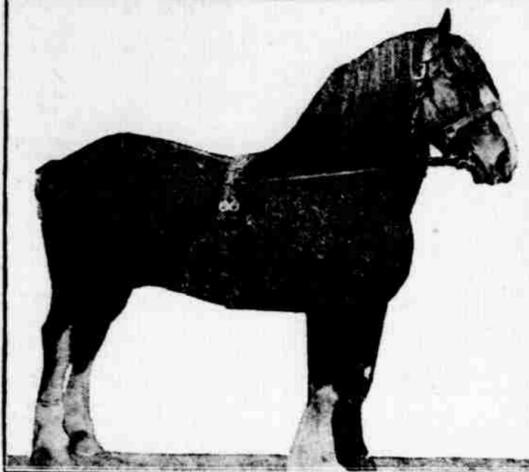


DO NOT PAMPER FARM HORSES IN WINTER



English Shire Stallion.

(By J. M. BELL.)
We are now in the midst of winter weather, and the daily care of the farm teams should be a matter of importance to their owners. This caring for them does not altogether consist in feeding and watering regularly, although these are the main essentials, and without good feed and an abundance of pure drinking water, the work stock cannot remain in a thrifty condition.

The question of exercise is a most important one, and one that should never be neglected. I think it is a good plan to turn out all of the work horses every day that are not in actual use, especially on days when there is no "falling weather."

One of the greatest mistakes that a farmer can make is to leave his teams standing in the barn, day after day, and on full feed, as they are liable to suffer from attacks of indigestion, and any of the older stock is very liable to stock up from want of exercise. Then, again, all of them will be more subject to colds than where they are turned out to run around and play in the farmyard.

Last winter the writer had a man renting land from him; this man handled farm teams in many of the northern and western states, especially in Montana, Idaho and Washington, also in Minnesota. In all of these states he had used teams on the road and on the farm. Moving to Virginia in the month of December, he bought four head of horses in the city of Richmond, and brought them down to the farm, put them in a rather open barn, and kept stable blankets on them at night, and, in fact, all the time that they stood in the barn. But he did not keep them in the barn in the daytime unless it was raining, or snowing, for on all fairly bright days, never mind how cold, the horses were turned out, the blankets having first been taken off. One of these horses had just been clipped, and he too was turned out with the other three that had their regular coats of winter hair on them.

It was a pretty sight to see the four big, strong horses running around and playing like so many colts, and even rolling in the snow, for we do have snow occasionally in "Old Virginia." Now, the writer does not remember ever seeing one of these horses with a cold or even a cough, all during the time they were on this Virginia farm.

Of course I am well aware that the climate in the North and West is much colder than that of Virginia, but where teams are accustomed to the winters of these other states, they can be turned out with impunity, I should think, and without any fear of injuring them.

In connection with the idea of horses being turned out for exercise in the winter season, the writer calls to mind a paragraph that he recently read which stated that Secretary Wilson had been wintering a herd of horses out of doors, and for the last 20 years, on his Iowa farm. These horses have access to a shed where they could find protection from the cold blasts, but it said that they sought protection in a wooded ravine and would not go into the shed, even in the worst weather. This herd of horses enjoy the best of health, and, being put in the pasture when between one and two years old, are kept there until they are taken out to be broken and sold.

Here is a practical illustration of the cold weather that horses will stand and thrive in, if they are turned loose, so that they can get the amount of exercise that they always stand in need of.

Too many stallions are pampered, and at the same time injured by keeping them shut up in close stalls, when they should have the run of a paddock every good day during the winter.

Just remember that it is almost impossible to hurt a horse of any class, or of any breed, by turning him out and letting him keep warm by moving around in the paddock, field or lot.

The same simple rule will apply equally well to brood-mares and colts.

PLAN TO INTEREST FARMER IN DAIRY

While Indifference Is Manifested, No Improvement in Material Is Expected.

The person who could succeed in getting up some scheme of interesting the average farmer in the dairy business would be entitled to have his name enrolled among the benefactors of the human race.

While this may seem to be an extravagant statement it is not as much so as it might seem before it is examined into more closely.

The average farmer today is a dairyman just because he happens to be. He did not go into it premeditatedly, he just drifted into it. He found himself with a few cows and a little more milk and cream on hand than his family could consume and he sold it, and he probably gave no thought to whether it was a good product or not. He sold it simply because he found out he could, and he probably never took the trouble to look up the price, or the test.

As long as the average farmers are as indifferent as this, we can look for but little difference in the character of the raw material that is coming to the creameries.

Just what is going to be necessary to interest the average farmer in dairying is pretty hard to tell. One thing is certain, he cannot be driven into it. It also seems that he cannot be persuaded into it.

SOWS FROM FALL LITTERS ARE BEST

Animals From Prolific Families Are Certain to Make the Best Mothers.

(By W. M. KELLY.)
In selecting breeding sows I prefer to select the pigs from fall litters as they arrive at the age that I prefer to have my sows when they drop their first litter and when allowed to obtain a large part of their growth and development on pasture and forage crops the following summer they arrive at the very best period of development to breed for litters early the next spring.

I aim to select large, roomy sows with good length and depth of body, neat and short heads, wide between the eyes, medium bone and large heart girth with well sprung ribs, and a well developed set of vital organs—consequently, a vigorous and hardy constitution. Sows that come from prolific families are more certain to inherit those qualities and become good mothers than those that descend from families that are less prolific. When we get a good sow that brings us large litters of good pigs we keep her as long as she will breed.

Ewes in Wet Weather.
During wet weather no farmer will want to have the ewes running over his fields. Both the land and the ewes will be harmed if the animals run over the fields in the mud. A pen large enough for the purpose can be provided, and the ewes can get their exercise during rainy weather, and after there is no more roughness to be picked out of the fields.

Unsuccessful Poultryman.
No man who does not like a hen, who cannot see beauty or excellence in a hen, and who feels like kicking her or shooting her away whenever she comes near, will ever succeed as a poultryman.

FRUIT LAXATIVE FOR SICK CHILD

"California Syrup of Figs" can't harm tender stomach, liver and bowels.

Every mother realizes, after giving her children "California Syrup of Figs" that this is their ideal laxative, because they love its pleasant taste and it thoroughly cleanses the tender little stomach, liver and bowels without gripping.

When cross, irritable, feverish, or breath is bad, stomach sour, look at the tongue, mother! If coated, give a teaspoonful of this harmless "fruit laxative," and in a few hours all the foul, constipated waste, sour bile and undigested food passes out of the bowels, and you have a well, playful child again. When its little system is full of cold, throat sore, has stomach-ache, diarrhoea, indigestion, colic—remember, a good "inside cleaning" should always be the first treatment given.

Millions of mothers keep "California Syrup of Figs" handy; they know a teaspoonful today saves a sick child tomorrow. Ask at the store for a 50-cent bottle of "California Syrup of Figs," which has directions for babies, children of all ages and grown-ups printed on the bottle. Adv.

St. Genevieve.
St. Genevieve, the patron saint of Paris, was consecrated at the age of seven to the service of religion by St. Germanus, bishop of Auxerre, who chanced to pass through the village of Nanterre, where she lived, about four miles from Paris. She acquired a great reputation for sanctity. The church of St. Genevieve, completed in 1764, was named in her honor. During the revolutionary period it was withdrawn from the service of religion and called the Pantheon, but was afterwards restored in name and to ecclesiastical uses.

GIRLS! GIRLS! TRY IT, BEAUTIFY YOUR HAIR

Make It Thick, Glossy, Wavy, Luxuriant and Remove Dandruff—Real Surprise for You.

Your hair becomes light, wavy, fluffy, abundant and appears as soft, lustrous and beautiful as a young girl's after a "Dandierine hair cleanse." Just try this—moisten a cloth with a little Dandierine and carefully draw it through your hair, taking one small strand at a time. This will cleanse the hair of dust, dirt and excessive oil and in just a few moments you have doubled the beauty of your hair.

Besides beautifying the hair at once, Dandierine dissolves every particle of dandruff; cleanses, purifies and invigorates the scalp, forever stopping itching and falling hair.

But what will please you most will be after a few weeks' use when you will actually see new hair—fine and downy at first—yes—but really new hair—growing all over the scalp. If you care for pretty, soft hair and lots of it, surely get a 25-cent bottle of Knowlton's Dandierine from any store and just try it. Adv.

It Isn't Being Done Now.
"Jane is so very romantic. She says she's going right down on her knees to beg her father to let her marry Bobby."
"What's she waiting for?"
"For the styles to change."

SUFFERED FOR FOUR YEARS.

Mr. J. M. Sinclair of Olivehill, Tenn., writes: "I strained my back, which weakened my kidneys and caused an awful bad backache and inflammation of the bladder. Later I became so much worse that I consulted a doctor, who said that I had diabetes and that my heart was affected. I suffered for four years and was in a nervous state and very much depressed. The doctor's medicine didn't help me, so I decided to try DODDS' KIDNEY PILLS, and I cannot say enough to express my relief and thankfulness, as they cured me. Diamond Dinner Pills cured me of Constipation."

DODDS' KIDNEY PILLS. 50c. per box at your dealer or DODDS' MEDICINE CO., Buffalo, N. Y. Write for Household Hints, also music of National Anthem (English and German words) and recipes for dainty dishes. All 3 sent free. Adv.

A Mean Question.
"I have been to consult a beauty doctor about my complexion."
"Does he hold out any hope?"

When Your Eyes Need Care
Use Murine Eye Medicine. No Smarting—Feels Fine—Acts Quickly. Try it for Red, Weak, Sore Eyes and Granulated Eyelids. Murine is compounded by our Oculists—not a "Patent Medicine"—but used in successful Physicians' Practice for many years. Now dedicated to the Public and sold by Druggists at 50c per Bottle. Murine Eye Salve is Available in 25c and 50c. Write for Book of the Eye Free. Murine Eye Remedy Company, Chicago. Adv.

The KITCHEN CABINET

Lonely! And what of that? Some must be lonely, 'tis not given to all. To feel a heart responsive rise and fall. To blend another life into its own; Work may be done in loneliness, work on.

COUNTRY SAUSAGE.
At this season of the year when sausage is made in many country homes a few tried recipes will be appreciated. It is one of our most savory winter meats, yet to be fully enjoyed one likes to know how and by whom it is made. The choice portions of meat chosen and handled with care, seasoned with herbs from her garden and carefully measured and mixed, resulted in the good old-fashioned sausages of our grandmothers' days.

With the handy meat chopper a housewife may prepare a few pounds of sausage and season it to suit her family with but little trouble. The cases for the sausage may be made of cotton cloth, eight inches long and three inches wide. If these bags are boiled in salted water and dried they will then be ready to fill.

Pork Sausage.—Take five pounds of fresh, raw pork, five teaspoonfuls of salt, five teaspoonfuls of pepper, three and a half teaspoonfuls of sage, one teaspoonful of summer savory, and three-fourths of a teaspoonful of thyme. These herbs should be measured lightly, not as we usually level off the teaspoon when measuring. Place all together in a large mixing bowl and mix thoroughly before putting into the cases. Pack the sausage into the bags, leaving a two-inch lap at the top to tie with a string. When the sausage is wanted the cloth may be turned back and the sausage sliced in rings.

A most attractive sausage may be put up in corn husks and tied up with strips of the husk, then packed with the rest of the meat. The flavor of the corn adds to the savory sausage.

Bologna Sausage.—To one pint of pig meat, lean and fat, take two pints of beef, mix well and for each pound of meat add a teaspoonful of salt, a half teaspoonful of pepper, and a half a clove of garlic, finely chopped. Put this in casings and smoke for two weeks. After smoking freeze and pack in boxes, cover and keep in a cold place. They are better a few weeks old.

A FEW WINTER SALADS.

Cut pimientos in lengthwise shreds and shape in nests on lettuce hearts. In each nest arrange three eggs formed of cream cheese. Pour over a plain French dressing, seasoned well with paprika.

Lima Bean Salad.—Over a pint of well-cooked cold lima beans pour four tablespoonfuls of olive oil, two tablespoonfuls of vinegar, one teaspoonful of grated onion pulp, half a teaspoonful of salt and a few dashes of paprika. Serve on lettuce or a bed of water cress.

The Century Salad.—Cut smooth, clear pimientos into half-inch slices, after peeling. Stamp out the center of each and insert four or five cooked stalks of asparagus, or the tender young stalks of celery. Arrange on a bed of water cress and cut the centers of the tomatoes in cubes and heap with a few stuffed olives and boiled chestnuts, cut in slices at one side. Mix a half cupful of olive oil, three tablespoonfuls of vinegar, a tablespoonful of grated onion and salt and paprika to taste, a dash of Worcestershire sauce, a pinch of mustard and three sprigs of parsley, chopped fine. Pour over the salad and serve at once.

Emergency Salad.—A most appetizing and inexpensive salad may be made of a small amount of cabbage, a few stalks of celery and a small onion, all chopped fine and dressed with a French dressing, adding a teaspoonful of Worcestershire sauce and plenty of salt with a few dashes of pepper. Serve on lettuce or simply as a vegetable with the meat dish.

Fruit Salad.—A slice of pineapple sliced on the tender heart leaves of lettuce and on each slice two sections of orange and grape fruit, cover with French dressing that has been mixed with bits of ice to chill. Pour over and serve at once.

SOME WINTER DISHES.

Fork tenderloins stuffed and baked are a very savory dish. Split lengthwise and fill with a well seasoned stuffing; tie and cover with thin slices of salt pork; roast in oven, allowing 20 minutes to the pound and basting every 15 minutes.

To brown gravy add a half teaspoonful of Worcestershire sauce and serve with large mild onion, creamed.

Lamb's Liver.—Lamb's liver with vegetables makes a most tasty dish and one which is not expensive. Soak the livers in cold water and wash well, then score the outside. Rub into the cuts a mixture of a quarter of a teaspoonful of allspice, cloves, black pepper and a half teaspoonful of salt. Arrange in a deep pan on a bed of sliced onions and carrots; cover with thin slices of salt pork; add a pint of boiling water, or broth and strained tomato juice, cover closely and cook in a moderate oven three hours.

Cranberry Roly Poly.—Chop fine one pint of cranberries and a half cupful of raisins. Spread the mixture over a rich biscuit dough; sprinkle with sugar; roll up, pinching the ends of the dough. Arrange on a greased pan and steam 45 minutes. Put in the oven just long enough to dry off.

Curried Oysters.—Put one tablespoonful of butter and two of finely chopped onion in a saucepan. Shake over the heat until the onion is lightly browned; add a teaspoonful of curry powder; a teaspoonful of flour and one cupful of stock, with a few drops of lemon juice. Put some oysters, a few at a time, on a hot griddle and brown on both sides. Drop them into the sauce, bring to the boiling point and serve at once.

An oyster stew is perhaps one of the most popular dishes, yet it is too often served with the oysters over or under cooked. One of the best ways of insuring proper cooking is to drop them into boiling water and cook them a minute after the edges curl, then remove them to the turkey; add butter and salt to them and rich milk to the boiling water; when scalding hot pour over the oysters. A cupful of water may be used with a pint of rich milk.

ICES AND ICE CREAMS.

A strap kept for sweetening leas and ice creams is most convenient. The frozen dish seems richer and holds its form better. Bring to a boil, stirring constantly a quart and three-quarters of sugar and a pint of water. This syrup may be used for sweetening lemonade, for sauce or for salad dressings with different flavorings.

Lemon Milk Sherbet.—A cupful of sirup, eight tablespoonfuls of lemon juice, frozen serves five people.

Grape Juice Ice.—To a fourth of a cupful of cold water add one and a half teaspoonfuls of gelatin, when softened add a half cupful hot water, a cupful grape juice, a half cupful sirup. Let stand until the gelatin is dissolved, then freeze.

A most delicious grape juice cream is prepared with a cupful grape juice, a pint of cream, sirup to sweeten, and a tablespoonful of lemon juice. Freeze.

Cranberry Ice.—Cook a pint of cranberries with a cupful of water, add one and one-half cupfuls sugar. Put through a sieve, adding a half cupful of water during the process; then add two tablespoonfuls of lemon juice. Freeze.

Apple Sauce Ice.—Take two cupfuls of unsweetened apple sauce, add a cupful of sirup or enough to sweeten to taste. Five tablespoonfuls of lemon juice or nutmeg may be used in place of lemon juice, if desired. Freeze.

Apricot Sherbet.—One cupful of apricot pulp and juice, a cupful of sirup, two tablespoonfuls of lemon juice, three-fourths of a cupful of water. Mix well and freeze.

Fruit Sherbet.—The juice of two oranges, two lemons, a pint of cream and a cupful sugar sirup or less, depending upon the fruit. Strain the juice and add the cream and sirup; then freeze.

The proportion of ice and salt for ice cream is one part salt to three of ice. For leas and sherbets use on part salt to four parts of ice. For packing use one part of salt to four parts of ice. Use a gunny sack and a heavy mallet to crush the ice.

Nellie Maxwell.
Proof Enough.
Madge—Science teaches us that a man becomes what he eats. Do you believe it?
May—How can you doubt it? There's Harry, for instance. He's eaten a lobster every night for years.
—Judge.
Strides.
"The feminist movement is making rapid strides."
"Necessarily so. Where strides are so short they have to be rapid if substantial progress is achieved."—Puck.

PHYSICAL WRECK RESTORED TO HEALTH BY GREAT KIDNEY REMEDY.

I feel it my duty to furnish you with my testimonial as to what your remedy Swamp-Root did for me when I was a physical wreck from kidney and bladder trouble.

Some years ago I was not able to do any work and could only just creep around and am satisfied that had it not been for Dr. Kilmer's Swamp-Root I would not have lived. After using the preparation for one month I was able to work some and when I had used \$8.00 worth of Swamp-Root I could do a good day's work. I used about \$10.00 worth altogether and would not take \$10.00 for the good that it did me. I consider it a God-send to suffering humanity for the diseases for which you recommend it and have recommended it to many sufferers.

N. L. HUGGINS,
Welch, Ark.
Personally appeared before me this 20th of September, 1909, N. L. Huggins, who subscribed the above statement and made oath that the same is true in substance and in fact.
W. A. PAGE, J. P.

Letter to Dr. Kilmer Co. Co., Binghamton, N. Y.

Prove What Swamp-Root Will Do For You
Send ten cents to Dr. Kilmer & Co., Binghamton, N. Y., for a sample size bottle. It will convince anyone. You will also receive a booklet of valuable information, telling about the kidneys and bladder. When writing, be sure and mention this paper. Regular fifty-cent and one-dollar size bottles for sale at all drug stores. Adv.

A Nipped Scandal.
"Do you know I heard from the best of authority that young Lips is going to the dogs."
"So he is. He's been appointed one of the judges at a big bench show."

Weeks' Break-Up-A-Cold Tablets
A guaranteed remedy for Colds and La Grippe. Price 25c of your druggist. It's good. Take nothing else.—Adv.

We are making today the memory of tomorrow.—J. R. Miller.

Don't be misled. Ask for Red Cross Big Blue. Makes beautiful white clothes. At all good grocers. Adv.

More than 350,000 Jews are in European armies, it is said.



Neuralgia

There is no need to suffer the annoying, excruciating pain of neuralgia; Sloan's Liniment laid on gently will soothe the aching head like magic. Don't delay. Try it at once.

Hear What Others Say
"I have been a sufferer with Neuralgia for several years and have tried different liniments, but Sloan's Liniment is the best Liniment for Neuralgia on record. I have tried it successfully; it has never failed."—F. H. Williams, Annapolis, Ark.
"Mrs. Ruth C. Glogston, Independence, Mo., writes: 'A friend of ours told us about your Liniment. We have been using it for 12 years and think there is nothing like it. We use it on everything, sore cuts, burns, bruises, sore throat, headache and all sorts of aches. We can't get along without it. We think it is the best Liniment made.'"

SLOAN'S LINIMENT
is the best remedy for rheumatism, backache, sore throat and sprains. At all Dealers, 25c.
Send four cents in stamps for a TRIAL BOTTLE.
Dr. Earl S. Sloan, Inc.,
Dept. B. Philadelphia, Pa.

BLACK LOSSES SURELY PREVENTED
By Cutler's Blacking Pills. Low priced. Western stockmen because they prevent loss where other stockmen fail. Write for booklet and testimonials. 10-dose pack, Blacking Pills \$1.00. 20-dose pack, Blacking Pills 4.00. The only hairer, but Cutler's best. The superiority of Cutler's products is due to over 15 years of specializing in vaccines and serum gifts. **THE CUTLER LABORATORY, Berkeley, California.**
W. N. U., DENVER, NO. 6-1915.

Sick Women Made Well

Reliable evidence is abundant that women are constantly being restored to health by Lydia E. Pinkham's Vegetable Compound

The many testimonial letters that we are continually publishing in the newspapers—hundreds of them—are all genuine, true and unsolicited expressions of heartfelt gratitude for the freedom from suffering that has come to these women solely through the use of Lydia E. Pinkham's Vegetable Compound.

Money could not buy nor any kind of influence obtain such recommendations; you may depend upon it that any testimonial we publish is honest and true—if you have any doubt of this write to the women whose true names and addresses are always given, and learn for yourself.

Read this one from Mrs. Waters:
CAMDEN, N.J.—"I was sick for two years with nervous spells, and my kidneys were affected. I had a doctor all the time and used a galvanic battery, but nothing did me any good. I was not able to go to bed, but spent my time on a couch or in a sleeping-chair, and soon became almost a skeleton. Finally my doctor went away for his health, and my husband heard of Lydia E. Pinkham's Vegetable Compound & I got me some. In two months I got relief and now I am like a new woman and am at my usual weight. I recommend your medicine to every one and so does my husband."—Mrs. TILLIE WATERS, 530 Mechanic Street, Camden, N.J.

From Hanover, Penn.
HANOVER, PA.—"I was a very weak woman and suffered from bearing down pains and backache. I had been married over four years and had no children. Lydia E. Pinkham's Vegetable Compound proved an excellent remedy for it made me a well woman. After taking a few bottles my pains disappeared, and we now have one of the finest, boy babies you ever saw."—Mrs. C. A. RICEBROOK, R.F.D., No. 5, Hanover, Pa.

Now answer this question if you can. Why should a woman continue to suffer without first giving Lydia E. Pinkham's Vegetable Compound a trial? You know that it has saved many others—why should it fail in your case?

For 30 years Lydia E. Pinkham's Vegetable Compound has been the standard remedy for female ills. No one sick with woman's ailments does justice to herself if she does not try this famous medicine made from roots and herbs, it has restored so many suffering women to health. Write to LYDIA E. PINKHAM MEDICINE CO. (CONFIDENTIAL) LYNN, MASS., for advice. Your letter will be opened, read and answered by a woman and held in strict confidence.

Twenty-five Horse Power
Metz
5 Passenger CAR
\$600
GRAY & DAVIS Electric Lights and Starter
Glidden Tour Winner
Greatest hill climber; 25 to 30 miles on 1 gallon gasoline. 10,000 miles on one set of tires. Stewart Speedometer, one man top, 105 inch wheel base, 22 1/2 inch tires, weight 1,600 pounds. METZ & COMPANY Distributors for Colorado, New Mexico and Wyoming.
THE COLORADO CARTER CAR COMPANY, 1636 BROADWAY, DENVER, COLORADO.
LIVE AGENTS WANTED.