

Classified Wants

HELP WANTED

WANTED—Two dining room girls at Delmonico Cafe. 673
WANTED—Experienced dining room girl at Commercial Hotel. 649
WANTED—Competent girl for general housework. Inquire at this office. 616
WANTED—Good girl in family where two girls are kept. Inquire at this office. 590
WANTED—Competent girl for general housework. Inquire at 314 Litchfield avenue west. Mrs. J. C. Jacobs. 616

HOUSES AND ROOMS

FOR RENT—Three good rooms and bath. Phone 784. 660
FOR RENT—Modern 6 room flat. Inquire of E. Osberg. 674
DOWNSTAIRS FOR RENT—Inquire at 132 Benson Ave. E. 624
FOR RENT—Furnished room in modern house. Phone 663W. 521
FOR RENT—Furnished room in new modern house. 410 First St. 558
FOR RENT—Furnished room in modern house. Inquire at 323 2nd St. City. 569
WANTED—Four, five or six room modern house. Inquire at this office. 583
FOR RENT—Furnished rooms. Inquire 512 3rd St. S. Telephone 808W. 562
FOR RENT—Four rooms downstairs. Inquire at 201 High St. Sperry's Addition. 623
FOR RENT—Furnished room, 524 6th St., one block south of court house. 618
FOR RENT—Furnished rooms for light housekeeping. 111 East Benson Ave. 676
FOR RENT—Five rooms upstairs, one block from depot. Inquire of J. G. bins Garage. 682
FOR RENT—Four rooms upstairs. Soft water, drain and light. 1209 Campbell Ave. 673

ROOMS WANTED

WANTED—Anyone having three or four modern rooms for rent. Inquire at this office. 669
FOR RENT—Five rooms upstairs. All modern on Depot. Inquire of J. S. G. M. Robbins. 651
HOUSE FOR RENT—Cor Second St. and Trott Ave., six rooms, electric light, water and furnace. \$25. Inquire Bank of Willmar. 670
WANTED TO RENT by Sept. 1, 1917, modern 6 room house on flat, south of tracks and close to Court House. Inquire at Tribune office. 680

FOR SALE

FOR SALE—Two new houses, strictly modern, at a bargain. One on Becker avenue east, and the other on Fourth street east. Phone 397W, City. 674
FOR SALE—Seven room house and four lots including barn with garage, and a very good chicken house, on corner of 11th street and Monongalia avenue. An ideal place for retail farmer or anyone wanting to keep cows and chickens. Price \$2,700. Gilbert O. Sand, City. 630

REAL ESTATE

BARGAIN IN LOTS—Several lots between Becker and Trott Ave. at a bargain. A. H. Brown & Co. 287
FOR SALE—Lots and acre tracts in Garum's addition. Apply to J. E. Gosh. 5th St. 274
FOR SALE—Acre tracts on 274 terms. \$10.00 cash, \$5.00 per month. Anderson Land Co., City. 674
LOT FOR SALE—\$300, \$20 cash and \$10 per month. For further particulars call on Anderson Land Co. 458
FOR SALE—Room house on 1 1/2 lot; good barn, 1824 feet. Three blocks from round house. Rent as it takes at once. Inquire Tribune. 644
FOR SALE BY OWNER—At a bargain. Southwest 1-4 of section 8, township 119, range 26. Address 2005 Emerson Ave. N., Minneapolis. Phone 637

TAKE NOTICE

We have several exceptional good buys in houses, some brand new and modern, also acre tracts, some with house on; also a few good buys in lots. Please call phone 307 or call A. H. Brown & Co. 287
HOUSES FOR SALE—On the installment plan. If interested in buying a home I will pay you to call at our office and get full particulars. Anderson Land Co., Willmar, Minnesota. 636
FOR SALE—At West Lake, eleven acres, good soil, some oak and apple trees; six room house, excellent cellar; excellent place for truck farm. Write or call. Syver Iversen, 311 Third St., Willmar. 493

GENUINE BARGAINS

If you are looking for such in city property or improved farms in Kandiyohi county, do not fail to call at the office and look over the large list of properties now for sale by Thorpe & Ryken, Willmar, Minn. 414
NORTH DAKOTA LANDS FOR SALE—Best part of North Dakota, Carrington, New Rock, and Spicer, 130 districts. On very easy terms. We also have some land for sale on crop payment plan. For further particulars see A. H. Brown & Co., Willmar. 497
A BARGAIN—in McHenry county, Velva, N. Dak.; 132 acre farm, 4 miles southwest of Velva and 22 miles east of Minot, on Soo line; good roads; 110 acres under cultivation, balance cropland; fenced, every acre can be broken; good soil; well; buildings; over 100 trees; \$45 per acre. For information write Mrs. L. M. Burton, Lathair, Mont. 692

STOCK FOR SALE

FOR SALE—Scotch Collie pups, \$3; inquire Roy Hickey, Kandiyohi. 634
FOR SALE—One good working horse—Nels J. Sletten, Willmar, Rt. 1. 665
REGISTERED HOLSTEIN—Heifers from 6 to 18 months. Call or write David Swenson, Rt. 1, Spicer. 631
FOR SALE—Chester White pigs of April farrow. Pedigree furnished. Price \$20. E. H. Silver, New London, Rt. 1. 619
FOR SALE—Heavy work team, good for farm or heavy hauling. Half price, if taken at once. Inquire at Tribune. 636

FOR SALE—MISCELLANEOUS

FOR SALE—Hardwood lumber, wood and fence posts. Peter Rodman, Penock, Rt. 1. 677
FOR SALE—An 18 foot "Old Town" canoe. Used but one season, and in excellent condition. Inquire at Tribune office. 677
FOR SALE—22 h. p. Stevens steam engine. Inquire at Dodge Steam Station. 668
FOR SALE—One size 18-c Appleton silo filler, one 6-roll McCormick corn shredder, practically new.

will sell cheap, if taken at once. Inquire Tribune. 666

MISCELLANEOUS

FOR SALE—Large Boston fern. Inquire at Tribune. 676
TRACING PAPER—Large sheets of pencil carbon paper at Tribune, 10c. BARGAIN—in new Singer Sewing Machine. Apply Oscar Lundquist; telephone 307E. 603
MONEY TO LOAN on approved farms at low rate of interest. First National Bank, Willmar. 4
FOR SALE—Eight roll improved corn shredder. C. T. Thompson, Spicer, Minn. 663

HAIR WORK

Hair switches made from your hair combings. Prices reasonable. Vera Hed, Svea, Minnesota. 646

MONEY TO LOAN

On farm lands at low rate of interest for five or ten years, with pre-payment privilege. A. H. Brown & Co. 287

WANTED TO LOAN

Will someone who can spare \$500, loan it to me? I will pay it back in monthly payments. August Newman, Box 17, Spicer, Minn. 667

HAIR INSURANCE

Insure your crops against loss by hail in a good reliable company that adjusts its losses promptly and always pays in full. Rate 4 per cent. For further information call on Anderson Land Co., Willmar, Minn. 880

AGENTS AND SOLICITORS WANTED

To sell one of the latest fast selling articles invented—3-inch Karo Shoe Brush. This article will sell itself wherever demonstrated to show its superior qualities. You can easily earn from \$3 to \$6 a day if you try. Address for further information J. L. Cale, General State Agent, 1716 2nd Ave. S., Minneapolis, Minn. 537

AUTOMOBILES

AUTO LIVERY—Safe, efficient and reasonable. M. R. Simons. Phone 764JN. 438
BARGAIN—in second hand autos. Inquire of Oscar Lundquist; telephone 704J. 607
BARGAIN IN OAKLAND ROADSTER—Good running ord. Robbins Garage, City. 683

LOST AND FOUND

LOST—Monday, 60 lb. sack of twine, between Farmers' Elevator and 15th St. W. Finder please return to Farmers' Elevator. 679
LOST—50 lbs. Standard binding twine. Stillwater, make, between Svea and Fahlun Baptist church, on Tuesday evening. Finder notify Svea store or Andrew Hod. 664
LOST—Saturday evening, coat containing Dreamland theatre ticket and book picture on Haley road, going south or in city. Finder, please return to this office. 672

The Whole Thing

"I suppose," said the abounding cashier to the friend who had run across him in parts unknown, "that here was a good deal of talk about me after I disappeared."
"I should think there was," answered the friend. "Why, man, the weather wasn't mentioned at all for two weeks."

The bananas as a dried breadstuff

has been used by numerous races for centuries.
Hawailian island widows have their departed husbands' names tattooed on their tongues.

Professional Cards

Dr. Christian Johnson
PHYSICIAN AND SURGEON
Office in Johnson Block
Office Hours: 9-12 a. m. 1-4 p. m.
I Make Calls in the County Again
Phone 32, Willmar, Minn.

Doctor C. W. RICHES
MEDICAL AND OSTEOPATHIC
PHYSICIAN
Specialist in Old, Stubborn Ailments.
Sharp ailments as Appendicitis, Gout, Rheumatism, Neuritis, Neuralgia, Catarrh, Bronchitis and many complaints of women are treated without the knife.
Consultation and correspondence free.
Pleasant Home for such as desired.
2832 2nd Ave. S., Minneapolis, Minn.

FLOSSIE E. WOODWARD
Doctor of Chiropractic
Res. Phone N. W. 431
Res. 1104 Campbell Ave.
WILLMAR, MINNESOTA

Mr. Henry E. Meyer
Teacher of VOICE, PIANO, ETC.
WILLMAR, MINN.
After Sept. 1, 1917

Gustaf D. Forsell
Doctor of Massage Healing
For Stomach and Bowels, Spine and Rheumatism, Nervousness, Headaches and Sore Throat.
Hours: 10 to 12 m.; 1:30 to 4 p. m.
Rialk Bldg. Phone 319 Willmar, Minn.

DR. C. E. ANDERSON
DENTIST
Bank of Willmar Building
WILLMAR, MINN.

R. W. STANFORD
LAWYER
REAL ESTATE, INSURANCE AND COLLECTIONS
Office in old Postoffice Building
WILLMAR, MINN.

HENRY WELZIE
Drainage Surveyor
For all kinds of Surveying write me at Willmar, Minn., or call
Prices Right and All Work Positively Guaranteed.

TELING CONTRACTOR
This for sale also. Can save you money. Estimates furnished on all Contracts.
Phone 319

WILLMAR MARKET REPORTS

Corrected Wednesday Morning, August 1.

WILLMAR PRODUCE

GRAIN
Wheat No. 1 northern. 2.43
Wheat No. 2 northern. 2.32
Wheat No. 3 northern. 2.32
Wheat No. 4 northern. 1.78-2.01
Feed wheat. 1.28-1.66
Flax. 2.80-2.85
Rye. 1.51-1.61
New grain. 56-61
Barley. 83-1.09

FLOUR AND FEED

Flour (per 50 lb. sack). 3.75
Ground feed, per cwt. 3.60
Shorts. 2.00-3.00
Bran, per cwt. 1.95
Cracked corn, per cwt. 4.00
Oil Meal, per cwt. 2.75

EGGS, POULTRY, LIVE

Eggs, per dozen. 28c
Dairy butter, lb. 34c
Potatoes, per bu. 1.90
Onions, per lb. 5c
Beans, per lb. 22c
Cabbage, per lb. 3c
Spring chickens. 18-20c
Chickens, old. 12-14c
Turkeys. 14-18c
Ducks. 16c
Geese. 30c

LIVE STOCK MARKET

Hogs, live. 14.30
Lamb. 16.00
Sheep. 20.00-30.00
Beef cattle. 5.00-10.00
Steers. 5.00-10.00
Hides. 16c

These Good Old Prices.

I've just come across an old menu, stained and torn, that was issued seventy-five years ago by Hathaway's hotel and eating house, which makes one long for a return of some prices that prevailed in those "good old days." This famous old eating house stood on the spot where the present Boston tavern stands, and the menu referred to is one of the relics of old Boston days in the tavern's collection.

According to that menu, a porterhouse steak was served for 37 1/2 cents, tenderloin steak was 25 cents, sirloin steak and plain beefsteak 15 cents. Roast goose was 25 cents, turkey and chicken 20 cents.

In the barber shop shaving was 8 cents, hair cutting 15 cents and shampooing 20 cents. Baths cost 15 cents. A night's lodging was but 50 cents.—Boston Post.

Arms of Washington.

The arms which Washington used are heraldically described as follows: Argent (silver), two bars gules (red), in chief three mullets (stars) of the second, and wings adorsed, sable (black), issuing out of a ducal coronet, or (gold).

Although these arms were used by Washington, the arms of the family in Yorkshire are materially different, bearing a lion and being surmounted by a crest with an eagle, not a raven. The Yorkshire arms were the original arms, according to Albert Welles, whose "Pedigree and History of the Washingtons" gives with edifying detail the descent of the father of His Country from Odin, first king of Scandinavia. Fifty-five generations were required to evolve George Washington from Odin.

Not in Stock.

"How much are calories? I want to buy 500," a young woman inquired of the floorwalker.
"Calories?" he replied. "I don't believe—500—I doubt if we have that many in stock. However, inquire at the dress goods counter."

"Have you any calories in stock?" she asked the clerk.
"Calories? What's them?" The clerk for once looked puzzled.

"Well, I don't know. But I know this wouldn't be the department. Calories, you know, are something to eat. I went to a food lecture the other day, and they said to eat at least 500 calories a day. I suppose it's a vegetable."

"I suppose so," said the clerk.—Columbus Dispatch.

True Eloquence.

True eloquence, indeed, does not consist in speech. It cannot be brought forth by the department. Eloquence, you know, are something to eat. I went to a food lecture the other day, and they said to eat at least 500 calories a day. I suppose it's a vegetable."

The Clever Brahman.

Speaking of the great power the Brahmins in India possess in localizing thought, a prominent Brahman once said: "We would consider a game of chess as played in this country mere child's play. An ordinary Brahman chess player could carry on three or four games at a time without inconvenience. The usual game played by the Brahmins consists in checkmating with one pawn designated when the play begins. I have seen a man perform the piling in multiplication and division, at the same time noting the various sounds and discussions going on about him in the room. I have seen a man compose a triple acoustic in Sanskrit in a given meter, at the same time having three well versed men trying to overthrow him in his argument on religion."

Point of the Cape of Good Hope.

Cape point, which terminates the mighty headland known as the Cape of Good Hope, consists of a towering promontory of sandstone, which rises from the sea to an altitude of 840 feet. At the base of this stands a big solitary column which is known as Vasco da Gama's pillar. The lighthouse which here illuminates the meeting place of the Atlantic and Indian oceans is one of the most important and most useful of its kind. It is visible from a distance of thirty-six miles. The cliff scenery is wild and sublime, the rocks are magnificent, and the far-reaching sea, with the fierce surf beating on the iron bound coast, is impressive. In the water directly beneath the cliff sharks are abundant.

Ancients Used Few Adjectives.

The plethora of adjectives in modern literature contrasts with the abstinence of the ancients in this respect. A contributor to the Italian review, Minerva, with time to spare, has made a count of substantives and adjectives in the works of Vergil, Dante and Leonardo. In the second book of the "Aeneid," which contains the fall of Troy, there are 1,637 nouns and 589 adjectives. In Dante's "Divina Commedia," out of the 6,215 adjectives which it contains only seventeen are in the superlative. These are facts from which the tyro in literature may well draw a moral.—Christian Science Monitor.

A Full Hand.

"John," said Mrs. Norton as she seated herself at the hotel breakfast table, "did you call a waiter?"
"Yes," said Norton, looking up from his paper, "I called him, and he had a tray full."

TRUE CONTENT.

The accumulating of a substantial fortune can create a prosperous man, but not necessarily a happy one. A peaceful conscience is the true content, and wealth is but her golden ornament.

New Hard Rubber is Made.

We're all of us coming in contact with hard rubber every day of our lives. Our fountain pen, our inkwell tops, the magnets parts and telephone receivers are all made of hard rubber.

But how is it made? Where does it differ from the rubber in an automobile tire, for instance? We'll wager a guess that not one man in a thousand knows.

Vulcanization consists of uniting sulphur with rubber to give it certain properties of elasticity, durability and, still more important, make it to retain these same properties under all normal conditions of heat and cold.

When a larger proportion of sulphur than is found in ordinary soft rubber is present and vulcanization is continued for a much longer time we obtain as a result a substance vastly different in physical properties—hard rubber. Before vulcanization it is quite elastic and we can mold it to suit our needs.—Exchange.

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DRYING FRUITS AND VEGETABLES

How to Save Surplus Products of the Garden.

CHEAP AND USEFUL DRIER

United States Department of Agriculture Gives Valuable Directions For Conserving Food by Simple and Inexpensive Home Processes—Different Ways of Drying Food Products.

[From United States department of agriculture.]

Fruits and vegetables may be dried in the home by simple processes and stored for future use. The processes are sun drying, drying by artificial heat and drying by air blast. These, of course, may be combined. In general, most fruits or vegetables to be dried quickly must be shredded or cut into slices, because many are too large to dry quickly or are covered with a skin.

The purpose of which is to prevent drying out. When freshly cut fruits or vegetables are to be dried by means of artificial heat they should be exposed first to gentle heat and later to the higher temperatures. If the air applied at the outset is of too high a temperature it set surfaces of the sliced fruits or vegetables become hard or scorched, covering the juicy interior so that it will not dry out. Generally it is not desirable that the air temperature in drying should go above 140 degrees to 150 degrees F., and it is better to keep it well below this point. Insects and insect eggs are killed by exposure to heat of this temperature.

It is important to know the degree of heat in the drier, and this cannot be determined very accurately except by using a thermometer. The reason sun drying is popularly believed to give fruits and vegetables a sweeter flavor lies probably in the fact that in the sun they never are scorched, whereas in the oven or over a stove scorching is likely to occur unless careful attention is given them.

Drying of certain products can be completed in some driers within two or three hours. The material should be stirred or turned several times during the drying in order to secure a uniform product.

When sufficiently dried fruit should be so dry that it is impossible to press water out of the freshly cut ends of the pieces and will not show any of the natural grain of the fruit on being broken and yet not so dry that it will snap or crackle. It should be leathery and pliable.

Preparation of Food for the Drier. In large factories the vegetables are put through special shredders and slicers not adapted for home use, but convenient and inexpensive machines which can be used to great advantage are on the market. The meat grinder with its special disks can be used in certain cases, the common kraut slicer will cut large vegetables into thin slices, such as potatoes and cabbage, and the rotary hand slicer is adapted for use on a very wide range of material. A large sharp kitchen knife may be used when a handier cutting device is not available. Care should be taken that the material is sliced thin enough but not too thin. From an eighth to a quarter of an inch is a fair thickness for most of the common vegetables to be sliced and dried.

To secure a fine quality of dried products much depends upon having the vegetables absolutely fresh, young, tender and perfectly clean. If steel knives are used in paring and cutting have them clean and bright so as not to discolor the vegetable. The earthy smell and flavor will cling to root crops if they are not washed thoroughly before slicing, and one decayed root may favor several kettles of soup if the slices from it are scattered through a whole batch of dried material. High grade dried "root" vegetables can only be made from peeled roots.

Blanching of vegetables is considered desirable by some housekeepers, although it is not strictly essential to successful drying. Sun drying has much to recommend it, since it requires no expenditure of fuel and there is little danger of the product becoming overblanched. Dust, however, gathers on the product, and unless it is protected carefully flies and especially certain insects which habitually attack dried fruits will lay their eggs upon it.

Dark Assoulation. "Did you see where a man somewhere accused" his wife in court of lighting the gas with two dollar bills?" "Well, I don't blame him for getting mad if she made light of his earnings that way."—Baltimore American.

Never Fails. "Look here; I want you to take back this alarm clock you sold me awhile back." "Why, my dear sir, that's the most reliable alarm clock on the market." "That's just the trouble. It's too doggone reliable. I never get a chance to oversleep any more."—New York World.

Forty-one women out of every hundred marry between the age of twenty and twenty-five.

These eggs later will hatch out, and the worms, or larvae, will riddle the dried fruits or vegetables, rendering them unfit for the table.

Fruits and vegetables when dried in the sun generally are spread on large trays of uniform size so constructed that they can be stacked one on top of the other and protected from rain by means of a cover made of oilcloth, canvas or roofing paper.

A very cheap tray can be made of strips of lumber three-fourths of an inch thick and two inches wide, which form the sides and ends, and lath which is nailed on to form the bottom. Spaces one-eighth inch wide should be left between the laths for ventilation, and the trays can be raised off the ground by placing them on poles or an improvised trestle. As laths are four feet long, these lath trays are most economical of material when made four feet in length.

A cheap and very satisfactory drier for use over the kitchen stove can be made by any handy boy or carpenter from a small amount of small mesh galvanized wire netting and a number of laths or strips of wood about one-half inch thick and two inches wide. The screen may be tacked directly on the framework to make the drying shelves, or the framework can be made to support separate trays. By using

(a) Shell and spread on trays and dry. (b) Shell full grown peas with non-edible pod, blanch the peas from three to five minutes, remove surplus moisture, spread in single layer on trays and dry from three to three and one-half hours. Begin drying at 110 degrees F., raising temperature very slowly in about one and one-half hours to 135 degrees F. Continue drying one and one-half to two hours at 145 degrees F.

(c) Shell full grown peas, passing through a meat grinder, then spread on trays and dry. "Whole peas take longer to dry, but when cooked they resemble fresh peas. The ground peas dry more quickly, but make a product which can be used successfully only in the preparation of soup or puree.

(d) When drying the very young and tender sugar peas use the pod also. Wash and cut in quarter inch pieces. Blanch in boiling water six minutes. Remove surplus moisture and dry the same length of time and at the same temperature as string beans. It is not necessary to use soda when blanching peas.

Garden Beets, Carrots, Rhubarb, Etc. (a) Select young, quickly grown, tender beets. Wash, peel, slice about one-eighth inch thick and dry. (b) Boil the whole beets with skin until a little more than three-fourths done. Dip in cold water, peel and slice into one-eighth or one-quarter inch slices. Dry two and one-half to three hours at 110 degrees to 150 degrees F. Carrots—Varieties having a large, woody core should be avoided. (a) Wash, peel, slice lengthwise into pieces about one-eighth inch thick and dry. (b) Clean, scrape or pare and slice into one-eighth inch slices. Blanch six minutes, remove surface moisture and dry two and one-half to three hours. Begin drying at 110 degrees F. and raise temperature gradually to 150 degrees F.

Pumpkins and Squash. (a) Select sound, well grown specimens. Cut into strips. Peel these, remove all seeds and the soft part surrounding them. Cut strips into smaller bits not over one-fourth inch thick and two inches long and dry. (b) Pare and cut into about one-half inch strips and blanch three minutes. Remove surface moisture and dry slowly from three to four hours, raising temperature from 110 to 140 degrees F. Celery tops, parsley, mint, sage and herbs of all kinds need not be blanched, but should be washed well and dried in the sun or in the drier.

Apples, Peas and Quinces. Early varieties and sweet apples are not well adapted to drying. Winter apples should be used for this purpose. (a) Peel, core, trim and slice one-fourth inch thick. Dip in weak salt solution containing eight teaspoonfuls of salt to one gallon of water. Spread on trays and dry. It is only necessary to dry apples long enough for them to become tough and somewhat leathery. (b) Pare, core and cut into eighths, or core and slice in rings, using fruit or vegetable slicer. As apples discolor quickly, do not let them stand long.