. We do not hear "thou shalt" or "thou shalt not," and are left to do as we please, with a world of new designs in hats and gowns to choose from. They include many beautiful things.

In the early season there was a universal vogue for the black velvet hat. It is a becoming thing, this black velvet hat, but when ninety-nine out of a hundred women wear it it becomes monotonous. The demand has swung away to black hats in plush and velours and to the dark colors that look so well with the metal trimmings and handsome furs and feathers.

Two hats are pictured here which are so good in shape and in design and in every particular that they may be chosen with the comforting conviction that there is nothing better. One is a moderately wide-brimmed model, with lines lifting a little at the front and a little more at the back. Its small, round crown is concealed by three soft half-plumes mounted on a stem, which look like nothing on the earth or in the air above it. Perhaps this is a part of their fascination.

A hat of this kind must be developed in materials of excellent quality and will be beautiful in dark-colored velvet with plumes in shades of the same color, or in black.

Satin for Blouses. A new blouse of white satin shows a delightful touch of color in the lining of primrose-yellow taffeta that appears in the jabot-like frill on the front, in the turnover points of the high collar and the inner side of the frills that finish the long sleeves.

Square Bibs on Blouses. Square revers or "bibs" fall from smart blouse fronts now. Sometimes the edge of the bib is hemstitched, sometimes it is bound with braid, or

is corded all around. One pretty blouse is of blue Georgette crepe with black satin nocturne outlining the square bib and covering its buttons that outline a V-neck opening. Above rises a choker of black satin, supporting flare wings of organdie.

The largest flour mill in the world, located at Minneapolis, is equipped with 5,586 horse power in electric motors. A number of very large motors are used. The mill in one day turned out 16,125 barrels of flour.

DAIRY FACTS

RULES FOR FILLING A SILO

Iowa Agricultural Experiment Station Offers Some Excellent Suggestions on the Work.

To farmers who are filling silos this year for the first time, the Iowa agricultural experiment station offers these suggestions:

The corn should be cut when the kernels are dented, or when about a fourth of the husks and lower leaves are turning brown. It should be as near maturity as possible and yet contain enough moisture to insure fermentation.

Either a half-inch of three-quarter-inch cut is best because that length insures less waste and a larger pack of corn in the silo.

Slow filling makes it possible to pack the corn more thoroughly and get in a larger tonnage. With rapid filling the cost is less, but to fill to capacity the silage should be allowed to settle and then refill.

Corn should be uniformly packed in the silo and with good distribution of stalks and ears. If the sides are kept about two feet higher than the center, the silage wedges against the sides, keeps in the heat of fermentation and kills mold.

Water needs to be added when filling if the corn in the silo is not moist. Water must always be added when the corn is very ripe, when the corn is severely frozen before it is properly matured, or when filling late in the fall with shocked corn.

Keep the sides of the silo air-tight by filling cracks with soft clay, if the silo is wooden, or with cement if of masonry.

USEFUL MILK BOTTLE HOLDER

Corrugated Strips Riveted to Intermediate Frame Hold Narrow-Necked Vessels in Position.

There are upper and lower rectangular frames to a milk bottle case, recently patented by a young San Francisco inventor. Corner angles unite the two frames, and intermedi-



Milk Bottle Holder.

ate frame is secured to the corner angles. A longitudinal bar is riveted to the middle frame near the center. Corrugated strips are riveted to the intermediate frame and the longitudinal bar, these holding the milk bottles in place by acting as side supports. Various deviations of the main idea are covered with three other patents.

SERIOUS DISEASE OF CALF

White Scours Usually Appear Within Two or Three Days After and Are Often Fatal.

White scours, or calf cholera, come on so soon after birth that often the calves are dead before they are considered to be seriously sick.

This disease usually appears within two or three days after the calf is dropped. Seldom do any cases develop after the calf is two or three months old.

The symptoms are usually failure to eat, the calf lying down much of the time, the eyes grow dull, and a peculiar pasty white excretion is noticeable. The calf often dies within 24 hours. Only immediate attention will save it.

The disease is usually contracted by infection through the navel cord. Prevention is better than cure.

HORSE LABOR IS NECESSARY

Many Important Factors Can Be Controlled by Manager in Making Dairy Farming Successful.

Horse labor is a necessary item on the dairy farm and should command much attention from the manager. If its efficiency drops the profits of the farm are decreased, and the profits from the cows must bear a loss in the horse-labor item. It is seen then that successful dairying is not making a success with cows alone, but profitably combining a number of factors. Man, labor and crop yields per acre are other important factors that can be controlled to a considerable extent by the manager.

Flavor of Milk Affected. The odor and flavor of milk are very readily affected by rape, cabbage, turnips, and other feeds having strong odors, and if these are used they should be given after milking, in which case there is little danger of imparting an unpleasant flavor or odor to the milk.

Demand for Dairy Butter.

There is always a good local demand for really good farm dairy butter. There is a sentiment connected with homemade butter, which is not attached to that made in butter factories, which impels people to buy it at something above the going price.

Damage by Dirt.

Milk is damaged by dirt and bacteria. To be fit for use, milk must be clean. Any clean man can produce clean milk.

Keep Separator Clean.

Be sure the separator is kept clean. Cream is too valuable to have it injured in quality by the separator. Wash the bowl after each separation.

Use of Salt.

Salt in the feed lot; money in the pocket.

WITH SWEET POTATOES

METHODS OF COOKING TO ACHIEVE THE BEST RESULTS.

In the Form of Croquettes They Are Delicious—Baked in Dish is a Popular Way With Many—Candied or Scalloped.

Croquettes.—Sweet potatoes are almost always improved by a second cooking, especially if they are watery. One way is to make them into croquettes. A good recipe calls for six potatoes boiled and put through a vegetable ricer, seasoned with a tablespoonful of melted butter and pepper and salt to taste. Add a beaten egg, mix well and shape into little balls. Roll in crumbs, beaten egg and crumbs again and brown quickly in hot deep fat.

Baked in Dish.—Another good way is to slice lengthwise boiled sweet potatoes; put them in a baking dish, pour melted butter over them and brown them in the oven. Still another way is to remove the insides from baked potatoes, season them well with melted butter, paprika, salt and mace, and return to the skins to brown.

Candied.—For candied sweet potatoes cut parboiled sweet potatoes into lengthwise slices and put them in a buttered pan. Cook for two minutes three-quarters of a cupful of sugar, a quarter of a cupful of water, and two tablespoonfuls of butter. Brush the potatoes with this and bake them. Haste them with the syrup as they cook until they are well candied.

Scalloped.—Scalloped sweet potatoes are made by slicing parboiled potatoes into a buttered baking dish and covering them with a well seasoned white sauce. On top of the sauce put some melted butter and crumbs and bake for about twenty minutes.

HOW TO MAKE GOOD NOODLES

Simple Instructions That, if Properly Followed, Cannot Fail to Make Them a Success.

Any number of eggs may be used in making noodle dough, according to the quantity of noodles desired at once, the only requirement being to work in sufficient flour. When using more than one egg at a time, divide the dough into as many parts as you have eggs, for the sheets when rolled out will be easier to handle than if larger quantities are taken.

To make a quantity of noodles sufficient for four persons, break one egg into a bowl, and beat until light. Add as much flour as can be worked in, flour the breadboard and roll this dough out into as thin a sheet as possible. Lay aside on a clean cloth or paper until dry enough so as to be rolled up like a paper lamp lighter. The layers must not adhere to each other. Take a very sharp knife, and beginning at the end of the roll, cut the dough off in as fine slices as possible. Toss lightly in the hands and the slices will fall apart in long, yellow threads. Spread thin on cloth or paper, and let dry thoroughly. They may be used at once, or packed in tight paper bags or boxes and placed in a dry place. They can be kept for months. In this way quite a quantity may be made during the season when eggs are plentiful and stored for future use, making an inexpensive as well as palatable food.

Manhattan Pudding.

Mix together the juice of three oranges, a lemon and a half cupful of sugar; let stand several hours. Whip a cupful of heavy cream, add a half cupful of powdered sugar and a cupful of chopped nuts or candied fruit. Rub a mold sparingly with olive oil, pour in the fruit juices, spread with the whipped cream mixture and cover with paraffin paper; put on the lid and bury in ice and salt for three hours. Serve garnished with sections of orange which have stood overnight in a thick syrup of sugar and water.

Duck With Peas.

Put the duck in a deep stewpan with a piece of butter (single it first), flour it and turn it two or three times, then pour out all the fat. Put the duck in a pint of good gravy, the same of peas, two lettuce cut small, sweet herbs, pepper and salt; cover close and stew half an hour. When well done thicken with a little butter and flour, shake all together three or four minutes and serve in a dish, the duck with the sauce poured over it.

Luncheon Eggs.

Boil hard five eggs and chop them fine. Put a layer of egg in baking dish, sprinkle with grated cheese and then add another layer of egg, and so on until all are used. Pour over this a white sauce, made by thickening one cupful of milk with one tablespoonful of flour, add butter, salt and pepper, to taste. Sprinkle buttered crumbs on top and brown a delicate brown. This makes quite a hearty dish.

Lemon Shortcake.

While baking put in saucepan one and one-fourth cupfuls water, one and one-half cupfuls sugar, juice, pulp and as much grated rind as you wish from two lemons. Boil, add small pieces of butter and three crackers, rolled fine. Split the hot shortcake, butter, then spread thick with lemon mixture and place one layer over the other. Serve hot.

Baked Peas.

Wash a pint of split peas and put them in a bean pot with a tablespoonful of molasses, a small strip of salt pork and salt to taste. Cover with hot water and bake like beans. Fling the pot with water as it cooks up. About three hours of baking is necessary.

Egg Sauce.

Egg sauce made in this way is delicious. Beat the whites of three eggs stiff. Beat the yolks until creamy and sweeten with three tablespoonfuls of powdered sugar. Just before serving fold in the stiff whites and serve immediately.

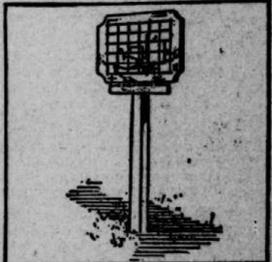
FOR BETTER ROADS

GUIDE-BOARD QUITE USEFUL

Diagrammatic Illustration of District With Township Sections Indicated by Different Lines.

The Scientific American, in describing a guide-board invented by W. A. Fusch of Decatur, Ill., says:

This invention is a guide-board bearing a diagrammatic illustration of a district with township sections and roads indicated by differentiated lines, and having a movable device adapted to be set in the guide-board at any



Guide-Board.

desired point which serves to indicate the location of said guide-board in the particular district or township delineated by the map on its face. The guide-board has a border on which are inscribed names of towns and other locations lying outside the one in which the guide-board itself is located, and also the distances of such towns and locations from points indicated on the map proper.

PREPARE ROADS FOR WINTER

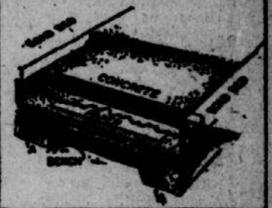
Before Ground Freezes Smooth, Drag and Pack Center of Road to Provide Needed Drainage.

See that all drain ditches along the road are opened before the ground freezes; then smooth, drag and pack the center of the road, and you will have provided for the essential drainage, without which we cannot expect to have good highways. All rocks should be picked out of the track before they freeze to the ground, harassing both man and beast when they pass over them during the winter months. Low places at bridges and culverts should be filled and leveled up to make winter travel more enjoyable. Repair holes in bridges, to guard against serious accidents by some horse getting his foot fast—perhaps breaking his leg.

TO MAKE CONCRETE CULVERT

Directions Given for Making Small Bridge Strong Enough to Stand Travel of Heavy Teams.

Our thorough construction force builds a very good concrete culvert in the manner shown in the sketch, writes James M. Kane in Popular Mechanics. The sides A are first built, and the forms removed before the concrete is completely set. Benchlike wood forms are then placed at intervals between the sides A and boards



Concrete Culvert.

laid on them, then paper spread over the surface of the boards. The concrete is then put on top of the paper. Short pieces of railroad iron are laid in the concrete to re-enforce it.

After the top has properly set, the supports are driven out, or broken down with a long iron rod. The boards are then easily withdrawn. This culvert is strong enough to stand the travel of heavy teams as well as automobile trucks.

Virtues of Good Roads.

Good roads will increase health, wealth, happiness, education, religion, morality, civilization and prosperity.

Drainage is Essential.

Drainage is the first essential of the construction of good roads and still it is very frequently the last to be considered.

Easy on Horses and Wagons.

Good roads are easy on you, easy on your horse, easy on the wagon, easy on the harness.

Happier Social Life.

Good roads bring a better, school life, a closer church life, a happier social life.

"White Grubs" and "Wireworms"

feed below the surface of the ground; hence, cannot be poisoned. By fall plowing and cultivating or summer-fallowing infested land much can be done to control them.

Training a Heifer.

Much patience should be exercised in training a heifer to be milked.

Friend of Dairyman.

Summer silage is the best friend of the stockman and dairyman.



Set Off Up the Street.

a hissing of skirts and such a screeching of terror nor such a scramble for something to get behind since the Chicago avenue water main burst.

Daniel Matthews, a driver for P. D. Carroll, an expressman, tried to guide his horses out of the way of the rambling tank, but it's hard enough to dodge on foot, let alone trying to dodge with two horses and a truck. The hissing monster hit one of the horses and fractured a leg.

Meanwhile Sam was doing a serpent gallop after his runaway junk, and was losing by a mile, when the angry tank gave a last hissing gasp and fell dead.

STARTS AUTO; CAN'T STOP IT

Yells to Watching Wife: "Phone to Garage and Tell Me Next Time I Come By."

Shenandoah, Ia.—A Shenandoah business man purchased an automobile and after a lesson in driving started out by himself. From her window his wife proudly saw him whizz by, well up to the speed limit. In a few minutes he came back again and then again and again.

Finally he shouted to her as he went by, "Say, Lissie, telephone to the garage and find out!"

He completed the sentence the next round,—"how to stop this darned thing and tell me the next time I go by."

FORMS A "DEVIL'S ROSARY"

New Mexico Snake Killer's "Beads" Are Hundred Rattlers of Reptiles.

Tusumcarl, N. M.—One hundred rattlesnakes is the record of C. T. Taylor of Lesbia, who claims to be the champion snake killer of eastern New Mexico. He now has a hundred rattlers on a long string which he calls his "devil's rosary."

"Taylor says this is the dangerous season for rattlers, as they have been shedding their skins and are partially blind and very mean.

FLOOD LIFTS COW INTO TREE

Among Other Freakish Stunts in Maryland It Steals Barrel of Vinegar.

Frederick, Md.—Queer freaks were played by a cloudburst which swept over a section of Frederick county.

County Commissioner Frank M. Stevens of Creagerstown lost two cows. He found one of them in the fork of a peach tree seven feet from the ground. Seward Gelsberg of Creagerstown, who thought he had taken every movable object from his cellar, lost a barrel of vinegar.