

SMILING AND FROWNING.

Some women were discussing stores and how they liked to trade at this store or that, and how they didn't like some other store or stores. At some, there was the most ready disposition to please and a pleasant attention given to the desires of the customer. At others, this was not so apparent, and sometimes there was really a moody temper exhibited. "I don't like to trade there," said one, "on account of this apparent cool indifference. I like to trade at —" she said; "there the salespeople are so nice and accommodating." Then the little cleavage presented itself, arising no doubt from the difference of disposition exhibited at the counters. A mere man overhearing such conversation naturally arranges the facts so as to produce an explanation or to gather therefrom a bit of practical wisdom, and in this case he did not have to go far to reach a measure of success. It was always the manager of the store that came in for a touch of criticism, and as just and careful as he might be, was his temper and disposition that permeated the entire establishment. When he frowned the store frowned; when he smiled the store smiled.—Ohio State Journal.

Science has scored another victory in its contest with lockjaw, so long regarded as incurable and so much dreaded for its fatal and agonizing sufferings. In this century science is waging a good fight against the disease most feared, and while it has done important work, besides its positive medical advance, in educating the public to higher standards of intelligence in sanitary matters and mode of living.

It may be remembered that when the waist buttoned in the back first came into vogue the press of the county made merry with the predicament of a girl who broke her arm while trying to fasten her waist. Now a woman in Arkansas has broken her ankle while trying to walk in a hobble skirt. Fashion has its martyrs no less than nobler causes.

Had Napoleon waited a few generations he could have transported his army over the Alps in aeroplanes, thereby saving much toll and suffering, to say nothing of the moving-picture royalties.

This year's hats are to be so large that they will be used for carrying powder rags and the like. Why not make them big enough to conceal a porterhouse steak, thus making them useful as well as exhilaratingly beautiful?

New Jersey has a college graduate 100 years old. He may be able to remember when some of the stock ideas of college humor originated, but certainly not all of them.

"Tonsorial doctors" will scorn tips—of course. But the rejoicing of customers is premature. Fees will replace tips, and fees cannot well be small if professional dignity counts.

"To the man who wears boots all the world is clothed in leather," says an eastern proverb. But when a man rides in an aeroplane what difference does it make?

The Niagara rapids have been shot through by a motor boat and the Alps have been flown over by an aviator. What has old Dame Nature to say for herself now?

Wilkesbarre wants to copyright its name. We infer that it means to do something wonderful and great. We have heard of no infringement rush so far.

If islands continue to rise on the Alaska coast one should be accommodating enough to furnish a stepping stone from America to Asia at the narrow Bering strait.

Wild-eyed correspondent tells us that 4,000,000 Chinamen will have their queues amputated. Are puffs so much in demand?

A Pittsburg woman was badly hurt while trying to skate in a hobble skirt. There's such a thing as taking too many chances.

Professor Garner has mastered the vocabulary of the chimpanzee. We suggest that he now study that of the Cholly boy.

A man can dress well on \$6,000 a year, says "an authority." And we'll bet that the authority pays \$18.26 for his.

Persons suffering from severe attacks of Esperanto often find relief from swallowing liberal doses of Ido.

TO STORE MOISTURE

Prime Factor in Production of irrigated Crops.

Farmer of Future Must Consider Proper Storage of Rainfall and Snowfall in Soil and Later Water in Canal Above.

The natural precipitation in this arid country may be made a prime factor in the production of irrigated crops and of course it was the foundation of farming without irrigation. Irrigation should be supplemental only to the natural precipitation and therefore the irrigation farmer of the future must consider first the proper storage of the rainfall and snowfall in the soil and later the water right in the canal above his farm. The soil of the farm if put in proper condition acts as a storage reservoir for the winter precipitation, says Field and Farm. The results of years of experience show that in the spring a large per cent of the winter precipitation is actually found in the upper eight feet of soil.

In one case, as high as ninety-five per cent and an average of fully eighty per cent of the total winter precipitation was accounted for in the upper eight feet. This proves conclusively that the winter precipitation may be stored in the soil. In view of the importance of the winter precipitation in crop production, the methods of conserving the snow and rainfall becomes of great importance. It is generally conceded that in order to permit the winter precipitation to enter the soils easily and effectively the plowing should be done in the fall and left in the rough throughout the winter. To prevent loss of this storage moisture, when the warm sunshine of spring and summer appears, the fall plowed soil should be harrowed in early spring and by means of repeated harrowings a dry earth mulch should be kept on the surface.

In many places where the winter precipitation is not great and the water in the stream goes to waste in the fall much benefit may be gained by fall or winter irrigation. It is possible to store by these methods large quantities of water to be used in the succeeding season by the growing crops. When this is done, the amount of irrigation water that needs to be applied the following season is materially lessened. Great care should be taken however not to apply so much water as to set up waterlogging in the soil. Fall and winter irrigation is a coming practice in arid districts but it must be done cautiously. It is especially safe on well-drained lands.

Our Colorado soils are able to hold the rainfall of from one and one-half to nearly two years, in the upper eight feet. The best results in arid farming will probably come when the water capacity is fully attained at seed time to a depth of at least eight feet and perhaps deeper. This implies that the total precipitation of two years should be in the soil before planting. One year's precipitation will then be taken out by the crop and that of another year will be kept in the soil as a working capital with which to enable the new moisture to move downward rapidly and to enable the lower moisture to move upward with ease to the plant roots. Of course in a very dry season like the past summer this theory may not work out in all places, for the rains come in streaks across the country, so that certain sections go for months without a drop of moisture.

Young Pullets.

Pullets that have been well fed will begin to lay when from five to six months old. Eight months is a more usual age, but it is quite possible to have them laying two or three months earlier. This brings May-hatched pullets to laying in October or November and they should continue to lay all winter. At present prices and the future outlook nothing on the farm pays so great a profit for money invested or time and expense of production. The consumer class is constantly increasing. The producer class, meaning the general farmer, does not increase. Eggs and poultry must bring good prices as long as the present condition exists. There are too many middlemen with whom to divide the profit. The producer gets the slab from one end of the loaf, the consumer pays a long price for the slab off the other end of the loaf. The middlemen divide the middle of the loaf between them. There is a problem to solve of as great importance as any the country is struggling with, for it concerns the food supplies of a great nation.

Destruction of Birds.

The destruction of insectivorous birds through forest fires and the bullets of pot hunters has been found by the United States department of agriculture to be a principal cause of the insect pests which have wrought so many million dollars' damage to crops throughout the country.

Eggs All Year.

The changed conditions of the egg business, which demands fresh eggs every day in the year, calls for hens bred to lay a large number of eggs at all seasons of the year.

Ideal Hen.

The ideal and profitable hen is the one that will lay steadily for ten months of the year with but little rest during that time.

TOO MUCH WATER INJURIOUS

"Tenderfoot" Should Be More Careful in Looking Up Drainage and Levels Than Supply.

It has been said by competent judges, that in time it will cost as much to get water out of an irrigated section as it will be to get it into it. This of course means millions in some cases and applies to vast, nearly level irrigated parts more than to quickly drained small irrigated neighborhoods, says Dakota Farmer. Many do not know anything about this great and ever present danger until malaria or sickly dying orchards and vines break the terrible truth to them that "sub-irrigation," "seepage" or whatever it may be called, is about to take away all they have. Here is where the "tenderfoot" buyer is the most apt to be taken in, and he should be even more careful in looking up his drainage and water levels than he is to see that his supply of water is inexhaustible. In California we once met a man who was excitedly happy because he had just purchased an extensive vineyard that had water so near the surface that it bore perfectly "without the trouble of turning on water at all." This poor fellow did not know that only a few miles from his purchase thousands of acres of once high-priced vineyard and orchard lands were then worthless; some of them being entirely out of sight in a lake, because of this same sub-irrigation of which he was boasting. In most cases when desert lands get where irrigation is no longer needed, it is but a very little way from being ruined by accumulated irrigation water.

Wise irrigators everywhere are now careful not to saturate their soil, and the more experienced one is with irrigation, the less water as a rule he uses. Nearly all heavily bearing orchards, potato fields, vineyards, etc., in good hands are watered as nearly as possible at right times and not a particle too much regardless of the supply; and then frequent light surface tillage is resorted to, to keep the moisture and let in the air, just as carefully as the successful dry farmer does for the same purpose.

Tobacco for Sheep.

Dr. H. P. Miller of Ohio is the first man who reported definitely that tobacco was useful in protecting sheep and lambs from stomach worms. He uses the lowest grade of tobacco leaves chopped up in a box with a spade and mixed with half their weight of salt. This is kept before the sheep all the time, with no fear of their eating too much; in fact, the salt is mixed with it to induce them to eat more than they otherwise would.

Cream in Missouri.

"The production of cream," remarked the Mountain Grove Journal, "in this part of Missouri is on the increase. This means that farmers are becoming convinced that it is a paying proposition and more and more of them are engaging in this line of farming. During the month of July the Mountain Grove creamery handled about 3,500 cans of cream. These cans of cream yielded the farmers over \$6 per can or a total of \$21,000."

Remedy for Potato Blight.

Use three pounds of bluestone and four pounds lime in 50 gallons of water, and to this add two or three pounds arsenate of lead, or one-half pound paris green. This will also keep the potato beetle from attacking them.

DAIRY NOTES.

The sire is half the future herd. This has been a year of scant pastures.

Remember, the cow likes regular meal hours as well as you do.

See that the dairy cow at all times has access to clear, fresh water.

The best thing with which to clean a separator is a small, stiff brush.

Do not use beef cows if you expect to get the best results in dairying.

One cannot properly clean milk pails without the use of boiling water.

Don't think you deserve much credit for getting angry when feeding a baby calf.

Dairy cows should be well sheltered in winter. They must be kept comfortable.

An important factor that should not be overlooked is the feeding of roughage to the calves.

The heifers should be bred so as to calve by the time they are from 2 years to 27 months of age.

Heifers should be forced to give as large a yield of milk during their first lactation period as possible.

Unless you put plenty of good, wholesome feed into a cow you cannot expect to get much milk out of her.

The temper of a bull does not improve with age. Handle him always as if he was a possible source of danger.

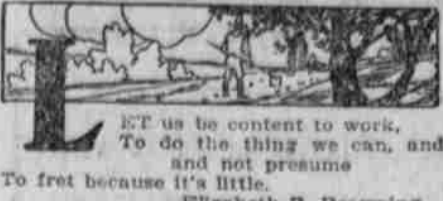
Churning cannot be done quickly unless there is room for agitation. Half full is as far as any churn should be filled.

So long as it pays better to feed the skim milk to pigs instead of calves it is not hard to tell what will become of the calves.

If you think the cream buyer is beating you on the test, why not make sure of it and then expose him? You will be doing the public a service.

Nearly all dairymen prefer the regular barrel salt to rock salt. It does not make cows' tongues sore and if given under shelter will not waste during rains.

The KITCHEN CABINET



LET us be content to work, To do the thing we can, and not presume To fret because it's little.

—Elizabeth B. Browning.

Ways of Serving Tripe.

Tripe is the digestive stomach of beef or veal. It is, when well prepared, so easily digested that many physicians order it for persons suffering from digestive troubles. To prepare it on the farm, take the stomach from a freshly-killed animal and wash it thoroughly; then let it soak over night, changing the water several times. Make a kettle of strong lye water, cut the tripe in pieces and drop a few at a time in the boiling lye and cook six minutes. Take out and lay on a board and scrape well with a knife until the brown lining is removed and the meat is clean and white. Wash thoroughly, and let stand in a weak salt brine for two days, then boil in salted water until tender. This will take several hours. Now it is ready to be served in any number of ways.

The Spanish people serve tripe in the following appetizing way:

Spanish Tripe.

Place several pounds of tripe in a baking pan. Pour over it a quart of chopped tomatoes, a cupful of chopped parsley, two tablespoonfuls of chopped onion, one chopped sweet red pepper and half a cupful of melted butter. Bake an hour in a moderate oven.

Pickled Tripe.

Make a spiced vinegar, using a pint of vinegar, three cloves, a dozen pepper corns, half a bay leaf, one sliced onion and a teaspoonful of salt. Pour hot over the tripe and keep in a cool place. Dip in corn meal and fry with bacon fat. This makes a good breakfast dish.

Tripe Fried.

Roll pieces of tripe in flour and fry in hot lard. When brown, remove and serve with the sauce made from a chopped onion browned in butter, a cupful of tomato juice and a tablespoonful of peppercorns. Boil up and pour around the tripe.

Tripe Fritters.

Make a fritter batter of one egg, a cupful of milk, a pinch of salt, a dash of pepper, a teaspoonful of baking powder and flour to make a drop batter. Into this dip pieces of tripe and fry brown in deep fat.

Another way to serve this dish is in milk.

Cut up the tripe and simmer in milk for two hours. Thicken slightly and season to taste. A good dish for invalids.

HALF SUNS and skies and clouds

And days of June together; Ye cannot rival for one hour October's bright blue weather.

—Helen Hunt Jackson.

Hallowe'en Luncheon.

A hallowe'en luncheon may be made most novel and attractive by excluding the day light from the room and covering the lights with yellow tissue paper. For the center piece a large pumpkin with a face cut in each side and a lighted candle in the center, makes a pretty center. Arrange around the pumpkin yellow ears of corn pointing outward like rays and between them place mounds of fruit and nuts. Small paper jack-o'-lanterns may be used as favors.

A pumpkin basket filled with fruits and autumn leaves makes a centerpiece a little unusual. Autumn leaves might be the decoration for the place cards. Brass candle sticks with red and yellow shades will make a soft and ghastly light effect.

White jack-o'-lanterns made of gourds with candles inside make an attractive feature at a party where white cosmos formed the floral centerpiece.

For the luncheon one may have cream of chestnut soup, a main dish of wild duck, salad of orange and french dressing and a dessert of vanilla ice cream with a sauce of preserved chestnuts in a lemon sauce, or nesselrode pudding.

When one wants something entertaining an illuminated bouquet is very interesting. Take the centers from calla lilies and insert small yellow candles in the center; when lighted they are beautiful for a little while.

Another pretty centerpiece is a yellow straw basket decorated with corn colored ribbons and filled with autumn leaves and fruits. Candle shades decorated with pressed wild rose leaves are a suitable accompaniment to such a table.

SPEAK not of doleful things in time of mirth nor at the table;

speak not of melancholy things as death and wounds; and if others mention them, change, if you can, the discourse. Tell not your dreams but to your intimate friends.

—George Washington.

"There's Poetry in Pie."

Pastry is difficult of digestion, as the starch grains are surrounded by the fat and impenetrable by the gastric juices, which do not act upon fat. Pastry that is light, dry and flaky is

more easily separated by the gastric fluids and as it well masticated and insalivated may be eaten sparingly with impunity.

The custard pie is one of the most popular and as it has but one crust, if that is well baked, which makes it less harmful.

For the pastry an old-fashioned rule is one part fat to three parts flour and enough cold water to roll out.

Custard Filling.—Take the yolks of two eggs, one pint of milk, a little salt and half a cupful of sugar, flavor with a little orange rind or nutmeg and put into a hot oven at first to bake the crust quickly, then slowly finish the baking.

Cream Pie.

Take one cupful of rich milk or cream, one-half cup of sugar, one tablespoon of cornstarch and the yolks of two eggs. Cook the milk sugar and cornstarch together, then add the eggs and put into a baked crust. Cover with a meringue made from the whites of the eggs and brown in the oven.

A custard pie may be a cocoanut pie by adding a half cup of cocoanut to the pie just before it is baked.

Here is a pie that is truly good and may take the place of mince meat: One cupful each of sour cream, sugar, and raisins, one egg well beaten, one-half teaspoonful each of salt, cinnamon, nutmeg and one-fourth of a teaspoonful of cloves and one tablespoonful of vinegar. Bake with two crusts.

Cocoa Pie.

Take one pint of milk, one egg or yolks of two, two tablespoonfuls of cornstarch, six tablespoonfuls of sugar, two tablespoonfuls of cocoa, one teaspoonful of vanilla. Beat the eggs and the hot milk, which has been cooked with the cornstarch, sugar and cocoa. Fill a baked crust and when cold spread with whipped cream or a meringue browned in the oven.

The Onion.

Mine eyes small onions, I shall weep anon; Onions will make even heirs or widows weep.

Are we a little more appreciative of the much-abused bulb when we remember that it belongs to the lily family. Those who tolerate the onion are horrified at the mere mention of garlic. Onions, leeks, shallot, garlic and chive all belong to the same family. They are all wholesome and may be served in many appetizing ways. The objectionable odor which they impart to the breath is due to the volatile substances absorbed by the blood and carried by the blood to the lungs, where they are set free. The shallot, garlic and chive are used principally to give added flavor to food. The leek is often used, as is the onion, as a vegetable element, are soothing to the mucous membranes and are otherwise medicinal.

To prepare onions for cooking, if they are peeled under water they will not cause one to weep.

If one has never eaten an onion unpeeled, thrown on coals and roasted until tender, served with a generous portion of butter, well seasoned with salt and pepper, there is yet some thing to live for.

Fried onions are considered a great delicacy, though they are most difficult of digestion.

Onions friend with sour apples is another very appetizing dish which is usually liked.

Try stuffing large onions that have been parboiled, the centers removed and stuffed with sausage or any chopped meat, seasoned.

Glazed onions are a novel way of serving the vegetable. Parboil small silver-skinned onions, put in a baking dish and baste often with highly-seasoned brown stock. When half done sprinkle with sugar and brown.

Onion sandwiches are very tasty for the Sunday night lunch. Chop the onion, season with mustard, pepper, salt and a little vinegar.

When the juice of an onion is desired, cut the onion across and press the cut side with a twisting motion against the grater near the groove so that the juice may flow.

Onion soup is another very good dish. Have ready one cupful of onion pulp which has been cooked and put through a sieve, add to scalding milk and seasonings, bind with butter and flour, a tablespoonful of each, and serve after cooking flour well.

Royal Stew.

This is a dish that may be prepared and served nicely from the chafing dish. Place the oysters in a chafing dish with enough liquor to allow them to float from the pan. Chop a head of celery with a small red pepper. As the oysters are heating add two tablespoonfuls of butter, salt and pepper to taste, then add a pint of milk and the celery and peppers. When hot serve at once.

—Nellie Maxwell.

THOUGHT ONLY OF THE GAME

Filial Affection Lost Sight of the Small but Enthusiastic Lover of Football.

Among the spectators at a match between the Blackburn Rovers and the Olympic was a little lad about nine years of age. Though the boy's knowledge of the game may have been limited, his notion of correct play was extremely robust.

"Go it, Lympic," he yelled. "Push 'em off their pins. Clatter 'em. Jump on their chests. Bowl 'em over. Good for yer. Mow 'em down. Scatter 'em, Lympic."

"Yes," said a hearer, "but he'll get killed before the game's finished."

"I don't care a carrot if he does," said the boy.—London Tit-Bits.

BABY WASTED TO SKELETON

"My little son, when about a year and a half old, began to have sores come out on his face. I had a physician treat him, but the sores grew worse. Then they began to come out on his arms, then on other parts of his body, and then one came on his chest, worse than the others. Then I called another physician. Still he grew worse. At the end of about a year and a half of suffering he grew so bad that I had to tie his hands in cloths at night to keep him from scratching the sores and tearing the flesh. He got to be a mere skeleton, and was hardly able to walk.

"My aunt advised me to try Cuticura Soap and Cuticura Ointment. I sent to a drug store and got a cake of Cuticura Soap and a box of the Ointment and followed directions. At the end of two months the sores were all well. He has never had any sores of any kind since. I can sincerely say that only for Cuticura my child would have died. I used only one cake of Cuticura Soap and about three boxes of Ointment.

"I am a nurse and my profession brings me into many different families and it is always a pleasure for me to tell my story and recommend Cuticura Remedies. Mrs. Egbert Sheldon, Litchfield, Conn., Oct. 23, 1909."

About all a school teacher gets out of her great education is that after she becomes old, she knows more to find fault about than other people.

Stiff neck! Doesn't amount to much, but mighty disagreeable. You've no idea how quickly a little Hamline Wizard Oil will lubricate the cords and make you comfortable again.

There are a good many heroes in novels who couldn't earn a living in real life.

Mrs. Winslow's Soothing Syrup. For children teething, softens the gums, reduces inflammation, allays pain, cures whooping cough, croup, colic.

The man who deceives himself is an easy mark for others.

Levis' Single Binder gives the smoker a rich, mellow-tasting 5c cigar.

Many a fellow does all his betting with his mouth.

Take None but the Best and that will be Hostetter's Stomach Bitters every time.

This is the opinion of the thousands who have taken it during the past 57 years. It is a real leader as a tonic, stomach remedy and appetizer. Try a bottle today. It is for Poor Appetite, Headache, Indigestion, Dyspepsia, Colds, Grippe and Malaria, Fever and Ague. Always insist on



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