

**Divorces in Japan.**  
Divorces in Japan, which can be obtained on the most trivial pretension, have somewhat diminished in number in recent years, but they still occur at the rate of one to every three marriages. In 1902 there were 349,489 marriages and 113,498 divorces.

**Where He's Wrong.**  
A man has no right to give his wife away when she boasts before company, considering that she never gives him away by looking surprised when he offers her the rocking chair when company is present.—Atchison Globe.

**Leave Mementoes of Visit.**  
According to a very old custom prevailing at the quaint old town of Oakham, England, every peer of the realm passing through the town is required to leave a horseshoe, or its equivalent, to be placed in the castle.

**Australian Curiosity.**  
Australian geologists recently discovered a great curiosity in the shape of a fish of algal. The fish is about three and one-half feet long, and is of the shape of the dog-fish. It has distinct oval veinings.

**River Skirts Lake.**  
One discovery made by an exploring party in Abyssinia recently is that the river Gelo skirts the southernmost extremity of Lake Tana instead of flowing into the lake, as was hitherto believed.

**Opportunity.**  
When Opportunity knocks at your door, go and open it quick, and don't stand still sneering at her because she wasn't up to date enough to ring the electric bell.—Somerville Journal.

**Women Know No Birthdays.**  
Among female Moors birthday celebrations are unknown. A Moorish woman considers it a point of honor to be absolutely ignorant of her age.

**Water as Sound Conductor.**  
The sound of a bell which can be heard 45,200 feet through the water can be heard through the air only 456 feet.

**Oil for Locomotive Fuel.**  
Of the 1,350 locomotives owned and operated by the Southern Pacific, 750 are now using oil as fuel.

**Tartar Alphabet.**  
The Tartar alphabet contains 293 letters, being the longest in the world.

**The Reason Why.**  
Drummond, Wis., Sept. 19 (Special)—Whole families in Bayfield County are singing the praises of Dodd's Kidney Pills and the reason why is given in experiences such as that of Mr. F. T. Wold, a well-known citizen here. "I had such pains in my back that I did not know what to do," says Mr. Wold, "and as I came across an advertisement of Dodd's Kidney Pills I sent for a box. That one box relieved me of all my pains. My wife also used them and found them just what she needed. I recommend Dodd's Kidney Pills as a sure cure for Backache and other Kidney Troubles."

**Backache is one of the earliest symptoms of Kidney Disease. Dodd's Kidney Pills cure it promptly and permanently and prevent it developing into Rheumatism, Dropsy, Diabetes or Bright's Disease.**

**Undertaker's Thank Offering.**  
The bishop of London has received a subscription of \$25 from an undertaker who described the gift as a "thank offering" because trade has been so brisk of late.

While we are sorry to learn that the attendance at St. Louis is not as large as was expected, still there is the happy thought that there will not be so many people who will want to talk all winter about their visit to the fair.

A man who removes his hat in the elevator of an office building always flees it with an expression which indicates that he believes every woman in the elevator will write a note to the papers about his gallantry.

The nest embodies all that is greatest in a bird's life; and as most men are a good deal like birds, the same might be said of the home.—New York Tribune.

They say that money does not bring happiness. This is an experiment, however, which every one wishes to try for himself.—Philadelphia Telegraph.

Some people insist that while it is tame to have a 10 cent cigar named for you it is mere notoriety when a 5 cent cigar has your picture on the box.

The first step toward the elevation of the stage should be the incarceration of the big handed man who wants eight or ten encores of every song.

Classic music and woman are similar. Lots of people like them, but few understand them.

Some men admire a well-formed woman more than they do a well-formed one.

Many a man is willing to die for his country, but he wants to fix the date for himself.

A man who sits with his hands in his pockets usually hasn't much else there.

Every man knows how a wife should be managed, but few are able to do it.

The men who make a noise in this world are always the quiet ones.

If in doubt about an experiment, get some other fellow to try it first.

The fellow who intends to succeed works without a time table.

The wise man begins life by buying a good umbrella.

The man always in a hurry seldom gets anywhere.

True greatness ever mates with simplicity.

Money makes the world go—wrong, mostly.

# PASSING FANCIES IN THE WORLD OF WOMEN

**Three-Quarter Coat.**  
Fitted coats in severe tailor style are among the features shown for the coming season and are eminently smart as well as becoming to the greater number of womankind. This one allows a choice of three-quarter or arm length and can be made as



part of a costume or as a separate wrap as may be preferred. In the case of the model the material is wood brown cloth with bands of the same stitched with corduroy silk as a finish, but the list of available materials is almost limitless and the bands can be of the same or of contrasting cloth or silk as may be desired.

The coat is made with fronts, backs, sidebacks and double under-arm gorges, the side-front and side-back seams being confined to the shoulders, so making long and graceful lines. The sleeves are in regulation style with slight fullness at the shoulders which gives the broad effect that is the latest edict of fashion.

The quantity of material required for the medium sizes is 5 1/2 yards 27 inches wide, 4 yards 44 inches wide or 3 1/2 yards 52 inches wide for three-quarter length; 4 1/2 yards 27 inches wide, 3 yards 44 inches wide or 2 1/2 yards 52 inches wide for arm length.

**Flavors for Meats.**  
Certain flavors are more appetizing with some meats than with others. Bits of meat are delicious when made into salads.

From bits of left-over mutton make mutton salad, seasoning with mint or capers.

From left-over chicken make a salad, using celery for flavoring.

A delicious beef salad can be made by chopping bits of left-over beef and seasoning with tomatoes, cucumbers and bits of celery.

**For the Garden Party.**  
Garden party gowns require something very picturesque in the way of hats, and among the most fashionable styles now worn are the Dolly Varden and the ever beautiful Gainsborough—two very opposite styles, but both having a very great deal to commend them. The Dolly Varden hat looks best as an accompaniment to a simple white muslin or chiffon gown. For instance, such a one as that Diane that I admired so much at a garden party on Saturday afternoon. The pretty white chiffon dress, with many frills, was distinctly in 1899 style, with its long sash ends and soft belt of pale blue ribbon, and the Dolly Varden hat was a veritable inspiration, with its full frilled brim of white chiffon and crown of closely-massed pale pink roses. Gainsborough hats look best always in black—gathered tulle is altogether admirable—and a long, sweeping ostrich plume gives an air of dignity and picturesqueness to an elaborate costume.—Exchange.



**Sour milk removes ink stains.**  
White china washes like a handkerchief.  
If pongee be sanely made it washes like linen.

To make cut glass glisten and sparkle it should be sprinkled with sawdust and then rubbed with chamomile.

Delicate colored silks should never be laid away in white paper, as the chloride of lime used in bleaching the paper often draws out the color.

Grease marks can be removed from books by sponging the soiled leaf with benzine, placing it between two sheets of blotting paper and passing a hot iron over it.

Thin slices of brown or gluten bread lightly buttered and then spread with cream cheese make delicious sandwiches to serve with lettuce and tomato salad.

**Some Beauty Don'ts.**  
Don't neglect the daily bath if you want a radiant complexion.  
Don't be afraid of friction for the face; freshness is prolonged by the tepid bath in which bran has been stirred, followed by long friction. This keeps the blood at the surface.  
Don't bathe the face and hands in hard water. Soften it with a little powdered borax or a handful of oatmeal. The excess of lime in hard water neutralizes the oil in the skin pores and thus hardens the cuticle. Try always to get rain water for the entire bath, but certainly for the face.

It was to the saving virtues of rain water that many beauties of romance owed their charms. Did not Diane of Poitiers preserve her beauty by the use of rain water?  
Don't bathe the face while it is very warm or very cold.  
Don't bathe the face just before going out in the sun or wind.

**Swan-Fanned Bonbon Holders.**  
Dainty bonbon holders for the dinner table come in the form of swans, done in crepe paper. For white and gold dinners the paper is white, the swan's bill gold, and the bonbons piled in the hollow of the bird's back are covered with gold foil. For a pink dinner the same favor is shown in pink crepe paper, and the bonbons are wrapped in pink tissue paper, finished with a twist that gives the effect of a rose in full bloom.

**The New Skeleton Collars.**  
The girl who has had trouble with the ruching and ribbon combination should try one of the new skeleton collars. The ruching is basted on the collar, which is pinned around the neck, and then the ribbon is tied around it. Thus the weight of the ruching does not bear down the ribbon, and the neck has a more trim and tailored look.

**Hemstitched Leather Sets.**  
Hemstitched leather sets for collars and cuffs are among the late summer fads accessory to the heavier shirt waist. They come in white, black and in the natural leather color, and are worn with a belt to match.

**Very dainty ready-made stocks come by the yard.**  
Marabout feather stoles will appear with the cool weather.  
In some instances a fold of velvet is more becoming than a ruche.  
Crushed velvet and velveteen belts are among the novelties for autumn.  
Veils shaded, veils embroidered and veils of all sorts are growing in favor.  
Not to be smartly dressed when traveling is one of the unpardonable sartorial sins.  
Many a dazzling frock has just the right note added by a pair of long black silk gloves.  
Some good combinations are salmon and gray, navy and hyacinth blue and coral and brown.  
Zibelines for fall are closely sheared and it is said that fur effects will be in the background.

**Simple Skin Food.**  
A simple food for the skin is made thus: One tablespoonful of pure olive oil, one-half teaspoonful of rose water, beaten to a cream. Rub the food into the skin until entirely absorbed. This food can be used at any time. If at night before retiring wash the skin with warm water and pure castile soap; then rub ointment on, always rubbing upward; if applied during the day, after rubbing food well into the skin, apply dry chalk. This food removes and prevents wrinkles, softens the skin and keeps it from chafing.

**Most Popular Colors.**  
The three modish colors this season are undoubtedly brown, blue and mauve, and though, as always in summer, white is very much worn, it is really astonishing to note how various shades of brown are daily increasing in fashionable favor. Pale blue is more enchanting than ever in the thin, transparent fabrics now in vogue, and gowns of this lovely color seem to be mostly accompanied by pale blue chip or fancy straw hats, trimmed with

white lace and a pale pink rose or two, and a long stole of white marabout or ostrich feather or lace. Of white lace stoles, to be worn with a pale blue gown, undoubtedly the most chic is one edged with palest pink banksia roses, arranged in applique. Mauve is the favorite color of several royal ladies, and they, loyally taking their cue from those in high place, have set the great seal of fashion upon this delightful color, which is so particularly becoming to fair women; and for real dainty, delicate beauty commend me to a mauve gown with a white toque or hat, and a white stole to correspond.

**Girl's Apron With Fancy Collar.**  
Pretty aprons are always in demand and are as attractive as they are serviceable. This one is peculiarly graceful and can be worn over the frock or over the gingham alone, as may be preferred. As illustrated, the material is white lawn with fancy stitching and frill of embroidery, but all materials in vogue for aprons are equally correct. For afternoon and school wear nothing is prettier than white lawn, but for the hours of harder usage, chambray, gingham and the like are often preferred and are far more durable.

The apron is made with full front and backs which are gathered at their upper edges and joined to a shallow yoke over which the fancy yoke-collar is arranged. The closing is made invisibly at the center back.

The quantity of material required for the medium size (6 years) is 2 3/4 yards 36 inches wide, with 2 1/4 yards of embroidery.

**Black Still Much Used.**  
A touch of black on all pale-tinted toilets is still the distinguishing note of chic, and this is especially to be observed in the case of modish gowns. Owning Paris and Vienna as their birthplace. An afternoon gown which represents the very newest ideas of a great French dressmaker, whose name is one to conjure with, is of old rose velours mousseline, striped with satin of the same shade, and so soft and thin as to remind one more of silk muslin than any heavier make of material. It is very plainly made, the long skirt sweeping round the feet in full folds, being gathered housemaid fashion at the waist and devoid of any ornamentation, while the bodice tucked slightly to emulate a yoke blouses over a high belt and the long bishop sleeves are turned back at the wrists, with a vandyke cuff of gold lace, parted by a cuff of emplacement of tuck black silk, the collar being similarly trimmed with black silk and gold lace guipure.

**Washing Silk Handkerchiefs.**  
No soap should be rubbed on the silk, no soda should be mixed with the water, and the handkerchiefs should on no account be boiled. A hot, thick spongy lather, made with finely-strained soap, should be used for cleansing the handkerchiefs, which should afterward be thoroughly freed from all soap by rinsing in plenty of cold water; and when most of the water has been pressed out they should be dried, if possible, in the sun.

**Before Washing Lace Curtains.**  
Soak them for a couple of hours in cold water. This will remove the dust and help to make them a good color.

**Silk with Batiste.**  
Soft, thin silks make charming blouses for all seasons and are much in vogue. This very attractive model combines white lousine with a yoke and cuffs of embroidered batiste edged with lace applique, and is charming; but the model suits many combinations and materials. The oddly shaped



Soft, thin silks make charming blouses for all seasons and are much in vogue. This very attractive model combines white lousine with a yoke and cuffs of embroidered batiste edged with lace applique, and is charming; but the model suits many combinations and materials. The oddly shaped

Soft, thin silks make charming blouses for all seasons and are much in vogue. This very attractive model combines white lousine with a yoke and cuffs of embroidered batiste edged with lace applique, and is charming; but the model suits many combinations and materials. The oddly shaped

# AGRICULTURE

**Home-Grown Sugar Beet Seed.**  
A bulletin of the United States Department of Agriculture says: It is believed that the average sugar content of beets in this country can be increased 2 to 3 per cent when we shall have developed a higher strain of beets through home-grown seed. On account of the higher vitality of the germ, these experiments indicate that we shall have a race of beets more vigorous from the start.

In the production of beets for a factory, the vitality of the seed as shown by germination is an important factor. It is the first evidence of the probable yield of the crop that the grower looks for. Everything depends upon the stand. It is desired that a beet shall fill every place in the row provided for it. It is evident that if every third beet is missing there will be only two-thirds of a stand of plants matured at the harvest. If the rows are 18 inches apart and the beets stand 8 inches apart in the row, there will be 312 beets to the row, and 138 2-3 rows to the acre. If every beet is in its place there will be 43,264 beets to the acre. If these beets average one pound, there will be 43,264 pounds to the acre, equal to 21,632 tons. If the beets average two pounds, which is more nearly the usual size, we will have 86,528 tons per acre. This shows the possible tonnage per acre when all conditions are favorable and we have a perfect stand. Vitality of seed is a strong factor in reaching this ideal.

The plants should start out strong, vigorous and healthful. They must send down their taproots vigorously, and send out their laterals quickly; this enables them to entrench themselves early in the soil. Plants are like animals. Vigor in youth promises much for healthful maturity. Strong vitality or germinating power of the seed indicates this early vigor, which will enable the plants to withstand diseases, pests and drought. The number of sprouting germs in a given number of beet balls and the vigor and rapidity of germination are the tests of this vitality. Home-grown seed has shown a higher germinating power in a shorter time than those selected from ordinary imported seed.

From these facts it would appear that we are entitled to anticipate a higher yield of beets from the use of home-grown highly developed beet seed. The extraction of refined sugar in this country averages 11 per cent, or 220 pounds of refined sugar to a ton of beets. The factory pays the farmer for this sugar \$2.27 per hundredweight while it is still in the beet. If the factory could extract 13 per cent of sugar on account of our perfecting a strain of beets with higher sugar content and purity through home-grown seed, a ton of beets would yield 40 pounds more sugar, worth at the factory \$1.80. This alone would give the factory 36 per cent profit upon the investment of \$5 per ton for beets. This seems quite possible. Home-grown seed to-day offers the most encouraging prospect of insuring the future growth and prosperity of the beet sugar industry.

**Phosphorus in Steamed Bone Meal.**  
In a recent talk with Professor Hopkins of the University of Illinois, a representative of the Farmers' Review learned that the cheapest form in which to purchase phosphorus is in the form of steamed bone meal; that is, for early results. It may be the cheapest in any competition, but we have yet much to learn about the phosphate in unacidulated phosphate rock. That Professor Hopkins is right we have every reason to believe. His opinion is coincided in by no less an authority than Professor Charles E. Thorne of the Ohio Experiment Station. That gentleman does not hesitate to declare that steamed bone meal furnishes the cheapest and most available form of phosphorus that can be obtained. He further says that except for experimental purposes the Ohio station has abandoned the use of the acidulated goods. By actual experiment it was found that the clover-producing fields were injured by the constant application of the acidulated fertilizers. The sulphuric acid brought into the soil manifested itself in barren spots in the clover field, and these spots grew from year to year as more fertilizer was applied. Steamed bone meal has the advantage over raw bone meal in that the nitrogen has been mostly taken out of the steamed article and therefore does not have to be paid for. This makes the steamed bone meal a cheaper source of phosphorus than the raw bone meal. Of course if a man wants also to buy nitrogen he can purchase the raw bone meal.—Farmers' Review.

**The World's Wheat Crop.**  
That the world's wheat crop this year is to be a full average now seems certain. The high prices paid for wheat in the markets of the United States are not caused by a shortage in the world supply, and as long as we export wheat, or have a surplus to export, the crop of the world is what will finally determine the price at which we must sell both the exportable surplus and the main body used for home consumption. The crop is about the same as that of 1902 and 1903 for all practical purposes. One foreign estimate is that the crop this year will be 3,064,000,000 bushels. The crop of last year was estimated at 3,087,000,000 bushels to 3,160,000,000, a margin so wide as to throw much doubt on the correctness of the higher figure. Taking the world as a whole the yield tends to uniformity; for when there is a great loss in one country there is generally a great gain in some other country to make it good. The crop of 1902 was estimated at 3,029,600,000 to 3,165,200,000 bushels. Even a difference of a hundred million bushels cuts this figure in the wheat crop of the world, being only between three and four per cent. It will be seen that we cannot hope for a world price very much in excess of the world price of recent years. The prices for wheat in exporting nations tend to gravitate toward the world price, less cost of transportation.

**Fattening Cattle in Montana.**  
There is a growing demand for fat cattle to supply our local markets, which is worthy of the attention of the Montana stockman and farmer. Hitherto the state has produced large numbers of fat cattle from its ranges, but these have all reached a finished condition at one season of the year, and, consequently, have had to be shipped at that time in order to prevent loss from scanty food supplies and severe weather. Conditions, however, are rapidly changing with the settlement of the rich valleys which are being brought under irrigation. In many places the large stock owner is now able to supply food for his breeding herds or flocks during the winter season. In other sections, devoted more largely to strictly agricultural work, the farmer can produce enormous quantities of forage which can not be disposed of to better advantage than in the fattening of live stock during the winter season. It is possible for our farmers not only to supply the local demand for beef and mutton throughout the year, but to prepare large numbers for shipping as well.—Montana Station.

**A New Milk Test.**  
It is reported that a German scientist has invented a new milk test, by means of salts in solution, which have the power to dissolve the casein of milk. The compound of salts is merely mixed with the milk in a tube and the latter is placed in water, which is nearly at the boiling point. The tube used is marked with percentages, and the butter-fat fills the tube in the same proportion as the fat percentage in the milk. If this simple system proves to be an accurate one, the dairy world will be greatly benefited. The test itself will however have to stand the test of further investigation and experience.

**Fungus on Corks.**  
It has been found that some of the cork imported in this country from Algeria is affected by a fungus growth, which, unless the corks are sterilized, gives bottled liquids an unpleasant taste.

**CHANGE FOOD**  
Some Very Fine Results Follow.  
The wrong kind of food will put the body in such a diseased condition that no medicines will cure it. There is no way but to change food. A man in Mo. says:  
"For 2 years I was troubled so with my nerves that sometimes I was prostrated and could hardly ever get in a full month at my work."  
"My stomach, back and head would throbb so I could get no rest at night except by fits and starts, and always had distressing pains."  
"I was quite certain the trouble came from my stomach but two physicians could not help me and all the tonics failed and so finally I turned to food."  
"When I had studied up on food and learned what might be expected from leaving off meat and the regular food I had been living on, I felt that a change to Grape-Nuts would be just what was required so I went to eating it."  
"From the start I got stronger and better until I was well again and from that time I haven't needed any medicine for I haven't needed any, sleep soundly nowadays and am free from the bad dreams. Indeed this food has made such a great change in me that my wife and daughter have taken it up and we are never without Grape-Nuts on our table nowadays. It is a wonderful sustainer and we frequently have nothing else at all but a saucer of Grape-Nuts and cream for breakfast or supper." Name given by Postum Co., Battle Creek, Mich.

**Good Food and Good Rest.**  
These are the tonic that succeed where all the bottled tonics and drugs fail. Ten days trial of Grape-Nuts will show one the road to health, strength and vigor. "There's a real reason." Look in each pkg. for the famous little book, "The Road to Wellville."

**Edam Cheese.**  
Edam cheese is made in Holland and takes its name from the town of Edam. Its manufacture may have started at that place and so given it the name, but for the most part it is made in dairies and not in factories. There are few of the latter in Holland. The cows are milked in the fields, and the milk hauled to the dairies. The cheese is made in large wooden tubs, and is placed in cup-shaped molds with other cup-shaped molds on top. This gives the cheese the shape of a cannon ball. In the process of curing, salt is rubbed on it from day to day as the cheese is turned. Edam is the great market where large quantities of this cheese is sold. It is piled on the pavement in the form of pyramids, where the purchasers make their bargains with the sellers.

**Edam Cheese.**  
Edam cheese is made in Holland and takes its name from the town of Edam. Its manufacture may have started at that place and so given it the name, but for the most part it is made in dairies and not in factories. There are few of the latter in Holland. The cows are milked in the fields, and the milk hauled to the dairies. The cheese is made in large wooden tubs, and is placed in cup-shaped molds with other cup-shaped molds on top. This gives the cheese the shape of a cannon ball. In the process of curing, salt is rubbed on it from day to day as the cheese is turned. Edam is the great market where large quantities of this cheese is sold. It is piled on the pavement in the form of pyramids, where the purchasers make their bargains with the sellers.

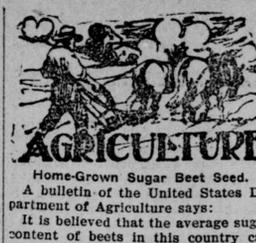
**Edam Cheese.**  
Edam cheese is made in Holland and takes its name from the town of Edam. Its manufacture may have started at that place and so given it the name, but for the most part it is made in dairies and not in factories. There are few of the latter in Holland. The cows are milked in the fields, and the milk hauled to the dairies. The cheese is made in large wooden tubs, and is placed in cup-shaped molds with other cup-shaped molds on top. This gives the cheese the shape of a cannon ball. In the process of curing, salt is rubbed on it from day to day as the cheese is turned. Edam is the great market where large quantities of this cheese is sold. It is piled on the pavement in the form of pyramids, where the purchasers make their bargains with the sellers.

**Edam Cheese.**  
Edam cheese is made in Holland and takes its name from the town of Edam. Its manufacture may have started at that place and so given it the name, but for the most part it is made in dairies and not in factories. There are few of the latter in Holland. The cows are milked in the fields, and the milk hauled to the dairies. The cheese is made in large wooden tubs, and is placed in cup-shaped molds with other cup-shaped molds on top. This gives the cheese the shape of a cannon ball. In the process of curing, salt is rubbed on it from day to day as the cheese is turned. Edam is the great market where large quantities of this cheese is sold. It is piled on the pavement in the form of pyramids, where the purchasers make their bargains with the sellers.

**Edam Cheese.**  
Edam cheese is made in Holland and takes its name from the town of Edam. Its manufacture may have started at that place and so given it the name, but for the most part it is made in dairies and not in factories. There are few of the latter in Holland. The cows are milked in the fields, and the milk hauled to the dairies. The cheese is made in large wooden tubs, and is placed in cup-shaped molds with other cup-shaped molds on top. This gives the cheese the shape of a cannon ball. In the process of curing, salt is rubbed on it from day to day as the cheese is turned. Edam is the great market where large quantities of this cheese is sold. It is piled on the pavement in the form of pyramids, where the purchasers make their bargains with the sellers.

**Edam Cheese.**  
Edam cheese is made in Holland and takes its name from the town of Edam. Its manufacture may have started at that place and so given it the name, but for the most part it is made in dairies and not in factories. There are few of the latter in Holland. The cows are milked in the fields, and the milk hauled to the dairies. The cheese is made in large wooden tubs, and is placed in cup-shaped molds with other cup-shaped molds on top. This gives the cheese the shape of a cannon ball. In the process of curing, salt is rubbed on it from day to day as the cheese is turned. Edam is the great market where large quantities of this cheese is sold. It is piled on the pavement in the form of pyramids, where the purchasers make their bargains with the sellers.

**Edam Cheese.**  
Edam cheese is made in Holland and takes its name from the town of Edam. Its manufacture may have started at that place and so given it the name, but for the most part it is made in dairies and not in factories. There are few of the latter in Holland. The cows are milked in the fields, and the milk hauled to the dairies. The cheese is made in large wooden tubs, and is placed in cup-shaped molds with other cup-shaped molds on top. This gives the cheese the shape of a cannon ball. In the process of curing, salt is rubbed on it from day to day as the cheese is turned. Edam is the great market where large quantities of this cheese is sold. It is piled on the pavement in the form of pyramids, where the purchasers make their bargains with the sellers.



**Some Uses of Skimmilk.**  
That skimmilk is a useful feed for all kinds of farm animals is an established fact. It pays better, however, to feed it to the young animals than to old ones, though the latter use it to fairly good advantage. The young ones have stomachs so well adapted to using skimmilk that they can get more out of it with less expenditure of digestive energy than any others.

A good many experiments have been made with it from time to time, by the way of using it as a food for mature farm animals. Here and there are men that have fed it to their milk cows, and in the absence of other animals to consume it this is a good use to make of it. The value in such a case depends on the market price that can be obtained for it. In the case of using it for cow feed it will be found necessary to keep it sweet till so used.

Colts and even mature horses have been fed on skimmilk. One man claims that his horses came to like milk and that less grain was consumed after the milk began to be fed. We can easily believe this. The milk contains a good amount of protein and this of course goes to build up the muscles and make protein from grain less necessary.

On all of our farms the use of skimmilk for chicken feeding is now recognized, and little urging is necessary to induce the careful poultry raiser to feed the fowls all the milk they will consume. When they cannot use enough of it on account of its watery nature, it is very easy to make cottage cheese for them out of the milk.

**Deliver Cream Often.**  
Reports from the centralized cream-gathering plants indicate that there is a good deal of trouble about the securing of cream in good condition. The farmers in many places now have hand separators, and in others follow the old practice of setting uae milk to get the cream. They are too busy in the summer time to drive to the railroad depot oftener than they have to, and this means that in some cases the cream is a week old before it is forwarded. The butter makers declare that it is next to impossible to make good butter out of this cream, or when it is mixed with the other milk, as it usually is. The problem is a hard one and it cannot be solved by any short method. It is, of course, advisable to have the farmers deliver their cream as often as possible, but a farmer will hardly make a trip to town if that trip is going to cost him more for loss in his harvest than the profits of the cream will amount to. It is evident that we must depend on a little improvement here and a little improvement there. With the proper facilities and with sterilization of cream on the farm it should be brought into a condition where it can be kept for a few days without injury to it. If Mr. Gurler can send milk from Illinois to France and have it arrive there sweet after 17 days, certainly our farmers can keep their cream in such good condition that it will be fit to make butter from a few days after it is taken from the milk. We are not advocating few deliveries of cream, but know that there are many of our farmers so situated that they will not attempt to deliver cream every day, either in summer or winter.

**Edam Cheese.**  
Edam cheese is made in Holland and takes its name from the town of Edam. Its manufacture may have started at that place and so given it the name, but for the most part it is made in dairies and not in factories. There are few of the latter in Holland. The cows are milked in the fields, and the milk hauled to the dairies. The cheese is made in large wooden tubs, and is placed in cup-shaped molds with other cup-shaped molds on top. This gives the cheese the shape of a cannon ball. In the process of curing, salt is rubbed on it from day to day as the cheese is turned. Edam is the great market where large quantities of this cheese is sold. It is piled on the pavement in the form of pyramids, where the purchasers make their bargains with the sellers.

**Edam Cheese.**  
Edam cheese is made in Holland and takes its name from the town of Edam. Its manufacture may have started at that place and so given it the name, but for the most part it is made in dairies and not in factories. There are few of the latter in Holland. The cows are milked in the fields, and the milk hauled to the dairies. The cheese is made in large wooden tubs, and is placed in cup-shaped molds with other cup-shaped molds on top. This gives the cheese the shape of a cannon ball. In the process of curing, salt is rubbed on it from day to day as the cheese is turned. Edam is the great market where large quantities of this cheese is sold. It is piled on the pavement in the form of pyramids, where the purchasers make their bargains with the sellers.

**Edam Cheese.**  
Edam cheese is made in Holland and takes its name from the town of Edam. Its manufacture may have started at that place and so given it the name, but for the most part it is made in dairies and not in factories. There are few of the latter in Holland. The cows are milked in the fields, and the milk hauled to the dairies. The cheese is made in large wooden tubs, and is placed in cup-shaped molds with other cup-shaped molds on top. This gives the cheese the shape of a cannon ball. In the process of curing, salt is rubbed on it from day to day as the cheese is turned. Edam is the great market where large quantities of this cheese is sold. It is piled on the pavement in the form of pyramids, where the purchasers make their bargains with the sellers.

**Edam Cheese.**  
Edam cheese is made in Holland and takes its name from the town of Edam. Its manufacture may have started at that place and so given it the name, but for the most part it is made in dairies and not in factories. There are few of the latter in Holland. The cows are milked in the fields, and the milk hauled to the dairies. The cheese is made in large wooden tubs, and is placed in cup-shaped molds with other cup-shaped molds on top. This gives the cheese the shape of a cannon ball. In the process of curing, salt is rubbed on it from day to day as the cheese is turned. Edam is the great market where large quantities of this cheese is sold. It is piled on the pavement in the form of pyramids, where the purchasers make their bargains with the sellers.

**Edam Cheese.**  
Edam cheese is made in Holland and takes its name from the town of Edam. Its manufacture may have started at that place and so given it the name, but for the most part it is made in dairies and not in factories. There are few of the latter in Holland. The cows are milked in the fields, and the milk hauled to the dairies. The cheese is made in large wooden tubs, and is placed in cup-shaped molds with other cup-shaped molds on top. This gives the cheese the shape of a cannon ball. In the process of curing, salt is rubbed on it from day to day as the cheese is turned. Edam is the great market where large quantities of this cheese is sold. It is piled on the pavement in the form of pyramids, where the purchasers make their bargains with the sellers.

**Edam Cheese.**  
Edam cheese is made in Holland and takes its name from the town of Edam. Its manufacture may have started at that place and so given it the name, but for the most part it is made in dairies and not in factories. There