

DON'T DEPEND ON ONE CROP

Such Was the Advice of the Speakers on the Better Farming Train Sunday Afternoon

RAISE SOME HOGS AND CHICKS

"I am not a 'book farmer,'" said Prof. Chamberlain at the Burlington station Sunday afternoon. "I learned all I know about farming from hard, practical experience—and I got the most of it in North Dakota trying to raise wheat."

Prof. Chamberlain was the first speaker of the Better Farming and Dairy train demonstration Sunday afternoon, which train is being taken over this part of the state by the Burlington railroad and the International Harvester Company in the interests of better farming. The meeting was held on the south side of the station, the seats from inside the depot being brought into use. Rev. H. J. Young made a few opening remarks, saying that it was not, in his opinion, a desecration of the Sabbath to hold the meeting on that day. Instead, he thought it for the better-

ment of the people, and as good as any sermon that could be preached. Prof. Chamberlain continued to tell of his experiences in North Dakota. While he was raising wheat, and wheat alone, he said, his German neighbors were raising in addition chickens and hogs, and large gardens. Every time they came to town they brought with them something to sell, whether it was butter, eggs or garden truck, of which they sometimes had too much for themselves. They didn't depend for their living on canned goods brought out from town almost in wagonloads; they didn't pay nine dollars a bushel for something they could raise themselves for a dollar a bushel, and here Mr. Chamberlain cited that canned tomatoes cost the consumer nine dollars a bushel. Continuing on the same line he showed the cost of canned corn, sauer kraut, and a number of other vegetables and fruits that cost in some cases a thousand per cent more than they would if raised by the consumer or bought in their raw state and canned by individuals instead of factories.

"I walked over your town this morning," said Mr. Chamberlain, "and I was astounded at the number of vacant lots out in the residence district that were covered with a rank growth of weeds. If everyone of those lots was planted to tomatoes and similar garden stuff, there would be more than enough to supply the town for months."

He said that when he lived in

North Dakota he forgot about those things, too, to his great sorrow. Instead of raising enough garden stuff, poultry and hogs to supply him with ready cash, he depended solely upon his wheat crop, and then, at the end of the season his creditors began pressing him and he didn't have enough to pay his debts. His German friends had something to sell the year around, while he had only one crop and had to wait until it was ripe before he could sell it.

He said the reason the South had not forged ahead as fast as the North was because down there they depended mostly on cotton—one crop—and that the percentage of crime is greater in the South for the reason that they have nothing to occupy their time for several months in the year. Idleness, he pointed out, is the father and mother of vice, and that if all countries would follow diversified farming, and in this manner keep the people busy the year around, the criminal tendencies and acts would decrease noticeably. As a factory that could work only three months in the year would be a losing investment, so would the one-crop farm.

"Don't keep chickens and cows and hogs," said Prof. Chamberlain. "Let the chickens and cows and hogs keep you. You don't need a big start—get all you can to begin, of course, but keep adding to them all the time. Then you'll always have something to sell and you won't have to sit down and wait for your crops to ripen. One hundred good hens will pay the grocery bill, and in many cases will leave a little surplus. The man that raises poultry, hogs, dairy cows and garden stuff, in addition to his grain crops is on the sure road to success, and will always win out in the end, but the man that tries to make money with a one-crop farm is on the sure road to failure. It means hard work, but work is what tries the soul and builds the character by surmounting difficulties, and this is one reason why I have no fear for the children who work their way through school, for they have no time for the petty things and come out good citizens and learned men and women."

As the time was growing short Prof. Holden did not speak long. He said that immediately upon his arrival in Alliance he noticed the spirit of good fellowship everywhere, and passed several compliments on the reception here. In speaking of raising corn and cows and hogs Prof. Holden pointed out that we must not forget the girls and boys. "Why," he said, "sometimes I almost believe the girls and boys are as good as hogs." This caused a ripple of laughter to pass through the audience, and all grasped Mr. Holden's meaning. He advocated giving the boys a hog or a calf and letting them tend to it and let them sell it if they get a good offer. This, he said, will teach the boys the spirit of saving and they will profit in later years. If the boys had an interest on the farm such as this, he said, there wouldn't be many that would leave the farm for the city.

Using the two types of cows on the train, Prof. Frandsen pointed out the best points of both the beef and the dairy cow. He compared the cows to an automobile by asking those present if they would buy an automobile without first ascertaining its seating capacity, its horse power, its speed, and its consumption of gasoline. "Yet," he remarked, "there are but few farmers that follow the same method in the selection of a dairy or a beef cow." On the car was a Holstein-Friesian cow that last year produced 600 pounds of butter fat and 15,000 pounds of milk. The owner of this cow was last week offered \$1,000 cash for the animal, but refused. The average production of butter fat, according to Prof. Frandsen, is 120 pounds in Nebraska.

A women's meeting was held in the waiting room of the station after Mr. Chamberlain's talk, and this was an interesting part of the program. After Prof. Frandsen's talk everyone was invited to pass through the exhibit car, and nearly all accepted. In addition to the two cows, there was a prize-winning hog and many agricultural exhibits, mostly from Wyoming.

The meeting was attended largely by farmers, and in every sense it was successful. On Monday morning the speakers went to the schools where they gave short talks to the children.

McCarthy Was at Nebraska City

The Nebraska City Daily Press of October 3 had the following to say: J. H. McCarthy of Alliance, Nebr., is visiting relatives in Wyoming precinct for a few days. He attended the football game here yesterday. Mr. McCarthy was a resident of Otos county for many years. Today he is one of the substantial farmers and stock raisers of western Nebraska.

Manhattan Cafe Open Again

The Manhattan Cafe, which has been closed several days for extensive improvements, opened for business this morning. F. D. McCormick is the proprietor, and believes in giving his customers the best. The cafe now presents a neat and modern appearance.

"Modern Clothes for Men"

Among those who are taking hold of the "Dress Up" campaign is E. G. Laing, who sells modern clothes for men. His large advertisement in this issue is full of sensible advice to men who want to appear to best advantage.

RECIPE FOR DUTCH CHEESE

One of the Best Methods of Disposing of Sour Milk—Kept Dry, It Will Improve With Age.

Dutch cheese can be made from sour milk. When solid and thick the milk should be put in an agate basin or pan over a slow, gentle heat, and allowed to become scalding hot but never to boil; boiling turns the curd to a tough leathery consistency and renders it indigestible. A clean finger is the best thermometer; as the curd forms in the center of the pan and the water recedes to the edges separate the curd

CLOSED

For Improvements

The Cleaning, Pressing and Repairing Shop in the Alliance National Bank Block, Formerly Occupied by Roy E. Burns, will be open Under New Management

Wednesday, October 20

Under New Management

C. O. Dedmore, of Joliet, Ill., an expert with years of experience in this work, will have charge of all the cleaning, pressing and repairing entrusted to us. We will have the only up-to-date steam and dry cleaning plant in the city.

... Everything Will be Improved ...
New and Modern Machinery Will be Installed

To demonstrate the worth of our work, we will give a credit of 25 cents on each job amounting to \$1 or more. Simply cut out the following coupon and bring it in with your work. Only one coupon accepted from each customer.

This Coupon Entitles You to

25 Cents

to Apply on Work of \$1 or More

CRYSTAL CLEANERS

Phone 133. Alliance National Bank Block

Work Called for and Delivered
Prompt Service Always

Crystal Cleaners

L. L. KISH, Proprietor

Perfect Examples of the Latest Fall Styles

Our windows are the eyes of our store. They look out upon the passing throng and attract many an admiring glance. Just now, you will see through their polished panes a splendid showing of remarkable Fall and Winter styles in Coats and Suits—the peers of new styles that emanate from the fashion centers abroad. Chief among our offerings for the Fall and Winter season are "Style-Craft" garments made in our own wonderful country by master designers, who have sensed the needs and the taste of American women.

We conjure you to see our offerings in our Coat and Suit Department at once. We extend you the perfect freedom of

our store and of this department in particular. You may come here at your convenience and try on any number of Suits and Coats, without the least obligation to buy, if you are not entirely pleased. This, then, is your invitation. Accept it now and add to our mutual pleasure.



Style 1037



Stylish Shoes

Your attention is also directed to our Shoe Department. This department is complete in every detail. The latest fall styles can be seen. We are glad to fit you. The prices are right. We carry the famous

J. & K. SHOES FOR LADIES
BUD'S and BUSTER BROWN SHOES FOR CHILDREN

"The Store of Quality"

Geo. A. Mollring

"The Range Eternal"

PUBLIC DEMONSTRATION

October 11 to 16--All This Week

A Demonstrator is here from the factory this week to explain the features of this wonderful, everlastingly good stove. He will explain the method of construction and the fuel-saving features. He will explain to you why "the Range Eternal"

Out Lasts! Out Cooks! Out Looks!

any range on the market. He will give you a useful cook book and an interesting souvenir at the time of your visit to the store. We want the people of Alliance to know just what an exceptional stove the "Range Eternal" is, and why it gives universal satisfaction. The usual ranges go to pieces in a few years, but the "Range Eternal" is "eternally" good. It is made of the best materials obtainable and by skilled hands.

A \$10 SET OF COOKING UTENSILS GOES WITH EACH "RANGE ETERNAL" PURCHASED OF US

REMEMBER—ALL THIS WEEK—THE 11TH TO 16TH

Miller Brothers

Western Nebraska's Housefurnishers

carefully with the finger so that the heat will be evenly distributed through it, but do not break it up too much.

When the water or whey becomes scalding hot remove the pan from the fire, pour the contents into a cheese-cloth bag and hang it up to drain. When it has stopped dripping turn the cheese into a bowl, add salt, a generous dash of cayenne pepper, and enough sour cream to thin it so that it may be made into balls. Keep it in a dry place where it will not mold and it will improve with age. When it becomes dry moisten it again with sour cream or the sour cream dressing. Skim all the cream off the milk before

putting it in the pan, as the cream melts in the hot whey and is lost.

Cayenne pepper adds largely to the tastiness as well as the digestibility of all dishes made from cream or milk and is a good stomach tonic in hot weather.

Cold Compress.

When you need a cold cloth and haven't ice try wringing a cloth out of cold water and shaking briskly in the air. The rapid evaporation will give you almost an ice cold compress.

Scotch Stew.

Three pounds of mutton neck cut into convenient pieces. Put two tablespoons of suet into a stewpan and shake over fire until nearly melted. Remove "cracklings" and sear the mutton, stirring so all sides are browned. Push to side of pan. Blend two tablespoons flour into fat, then add a quart of strained tomatoes. Stir until boiling, add one sliced onion, one bay leaf and one tablespoonful mushroom or other table sauce. Cover pan. Simmer very gently an hour and a half. Serve in a border of boiled rice. The remainder, including bones, will make an excellent soup.