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The Ellensburg Dawn.

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FARM ORCHARD AND GARDEN
BY J.S. TRIGG
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CORRESPONDENCE SOLICITED

Farms located on rural mail routes are proving to be worth about \$5 an acre more than those not reached by this new postal service.

The small boy and the corn sheller do not get along together at all, and he should be made to let these machines alone if he would save his fingers.

All fertile acres in the corn or wheat belt will increase in value year by year until they touch the \$75 mark. This is just as sure as the sun is to shine or water to run down hill.

Whenever politics in any form gets to the front in farmers' institutes it always insures the failure of such institutes. A little religion doesn't hurt them a bit, but politics must be kept out.

A man can perhaps carry a little more whisky and carry it a little longer on a farm than he could in a bank, but it is just as sure to round up the granger at last as it is the banker.

"Take no thought for the morrow, for the morrow will care for itself," may be a good motto for the philosopher, but practically applied on the farm will end in a foreclosure suit as sure as shooting.

Elgin dairymen buy cows in Iowa, bran in Minnesota, corn in Kansas, and by working this combination on Elgin farms have made themselves wealthy and their farms more fertile than they have ever been.

We notice that capital is being invested in Carolina tea plantations, where, under the experimental work of the agricultural department, it has been demonstrated an excellent quality of tea can be produced.

The United States is now the leading export nation of the world in the value of exports, passing England the past year. American exports for 1900 were of the value of \$1,453,013,659 and those of Great Britain \$1,418,348,000.

Every woman is entitled to the privilege of having at least one club connection. The many need it for mental improvement and diversion and the few the benefits of a club to keep some ugly old man inside the traces.

Share rents paid for the use of western farm lands have netted the owner of the land the past year from 12 to 20 per cent on his investment, this statement based upon a two-fifths share of the crop as the landlord's rent.

There is a possible market in England for an immense amount of fruit jams and preserves. The Englishman always likes his jam for breakfast and uses large quantities of it. A market for much of our surplus fruit may be found in this line.

The inheritance taxes accruing to the federal government and the state on the estate of a recently deceased Chicago millionaire aggregated \$296,000 for the state and \$300,000 for Uncle Sam. This is a sample of taxation of which all poor folks approve.

The butter producing value of a cow is more often determined by the number of pounds of milk she will give in a year than by the butter test of her milk. Few cows that give less than 5,000 pounds of milk in a year are worth keeping as dairy cows.

Two pots of English violets at the writer's home have furnished a wonderful supply of these much prized and fragrant flowers nearly all winter long. The secret of securing such a profusion of bloom has lain in the dipping of the plants in hot water once a week.

A cow that will make 800 pounds of butter in a year is better worth \$75 than one that will only make 150 pounds is \$20, for the reason that the last named cow will hardly pay for the food she eats, while the first named will give her owner a handsome profit.

If butter makers feel disposed to kick at the low wages paid them in this country—about \$60 to \$70 per month—let them console themselves that they are much better off than their colleagues in New South Wales, where good butter makers are paid only \$25 per month.

WHAT TO READ.

A farmer asks us to name a suitable list of reading matter for himself and family. There should first be a Bible, not one of those family affairs, richly gilded and always looking as though it had just left the hands of the publisher, but one showing signs of wear and tear. This book, regardless of creed or sect, contains more wholesome truth and reliable information for the average man, woman and child, more good business maxims and trite proverbs, more poetry and splendid diction, more tragedy, sweeter love scenes, more of what we call gray matter, than any other book ever printed. Every one is benefited by its teachings. Then we would suggest the home paper, the one that gives all the local news, and see to it that its editor always makes it clean enough so that you do not have to censor it before it goes into the hands of your family. Then should come one of the large weekly papers giving the general news of the world which are now furnished so very cheaply. In place of this one may well substitute a daily or a triweekly if the rural mail route is available. Next should come at least two good agricultural papers, not papers published 1,000 miles away, but such as treat of agricultural conditions prevailing where you live. We would then add one of the good magazines of the day and a ladies' journal for the wife and girls, and by writing to the state experiment director or you can have all the bulletins of the station sent you free of cost. Of course this list may be added to with great profit, but as given it is within the reach of almost any farmer, costing not to exceed \$6, unless the daily is taken, and there is no money invested by the farmer which will bring him in so large and sure a return.

FRUIT TREES AND EVERGREENS.
A novel and possibly a successful method of planting an orchard of apple trees came to our notice lately. It consisted of setting out just as many evergreen trees as apple trees on the orchard plat, the trees alternating in the rows. The trees, now seven years planted, both apples and evergreens, look remarkably healthy, and the apple trees the past season bore a good crop for young trees. We can foresee trouble later on if the evergreens are allowed to grow untrimmed, for their habit of growth will soon send them up above the fruit trees. We think that this might be remedied by a vigorous cutting back. Certainly the apple trees would secure an ideal protection so planted. If the evergreens are always kept lower and smaller than the fruit trees, this plan seems to have something in it to commend.

IMPROVEMENT IN CHEESEMAKING.
The cheesemaking interests of the country are likely to undergo quite a change in the near future. Hitherto the factories got their largest supply of milk during May, June and July, when the hot weather makes it extremely difficult to properly cure a cheese, with the result that a cheese more than 30 days old is hardly salable because it is too rank and strong in flavor. It has now been discovered that cheeses can be most perfectly cured by taking them direct from the making room and placing them in cold storage, so cured the quality being in every way superior to those cured in rooms where the mercury runs from 70 to 100 degrees. Of course, it takes a longer time to cure them, but when cured they are mild, buttery and tender and in every way a more digestible food than when cured by the old way.

SUCCESSFUL CO-OPERATION.
Co-operation among farmers has been made specially a success in creamery, cheese factory and insurance organizations. In a few instances it has been made to win along mercantile lines, milling and the shipping of farm products and supplying the members with coal, flour, lumber, binding twine and machinery. The most conspicuous success in this latter line is to be found in the Farmers' Exchange at Rockwell, Ia., where a business of \$625,000 was done last year at an expense of a trifle over one-half of 1 per cent. There is not the least doubt as to the economic possibilities of agricultural co-operation, the whole difficulty lying with the membership of such co-operative enterprises. Given the right kind of men, and such organizations can be made to win every time.

RAPE AND OATS.
In southwestern Minnesota last year a man sowed two pounds of rape seed per acre on an 80 acre field of oats. After the crop was harvested he shipped in two cars of sheep from Chicago and kept them on this rape field 75 days and then shipped them back to Chicago, the sheep getting no feed outside of what they obtained from this field. The net profits of this transaction were \$400, or \$5 per acre for the second crop raised. A further credit should be taken because of the splendid fertilization of the field secured by this process, the effect of which will be clearly manifest in succeeding crops.

SKIMMILK.
Skim milk is by all odds the most valuable food produced on the farm. A man is very foolish to permit it to be wasted or injured in quality before it is fed to the young things on the farm.

It makes hens lay, calves and pigs grow stout and strong, is the salvation of the young turkeys. If you are sending your milk to some faroff creamery to be separated and getting back a sour and putrid quality of skim milk, you are losing far more than you think.



MAYONNAISE DRESSING.

How to Make This Necessary Component of Certain Salads.

Mix one teaspoon of mustard, one teaspoon powdered sugar, one-half teaspoon salt and one-fourth teaspoon cayenne in a small bowl or saucepan set into a large pan of ice water. Add the yolks of two raw eggs and stir well with a small wooden spoon. If the yolk thickens at once and can be held on the spoon, you may be quite sure that the oil will unite with it readily, but if the yolk seems thin and watery and spreads all over the pan it will take very slow and careful manipulation to make a perfect emulsion. Have ready and measured one pint of olive oil, two tablespoons vinegar and two tablespoons lemon juice.

Pour a teaspoonful of oil into the bowl and tip it so the oil will stay at the lower edge. Gradually take it into the egg as you stir and when it disappears add another spoonful. And so go on adding oil, more and more each time, until when it is thick like batter you may add it by the tablespoonful and at last by the quarter cupful. Be careful to stir in each portion until the mass is smooth and glossy rather than rough and broken. If it seems inclined to crumble and rapid stirring does not remedy it, add a little of the acid and when smooth go on with the oil. Be careful not to use too much acid, as it makes it thin. It should be thick enough to drop when ready to use. If you wish a larger quantity and do not care for so large an amount of oil, add half a cup of whipped cream or the beaten whites just before serving.

Never mix the mayonnaise dressing with the meat or fish until ready to serve, and then only part of it, and spread the remainder over the top. Mayonnaise tartare is simply the addition of chopped onions, pickles, parsley and capers to the mayonnaise.

How to Make Clam Chowder.

One dozen medium sized clams, one-quarter pound of fat salt pork, three good sized onions, eight potatoes, one-half can of tomatoes, one-half teaspoonful of lemon extract. Cut pork in dice, slice onions thin, put in stewpan and fry until brown. Add three pints of hot water and juice from clams. Cut potatoes in dice and put into boiling mixture. When nearly done, add the tomatoes. Cook until potatoes are thoroughly done, then add clams chopped fine and lemon extract, one level teaspoonful of salt and a good dash of black pepper. Let stand and simmer, not boil, for two hours before serving.

How to Boil Poultry.

Fowls to be boiled beautifully white should soak an hour or two in skimmed milk. When trussed and singed, flour them well, put them in cold water with a slice of bacon (sweet and new) and a small onion. Put a small piece of bacon and an onion with a little parsley inside. Set them over a slow fire, cover the pot close and let them simmer. Remove the scum carefully as it rises, cover them again and boil gently 20 minutes. Take them off the fire and put to side of range and let simmer until done.

How to Broil Salt Mackerel.

Select a fine mackerel and freshen and broil in the usual manner, then lay on a hot platter. In the meantime brown three ounces of butter in a frying pan. Then throw in 40 leaves of water cress which has been carefully washed and dried. Let it fry crisp, then add three tablespoonfuls of vinegar and six shakes of pepper. When hot, pour the whole over the fish and place in the oven five minutes. Serve at once.

How to Make Complexion Powder.

Five ounces of powdered talcum, five ounces of best rice flour, two and a half ounces of best oxide of zinc. Perfume with a mixture of bergamot, ylang-ylang and neroli or use merely a drop or two of oil of rose. It can be tinted with powdered carmine. Sift repeatedly by sifting through bolting cloth.

How to Cure Cold Sores.

Cold sores can be checked by applying peroxide of hydrogen, sopping it on with a bit of absorbent cotton. Pure glycerin is also a good remedy. Peroxide of hydrogen is an antiseptic especially adapted to cold sores, as it immediately forms a chemical action with the poisonous discharge.

How to Make Lemon Sauce.

Mix one cup of sugar and one tablespoonful of cornstarch. Stir it into two cups of boiling water; cook ten minutes, stirring often. Add one tablespoonful of lemon juice, one tablespoonful of butter and serve.



PERSONALITIES.

Lewis Neilson has been made secretary of the Pennsylvania railroad, taking the place of the late J. C. Sims. Mr. Neilson was formerly assistant secretary.

Emperor William has officially confirmed the honorary doctorate recently conferred upon United States Ambassador White by the Berlin Academy of Science.

W. P. Fishback, the noted lawyer who died at his Indianapolis home recently, was an intimate friend of Lord Coleridge, the late chief justice of England, and was frequently his guest.

Friends and classmates of Hamilton Fish, Jr., the first rough rider killed at Las Guasimas, Cuba, have decided to have a bronze bas-relief erected to his memory at Columbia university, New York.

Henry A. de Lille, who died in poverty in London recently, was prominent as a journalist in Paris during the reign of Napoleon III of France. He was once one of Louis Napoleon's confidential secretaries.

Major General Sir Henry Colville, who recently commanded the Ninth division of the South Africa field force and later was in command of an infantry brigade at Gibraltar, has been placed on the retired list, with pay.

The oddities of life were added to a bit a few days ago when Hon. Charles S. Francis, a Trojan, sailed for Athens, where he goes as the United States minister to Greece. And his daughter who accompanies him is Helen of Troy.

How Yow, the Chinese consul general at San Francisco, has gone into business as a breeder of trotting horses. He has bought a farm for the purpose near San Jose and, except for an American overseer, will employ only Chinese.

Edward VII's queen has decided, it is said, to accept the £5,000 offered the soldiers and sailors' family fund by William Waldorf Astor, although her enmity to the giver since the Captain Sir Berkeley Milne affair has not lessened.

Richard Yates, the new governor of Illinois, is the first native of the state ever elected to his office. He was inaugurated Jan. 14, which was the exact date of the inauguration of his father, Richard Yates, as governor of the same state 40 years ago.

William J. Bryan's great-grandmother, who is still alive at the age of 98 at New London, Ind., is Mrs. Mary Gano Cobb, the descendant of Francis Germain, a Huguenot refugee of 1686. Rev. John Gano, one of the Revolution's "fighting chaplains," was her grandfather.

John D. Rockefeller goes through the same routine every day at noon in regard to his lunch. He enters the little restaurant absentmindedly, wakes with a start when the waiter approaches him, hesitates over his order and then always calls for a ham sandwich and a glass of milk.

His Most Useful Book.

First Passenger—What book has helped you most in life?
Second Passenger—The city directory.
First Passenger—The city directory?
Second Passenger—Yes, I'm a bill collector.—Syracuse Herald.

In the Sanctum.

"What kind of poetry do you like best?"
And the man with bent shoulders and a weary eye never looked up from his desk as he answered:
"Typewritten."—Washington Star.

Past Making Up Now.

Clara (after a tiff)—I suppose you would like your ring back?
George—Never mind; keep it. No other girl I know could use that ring unless she wore it on her thumb.—Exchange.

They Went Halves.

"I got an apple," said the generous little boy. "D'yer want some of it?"
"Assuredly," replied little Emerson Hubb. "I should be delighted to go you—or—hemispheres."—Philadelphia Press.

An Equine Banquet.

Horses were the sole guests at a recent dinner given by a company of English men and women who went from London into the country for the sole purpose of entertaining their four footed dependents. The menu included chopped apples and carrots and slices of white bread mixed with a few handfuls of sugar.

Proper Return.

"I hurl the lie back in your teeth!" he cried.
Which was quite appropriate, for they, too, were false.—Philadelphia North American.

A Wide Gulf.

Briggs—I hear you have been operating in Wall street.
Griggs—A great mistake. I've been operated upon.—Harper's Bazar.



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