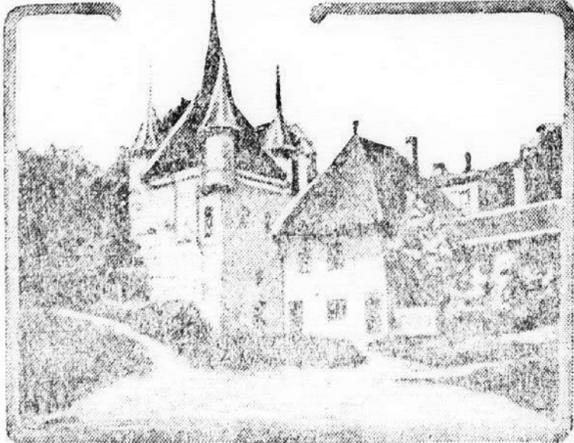


# In Transylvania



ONE OF THE GATES OF THE ANCIENT WALLED CITY OF BRASSO

ALL NATIONS of the world have their eyes fixed on the colossal struggle which is shaking civilization to its very foundations, but by none is it watched with more breathless eagerness than by that province on the western side of the Carpathians which is cut off from its kindred and bound by fetters of iron into a sheaf of alien races. Magyar, Slav, Bosnian, Croatian, Teuton—with his fellow-subjects of Kaiser Franz Josef the Latin inhabitant of Transylvania has absolutely no sympathy. On the contrary, he detests them, one and all, though he reserves his deadliest hatred for his hard taskmaster, the Hungarian. But with the Roumanian on the farther side of the Transylvanian Alps he has all things in common, blood, language, descent, Romania, the Roman's land; Transylvania, that part of the Roman's land which lies beyond the forests. And that part which lies beyond the forests looks with unspoken longing for the deliverance which the Hapsburg's overthrow will bring, for that victory which will reunite her to her kin, writes J. M. Dodginton in Country Life.

It is an interesting land, that which lies beyond the forests, and there is, perhaps, no quarter town in Europe than its ancient capital, Kolozsvár. Embosomed in trees, its ancient houses straggle over several hills, its two rippling rivers are crossed by picturesque covered wooden bridges which rival those of Lucerne and Florence. Its narrow, unpaved streets are lighted by electricity, but sanitation, in each and all of its branches, is totally ignored, and in its main thoroughfares, beside the lines of the electric tramway, run open sewers. These discharge themselves into the two rivers. I may add that the visitor has a not altogether agreeable sensation when he observes the brown-skinned washerwomen pounding his linen on the banks of the said streams and subsequently rinsing it in their turbid waters!

In these narrow, unpaved streets there are many lofty and spacious mansions, tenanted by the haute aristocratic of the country. Like the palazzi of Florence and of Rome, the ground floors of these are entirely occupied by shops. On the first floor, the piano nobile, lives the owner (if sufficiently well off to afford such lodgment). The upper floors are let to tenants of many degrees, whose station varies in inverse proportion to their altitude. If the owner of the mansion is a poor man, he himself "goes up higher."

Standing solitary on a hill outside the town is a whitewashed fortress from which one has a superb view over hill and dale, over forest and river, away and away to the far blue line of the Carpathians. Kolozsvár also possesses a fine public park, under whose fragrant lime trees a magnificent Tzigany band discourses wildest music.

**Market Day in Kolozsvár.**  
But the greatest charm of the little town (it has a population of but a bare 20,000 souls) is its market day. Then, under the largest and most gorgeously colored umbrellas in Europe (I should imagine) do groups of the most picturesquely attired countrywomen assemble, surrounded by piles of the most delightful fruit and vegetables, downy peaches, crimson plums, luscious grapes—purple, yellow and white—rosy apples, blue-black figs, blood red pomegranates, gigantic melons and cucumbers, huge red peppers, produce of garden and orchard of every color and form, and all framed in garlands of roses of every imaginable hue. Present everywhere, roaming and rooting among the stalls, are flocks of long-necked geese and herds of the peculiarly hideous swine of the country whose happiest hunting grounds are the Transylvanian forests.

Most beautiful forests they are which clothe the foothills, magnificent oaks and beeches, with here and there a clump of silver birches or an avenue of stately pines. At rare intervals comes a clearing in which nestles a little cluster of mud huts backed by a miniature village church. The small fields which surround the tiny hamlets are carpeted with wild flowers. Campions and poppies of immense size and most brilliant coloring, orchids of many varieties, cornflowers—blue, purple and amethyst—wild roses of a vivid pink and with thornless stems, yellow snapdragons, delicate harebells and fragrant pinks—there is no end to the variety of blossom.

The air is exhilarating as champagne; though the heat in summertime is very great during the noon hours, at sundown a refreshingly cool breeze invariably springs up and a heavy dew begins to fall. It is a most delightful experience to roam then through the beautiful forest, listening to the tinkle of the bells as the herds of sheep, cattle, pigs, buffaloes wander down the magnificent aisles, to the flute of the shepherd and the horn of the guardian of the swine. Equally pleasing it is, during the heat of the day, to spend long hours of dolce far niente on a spongy bed of wild thyme by the side of a brawling streamlet—I may add that for the inveterate angler it is an even more enjoyable experience to extract from its dark pools and alluring stickles many a luscious trout. For almost all of these forest "burns" abound in fish—not very large, it is true, but vigorous fighters, giving excellent sport.

**Big Landowners the Rule.**  
There are very few tenant farmers in the country; immensely big landowners are the rule, and these, with the aid of a host of bailiffs, manage their own estates. They devote each farm to some special object; one, for instance, is the ox farm, another the sheep farm, a third is set aside for horses, a fourth for donkeys, another for poultry, another for pigs, and yet another is the dairy farm.

It is, by the way, rather a curious fact that cows' milk is despised by all, rich man and peasant alike. It is looked upon as only fit for pigs and calves, or to be mixed with other milk in the making of cheese. Only buffalo milk is considered fit for human consumption; this is, however, to an English palate, far too rich, both in quality and flavor.

Outside almost every village in Transylvania is the gypsy quarter. Outside it, not in it, for the despised Tzigany is never allowed to dwell among the villagers or to mix with them on equal terms. He is the basket-maker, occasionally the brickmaker, of the neighborhood—but always and everywhere he is the music-maker. The gypsies are the orchestra of every town and village, at every festa they play untiringly, hour after hour, while the peasants dance. Men and women alike are dowered with the gift of music, and the wild Czardas crashed out the cool blood of a Northerner tingle in his veins.

But fiddling is not the gypsy's only accomplishment; he is also a most expert thief. In fact, a legend of the country says that when a Tzigany baby makes its entrance into this vale of tears it is laid on its back upon the ground, while a purse is placed on its right side and a fiddle on its left. According to the direction in which it first extends a tiny fist its profession in life is determined!

A fair, fair land that "beyond the forests"—a more than interesting people, varying infinitely in rank, in character, in customs, even in beliefs, but united in one overpowering longing: to free their necks from the Magyar yoke, and to be reunited with their kindred on the farther side of the Transylvanian Alps.

**American Hardware the Best.**  
American-made hammers lead the world not only in quality and workmanship but in price, the adz eye feature being typical of hammers made in this country and adding much to their practicability. American hardware manufacturers can compete with all their lines in most foreign markets, but can only hope to obtain control of them by sending into those fields capable and experienced representatives, whose duty it should be to demonstrate to both dealer and the workman the superiority of their tools. A shortage of hardware supplies exists all over the world. Wherever people sow and reap, mine, lumber, construct or build, there are markets for American hardware and this is especially true at present in Latin America, China, Russia, Australia and South Africa. Cooperation in selling to foreign markets is especially necessary in this line, owing to the expense of opening territory. —Leslie's.

**Plain Talk.**  
Hettress—I like you very much, Mr. Ardup, but I cannot marry you.  
Ardup (picking up his hat)—I will be equally frank with you, Miss Bullion. I don't like you at all, but I would marry you in a minute. I am more self-sacrificing than you are. Good evening.

# THE KITCHEN CABINET

DISHES FOR HOT DAYS. LITTLE ECONOMIES.

My message in its fashion shall be an appeal to enthusiasm in things in life, a call to do things because we love them, to love things because we do them, to keep the eyes open, the heart warm, and the pulse swift, as we march across the field of life.—David Starr Jordan.

It is not necessary to eliminate meat entirely from the diet in hot weather, but those who serve it in small quantities and less often, replacing it with foods which contain the elements of the meat without its heat-producing qualities will find they are better able to endure the heat.

**Salmon Salad.**—Chop fine two hard-cooked eggs and a dozen small cucumber pickles; add to a can of salmon that has been flaked. Mix with a mayonnaise dressing and serve on crisp well chilled lettuce.

Another hearty salad is prepared with boiled rice seasoned with finely chopped onion and French dressing. Arrange on a salad plate and garnish with drained sardines and minced parsley and pickled beets.

Take a crisp young cabbage hollowed out for a bowl and shred the tender portion, mixing it with equal parts of celery and a little chopped onion. Serve with a good boiled dressing.

Very ripe quinces peeled and sliced, seasoned with minced chives and served with French dressing are also a welcome variety. Bananas are nearly always with us and they are good with nuts.

Apples with celery and nuts is another well-liked combination as well as sliced apple and shredded green pepper with nuts, served with mayonnaise dressing.

By cooking a double portion of vegetables one day you have ample for salads for the next. Salads that can be served as substitutes for meats are easily made, economical, and save the cook as well as the overworked digestive system.

**Baked Bean Salad.**—Place in a bowl a few slices of onion and turn over them a pint of baked beans, season and mix lightly; add two tablespoonfuls of olive oil, a teaspoonful of sugar and a quarter of a cupful of vinegar. Mold and garnish with hard-cooked eggs and serve on lettuce. Chopped green peppers and tomatoes are good mixed with beans and served with French dressing.

## SEASONABLE DISHES.

We never really gain anything by pretense; we only think that we gain and make others think it. The bottom of the matter is a lie and it is therefore valueless. One of the greatest delusions of the world is the apparent triumph of humbug and cant and insincerity. These things always remain what they are, in spite of gilding and tinsel. Let us not be such poor creatures as to be deluded by them.—Arthur Salmon.

For a dainty dish on a special occasion try using a small French potato scoop to cut out pink balls from the heart of a watermelon. Put in glasses, cover with orange juice and top with a sprinkling of powdered sugar. Most of us are reasonably satisfied with a well-chilled good-flavored muskmelon, but for special times the melon halves may be filled with ice cream and garnished with bits of candied ginger cut in the form of stars.

**Cantaloupe Sherbet.**—Choose the smallest ripe nutmeg melons for this recipe. Cut in halves and remove the seeds, then scrape out all the ripe pulp and put through a sieve; to a quart of the pulp add a cupful each of orange and grape juice and one and a half pounds of sugar, well dissolved; add two tablespoonfuls of lemon juice and put into the freezer; add a beaten white of an egg and freeze as usual. Serve in the cantaloupe shells, well chilled.

Muskmelons spiced as pickled peaches or preserved as watermelon rind are very delicious dainties which add to the housewife's store of good things for the winter table.

**Cantaloupes and watermelons make excellent fruit salads.** Dice and serve on lettuce with French dressing. A grating of nutmeg is liked on cantaloupes by many.

**Duchess Apples With Onions.**—A most appetizing dish is this: cut in small pieces, after peeling, a half dozen green duchess apples; cut three onions in slices and put into an omelet pan with a little fat from salt pork; cook until the onions are a light yellow, then add the apples and sufficient water to cook them without burning. As the apples are quite tart, a little sugar improves the dish as to flavor and looks, as it browns better with the sugar. Season with salt and serve hot as an accompaniment to pork chops.

**French Custard.**—Beat three eggs until light; add one pint of whipped cream, sweetened and flavored to taste. Serve in tall glasses with grated nutmeg over the top or garnished with fresh berries.

Leaders of men have ever been precedent breakers. Timid people, no matter how able, never make leaders. Worldliness and originality are characteristics of all men of progress.

It seems a small thing to mention, but there is great waste in the preparation of vegetables, especially in peeling potatoes. In the days before the potato peeler was invented a public-spirited man gave a large endowment to the college visited by his agent that showed the greatest economy in peeling potatoes. Perhaps the old tale of the prince looking for a bride, who asked for the bread bowls in the homes of several charming maidens, wishing to feel his horse with the scrapings, might be well to revive. Those who saved much dough, thinking to gain favor were disappointed for he chose the girl with the bowl so clean that there were no scrapings, as that indicated to him a careful, frugal wife, for which he was looking.

Where vegetables are to be served alone, select the best looking ones, leaving the less slightly ones for soups, seasonings and stews.

A tablespoonful of peas or tomatoes should be saved and added to the roux beef gravy on the morrow or to the vegetable salad. A single fresh tomato may be quartered and served as a garnish.

A half cupful of peas may be added to tomorrow's omelet and thus make a tasty dish rather than a plain omelet.

Water in which rice is cooked added to milk makes a fine cream soup for dinner.

One cupful of mashed potatoes will make several croquettes, or patties, or fish balls.

The green tops of the celery are just as good for flavoring the stew or soup as the more tender portions.

Muffins left from breakfast may be pulled apart and toasted. Pieces of cake served with a simple custard and a sliced banana, is a dainty dessert and one easy to prepare.

Save the tea leaves and sprinkle them, well moistened, over the carpet before sweeping. They brighten the carpet and keep the dust from flying.

Use the ham bone to cook with cabbage. Take off every little bit of meat and serve it in a white sauce on toast.

Mayonnaise may be colored green with spinach juice or red with beet juice, or tomato catchup or the coral of lobster.

**REFRESHING PEACH AND PEAR.**

To meet with cheerful heart what comes to me,  
To turn life's discords into harmony,  
To share some weary worker's heavy load,  
To point some straying comrade to the road,  
To know that what I have is not my own,  
To feel that I am never quite alone,  
This would I pray from day to day,  
For then I know my life will flow  
In peace until it be God's will I go.

These two fruits are general favorites and may be eaten with no ill effects if not overripe or green.

**Peach Ice Cream.**—Wipe, pare and cut ripe peaches into small pieces, sprinkle with sugar and let stand two hours, then force through a puree strainer. To the pulp thus obtained add twice its measure of cream, two tablespoonfuls of lemon juice and sugar to make it not too sweet, add a pinch of salt and freeze. Serve in sherbet cups with a quarter of fresh peaches for a garnish.

**Peach Salad.**—Arrange halves of peeled peaches on head lettuce, sprinkle with shredded almonds and finely chopped celery, then add well seasoned French dressing and serve chilled.

**Peach Roly Poly.**—Make a rich pastry and roll out very thin. On this paste sliced peaches and roll up. Place in a deep granite baking dish and cover with a cupful of brown sugar, a tablespoonful of lemon juice and three-fourths of a cupful of boiling water, two tablespoonfuls of butter and bake in a moderate oven for one hour. Have the lap of the roll up on top so that it will bake without being soggy.

**Pear Salad.**—Take peeled pears, cut in halves, roll in chopped nuts and place in lettuce; add a tablespoonful each of finely chopped celery, shredded almonds and pineapple. Serve with any desired dressing. Mayonnaise, if well seasoned, is especially good with this salad.

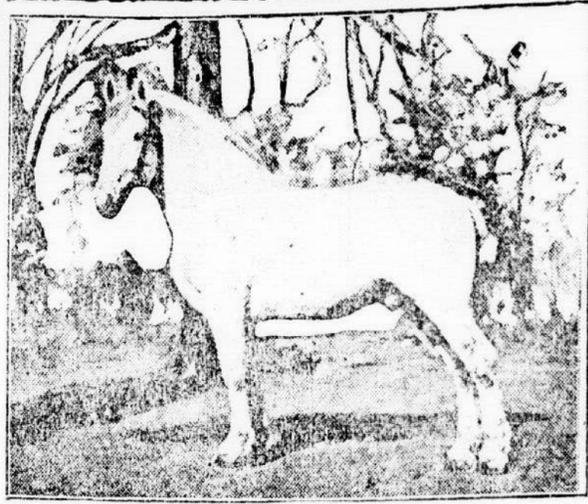
Pears baked with sugar, butter, lemon juice and a little water makes a delicious accompaniment to a meat course.

Pears cut in strips with celery and French dressing on lettuce is another most appetizing salad.

Soup meat with seasonings may be made into a nice tasty loaf for luncheon.

*Nellie Maxwell*

# BETTER LIVE STOCK YIELDS MORE PROFIT



PUREBRED STALLION "HONORABLE."

(By S. T. SIMPSON, Missouri College of Agriculture.)  
"Use purebred sires," is the slogan by workers at the Missouri college of agriculture as a partial reply to stockmen's questions as to how they can make profits on increasingly expensive land, labor and stock and efficiency of the methods used must be correspondingly improved if the live stock industry is to survive.

The slogan of the purebred sire is being sounded by Dean F. B. Mumford and others of the agricultural experiment station and college in the field and feed lot, from the chautauqua platform and on farm to farm trips through various counties.

For use in these campaigns a "red-headed" poster bulletin has been printed. That head says in red type, "Use Purebred Sires," and beneath this head are brief statements of the careful tests of the experiment station and the common experience of Missouri farmers which agree absolutely on this point. The station got much bigger profits by using a fair purebred mutton ram such as any farm sheep-raiser could afford instead of a scrub ram. They were used on western ewes which were equally good so far as the best judges could tell. From such a ewe the fairly good purebred mutton ram got a good lamb which weighed 60 pounds and sold for \$7.35 when three months old, but the scrub ram got from a similar ewe a poor lamb which weighed 50 pounds and sold for \$4.50 when four months old. Fletcher Smart of Harrisonville, Mo., used a good purebred boar on some average sows and got 60 good pigs which

reached an average weight of 270 pounds and topped the Kansas City market at eight months.

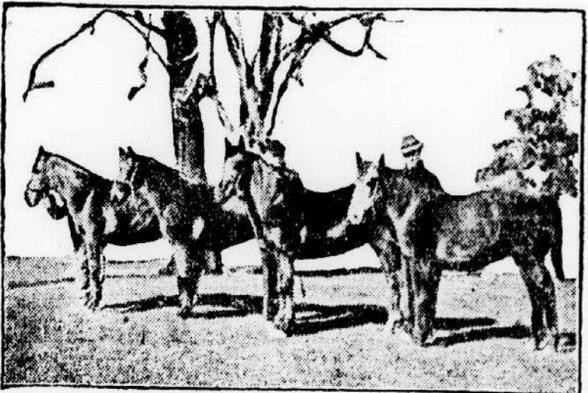
- Purebred Sire Means:**
1. Uniformity.
  2. Individual superiority.
  3. Early maturity.
  4. More marketable stock.
  5. More money for your feed.
  6. Credit to the owner.
  7. Bigger profits.
- Scrub Sire Means:**
1. Lack of uniformity.
  2. Monocrels and misfits.
  3. Late maturity.
  4. Poor market demand.
  5. Less money for your feed.
  6. Discredit to the owner.
  7. Loss and dissatisfaction.

These are some of the facts indicated by the poster which explains why a survey of the live stock producers shows that those who are producing the good stock are the ones who stay in business when so many others are dropping out.

From the breeding standpoint the important steps are (1) the use of tried purebred sires, (2) proper feeding of breeding animals, (3) careful culling of barren and poor-breeding females, and (4) replacing culs with the best females in each season's produce.

Since it costs little or no more profits to produce an eight-cent steer than it does to produce a five-cent steer, the profits to be derived from producing live stock on corn belt farms is limited by the quality of the animals. Good sires must be secured and the herd must be carefully culled.

Last but not least, the marketing problem must be carefully handled. Cooperation with neighbors is often essential if purchases and sales are to be made to the best advantage.



FOUR OF "HONORABLE'S" FILLY FOALS.

## COVERED TOP MILK PAIL RECOMMENDED

Many Farmers Have Never Thought of Real Advantages of That Kind.

(By C. A. BURNS, Dairy Department, Oklahoma A. and M. College, Stillwater.)

Those who are not accustomed to using a covered top milk pail have probably never stopped to think of what real advantage such a pail may be in the production of clean milk. By a covered top pail is meant a milk pail so constructed that it has only a small opening in the top, the rest of the top being covered with metal of which the pail is made.

The object of such a pail is that of preventing dirt and hair from falling into the milk. As the old saying goes, "An ounce of prevention is worth a pound of cure." This is surely one place where the saying holds true. Dirt and hair mean bacteria in the milk, and bacteria cannot be strained or filtered out. Bacteria are always more or less injurious to the quality of the milk and to all milk products. This means a lower price for the milk products. But this is not all. Dirty, bacteria-laden milk products oftentimes are quite injurious to health, and especially the health of children.

Of course a great deal depends upon the milk as to whether or not the milk is clean or dirty, but under average conditions, other factors being similar, a covered milk pail with an opening six inches in diameter stands only one chance in four of catching a hair or other foreign material that a pail 12 inches in diameter would. In other words, a pail with a six-inch diameter will catch only about one-fourth as much dirt and hair as a pail with a 12-inch diameter.

## JUDICIOUS SYSTEM OF INTERCROPPING

Cultivated Orchard More Profitable Than Neglected One—Fillers Are Favored.

A cultivated orchard is more productive and consequently more profitable than the average orchard which is neglected or in which grass or hay is grown.

"In the young orchard a judicious system of intercropping may be practiced without causing injury to the trees and at the same time profitable crops will be produced in the waste space between the rows," says F. S. Merrill of the Kansas State Agricultural college. "Sufficient space should be left on each side of the tree to permit thorough cultivation of the tree rows. As a general rule, the roots of the tree extend beyond the outer ends of the limbs. A strip may be left proportionate in width to the spread of the branches.

"One of the most familiar types of intercropping can be found in planting fillers between the permanent trees, and often between the rows. The peach or some type of early maturing apple can be used for this purpose, but in most cases the grower will not remove the fillers until they have attained such size as to have interfered with the permanent trees."

## WEIGH MILK FROM EACH COW

Total Amount of Butter Fat Produced During Year That Dairyman Gets Paid For.

All dairymen should weigh the milk of each cow on each milking and test for butter fat at certain set intervals. It is the total amount of fat produced during a year, not the average per cent fat the milk tests, that the dairyman gets paid for.