

Maud O. Thomas, Pub.

BEAVER, 1 1 1 1 OKLA.

## MOST COSTLY TIP ON RECORD

Wealthy Brewer Backed His Favorite Waiter to Tune of \$80,000 and Lost.

This is the story of the most costly tip of recent record. A wealthy brewer admired the manner in which his waiter cared for him at the club.

"Philip," the brewer would say, "get me a quail."

"Here is your quail, Mr. Gehret," the waiter would report. "I made the chef go away from the stove and broiled it myself."

Whereupon Mr. Gehret would smile upon Philip fondly, and Philip would go back to the kitchen to take another quail from the hands of the cook for some other patron. One day he called Philip over. "Here, my man," said he, peeling off a \$500 bill. "There's a little reward for your courtesy and care."

Philip held up a protesting hand. He didn't think it would be honest, he said. The club did not allow him to take tips, except through the Christmas box. It was not that he could not use the money, or that he did not appreciate Mr. Gehret's generosity, but he really must decline. Exit Philip, leaving tears out of his eyes with a napkin. Mr. Gehret was profoundly impressed.

A few weeks later Philip discovered to Mr. Gehret an excellent business opportunity. "Ah," sighed Philip, "if I only had the money."

Mr. Gehret offered to stake him—and did, to the tune of \$80,000. The last of the \$80,000 was spent the other day, and Philip is back at the club. Now and then the patron and the waiter—both good losers—grin at each other across the line.

"After all, Philip," says Mr. Gehret, "we had a good time while we were in business together." —Cincinnati Times Star.

## His First Thanksgiving.

"I went to a Thanksgiving dinner in Paris last November," said an American who had just returned from a year abroad. "Most of the guests were Frenchmen, Germans, Italians and Russians. The hostess was an American, a New York woman who has been living abroad for several years, and who entertains lavishly in the French capital."

"On the table were all sorts of things to remind one of home. There were lights in pumpkins on the table and all sorts of American dishes, including a turkey, which the hostess announced she herself would carve on the table in the American fashion. But the majority of the guests failed to grasp the significance of the feast and sat about trying to veil their astonishment at everything, even to the pumpkin pie, which they could be induced to attempt with difficulty. None of the foreigners seemed to know what Thanksgiving was."

"Zankseeveeng fery nice," remarked a German count on my right, leaning over to me. "I never eat vone before."

## Why It Was Small.

The young woman who had an injured look dangled a typewriter between her thumb and first finger. The man looked at it disdainfully. It was the smallest living typewriter, in a sort of folding or tablet variety. In his office he had a dozen giant typewriters, with adding machines attached and tabulators half a yard long. "You can't do anything with that baby typewriter," he told the girl. Her injured look deepened. "It is all very well for you to talk," she replied, "but this is the only kind I can have. Remember, I live in a Harlem flat."

## Reade Wrote Standing.

One peculiar fad with regard to his writing Charles Reade shared with other famous novelists—he could not remain seated at a table, but did his work standing at a high desk. This was characteristic also of Victor Hugo, who wrote the whole of "Les Misérables" standing. Wilkie Collins, too, declared that his thoughts flowed more freely when standing on his feet. In direct contrast, one recalls that Mark Twain did much of his work propped up in bed, and that Sir Walter Scott found his brain clearest when reclining comfortably on a couch.

## New York City as a Land Owner.

The city of New York owns 942 parcels of land. Nearly all of this land was bought before 1850. In one case a parcel of land has increased in value over 9,500 per cent. in sixty years. In many cases there have been increases of 2,000 to 5,000 per cent. in the same period. There were 95 cases in which land had increased in value 500 per cent. and over 300 pieces that have doubled in value since they were bought.

## Up Against It.

"She's thinking of getting married again."

"That so?"

"Yes, poor thing, the judge didn't grant her alimony enough so that she can live in the style to which she has been accustomed."

## One on Her.

She (coming out on piazza)—What! Only you here? Where have all the nice boys gone?

He (bitingly)—They've gone off strolling with all the nice girls.

## TALK ON CAPILLARITY

Moisture Steadily Transferred From One Particle to Another.

When Surface of Soil Is Left Undisturbed Tubes Come Close Together, Allowing Water to Pass From One to Another.

Now capillarity is a big word, and it means something pertaining to a hair. Now hair has very little to do with the soil and yet "capillarity of the soil" is a common term. Very fine tubes are called capillary, or hair-like tubes, and the word capillary is often applied wrongly because we have no better word to express the meaning. For instance, take two sheets of glass and place them in a pan of water, and the water will flow up between them far above the level in the pan, and if the glass is not too long, it will run over the top, writes John Isaac in the Town and Country Journal. This is called capillary attraction. Place a piece of woolen rag in a pan of water and leave one end of it over the side and the water will run up the cloth and over the rim of the pan. This, too, is called capillary attraction, yet in neither case are there any hairs or hair-like tubes. Now, in the soil we often speak of the loss of moisture by capillary or capillary attraction, and of capillary tubes through which the water escapes, but there are no such tubes and no continuous passage between the lower moisture in the soil and the surface. But there is a constant flow of water through the soil, and this moisture is being steadily transformed from one particle to another. Now when the surface of the soil is left undisturbed these particles come very close together, and the closer they lie together the more easily the water passes from one to the other. So if the ground is left compact, that is, the soil particles come closer together; this forms a very close connection between the surface and the lower layers, and between these closely compacted particles there are minute spaces through which the water rises with comparative rapidity. This comes to the surface and is evaporated by the sun, so that it is lost to the soil and we say the ground is dry. In speaking of this process it is often said that the moisture escapes through capillary tubes, although as you see, there are no tubes at all, only a close connection between the minute soil particles, which is just as bad, for it affords a continuous passage for the water to come up to the surface and be lost.

To prevent the escape of this moisture too rapidly, some people apply what is known as a mulch to the soil, or to such parts as they wish to protect. This is some kind of covering, straw or other, which will shade the ground and prevent the evaporation of the water by the sun. This, of course, does not prevent the loss of thousands of little pumps which are at work on every square foot of the soil from bringing the moisture to the surface. To check this loss and prevent too much of the water from escaping, we resort to what is called "cultivation." That is we keep the surface always broken up; keep stirring the top soil, so that the connection between the soil particles is broken up and prevented from being continuous. This forms what is called a dust mulch, or a dust covering, and if this is kept from compacting, it prevents the formation of continuous passages for the water which is kept in the soil, until it flows past the trees and plants whose roots take it up and use it for building up their tissues and making fruit and grain. It does not take long for the particles to settle close together again, so that they require frequent stirring up. You will understand from this the philosophy of cultivation, or the frequent stirring of the soil, and why it is necessary.

## DURUM OR MACARONI WHEAT

In Dry Northwest It Has Met With Considerable Favor—It Resists Drought Splendidly.

Durum wheat is generally grown as a spring wheat. In the dry northwest it has met with considerable favor. It generally out-yields spring wheat and resists drought splendidly. The greatest objection to growing macaroni wheat in this country has been the lack of market, the millers at first discriminating against it. Analyses indicate that durum wheat has a high value for feeding purposes, being considerably richer in protein than ordinary wheat, says the Wallace Farmer. It is so hard, though, that it must be ground before being fed. We have reason to suspect that a larger amount of feeding nutrients can be obtained from an acre of durum wheat in a dry season than from any other spring grain unless it be barley or corn.

Durum wheat does not stool quite as much as ordinary spring wheat, and consequently should be sown a little thicker. A bushel and a half to two bushels to the acre is about right.

## Clean Milk Pails.

When pails are left around with milk clinging to them the bacteria grow and multiply at a tremendous rate.

In order to have wooden utensils endure service better and keep purer longer, wash them in cold water before they are scalded.

## BEST SOIL FOR DRY FARMING

Only Types of Land Not Adapted Are Alkali, Heavy Gumbo or Light Sandy or Gravelly.

(By H. F. PATTERSON, Montana Station.)

During the past two years we have received a large number of inquiries as to the best type of land for dry farming. There are a number of different types upon which farmers have had good success by following dry farming principles. The only types of soil that are not well adapted to dry farming are alkali lands, heavy gumbo lands, or light sandy or gravelly soils, for the reason that they do not have a good physical condition. The clay and alkali soils are so fine in texture that it is almost impossible for the plants to make use of the moisture that these soils contain. The sandy soils are so open and porous that they will not hold any of the water and so are not well adapted to dry land farming. Of these two types of soil the heavy clay and the sandy, the former is more desirable.

The subsoil is important in determining whether a land is well adapted for dry farming methods or not. The subsoil should be of such a nature as to absorb and hold a large amount of water. It is in the subsoil that we find the moisture reservoir, and unless this soil is of such a character as to hold the moisture, we are going to have a great deal of trouble in trying to dry farm it.

The best type of soil for dry land farming is a sandy clay loam, a soil that has the power of absorbing and holding a large amount of moisture and that can be very easily worked, and upon which the dust mulch can be easily maintained. It is very difficult to maintain a dust mulch upon a heavy, stony, clay soil, whereas upon a sandy loam this mulch can be maintained without a great deal of work.

The slope of the land best adapted for dry land agriculture varies with the different localities. Farmers, as a rule, prefer the land that slopes gently towards the north or the northeast. This, however, is not the most important point, but one worthy of full consideration when choosing a farm. The north slope escapes the direct rays of the sun to a degree, is a trifle later starting in the spring, which is frequently an advantage, and is generally not apt to suffer from hot winds and drought.

## VALUE OF THE HEIFER BEEF

Meat Is Finer in Grain and Better, and There Is No Waste—No Reason for Discrimination.

Professor Kennedy of the Iowa college, while in England a few years ago, expressed great surprise at discovering that butchers pay a higher price for heifer beef than for steer beef of the same age and condition of flesh.

Henry Wallace says this was also a surprise to him the first time he went abroad. He found that the butchers were willing to give a premium on heifers over steers and we found that in one or two districts of England butchers would buy only heifers if they could get them.

The reasons given by the butchers are that the grain of the flesh is finer, the bone smaller, and therefore the heifer cuts up better than the steer of the same age and furnishes a better capacity for beef. "We remember when a boy at home," says Mr. Wallace, "when a beef was to be killed in the fall of the year, mother always insisted on killing a heifer, giving the exact reasons stated by Professor Kennedy as given by the butchers at Liverpool—that the meat of the heifer was finer in the grain and better and there was less waste."

There is absolutely no sense or reason for the discrimination made against heifer beef in the United States. With cow beef it is somewhat different, for the reason that a cow that has produced a number of calves will not dress as large a per cent. of beef and the animal being older will not have the same tenderness nor fine quality.

A half a cent a pound, however, should be ample to cover this shrinkage; whereas a heifer is really entitled to a premium over the steer of from a quarter to half a cent.

## LIVE STOCK NOTES.

There is a growing demand for bacon—good bacon.

Uniformity in the ewes of a flock is always desirable.

It pays and pays big to keep a ram in excellent, vigorous condition.

Exercise will help to make that streak of lean and streak of fat that is desired.

A long, large head, as a rule, indicates a hard, uneasy feeder and a great consumer.

All pure breeds of stock originated from the common stock of the country in which they were developed.

A hog needs all his time to make pork and should not be expected to spend any moments fighting lice.

Nothing is better to free the hogs from worms than copperas in the slop for several days in succession.

It is possible the pigs are squealing because they are hungry. Find out, there is no profit in starving porkers.

Distillers' dried grain is the dried residue from cereals obtained in the manufacture of alcohol or distilled liquors.

Generally speaking, it costs no more to raise and feed a pure bred animal than it does to raise and feed a scrub animal.

If the feed boxes are of wood and it seems necessary to feed a mash to the horses, give it in a galvanized iron bucket.

## The KITCHEN CABINET

THE loftier my thoughts become, the less is there to dwell on from the humblest of my fellow creatures. —Maeterlinck.

## HOUSEHOLD HINTS.

When roasting wild ducks instead of stuffing them, put an onion in some and a bunch of celery in others. Of course neither the onion or celery is to be served.

Flour should always be sifted before measuring. When baking powder is used sift it with the flour several times, using two pieces of manilla paper, the wrapping paper that the grocers use.

Don't overwork, there is nothing gained and many times much lost by it.

If over heavy in weight eat less sweets and turn away from candy.

Don't forget to drink plenty of water daily.

Keep the feet warm, low shoes have no place after the frost arrives.

"Work well begun is half done." This means well planned. Let each day's work be carefully thought out, have an aim and make it high enough for something to work toward.

Take time to play a little at least once a week, if not every day.

Follow up a match head that has snapped off in striking, and avert a fire.

In looking for a leak in a gas pipe don't strike matches along the pipe, but rub the suspected place with soap-suds and the gas if there will escape and form a small bubble, showing the break.

Water should never be thrown on a kerosene lamp when it has exploded as it only spreads the flame. Smother the fire with rugs or quilts.

The ashes from the burned leaves make a fine sweetener of the garden soil.

To pour oil on a smoldering fire is always a reckless thing to do. One may escape ninety-nine times, but the hundredth will be your Waterloo.

Have a hot soup these cold nights for a supper dish, they are relished by the best of men.

Remember there are none in the humblest walks of life that are not able to teach us something.

Experience is often dearly bought and she is wise who will avail herself of that which has been proved by others.

Don't put off the Christmas preparations another day, begin now, and avoid a case of nervous prostration after the holidays are over.

THE KITCHEN CABINET. I like able to have things we want, that is riches; to be able to do without, that is power. —George MacDonald.

## HOLIDAY COOKERY.

The time will soon be here when it will be necessary for us to look up the old family recipes and prepare for the festive holiday season.

Fruit cakes may be made weeks before hand and are better for their age.

**Fruit Cake.**—Take two pounds of raisins, a pound of currants, half a pound of citron, four cups of brown sugar, two cups of butter, a cup of molasses, eight eggs, two teaspoonfuls of soda, a half cup of grape juice, five cups of flour, the grated rind of a lemon, two teaspoonfuls of cinnamon, a teaspoon of cloves, and also one of nutmeg. Beat the eggs and add the flour last giving a thorough beating. Bake in a slow oven for the first hour and a quarter then increase the heat to brown the cake.

**Fruit Wafers.**—Take a cup each of raisins, dates, figs and nuts put through a meat chopper. Work and mix together with a little lemon juice, then roll out on a board dusted with powdered sugar. Cut in dominoes and pack in powdered sugar in boxes with waxed paper between.

**White Fruit Cake.**—Take a cup of sugar, three tablespoonfuls of butter, half a cup of milk, one and three-fourths cups of flour, the whites of three eggs, two teaspoonfuls of baking powder, half a cup of shredded almonds, one cup of shredded citron, half a cup of raisins, half a cup of shredded orange peel chopped very fine. Bake in a moderate oven for one hour then increase the heat to brown the outside. This cake is best three weeks old.

**Orange Icing.**—Take the rind of half and the juice of a whole orange, fill the cup with hot water, add a teaspoonful of lemon juice, two tablespoonfuls of cornstarch, pinch of salt, the yolks of two eggs, a third of a cup of sugar and a tablespoon of butter. Cook until smooth and the starch is well cooked. When cool spread on the cake for filling. For the icing soak the grated rind of a large orange in three tablespoonfuls of lemon juice, squeeze through muslin and add powdered sugar to the juice until thick enough to spread.

Nellie Maxwell.

## The Correct Way.

She—Speaking correctly, darling, should I say, "I will have a new bonnet," or "I shall have a new bonnet?"

He—Speaking correctly—absolutely correctly—my love, you should say, "I won't have a new bonnet."

## Prejudice Is a Serious Menace

Prejudice is a hard thing to overcome, but where health is at stake and the opinion of thousands of reliable people differs from yours, prejudice then becomes your menace and you ought to lay it aside. This is said in the interest of people suffering from chronic constipation, and it is worthy of their attention.

In the opinion of legions of reliable American people the most stubborn constipation imaginable can be cured by a brief use of Dr. Caldwell's Syrup Pepsin. You may not have heard of it before, but do not doubt its merits on that account, or because it has not been blantly advertised. It has sold very successfully on word of mouth recommendation. Parents are giving it to their children today who were given it by their parents, and it has been truthfully said that more druggists use it personally in their families than any other laxative.

Letters recently received from Mr. Frank Adams, 1412 E. 9th St., Wichita, Kas., and Carrie Nichol, Ashland, Kas., are but a few of thousands showing the esteem in which Dr. Caldwell's Syrup Pepsin is held. It is mild, gentle, non-gripping—not violent, like salts or cathartics. It cures gradually and pleasantly so that in time nature again does its own work without outside aid. Constipated people owe it to themselves to use this grand bowel specific.

Anyone wishing to make a trial of this remedy before buying it in the regular way of a druggist at fifty cents or one dollar a large bottle (family size) can have a sample bottle sent to the home free of charge by simply addressing Dr. W. B. Caldwell, 201 Washington St., Monticello, Ill. Your name and address on a postal card will do.

## NOT SO SURPRISING.



"Well, I ain't surprised, then; his heart always was weak."

## Poor Conversationalist.

"Is your husband a good after-dinner talker?"

"No, indeed. As soon as he's had dinner he lies down on the couch and falls asleep, and I never get a word out of him."

## The Mean Thing.

Stella—Jack was on his bended knees to me last night.

Bella—Well, poor fellow, he can't help being bowlegged.

Dr. Pierce's Pleasant Pellets regulate and invigorate stomach, liver and bowels. Sugar-coated, tiny granules, easy to take as candy.

The man who looks for good cannot look for anything he will be more certain to find.

Mrs. Winslow's Soothing Syrup for Children teething, softens the gums, reduces inflammation, allays pain, cures whooping, croup, and colic.

No man will have any trouble about understanding as much of the Bible as he is willing to live.

Smokers like Lewis' Single Binder cigar for its rich mellow quality.

Love never fails, because it never stops trying.



## HORSE SALE DISTEMPER

You know what you sell or buy through the sales has about once chance in fifty to escape SALE STABLE DISTEMPER. "SPOHN'S" is your true protection, your only safeguard, for as sure as you treat all your horses with it, you will soon be rid of the disease. It acts as a sure preventive no matter how they are "exposed." 50 cents and \$1 a bottle; \$5 and \$10 dozen bottles, at all good druggists, horse goods houses, or delivered by the manufacturer.

SPOHN MEDICAL CO., Chemists and Bacteriologists, 603 HEN. IND., U. S. A.

End Your Ironing Troubles by Using

## Defiance Starch

The most serviceable starch on the market today. Works equally well hot or cold and produces a finish unequalled by any other starch.

One trial will prove its merits and make you a confirmed user.

See that you get "DEFIANCE" next time. Big 16-ounce package for 10 cents at all grocers.

Manufactured by Defiance Starch Co. OMAHA, NEBRASKA

## Well Disposed.

A well-known expert in cooking encountered trouble in a suburban community the other afternoon when she prepared to lecture to the Mothers' club. Her subject was "How to Cook." She began by telling how much a man appreciates good cooking, and then she proposed to give various recipes.

Among the first was one for cold slaw. "To have this best," began the lecturer, "take a good-hearted cabbage and—"

At this point a young matron interrupted. She was eager to get all the information possible. "Tell me, please," she spoke up, "how is one to know the disposition of a cabbage?" —Philadelphia Times.

## Proved.

Orator—I thought your paper was friendly to me?

Editor—So it is. What's the matter?

Orator—I made a speech at the dinner last night, and you didn't print a line of it.

Editor—Well, what further proof do you want?—London Opinion.

The man who tries to taper off in sin will soon be in over his head again.

## Why Rent a Farm

and be compelled to pay to your landlord most of your hard-earned profits? Own your own farm. Secure a Free Homestead in Manitoba, Saskatchewan or Alberta, or purchase land in one of these districts and make a profit of \$10.00 or \$12.00 an acre every year. Land purchased 3 years ago at \$10.00 an acre has recently changed hands at \$25.00 an acre. The crops grown on these lands warrant the advance. You can

## Become Rich

by cattle raising, dairying, mixed farming and grain growing in the provinces of Manitoba, Saskatchewan and Alberta. Free homestead and pre-emption areas, as well as land held by railway and land companies, will provide homes for millions. Adaptable soil, healthful climate, splendid schools and churches, good roads. For settlers' rates, descriptive literature "Last Best West," how to reach the country and other particulars, write to Dept. of Immigration, Ottawa, Canada, or to the Canadian government agent.

W. H. ROGERS  
125 W. Ninth St., Kansas City, Mo.  
Please write to the agent nearest you

## Constipation Vanishes Forever

Prompt Relief—Permanent Cure

CARTER'S LITTLE LIVER PILLS never fail. Purely vegetable—act surely but gently on the liver.

Stop after dinner distress—cure indigestion, improve the complexion, brighten the eyes.

SMALL PILL, SMALL DOSE, SMALL PRICE.

Genuine must bear Signature

Small Pill, Small Dose, Small Price.

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