THE SEMI-WEEKLY TRIEUNE WATER FOR POTATOES

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NORTH PLATTE, . . NEBRASKA

MUSHROOMS AS FOOD.

Professor F. E. Clements, the state botanist of Minnesota, has attracted attention by his estimate in a recent bulletin that the annual waste of mushrooms in the United States squals in value the entire agricultural product of the country, says the Manchaster Union. It is easy for an enthusiast in any line of thought or endeavor to lose the sense of just proportion, and it may perhaps be taken for granted that Professor Clements has permitted himself to be carried away by the contemplation of the waste of a natural food product which is more or less abundant everywhere and which has an unquestioned food value. Beginning with early summer and continuing until late fall, the production of mushrooms in woods, pastures and waste places is something enormous, and a large proportion of them are not only edible, but nourishing. In so far as they are not made use of-and a small proportion of them is ever gathered-they of course, represent a loss of possible food supply, but some account must be taken of the cost of collecting and distributing them to consumers, as well as of the danger from some specles which are harmful and of at least two which may be classed as deadly. These are easily distinguished, to be sure, by any one who has made a study of the mushroom tribe, but until Americans, as a rule, are much more familiar with the subject than at present, a great proportion of the edible varieties will continue to go to waste.

Basing calculations on the estimate that the number of American tourists in Europe in a senson is 300,000 and that the average individual expenditure by these tourists is \$750, some one has easily figured that about \$225,-000,000 of American money is spent abroad in the course of a season; and this does not include the cost of steamship tickets. Bankers who handle the letters of credit for wealthy American tourists are quoted to the effect that \$3,000 is a fair average for the value of these letters, says the Manchester Union. Among tourists of the wealthy class, says the report, it is common to place from \$25,000 to \$75. 100 in the hands of the bankers, and, as a rule, fully two-thirds of the amount is drawn. Possibly the major premise of this main proposition has been overdrawn; possibly the minor premise; possibly both-and possibly neither. In any event, it must be admitted that \$225,000,000 is a tremendous sum of American money to be taken to Europe and left there in a single season.

Irrigation Seldom Needed Until About Month of July.

Of Much Importance That Soil Be Well Pulverized to Allow Root System of Young Plant to Get Ford Soon as Possible.

(By T. S. PARSONS, Agronomist, Wyom-ing Experiment Station.) In providing a suitable soil for pota-

toes the fertility should be conserved. Live stock is the real basis of fertility in any agricultural district. The feeding of grains and grasses on the farm replaces in the soil the vegetable matter which produces the humus and furnishes the nitrogen which keeps up the fertility of the soil. In the mountain country, where water is the prime requisite, there is no better storage for water in the soil than decayed vegetable matter, as this vegetable matter makes the soil porous. It is impossible to grow potatoes without an open, porous soil, and it is important that the soil is well pulverized and firmed in order that the root system of the young plant may be able to secure plant food as quickly as possible.

If the seed-bed is well prepared and the potatoes thoroughly cultivated they will seldom need irrigation until July. Irrigation water is generally cold and it is important not to irrigate too frequently, for the water causes the soll to run together and lowers the temperature to a degree that is unfavorable to the young plants. Water should be applied only when the plants indicate that they are in need of it by the darker color of the follage, or one may dig down into a hill and press a handful of soil in the hand. If it falls to retain its form, irrigation is needed. Care

should be taken, however, that the ground does not get too dry, as the growth will be stopped. It has been the experience that if pointoes are grown as rapidly as possible so as to secome strong and well established early in the season they will stand the maximum of unfavorable conditions later on in the season. Irrigation and irritation go well together. When ready to irrigate a V-shaped trench is run between alternate middies with a lister or double moldboard plow which throws the soil each way. In these furrows the irrigation water is run so as to keep the soil from solidifying by flooding and to keep the water away from the plants. For the second irrigation furrows are opened in the middles that were not opened for the first irrigation. For succeeding irrigations this alternation is continued. Cultivation should be resumed as soon after irrigation as this soil will permit so that growth will not be checked. Do not irrigate after the middle of August, for the potatoes must be given sufficient time to ripen in dry earth. Irrigation affects to a great extent the uniformity and vitality of the potato crop.

Increases Water Holding Capacity of the Soll-Leguminous Crops Are Highly Recommended.

GREEN MANURE IS VALUABLE

(Ey J. D. MARSHALL, Colorado Agricula It is a well established fact that the soils of the arid regions are as a rule deficient in organic matter. This deficiency may be overcome to a certain extent by any of the three common methods of adding organic matter to the soil, which are as follows: (a) By green manure and crop residues; (b) by accumulations in pasturing: (c) by applications of farm manures.

Of the methods mentioned the first is the most important and least practiced. It consists mainly in the grows ing of a crop which is plowed under while it is green and succulent, as it decomposes most readily in that stage. Dr. Cyril G. Hopkins of the Illinois station, in comparing green manures with farm manures, makes the following significant statement: "As an average, animals digest and thus destroy two-thirds of the dry matter in the food they eat, so that one ton of clover hay plowed under will add as much humus to the soll as the manure made from three tons of clover hauled off and fed, even if all the manure is returned to the land without loss by fermentation."

Leguminous crops, such as alfalfa, clover, field peas and veiches, are usually recommended for green manures. They have the special power of obtaining thei, nitrogen from the air through the agency of bacteria inhabiting the tubercules on the roots, Any of the above crops can be grown in the soils of the arid regions.

The characteristic advantages of green manures to the soil are as follows:

1. Increases its fertility by the large amount of organic matter which halves lengthwise, then crosswise. it acquires.

2. Increases its water holding cacapacity. 3. Utilizes soluble plant food that

would otherwise escape from the soil. 4. Brings plant food from the lower soil to the surface soil.

SHEEP INCREASE FARM VALUE

They Are Constantly Engaged in Converting Feed Into Mutton, Wool and Fertility.

Somehow or other sheep have always been associated with fertility of the soil. They are regarded as good fertilizers, and it is proper to give them a great deal of credit for it. At any rate, farms never get poorer when they are depastured by sheep, but they do increase in richness until it becomes practically impossible to raise oats on such lands. Sheep are close croppers and will eat grass, weeds and the foliage of trees, and will convert and distribute such portions of what they consume as is not needed for the nourishment of the body over the land again. They graze nearly all the time, cat plenty of grass if they have it to eat, and are constantly engaged in converting feed into mutton, wool and fertility. It has been said





wreat cancern except to live Success trends on the heels of every

A FEW ENTREES.

right effort.

Marrow Bones With Tenderloin .--Cut the bones four inches long; cover each end with a round of dough to keep in the marrow. The the bones in a cloth, cover with bolling water and boll one hour. Remove cloth and paste and serve on or around tenderloin steak. Another way of serving the marrow is to spread it on pieces of hot toast. Dust with cayenne and salt and serve.

Mignons of Beef Deviled .- Cut tenderloin steak three-fourths of an inch thick, cut and roll in rounds. Broll over a clear fire for five minutes. Mix a tablespoonful of mustard, one

of Worcestershire sauce and two of chopped pimento. Spread on the beet, and bake, dip in crumbs and brown.

Lyonnaise Tripe .-- Cook two tablespoonfuls of onion in two tablespoonfuls of butter. Add two cups of cooked tripe cut in strips; cook ten minutes. Serve on buttered toast; sprinkle with salt and popper, dot with butter and garnish with finely chopped parsley.

Bananas Fried in Crumbs .-- Remove the skins from six bananas, cut in Sprinkle with salt and pepper and lemon juice, dip in flour, egg, crumbs and fry in deep fat. Garnish with lemon and parsley and serve with lemon. sauce.

Stuffed Peppers.-Cut the tops from eight red or green peppers; remove seeds, cover with boiling water and parboll five minutes. Fill with chopped chicken and breadcrumbs well seasoned. Arrange in a baking dish and bake half an hour.

Tomato Stuffing for Peppers: Mix a cup of tomato pulp drained from Juice, one-half cup of bread crumbs, and one cup of stock; add two tablespoonfuls of flour and two of butter which have been cooked together. Season with salt, pepper and onion juice



you; its vexations dwindle into nothingslip from

THE PUNGENT PEPPER.

The delightful pepper will soon be with us in abundance, and as it has been canned successfully, we may have the piquant flavor in many dishes

water into a colander, and allow the cold water from the tap to wash it. Reheat and serve.

Rice Croquettes .-- These make a dish that is hearty enough to take the place of meat. Take cold cooked rice after it has been blanched as above, after cooking in mlik instead of water, and using a cup of rice to a quart of milk and a teaspoonful of salt. Mold the rice and then roll in egg and

prumbs, pouring egg over it the second time and again rolling in crumbs to completely cover. Fry in deep fat and drain on brown paper. These croquettes may be served with a tomato sauce or with a smooth white sauce to which has been added a half cup of grated cheese. Pile the croquettes on a chop plate and pour over the cheese sauce. Serve hot.

Macaroni is another food that may easily take the place of meat. It is delicious simply bolled and served with grated cheese sprinkled over it, or when a more substantial dish is needed add hard cooked eggs and a cup of white sauce, onion juice and finish the top with buttered crumbs

Egg Timbales .- Beat six eggs until light without separating the whites from the yolks. Add a scant teaspoonful of salt, a dash of pepper, a teaspoonful of chopped parsley, a little onion juice and a cup and a half of rich milk. Cook in molds and serve surrounded by peas or asparagus in white sauce.



We may be wise, or rich or great, But never can be blessed,

SOME SUMMER SALADS.

A salad may be prepared from almost any combination, as well as soup. Some combinations, however, are more palatable than others.

Italian Salad .- Six cold, cooked potatoes cut fine, six flaked sardines, three small cucumber pickles chopped and a stalk of celery cut fine. Serve with French dressing.

Almond Salad .- Stone and chop six olives. Add half a cupful of blanched and shredded almonds and half a cup of tender celery cut fine. Serve on lettuce leaves with mayonnaise dress-

Celery and Pineapple Salad .-- Use equal parts of shredded pinapple and celery, cut fine. Sprinkle with lemon juice and chill. Add a few blanched almonds which have been pounded mix with mayonnaise and serve on lettuce leaves.

Marquise Salad .- Slice tomatoes and sprinkle with chopped onion, parsley



Acts directly and peculiarly on the blood; purifies, enriches and revitalizes it, and in this way builds up the whole system. Take it. Get it today. In usual liquid form or in chocolate coated tablets called Sareataba.

RUDE AWAKENING FOR ELIZA

Too Late She Discovered That Vis-Itor Was Not the Object of Her Adoration.

The gentle Eliza was sitting drearly in the darkened room, waiting miserably for a visitor, whom she feared would never come. To tell the truth, Eliza and William had quarreled bitterly the night before. But what is that? A ring, a step, a mascullue voice. She waited not, but threw herself into the visitor's arms.

"Oh, my darling!" she sobbed, with her head upon his bosom. "I am so glad you have called. I did so long to make up and io my best to pay you for bringing light into my life. Let us settle peacefully once more with each other."

"Well, miss," said a strange voice, T'm willin', I'm sure. But my instructions is that if you don't I'm to cut off the gas!"

And it was only then that Eliza found out she had mistaken a common gas person for her William .-London Times.

Sincere but Awkward.

It was at the private theatricals and the young man wished to compliment his hostess, says the Boston Transcript:

"Madam, you played your part splendidly; it fits you to perfection." "I'm afraid not. A young and pretty woman is needed for that part,"

said the smiling hostess. "But, madam, you have positively

proved the contrary."

Father Loses an Excuse.

"Don't you regret seeing your children growing up to face the responsibilities of the world?" "Yes," Mr. Bliggins said; "it's a lit-

tle disappointing to find my boy so big that he is no longer an excuse for my going to the circus."

If a young man hasn't the cheek to kiss a pretty widow she may be willing to furnish it.

Work is not a man's punishment; it is his reward and his strength, his glory and his pleasure .-- George Sand.



An appeal for American-made rubber tires is made by the United States consuls in Germany, who say that a rich market is being overlooked by the people at home. These advance agents of trade point out that in some of the cities on the high road of tourist travel there are for sale but two makes of automobile tires, and those of French and German brands. The use of the bicycle as a means of transportation is reported on the increase, and, as if to add to the field for exploitation, many of the smaller cities are just beginning to awake to the advantage of rubber tires as a part of the fitting of general vehicles.

An ungallant Now Jersey farmet dressed up his scarecrows in hobble skirts and basket hats, and declares that the crows are too panic-stricken by the fashionable frights to come near his fields. Many men will think more of the intelligence of birds after this display of the crows' antipathy to hobble skirts.

A Chicago teamster has been sentenced to one year in the penitentiary for stabbing a horse to death because the animal would not stand quietly beside a hitching post. No doubt he deserved what he got, but if he had merely killed a man he might be out on small bail.

Since the means of identification by finger and thumb marks, New Jersey burgiars are wearing gloves. It is a pity more commendable ambitions are not equally quick to take up-to-date advantage of all the resources of the

A Connecticut woman has been cured by a surgical operation of her mania for playing the plano. De mands for similar operations will prob ably now come pouring in from all parts of the United States.

Blue paint, we are told, will drive away flics. If red paint would do the same a good many of our citizens would be willing to give up their alcor and make the town immune.

Fifteen PhNadelphia bakers have been arrested for dyeing their pies Yet anyone who has tried to eat a Philadelphia pie will realize the neces sity for disguising them.

ting Water.

A novel method of irrigating is being practiced by a large iron works concern on their model farm in Yakima county, Washington. Their land lies above the ditch so they are forced to rely upon pumping. Their supply is a well 330 feet deep, which gives eight gallons a minute through an eightinch pump . A storage tank of 50,000 gallons holds the water, which can be used for irrigating faster than the pump can supply it.

Forty acres have been set to fruit trees, and nine acres have been laid with underground pipes of one-inch galvanized iron. There is a hole in the pipe under each tree, for they are laid directly under the rows. The water is turned into each line from the main feeder and allowed to flow until the ground is wet at the surface. The three years in which this system has been in use shows that only about one-third as much water is necessary as by the use of open ditches.

Liquid Fertilizing Tank. A barrel sunk into the earth in the

corner of the garden makes a good liquid fertilizing tank. Fill the barrel with water and mix with the water cow manure and poultry droppings. Apply this liquid fertilizer to the plants about once a week.

White Holland Turkey Hardy. It is claimed for the White Holland turkey that it is the hardlest variety known, the most quiet in disposition. among the heaviest layers, quality of flesh surpassing all other breeds, early maturity, maturing the first season.

Eggs Found by Chance.

On no account should eggs which have been found by chance in nests in the open during harvest time or at any other time be mixed with those intended for market. Any such eggs which are fit for consumption should be used at home.

Imported Horses.

Imports of horses are confined al- that they cannot sprout again. most exclusively to breeding animals, which are admitted free of duty under months, at an average value of a shade less than \$350.

Keep Careful Record.

If you want to know for a certainty | early winter feeding. whether you are making or losing money it is absolutely necessary to cholera into the pens by people, keep a careful record of the milk and birds, dogs, etc., should be guarded butter fat produced by the individual against, especially if the disease is cows of the herd.

for that reason will thrive as well on weeds and browse as it will on grass. We are not prepared to indorse all of this. Sheep seem to be not very fastidious as regards herbage, and will usually eat almost anything green. That they will do as well on weeds as grass we are not prepared to acknowledge. A sheep will eat nothing putrid and no animal matter at all. Garbage has no charms for it.

of the sheep that it has no taste, and

LIVE STOCK NOTES.

Hog raisers differ as to raising one or two litters a year.

It doesn't pay to starve the horses when the grain gets low. You cannot be too critical in the

selection of a new ram. A sow is often a profitable breeder

until she is seven years old. The hog yards should be well

drained and all wallow holes filled. The foal must be encouraged to eat heartily, and to exercise, rest and

grow. Remember that your horse gets

tired and has days when he doesn't feel wall, just as humans do.

Begin feeding the foal oats, bran and some bright, clean legume hay when three or four weeks old. There is no place on the farm

where disinfectants are so necessary as in the hoghouses and yards.

Some wheat bran and grain should be fed the colt both summer and winter to aid in developing bone and muscle

Every farm horse should, if possible, be allowed to go without his shoes at least two or three months every year.

In selecting the gilts from any young litter for raising as breeders, the number of teats should always be ascertained.

Skimmed milk, oats, bran and alfalfa are specially good for brood sows, though any hog will do better on such rations than on corn alone.

It is a pretty good rule to keep the sheep off the timothy meadows. They bite so closely as to destroy bulbs

All horses have not good-teeth, and ill condition is frequently caused by certain regulations. Over 5,000 of neglect of this fact. The teeth should these came in during the past nine be examined at least once every year.

Every farmer who keeps half a dozen or more cattle, hogs, sheep or other animals, should plant an acre or two for green feeds for late fall or

The possible introduction of hog present in the neighborhood.

If we care to take the trouble of put ting them up in their season.

When used as cups or cases to hold salads or meat mixtures they add to the flavor as well as the appearance. A remnant of chicken minced and a bit of white sauce added which has been made of cream is a most toothsome dish.

Brains are almost as good as sweetbreads and when used in creamed dishes, in pepper shells, it is difficult to tell the difference. The expense is wuch less.

When preparing the peppers for filling, wash carefully and cut off the stem end, remove the seeds and white pulp. - Cut a thin slice from the other end and the peppers will stand firmly. Parboll them for five to ten minutes, and they are then ready for any filling. Put a little water in the pan, arrange the peppers in it and put into a hot oven to bake for twenty minutes. There is scarcely a salad that is not

slices of green or red pepper. Sliced tomato and cucumbers, shreded green pepper and chopped onion with French dressing is a salad that is most popular.

improved by the addition of a few

Green Pepper Salad .--- Cut equal parts of hard cooked eggs and green peppers into strips. Add half as much shredded olives and a tablespoonful of pearl onions, those that come in bottles. Mix with mayonnaise and serve on lattuce leaves.

Another that is fully as good is Shredded olives, shredded pimentoes and finely cut celery with a little chopped onion. Use either a simple French dressing or a mayonnaise.



SEASONABLE DISHES.

These hot days when meat dishes seem too heavy for the digestion, one may turn to various made dishes which are sufficiently satisfying.

Rice is such a nutritious and easily digested food and in combination with other foods and flavors firmishes quite a variety of diet.

In cooking rice, it should be thoroughly washed and then dropped into rapidly boiling water a little at a time to prevent the water from cooling, and then cooked until perfectly soft. If the Jill. "The caddle will see us." rice is to be served simply and the good plan to drain from the boiling 'in my pocket.'"

and finely cut celery. Serve on lettuce leaves with French dressing.

Celery and Radish Salad .-- Prepare the celery as usual, wash the radishes and slice without peeling into thin slices. Chill thoroughly and mix with mayonnaise dressing. Serve on lettuce leaves and garnish with whole radishes.

Cherry Salad .-- Remove the stones from two cups of cherries, add a cup of chopped walnuts and a cup of chopped celery. Mix with three-fourths of a cup of mayonnaise. Chill and serve on lettuce leaves; garnish with a whole cherry.

Nellie Maxwell.

Imperial Punctillo.

Emperor William of Germany is a great stickler for form, even going so far as to wear his admiral's uniform when visiting the Aquarium. One of the young princes is a captain in the navy, and he is following in the old man's footsteps. It is narrated that recently his father met him in the hall of the private palace early in the morning arrayed in the full uniform of his rank.

"What does all this mean?" inguired the astonished emperor, surveying the gorgeously attired youngster.

"Nothing, sir," responded the prince, "except that I am proceeding to take my morning bath."

Not "Made in Germany."

The inquiry which the board of food and drug inspectors is about to make in the beer industry with a view to ascertaining, among other things, whether domestic beers are made to masquerade as "imported" was suggested some years ago by a distinguished German actor. After a performance at the Irving Place theater in New York he went with the inte Heinrich Conreld and some of the latter's friends to a club, where a supper was liberally moistened with German beer. The actor drank his share and said that he liked it, but that he hoped to take some of the same kind back home as a "souvenir of American industry and creduilty."

Golf and Kisses.

"Seashore golf seldom amounts to much," said H. Chandler Egan, the golf champion, on the Wheaton links, "Seashore golf always suggests to me the dialogue between Jack and Jill.

"'Oh, Jack, dear, don't!' whispered

"'No, he won't,' said Jack. 'He's grains left whole and distinct, it is a too busy looking for the ball, and it's

A trial package of Munyon's Paw Paw Pills will be sent free to anyone on re-quest. Address Professor Munyon, 53d & Jefferson Sts., Philadelphia, Pa. If you are in need of medical advice, do not fail to write Professor Munyon. Your communi-cation will be treated in strict confidence, and your case will be diagnosed as care-fully as though you had a personal inter-

Munyon's Paw Paw Pills are unlike all other laxatives or cathartics. They coax the liver into activity by gentle methods. They do not scour, they do not gripe, they do not weaken, but they do start all the secretions of the liver and stomach in a way that soon puts thers organs in a healthy condition and constipation. In my opinion corrects constipation is responsible for most ailments. There are 26 feet of human bowels, which is really a sewer pipe. When this pipe becomes clogged whole system becomes poisoned, causing biliousness, indigestion and impure blood, which often produce rheumatism and kidney ailments. No woman who suffers with constipation or any liver ailment can expect to have complexion or enjoy good health. If I had my way I would prohibit the sale of nine-tenths of the cathartics that are now being sold for the reason that they soon destroy the lining of the stomach, setting up serious forms of indigestion. and so paralyze the bowels that they refuse to act unless forced by strong purgatives.

Munyon's Paw Paw Pills are a tonic to the stomach, liver and nerves. They invigorate instead of weaken; they enthe blood instead of impoverish rich it; they enable the stomach to get all the nourishment from food that is put into it.

These pills contain no calomel, no dope; they are soothing, healing and stimulating. They school the bowels to act without physic.

Regular size bottle, containing 45 pills, 25 cents. Munyon's Laboratory, 53d & Jefferson Sts., Philadelphia.