

## SUGAR BEET CULTURE

### Furrow Method of Irrigation Gives Best Results.

One Advantage of System is Ease With Which Water Can Be Applied Without Touching Plants and Avoid Crust Forming.

The furrow method of irrigation without doubt gives the most satisfactory results in growing sugar beets. It of course requires almost perfect preparation of the land, but the results are satisfactory. One advantage of this system is the ease with which the water applied can be kept from touching the plants and thus forming a crust of earth around them. The ideal condition is brought about by the maintenance of a continuous good mulch near to the plants so as to prevent evaporation from the soil surface and by cultivation after irrigation to break up the wetted area in the furrow into a finely divided condition, says the Denver Field and Farm. Furthermore, the furrow system leaves the surface in condition for any other crop which may be used in rotation.

Down in New Mexico and all over California the check and border systems are practiced, but they are not desirable for they interfere more or less with the planting, working and harvesting of the beets. Besides this the beets are in danger of drowning out by careless application of water, and considerable waste ground is to occur in the field. In preparing for irrigation by furrows the surface must have a uniform slope throughout so that water may run through without interruption. On lands which are fairly level a leveler or float is the most common implement used. The land should be first plowed in lands to a depth of eight or ten inches. Plowing around a field should always be avoided and all dead furrows should be eliminated so far as possible by back furrowing into them several times.

The lands should therefore be of considerable width, even if time is lost at the turns. In this connection it may be well to speak of a type of plow which is coming largely into favor in many of the beet growing sections and which does away entirely with both back and dead furrows, since all furrows are thrown in the same direction. This plow is a sulky and is made in two types, called reversible and left-hand plows set opposite each other on a beam. When the end of the field is reached the plow is thrown out of the ground and reversed by means of handles at the back and when the implement is turned around the other plow throws the furrows in the same direction as the previous furrow.

Another type accomplishing the same purpose consists of a sulky frame carrying right and left plows with levers for raising and lowering them so that either one can be held out of the ground while the other one is in use. The balance plow consists of one or several plows in gangs fastened in two frames, which are set at an angle of 135 degrees to one another, the axle and wheels being at the angle. One frame contains right-hand and the other left-hand plows. The drawbars at the ends are joined by means of a heavy round steel rod and a loose ring connects the team to the drawbar. When the end of the field is reached the team is swung around on the unplowed ground and the ring travels from one drawbar to the other by way of the rod. As the plow starts up it pulls one plow out and the other into the ground, thus obviating the necessity of throwing the plow out as in the reversible.

**Save the Feathers.**  
In the raising of ducks and geese the feathers represent one of the main sources of profit. We always save them, therefore, to be used at home or marketed, says a writer in an exchange. Although not commanding so large a price, chicken feathers are worth something and should be saved, as well as the feathers of waterfowl. They also represent a clear profit. Few poultrymen in this section, however, save their chicken feathers, possibly because they do not realize that there is a market for them. These feathers can be used at home to good advantage in the making of chair cushions, pillows, etc. Whenever we dress fowls, whether for market or for home use, we spread the feathers out to dry in the sun, where they will not be disturbed by wind. The large and stiff feathers from wings and tails are the only ones that we do not find use for.

**Success of Serum Treatment.**  
Anti-hog cholera serum has been produced by the Purdue experiment station for the past three years. About 50,000 hogs have been vaccinated and treated. The results of this work have been highly satisfactory. Reports sent to this station by farmers who have used serum on their hogs show that the average loss in the infected herds treated was 2.5 per cent., and following the vaccination of the healthy herds in these infected localities, 2.25 per cent.—Indiana Experiment Station.

**Silo is Necessary.**  
To the up-to-date and progressive dairyman, and to the most advanced cattle feeders, the use of the silo and the feeding of ensilage is recognized as being necessary to the greatest success in their respective lines of business.

## USE WINDMILL IN IRRIGATING

Usual Plan is to Get Good Supply of Water From Surface Tank—How to Apply.

A reader in the lower Panhandle of Texas asks for information in regard to the possibility of irrigating a garden of an acre or more with windmills. The crops which he wishes to raise are onions, sweet potatoes and peanuts. An inexhaustible supply of water can be had at a depth of about 45 feet and the winds are very strong, especially in the spring.

The usual plan is to get a good supply of water from a surface tank, writes H. H. Harrington in the Farm and Fireside. These tanks are usually made by scraping the dirt from the outside, so as to form an embankment and an inner enclosure of whatever size is desired, say from 20 feet to 100 feet in diameter.

The soil on the inside is not scraped out, because it has been found that, as a rule, the tank will hold water better by leaving this soil undisturbed.

The soil is very rich and fertile when water is applied, and a comparatively small amount of water is all that is needed. While making the levee, a pipe with a valve or cutoff is placed in the embankment, and when it is desired to irrigate, the water is simply turned on from this pipe, and by little surface ditches conveyed to the garden or small field, where needed. Sometimes difficulty may be found by the water sinking into the ground through a hole and refusing to pass along the surface ditch. This can usually be remedied by tamping the ditch with a little mud by means of a hoe. If this fails, a short plank trough will carry the water over the sink-hole.

Perforated tile would undoubtedly be a better means of conveying this water, much less water being required. This tile can be made from concrete for use where there is little or no alkali, as is the case on the lower plains of Texas. Any kind of garden vegetables may be raised with advantage. Sweet potatoes require much less water than onions.

Watermelons will usually be found a paying crop, because one or two irrigations will be sufficient.

In the same way peanuts will be profitable, but sweet potatoes would be the most profitable. The water is usually passed down the rows, and the ground must not be allowed to become too dry before the first irrigation. Otherwise, the tendency is to escape beneath the surface and not pass along the dead furrow on the surface. One good windmill and tank should irrigate as much as five acres, if properly handled.

## IRRIGATION FOR AN ORCHARD

Watering of Trees During First Season After Transplanting Done Through Furrows.

Gently sloping land is preferred irrigated orchards. A fall of ten to twenty feet to the mile insures good drainage and the soil is not eroded by small streams of water. On very flat slopes the excess water from irrigation has frequently to be removed by artificial means and on very steep slopes the difficulties of applying water are much greater.

Furrow and basin irrigation are the usual methods employed, but the former is more common. In setting out land for commercial orchards a section is usually divided first into ten-acre tracts. The lateral ditches supply the divisions, and individual owners control the respective tracts. When the width of driveways is deducted the length of the tract by trees is seldom more than 600 feet. This distance governs the length of the furrows. The watering of orchard trees during the first season after transplanting is most commonly done through two furrows spaced four feet on each side of the tree. As the roots expand more furrows are necessary.

## FARM NOTES.

Disk hard land thoroughly before listing.

Many practices are followed in saving seed corn.

Alfalfa should be sown soon after oats or spring wheat seeding.

Burn all scrap papers, coffee grounds, egg shells, and sweepings.

Winter onion sets should be planted in the fall to give the best results.

A good method to use in caring for seed corn is to hang it up by the use of straws.

The seed corn should be picked before frost and hung in a suitable place for drying.

Now is the time that all farm buildings should be fixed up for winter; don't wait till snow flies.

Alfalfa can be threshed with an ordinary clover huller the same as other species of the clover plant.

It does not pay to buy commercial fertilizers to supply what we have wasted by ignorance or carelessness.

If your soil has been shallow plowed the best thing is to only go a couple inches deeper each fall until you reach the desired depth.

It is said that the production of farm yard manure in this country now represents a value greater than the total value of the corn crop.

Brick and cement are about as cheap as lumber and last many times as long. It is certainly a waste to use much wood for floors or sills.

It costs from \$25 to \$40 an acre to grow potatoes. In addition to this cost must be added the depletion of the soil which is great in the case of the potato crop.

# THE KITCHEN CABINET



RETURNED and saw under the sun, that the race is to the swift, nor the battle to the strong; neither yet bread to the wise, nor yet favor to men of skill; but time and chance happeneth to them all.—Ecc. 9:11.

## THE UBIQUITOUS POTATO.

This common vegetable of Mother Earth has many possibilities for food depending upon the skill and training of the hand that prepares it. In the use of the potato there is a varying degree of proficiency.

The bachelor maid or man may prepare a delicious and wholesome soup with a little gas burner and a potato or two.

A variety of soups may be served to vary the monotony, by adding fresh celery to the potatoes while cooking, or celery salt for seasoning. Onion may be scalded in the milk, thus giving each soup an individuality of its own.

The variations and seasonings of potato soup, though many of them slight, will count up into the hundreds.

**Jackson Soup.**—Pare three large potatoes and one carrot, cut in small pieces and cook until tender. Chop a small onion and brown in a tablespoonful of fat. Add a tablespoonful of flour; add to the mashed potato and the water in which they were cooked. Season to taste.

**Potato Soup.**—Cut up and boil two potatoes in a quart of water; mash and strain. Add a pint of milk and a tablespoonful of flour and butter that have been cooked together; season with salt, pepper and onion or garlic and a little chopped parsley. Serve very hot.

**Another Potato Soup.**—Chop a slice of salt pork and put into a sauce pan with a small piece of onion, chopped; fry a light brown. Add four potatoes cut fine, cover with a quart of boiling water and cook until the potatoes are tender. Rub through a sieve, season with salt, pepper and add a cup of milk. Reheat and serve.

A beaten egg added to a potato soup makes a great improvement in its appearance.



**EMPLOYMENT.** employment. Oh, that is enjoyment. There's nothing like something to do, Good heart-occupation Is strength and salvation, A secret that's known to but few.

## SOME HOMELY DISHES.

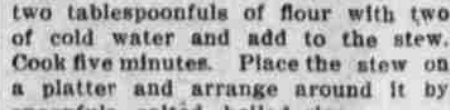
The common things and the common people are those we have the most of, and so we need to be reminded that it is just as necessary that the common foods, because so important, making the bulk of our living, should be well prepared.

Rice, which is such a cheap food, and forms the chief article of food of a large portion of the population of the world, may be cooked and served in hundreds of ways.

**Round Steak With Rice.**—Cut one and a half pounds of steak into two or three-inch squares; put into a saucepan to steam without water. Slice an onion and fry in a little suet, add to the steak and season with salt and pepper. Cut up a tomato and add with water to the meat, enough to cover the meat. Let simmer for two hours, then add a half cup of rice and more water if needed, and cook until the rice is tender.

**Mutton With Rice.**—Wipe with a damp cloth a pound and a half of meat cut from the shoulder. Into small pieces, adding a little fat. Cut up a third of a carrot and one onion in small pieces. Put over the fire with water to cover and cook at the simmering point for two hours. Add salt, pepper and finely-minced parsley. Mix two tablespoonfuls of flour with two of cold water and add to the stew. Cook five minutes. Place the stew on a platter and arrange around it by spoonfuls, salted, boiled rice.

**Servian Rice With Meat.**—Cut up a pound of beef from the shoulder, cut in inch squares. Fry a large onion in a little suet, then put in the meat, season with salt and paprika and cook slowly over a slow fire. Add a half pound of rice and boiling water. Cook until the rice is tender. Serve hot.



**INDNESS** is contagious. The spirit of harmony trickles down by a thousand secret channels into the inmost recesses of the household life. One truly affectionate soul in the family will exert a sweetening and harmonizing influence upon all its members.

## HELPFUL HINTS.

It is the skill of the cook that converts the simple soup into a creation, the pinch of this or the pinch of that which, given at the right moment, of the right thing, that separates by a spanless chasm the commonplace from the novel. We all like originality and desire, above all things, to have our

homes, tables and persons express a pleasing individuality.

We all like immaculate homes, free from dust, disorder and confusion, but when one pair of hands has to do all the choice must be made between the necessities and the things that can be slighted. We can do away with a few less frills and furbelows on our cooking and clothes, unnecessary scouring of things already clean, but we needs must look after the health of the family, to see that the food that they have served is both nourishing and good to look at; that our sinks and wash bowls are kept clean, that our dishes are washed with care and cleanliness. Other things can wait or take less time, but the things that affect the health and happiness are essentials and of course vary in different homes.

**Tomatoes and Macaroni.**—Scald a pint of cream over hot water, add half a pound of diced cheese and when it is melted add a fourth of a cup of butter and a dash of salt and paprika. Arrange around five baked tomatoes a half pound of cooked macaroni laid in a wreath. Pour over the cheese mixture, and serve.

**Meat Balls.**—Put through the meat grinder sufficient cold meat to make a cupful; add a cup of cold cooked rice and season with salt and pepper. Beat one egg and add to it two tablespoonfuls of milk. Pour about two tablespoonfuls of this over the meat and rice to bind them together; if too dry, add a little more milk. Dip out a spoonful of the mixture, roll in crumbs, dip in egg and fry in just enough butter to keep them from burning.



**HOWEVER** good you may be you have faults; however dull of them are, and however slight they may be, you had better make some not too painful, but patient efforts to get rid of them. —Ruskin.

## THE THANKSGIVING TURKEY.

In choosing a turkey, as any other poultry, it should be plump, have smooth legs and the cartilage at the end of the breast bone should be pliable. Cock turkeys are usually considered better eating than hen turkeys, unless the latter are young and plump.

A turkey weighing nine pounds should roast from two and a half to three hours. There are such differences in taste as regards stuffing that a few recipes may not be unacceptable at this time.

There is the old-fashioned sage stuffing liked by our grandmothers, and one that is hard to improve on.

To a cupful of breadcrumbs pour over boiling water to moisten, season with butter, pepper, salt and dry sage leaves rubbed to a powder, using two teaspoonfuls of the sage to a cup of the crumbs. In stuffing a fowl care should be taken to give it room to swell, otherwise the stuffing will be soggy and indigestible.

**Turkey Stuffing (Swedish Style).**—To two cups of stale bread crumbs add two-thirds of a cup of melted butter, a half cup of raisins cut fine, a half cup of walnut meats broken in pieces, salt, pepper and sage to taste.

**Oyster Stuffing.**—Mix together three cups of bread crumbs, a half cup of butter, melted; a pint of chopped oysters, salt, pepper and a few drops of onion juice.

**Chestnut Dressing.**—Shell and blanch three cups of chestnuts and cook in boiling salted water until soft; add a half cup of butter, a teaspoonful of salt, pepper to taste, a cup of crumbs and a fourth of a cup of cream. Mash the nuts, add the cream and the crumbs, which have been buttered by adding the melted butter to them; season and fill the turkey. More stuffing may be needed, as the cavity must be well filled.

*Nellie Maxwell.*

**Victims of Superstition.**  
Eighteen girls of Vasard, Transylvania, have been drowned in the River Aluta. There is a local tradition that any young woman who bathes in the river at midnight will be married before the year has expired.

Twenty young women from the town, desirous of obtaining husbands, went at the appointed time to bathe. The current was very strong and swept the girls away, only two being saved.

**Ages Add Jarments.**  
Centuries ago, as Sir Walter Scott says, in "Ivanhoe," men wore one thickness of clothes, whether of wool, leather or velvet. The shirt was invented, but for a long time was worn only by the nobility and gentry. Then followed the waistcoat, breeches and, later on, trousers. The overcoat, which succeeded the medieval cloak, was rare until the seventeenth century.

**Self-Made.**  
It is better to be a self-made man—filled up according to God's original pattern—than to be a half man—made after some other man's pattern.—J. G. Holland.

## FATE AND THE FLETCHERS

Intervention That Made It Certain Hour for Senator's Death Had Not Struck.

Senator Duncan U. Fletcher of Florida sought his berth one night on a sleeping car on the way south from Washington. Pulling back the curtains of a lower nine, he saw that his bed was already occupied.

"Hi, there!" called the senator, shaking the stranger by the shoulder. The sleeper awoke and protested angrily.

"My name's Fletcher," explained the statesman, "and this is my berth." "You've got nothing on me," answered the other, "My name's Fletcher, and this is my berth."

"My full name is Duncan U. Fletcher," the senator elaborated. "So's mine," agreed the intruder. "Ah, I see," said the senator politely. "There must have been a mistake in reserving the same berth for two men of the same name. I'll go into the next sleeping car."

The stranger, by this time, was fully awake, and proceeded to apologize, and to offer to give up the berth. This the senator would not do, but went into the car ahead and found a place to sleep.

An hour later the train was wrecked. The car in which the stranger occupied the lower nine fell through a trestle, and that Fletcher was killed. The senator's car was not damaged at all.—Popular Magazine.

## A Word of Wisdom.

"No, my dear," said Mrs. Maloney to the charity worker when the topic had turned upon the question of married women taking upon themselves the support of the family when the husband is out of work. "Don't yeever begin anny'ing of that kind if so hap yeever should one day have a husband at your own. In the event as that happening an' he should come home an' fall to cryin' because he was out as a job, do yeever sit down an' cry until he finds it ag'in. Moind that, now."—Woman's World.

## How Fido Lost Out.

"My girl used to think a lot of her pug dog, but I've managed to get the edge on him since we married." "How did you work it?" "Fido wouldn't eat her cooking, and I did."

## Few Hens in England.

England has one hen to the acre of territory.

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**CASTORIA**  
ALCOHOL—3 PER CENT  
A Vegetable Preparation for Assimilating the Food and Regulating the Stomachs and Bowels of  
**INFANTS, CHILDREN**  
Promotes Digestion, Cheerfulness and Rest. Contains neither Opium, Morphine nor Mineral  
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Fast Color Eyelets Used Exclusively.

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Best cure and positive preventive, no matter how long any stage is infected or exposed. Liquid given on the tongue acts on the blood and glands, breaks the poisonous germs from the body. Cures Distemper in Dogs and Sheep and Cholera in Poultry. Cures setting, eye lock remedy. Cures Jaundice among human beings and is a free remedy for all ailments. On and \$1 a bottle; 50 and \$1 a dozen. Cut this out, keep it close to your finger tip, who will get it for you. Free booklet, "Distemper, Cholera and Cholera." Special agents wanted.  
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