

Weeks-Why are you stopping? You didn't run over that man. Swiftly-I know it. I just want to see what alls the steering gear.

AN INTOLERABLE ITCHING

"Just about two years ago, some form of humor appeared on my scalp. The beginning was a slight liching but it grew steadily worse until, when I combed my hair, the scalp became raw and the ends of the comb-teeth would be wet with blood. Most of the time there was an intolerable itching. in a painful, burning way, very much as a bad, raw burn, if deep, will itch and smart when first beginning to heal. Combing my hair was positive torture. My hair was long and tangled terribly because of the blood and scabs. This continued growing worse and over half my hair fell out. I was in despair, really afraid of becoming totally bald.

Sometimes the pain was so great that, when partially awake, I would scratch the worst places so that my finger-tips would be bloody. I could not sleep well and, after being asleep a short time, that awful stinging pain would commence and then I would wake up nearly wild with the torture. A neighbor said it must be salt rheum. Having used Cuticura Soap merely as a tollet soap before, I now decided to order a set of the Cuticura Remedies -Cuticura Soap, Ointment and Pills. I used them according to directions for perhaps six weeks, then left off. as the disease seemed to be eradicated, but toward spring, eighteen months ago, there was a slight return of the scalp humor. I commenced the Cuticura treatment at once, so had very little trouble. On my scalp I used about one half a cake of Cuticura Soap and half a box of Cuticura Ointment in all. The first time I took six or seven bottles of Cuticura Pills and the last time three bottles-neither an expensive or tedious treatment. Since then I have had no scalp trouble of any kind. Standing up, with my hair unbound, it comes to my knees and had it not been for Cuticura I should doubtless be wholly bald.

"This is a voluntary, unsolicited testimonial and I take pleasure in writing it, hoping my experience may help someone else. Miss Lillian Brown, R. F. D. 1, Liberty, Me., Oct. 29, 1909."



Determines Amount of Sugar Produced Per Acre and Size of Crop-Flooding is Most Popular but Requires Most Water.

In regions with insufficient rainfall the proper application and amount of It has been common to consider these water is the one factor that determines the size of the crop and the amount of sugar produced per acre. Different sections have worked out the problem for their own particular requirements. parts of the field. Careful examina-In general three methods are in vogue. Flooding in some one of the ditions to be president. Doctor Headdifferent ways is the most popular. Furrowing by means of small trenches between the beets, is also a favorite tion of nitrates in the form of saltmethod for summer irrigation. But peter in the soil. The trouble seems this way is usually confined to regions which have such hot weather in the summer that it would raise the temperature of large bodies of water to a point dangerously close to scalding. Ditching, the third method, is a depart- is seldom, if ever, abundant enough in ure from the furrowing, writes R. S. Adams, in orange Judd Farmer. It its presence on the surface simply inconsists in putting in ditches eight to dicating an excessive quantity of watwelve inches deep and from fifteen to ter in the soil beneath, which should forty feet apart.

In deciding on the method to use, a grower is confronted with several problems. First of all, is the amount lasts by addressing the Experiment of water he has at his disposal. Flooding requires the most, while ditching and furrowing require about the same. Flooding requires the most water and a good head. The head must be fairly level and with no abrupt changes of level. On the other hand, the land can be prepared the quickest and cheapest, and once prepared will last for several years. The method requires less labor in handling the water and more territory can be covered in 24 hours. One, or at most, two gummer applications will suffice.

Ditching is more of a special method. Its disadvantages are the waste of land where the beets are removed for the ditches, the labor in preparing them and the need of frequent applications, as the recurrence of irrigation is similar on soll which takes up water readily, as sandy soils or light loams, or on land having a subsoil into which water penetrates slowly. It is more of a special method, but where it can be used a comparatively large head of water can be handled, as well as a small one, much land can be gone over in a day, and but little, if any, more help is required than in flooding.

For more work in sections where hand labor is high, and where the weather conditions are not excessive, flooding will prove the best method to employ, utilizing the latest scheme of sloping or blanket checks. This form breds, may be perfectly satisfied that of flooding is gaining in popularity. their cattle yield them a profit, but The checks are run with the gentle in most instances they are quite unslope of the land. The levees are able to give any figures proving this. placed 50 feet apart sideways, and Yet if breeders could know exactly from 150 to 400 feet long. Two or what their herds, collectively and inthree checks are contiguous end to dividually, were doing, it would be of end. The water is let into the top the greatest value to them in the check, and when this is full the levee at the lower end is cut and the succeeding check filled, and so on until animals of a paying herd. the next ditch is reached. The checks require only small levees, few ditches and one man can irrigate a comparatively large amount of land a day, depending, of course, on the head of water.

VERY SERIOUS SOIL TROUBLE Black Alkali More or Less Prevalent in Arid Regions-Vegetation Will Not Grow.

Bulleting 155 and 160 by Dr. W. P. Headden, of the Colorado Experiment station, deal with a very serious soil trouble, that is more or less prevalent in arid regions. Very many farmers living in these regions know of bare spots in their fields or the fields of their neighbors upon which little or no vegetation of any kind will grow. areas as places where the alkali comes to the surface and kills the plants or places where for some reason the ground has seeped more than in other tions, however, do not show these conden has discovered that the real trouble is due to the excessive accumulato be increasing rapidly in some cultivated sections so that some farms have been very largely ruined.

The bulletins also call attention to the fact that the common while alkali the soil to do serious injury to plants, be removed by drainage.

Those interested in these bulletins may obtain them while the supply Station, Fort Collins, Colorado,

Fighting Witch Grass With Corn. The corn crop is a good help in fighting witch grass, according to B. Walter McKeen, the well-known Maine agriculturist. He raises the corn without the use of the hand hoe and cleans out the witch grass at the same time. In raising sweet corn for the cannery or heavier growing varieties for grain he plants in check rows, being able to cultivate in both directions, which does the greater part of the work of killing the grass.

The land is worked over and over again and in all directions and the grass is turned and twisted in a man ner from which it can hardly recover. The first cultivation is done with a fine-tooth cultivator and later a widetooth riding cultivator is used the rest of the season. He finds that with such an implement one man can easily take care of ten acres. There is no hand hoeing, the weeds and grass are killed and the ground is prepared in the best manner for the succeeding crop. Best of all, the corn crop itself pays well.

Lack of Figures.

Many farmers engaged in the production of milk or butter, especially those who have herds of thorough-



of serving celery is to cook it until tender, then serve it well seasoned in a white sauce

As a soup celery lends itself most suitably: Pound three stalks of celery in a mortar or grind through the meat grinder. Cook in a double boiler with three cupfuls of milk and a slice of onion. After cooking half an hour, strain and bind with three tablespoonfuls of flour and butter cooked together. Season with salt and pepper and add a cupful of cream. Strain into tureen and serve at once.

One of the prettiest and most appe tizing salads may be served by using two or three sections of grape fruit, a little shredded celery, a few nuts and a bit of mayonnaise dressing, all served in head lettuce.

Celery Sandwiches.

Take half a cup of tender celery and a quarter of a cup of nuts, both chopped fine (pecans are especially good), one and a half tablespoonfuls. of mayonnaise dressing, a dash of cayenne and a quarter of a teaspoon of salt. Mix all these ingredients well and use as a filling in sandwiches.

Baked Celery With Cheese.

Cook three cupfuls of celery cut in inch pieces until tender, salting the water in which it is boiled; drain and set aside half a cup of the liquid. Melt a tablespoonful of butter, add a tablespoonful of flour, cook until bubbling hot, then add the half cup of celery water and a half cup of milk. Cook three minutes and a add a half cup of cheese. Season with celery salt, salt and paprika. Melt a tablespoonful of butter and add a cup of bread crumbs. Put a layer of the celery in a baking dish, then a layer of crumbs, having the crumbs on top. When the crumbs are brown, serve. Too long cooking will spoil the dish as the cheese will become tough and stringy.

Sweet Potato Pudding.

Peel and grate a pound of sweet poit through boiling water, wringing | tatoes. Cream six ounces of butter and half a pound of sugar, add alternately eight well beaten eggs and the grated potato; then add the juice and grated rind of one lemon and one orange, one-quarter of a teaspoonful each of mace and cinnamon, a half teaspoonful of salt and the juice of another orange. Beat hard and pour into a buttered dish and bake in a moderate oven three-quarters of an hour.



WELL AT LAST.

Terrible Kidney Trouble Cured After Doctors Gave Up Hope.

Mrs. F. M. Hill, 188 W. 10th St., Waterloo, Iowa, says: "It makes me shudder to think of my awful suffering. I was languid and weak and nev-



er free from dull pain in my back. My hands puffed and my feet became so swollen I could not wear my shoes. The kidney secretions were painful and frequent in passage. I gradually grew

weaker until the doctors gave up hope. It was then I began with Doan's Kidney Pills and soon improved. Continued use cured me." Remember the name-Doan's.

For sale by all dealers. 50 cents a box. Foster-Milburn Co., Buffalo, N. Y.

Too Free.

Seymour-What caused the Allcome Life Insurance company to fail?

Ashley-It was altogether too free in accepting risks. I don't believe it would have even refused to insure the life of a turkey the day before Thanksgiving."

What Murine Eye Remedy Does to the Eyes is to Refresh, Cleanse, Strengthen and Stimulate Healthful Circulation, Promoting Normal Conditions. Try Murine in your Eyes.

Capacity.

Knicker-How many will your motor car hold?

Bocker-Five and a cop.

Sore throat leads to Tonsilitis, Quinsy and Diphtheria. Hamijas Wizard Oil used as a gargle upon the first symptoms of a sore throat will invariably prevent all three of these dread diseases.

There is said to be a professor of languages in an eastern college who has mastered all the modern tongues -except his wife's.

Mrs. Winslow's Soothing Syrup. Forchildren teething, softons the gums, reduces in-finamation, allays pain, cures wind colic. Zo a bottla

A conventional man is one whose, action you can predict ahead of time.

Lewis' Single Binder straight 5c cigar is made to satisfy the smoker.

Silence may give consent or it may give offense.



labeled for him. -G. H. Lorimer. Fall Pickles. To make sweet pickles from cucumbers, peel, cut into slices of one inch. To each seven pounds of the cucumber and four pounds of sugar, a pint of cider vinegar, 12 whole cloves, a

quarter of an ounce of stick cinnamon and two blades of mace. Put the sugar, spices and vinegar into a porcelain lined kettle, bring to the boiling point, add the cucumbers and cover and cook slowly until well cooked but not soft. Put away until the next morning, and then boil up again. Repeat for another morning, then pile the cucumbers in the jars carefully, and pour over them the hot liquor.

as lane

HEN a boy's had a good moth-

er, he's got a good conscience

and when he's got a good con-

doesn't need right and wrong

Cook the root with codfish until tender, put through a sieve or ricer and to the pulp add the seasonings and bind with a tablespoonful of flour and butter. A cup of cream to three cups of milk makes a rich soup.

place

Ironing Hints.

If a table cloth is very large, it is better for two people to iron on it, as it dries out too fast.

Ironing must be done with good tools and good light to be satisfactory. Have everything at hand before beginning. Lifting the iron as little as possible and pressing well.

To get a good gloss on table linen. the botter and heavier the iron the better. Many fine laundresses who are employed to iron heavy linen, run through the wringer, then iron immediately with hot irons. The linen is beautifully ironed and has all the stiffness required to keep it fresh look-

Colored clothes should not be starched, as it fades delicate colors. Iron, when possible, on the wrong side, not using too hot an iron. Table linen, if starched a little, will keep clean longer and the stains and spots are easily removed, as the starch prevents them from taking such hold of the fabric. Starched linen wears out more rapidly than unstarched, as the threads crack in the folds.



Seal and put in a dark, cool, dry Salaify Soup.

A Condition, Not a Theory,

A sociologist, in conversation with a practical person from the middle west concerning the labor problem in her part of the country thereby learned the lesson of the situation.

"Are there many men out of work?" he asked.

The lady admitted that there were quite a number.

'What," said he then, "do the unemployed do?" "Nothing," said the lady. "That's

the trouble."-Youth's Companion.

ED GEERS, "The grand old man," he called for he is is called for he is so honest handling horses in races. He says: "I have used SPOHN'S DISTEMPER CURE for 12 years, always with best success. It is the only remedy I know to cure all forms of distemper and prevent horses in same sta-ble having the disease." 50c and \$1 a bot-tle. All druggists, or manufacturers. Spoha Medical Co., Chemists, Goshen, Ind.

The average man would not perjure himself if he pleaded guilty to the charge of amounting to but little.

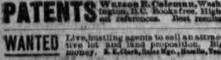
There are lots of people who are mirald to sit down at a table with 13. but a hungry boy isn't one of them.

Lewis' Single Binder cigar. Original in Foil Smoker Package, 50 straight.

But is doesn't take long to tame a social lion.



As a reward for its wonderful merit the Bitters has become the recognized leader as a tonic and preventive of Stomach and Bowel Ills as well as Chills, Colds and Malaria. Try it and see. All druggists.



The secret of irrigation in sugar beets is to give water enough so that they will have plenty of moisture during the growing period, gradually decreasing the amount as the time of maturity approaches.

The character of the soll to a large extent determines the amount of water needed and the time of applications. Heavy adobes will often carry a crop through with a single winter irrigation, because of the relative slow evaporation. Heavy clay loams will

often carry the crop through with the winter irrigation. As to the time of

application, the limits are much more closely defined for sandy soils, and usually a summer, and sometimes two applications will be needed to carry

the crop to fullest maturity. In all cases the character of the subsoil is an important factor. Open subsoils the soil. require that the land be irrigated

oftener and with more water; impervious subsoils necessitate care in applying water to avoid logging the land, thus driving out the air with a consequent loss of beets.

Apple Growing Essentials.

The essentials of successful apple growing are-1. A good locality, with good soil and good climate. Vermont in general, and especially the Champlain valley, supplies the best of all of these, 2. Good trees of good varieties. These can be had at very low cost. 3. Cultivation and fertilization of the soil. 4. Proper and intelligent care of the trees, which includes pruning, spraying and picking; and lastly, a good market, which we have right at our doors without any exertion on our part.

Transplant Raspberries.

Raspberries should be transplanted In the spring before the suckers start to grow from the roots, as breaking these sets them back in growth, and as one cannot always get at this work early, it is sometimes well to transplant them in the fall.

Mongrel Fowls.

The mongrel fowl is not seen so and expense needed to procure them. | the seed is dead.

work of eliminating unprofitable cows, and finding ready sale for the surplus

The Hill System.

The hill system of strawberry culture is becoming more popular every year, says a writer in an exchange. Some growers prefer considerable space between rows and then intercrop the first year or two. Today I saw a very nice patch with the rows about thirty inches apart and a row of onlons between them. They make a very good combination.

FARM NOTES.

Rye cut at the proper time makes very fair hay.

When the seeds are ripe, gather and thresh from the pods.

Asparagus will transplant readily in the fall by using a little care.

In all your fall plowing, plow the garden. Manure it well and plow under.

Hardwood sawdust used moderately for bedding will not be injurious to

The proper storage of seed corn is vitally important with regard to its. germination.

> Wild birds are decreasing to an alarming extent in every part of the United States.

Tile draining swamp land is claiming the attention of progressive farmers more each year.

Do not allow any of that corn crop to go to waste in any way. It will all be needed this winter.

Places in which to store seed corn in the fall are numerous, providing there is plenty of circulating air.

There is no question about the suit ableness of corn land to produce good wheat; the difficulty is to get it sown in proper season.

Weeds will be less troublesome next year on fall-plowed sod or stubble land. You can also plant such land earlier next spring.

It is just as important to prevent seed corn from getting too warm as it is from freezing. Don't kill your corn by heating after you have gathered it.

A few plants in the window, a little greenery and bloom, with their varying development that can be watched from day to day, will go far in relieving the duliness of the short and dark December days.

Artificial heat for drying seed corn commonly as of yore on the farms. If is dangerous, as you are almost sure pure-breds are no better layers, one to get it too warm and start germinatakes more interest in raising them tion, then when this germination is and this alone pays for the extra time checked it will never start again and

HEN you get into a tight place, and everything goes against till it teems as if you could'nt hold on a minute longer, never give up, for that' just the place and time that the tide'll turn.

Aubergines and Salsify.

-Harriet Beecher Stowe.

Aubergines, or egg plant, and salslfy, or vegetable oysters, are now found in the markets. The egg plant belongs to the potato family and has a flavor peculiar to itself. It is growing in favor each year. The purpleskinned variety is considered better flavored than the white.

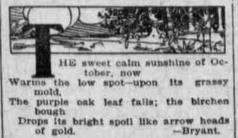
Salaify has a flavor like that of oysters, hence the name, vegetable oysters, and when served with the addition of codfish, when bolling it, the flavor is intensified. Salsify is a root that must be scraped and kept under water until ready for cooking, as it soon discolors. It should never be cooked in an iron vessel.

Egg Plant With Crumbs.

Boil an egg plant whole without paring. When quite tender, drain and remove the skin. Mash smooth, add half a cupful of bread crumbs, two tablespoonfuls of butter, salt, pepper and a little grated onlon. Fill a baking dish and cover with buttered crumbs. Bake until thoroughly heated, and serve hot.

Mock Fried Oysters.

Prepare the salsify by scraping, boil tender with small pieces of codfish, mash, add beaten egg with salt and pepper to season highly and a tablespconful of flour (this amount serves for two cupfuls of salsify). Mold in flat cakes the size of oysters. Dip in egg and crumbs and saute in hot butter.



Celery.

Celery is such a wholesome vegetable that we should have it often on our tables. It is especially good for those suffering from rheumatism or nervousness, Another qualification which celery has is that it may be had at all seasons, and usually at a reasonable price.

This vegetable is especially adaptable to combinations with fruits and other vegetables as salads, but served as a simple reliah it is perhaps best enjoyed. A rather uncommon way

is the fairest thing God ever ma ond, to the fit clothing of that fair body in all honor to the immortal soul within: third, to the encompassing household walls, with which so many of life's derest hours are passed and such high duty done; by this three-fold expression of beauty, the beauty which is truth and right, they would do more to elevate the race and purify politics than even the right of suffrage will accomplish. -Helen Campbell.

Raisin Ple.

Take one-half cup of raisins, one cupful of water and three-fourths of a cup of sugar, one tablespoonful of cornstarch, yolks of two eggs and the grated rind of a lemon. Cook all together, except the eggs, add the lemon juice and the eggs and cook enough to set the egg. Fill a baked crust and cover with a meringue.

Seasonable Suggestions.

The season of the golden pumpkin and the sweet potato is here and the time for making mincemeat. Of the making of mincemeat there is no end; but none except mother's ever tastes quite right.

When buying pumpkin for ples, take one that is heavy for its size. Cut open, remove the seeds, pare and cut in rather fine pieces. Put in a granite kettle with just enough water to keep from burning; simmer for several hours, stirring occasionally. When cooked quite dry, put through a sieve and it is ready for the pie. A cup of pumpkin to a pint of milk is good proportion. Season with salt, a teaspoonful of ginger and half a teaspoon of lemon extract.

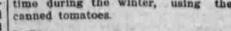
In preparing mincemeat, the proportion of one part of cooked chopped meat to two parts of apples chopped, spices, sugar, raisins and orange peel to taste with sufficient cider to make of the right consistency. Cook together slowly until thick.

Sweet potatoes are very nice cooked with the roast and basted with the fat while cooking.

Glazed sweet potatoes are another favorite. Boil the potatoes with their jackets on, then peel and when cold slice; put in the baking dish and baste with sugar and butter.

Old-Fashioned Catsup.

Cut peeled, ripe tomatoes into slices and put in a stone jar a layer of tomatoes and a sprinkling of salt; stand aside three days. By this time there will be fermentation. Press the tomatces through a sieve and to each gallon allow two teaspoonfuls of ground ginger, a teaspoonful each of cloves, cinnamon and allspice, a quarter of a teaspoonful of cayenne and a teaspoonful of white pepper; bottle and seal. Catsup may be made any



Nellie Maxwell

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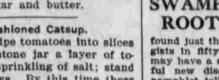




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SWAMP- Is not recommended for ROOT everything; but if you have kidney, liver or bladder trouble it will be found just the remery you need. At drug-gists in fifty cent and dollar sizes. You may have a sample bottle of this wonder-

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time during the winter, using the