

I've been here in Chicago on a visit fer a while:

Most everywhere I've went they've had some music in some styls: We've tuk in shows where people sung.

an' et in swell caffays Where all th' time a feller eats a bunch

o' fiddlers plays-But there's one song that seems to me sounds better 'in th' rest, It's: "Train fer Clinton, O-ma-haw, an' Denver an' th' west!"

I heard one long-haired fiddler play-1, never knowed that strings Zould ever give out sounds that made you feel like you saw things!

I heerd planner pounders claw their way along th' keys An' make you think o' shootin' scrapes,

an' orchard blooms an' bees: But ther's a piece o' music that I'd jest like to suggest; It's "All a-board fer Clinton, an' fer Den-ver, an' th' west!"

I got a car fer music, I would have you

understand: I pat my foot right smart to Alexander's Ragtime Band;

Ragume Band; I holler, too, fer Dixle; an' I've sung some in my days-lest sort o' off-hand singin', but I got through, anyways.

But when you size it up, ther's one that sounds about th' best;

It's: "Train fer Clinton, Oma haw, an', Denver an' th' weat!"

I've been down to th 'dec-po' every day.

'most, here o' late--If I don't make a raise right soon, I'll

have to go by freight. But there's a sort o' comfort, when that feller opens out An' makes th' whole blanic' dee-po echo back his drawed-out shout. I feel heaps like applaudin' when he gits it off his chest-

it off his chest-"Tra-a-ain fer Citn-ton, O-may-That: haw, an' Denver, an' th' west!"

WE THE PEOPLE.

ness-It Is Necessary to Have Good Scraper, Sticking Knife, Hog Hook and Convenient Place to Labor in. (By W. HANSON, Illinois.) be hung on a pole put up for the pur-DORC

Method of Farmer Who Thoroughly Understands the Busi-

RAPID WORK AT KILLING TIME

REQUISITES FOR NEAT AND

In order to do neat and rapid work it hog-killing time, it is necessary to have a good scraper, sticking kuife, a down with scalding water, remove the log hook and a place that is convenentrails by running a sharp knife ent for working.

For scalding, a barrel is commonly used, and it is all that is needed uness the hogs are very large. If very arge hogs are killed, a scalding tub will answer the purpose for scalding much better than a barrol.

little use of the knife one will seldom I have one which is made of twoinch planks for the sides and ends, and sheet iron for the bottom. It is at hand to use in case any of the ensix feet long and three and one-half trails are cut. eet wide, with a depth of two and one-half feet. and heart, spread the carcass apart

Two hooks are fastened near the op on one side, with a pair of trace chains to run under the hog, to facil itate the turning and withdrawing from the tub.

It is placed over a furnace, which is made by digging a trench in the ground, and when in use I place places of wood across the bottom, in order to keep the hog from coming in contact with the iron bottom and getting too hot.

I find that the proper temperature for good scalding is from 180 to 190 degrees, and if a barrel is to be used. the water should be boiling when dipped out of the kettle, as the barrel will cool it some.

If a scalding tub is used, the water should be cooled by adding a bucket of cold water before the hog is put in.

To insure a correct heat of the water, use a thermometer. Small quantities of lye, ashes or lime will have no effect in removing the hair, but will cause the scurf to come loose more readily.

A hog hook is almost indispensable, and if one is to be made it should be made in the form of a hay or bale hook. In fact, I find that a hay hook answers the purpose very well.

In handling the hog, stick the hook in the flesh of the lower jaw, just behind the fork of the jaw bone. However, the book may be stuck under the tendons of the hind legs.

Keep the hog in constant motion while being scalded, and draw it out to air occasionally. When the hair and scurf slip easily from the body the scalding is completed.

In scraping and cleaning the hog. clean the feet and head first, then the legs, and last but not least, the body.

I hang the hog with a rope and pulley, as it is more easily hung in this way than any other. But it may be hung with the ordinary gambrel, a stick which is sharpened at each end and inserted under the tendon strings

That Carries Off Refuse

Settling at the

Bottom.

are washed into the cistern, writes

Dr. J. A. Kirkland in the Wallace's

Farmer. This settles to the bottom,

making a beavy deposit of slime and

filth, and the water, which is always

represents, it will be automatic in

of the hind legs.

CISTERN THAT

A short singletree will be found to



Too Many Beginners Start on Too Large Scale-Most Common Error is "Learning Too Fast."

It is well for the beginner to adopt the advice of men who are veterans in the service, in order that they may avoid many of the stumbling blocks, says the Poultry Journal.

Too many novices start on too large a scale. They are not content to begin at the bottom round of the laddor and gradually climb to the top. That is too slow for them. If bleased with sufficient capital they are pretty sure to start on a large scale. Without experience, is it any wonder that they do not succeed?"

But this is not the only cause of failure with the beginner. The others might briefly be stated as having too much land; buildings too scattered, entailing too much unnecessary labor; the breed or breeds selected not being suitable for the purpose intended; house not built upon the sanitary plan; too much chang ing of the bill of fare: unmindful of small details; harboring too much unprofitable stock; carelessness in caring for ailing birds; relying too much on hired help, and learning too fast.

It is a waste of money to buy too much land. From 5 to 10 acres is sufficient for the largest kind of plant. A general mistake is the continual changing of the bill of fare. There should be one system of feeding and that regularly followed. The bill of fare should contain the greatest variety possible, but the system should not be changed. New articles of food should not be given to the exclusion of others until the fowls have had a chance to become acquainted with them. All additions or changes should be gradually made. If the fowls are doing well on what they are getting, no change should be made at all.

Probably the most common error is 'learning too fast." It is a noteworthy fact that, as a rule, by the close of the first year the beginner forms the opinion that he knows it all. Thirty years spent in the poultry yard has taught the writer that he has much yet to learn. There is

always something new turning up. The wise man reads, studies, practices and investigates, thus daily adding to his store of knowledge.

SUCCESS IN TURKEY RAISING

Inadvisable for One to Attempt to Rear Large Fowls Unless Abundance of Space Available.

It is inadvisable for any one to attempt turkey rearing unless they have

By VIRGINIA BLAIR

His Double House

batch of bread for Stephen Strong. "I should think you'd get married." she said, daringly, Stephen smiled at her. "How many

times have you said that to me. Mrs. Brinkley?" "I shall say it until you give me

an answer."

"All that is over for me," bitterly. Mrs. Brinkley turned and faced him. "You've never forgotten Mary Den n ?**

Nobody had spoken to Stephen of Mary Dean since, ten years ago, she had jilted him.

His head went up, but he smiled sadly, as Mrs. Brinkley laid ber wrinkled hand over his big brown one. "I want to see you happy," she raid softly.

"Oh, I am happy, and I'm getting to be a very good housekeeper."

He carried the situation off lightly that she had nothing else to say, but when she reached the door she turned and asked sharply, "if Mary should come back, what then?" Stephen stared at her. He had never thought of that. He had planned his future with reference only to his bachelor needs.

He walked to the gate with Mrs. Brinkley, and when he came back the ioneliness of his big double house struck him with a chill. Stephen's mother had been with him until ber death, and she and her son had lived in the newer part. The older wing, fornished quaintly in the style of early Victorian days, was open only once a year when Mrs. Brinkley supervised the cleaning and airing. It was Mrs. Brinkley's neighborliness which had made it possible for Stephen to live alone. He loved her not only for herself, but because she had always been a friend of Mary Dean

Yet she had never dared speak to him as she had spoken today. He went about his tasks furiously, trying to put out of his head the thought of his humiliation and consequent suffering

Outside, it was a night of wind and of storm. Within, a fire burned on the hearth, and a cat purred in the warmth and glow. Stephen made a cup of coffee for himself and gave the cat some meat and a dish of milk. In younger manhood Stephen had not cared for cats, but now there was something of comfort in the presence of this gentle, white creature.

He sat long over the fire that night dreaming. The door was shut between his portion of the house and the empty rooms. Suddenly he sat up startled. It seemed to him that ere, faintly,

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Mrs. Brinkley came over with a | and showed hre in a street suit and coat, chivering and shaking, her cheeks fushed, her eyes bright.

"Ob, Stephen," she said, "what will you think of me?"

He went up to her and took her hand "I think this," he said kindly. "that you are very cold and that you must come down and sit by my fire." "I sat there last night," she said eager'y. "It was so bitter up here that when I heard you go to bed I crept in and shared the warmth with the poany cat."

The tears came in her eyes as she said it, and he saw how weak she WAS.

"You must come right down," he said with authority. "You'll freeze here, Mary."

She broke down and sobbed. "Oh. nobody has taken care of me for years," she said. "When my husband died I tried to get work, und then I was ill, and at last I came back in the storm, and when I passed here I saw the light shining out, and I wanted to stop and ash' your mother to take me in; but I watched and saw she wasn't here, and so I crept into the other part of the house. I remembered the way we used to get in when we were children. Stephen."

"And it was your handkerchief I found on the hearth," he said. "Somehow I felt that it was yours, Mary." He helped her down the stairway and put her into his own big chair. Then he went for Mrs. Brinkley.

"Mary Dean has come back. She's sick with a cold and she needs immediate attention," he stated. "You'll come, won't you?"

Mrs. Brinkley's chocolate cake burned to a crisp while she went on her errand of mercy, but she did not COTO.

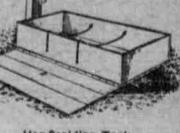
She sent Stephen for the doctor. Then she kissed Mary and cried over her and lectured her, and ended by saying. "Stephen is the very best man in the whole wide world."

"Oh, don't I know it?" Mary asked. "It seemed to me. Mrs. Brinkley, that if I could only get back here and see Stephen once more I wouldn't care if I died."

"But you are not going to die," said Mrs. Brinkley briskly. "You're soing to get well and marry Stephen." "Oh, no!" Mary's face flamed. 'He'll never forgive mo. Mrs. Brink-

"You get well," said Mrs. Brinkley, "and see how quickly, he'll forgive you. Stephen needs you. He's a lonely man-lonely because of his love for you."

In the days that followed Stephen and Mrs. Brinkley and the doctor



After the hog is hung up, rinse it

lightly down, marking the belly

straight, cutting to the bone between

the thighs and in front of the ribs,

which bones I split with an ax, being

cut the entrails in removing them,

However, I have a few short strings

After removing the entrails, liver

careful not to cut beyond them. Open the abdomen, and after a

Hog-Scalding Tank.

with a stick and rinse it down with cold water. When cooled sufficiently. remove the leaf fat and kidneys and cut it up.

I usually salt down on a bench or in a box as scon as it has cooled enough to trim, but I never put any salt on the ribs and backbones if the weather is cool.

The amount of salt I use is ten pounds to every one hundred pounds of meat. In addition to the sait, I also use two pounds of grapulated sugar and two ounces of saltpetre mixed.

Rub the meat once every three days with one-third of the mixture. While it is curing pack it, in a box in a coel room, where it will neither become warm nor freeze.

Two barrels may be used, changing the meat from one to the other each time it is rubbed. After the last rubbing let the meat lie in a box for a week or ten days, then take it out to smoke. When taken out of the box dip each piece in a kettle of boiling water and let it remain half a minute. after which sprinkle a little powdered

borax on the meat side, and hang. Smoke it four or five days with hickory chips or corn cobs, then dip and sprinkle it with borax again, and put it down in clean hay.

The hot water destroys any fly eggs that may have been deposited, and the borax prevents flies from depositing

fresh ones, Meat treated in this

SOME MISTAKES IN POULTRY

We are the amartest people on earth.

We give tips to hat boys. We give tips to bellboys. We give tips to porters and door men.

We buy theater tickets of scalpers We buy baseball tickets of scalpers. We hang to straps in street cars. We cringe before hotel clerks. We are suubbed by ticket sellers. We are bossed by our servants.

We wear unbecoming things because some one says the style has changed.

We listen to bores at banquets. We allow politicians to say for whom we shall vote.

We are the smartest people on earth.

SAY THAT AGAIN, AND SAY IT SLOWLY.

A Diplomatic Statesman.

"Mr. Bigbug," says the biographer. "I find this unidentified statement of yours among some of your notes: "The matter is one which deserves the thoughtful consideration of every public-spirited citizen, and which cannot be specifically decided without the prayerful contemplation which characterized the deliberations of the fathers of the country.' Will you tell me what the question was, so that I may insert the quotation in its proper place?"

"Ob, that?" smiles the eminent man "That was just a nice little speech I wrote out and learned by heart so I could repeat it whenever 1 was asked for my opinion on the initiative and referendum or the recall, or any other public question. It sounded good, and read just as well, and if I were inter rupted in a speech a reply like that would convince the audience that I was mighty conscientious."

Insistent Debtors.

The folk who borrow trouble No good intentions luck; They wait till it grows double Then try to pay it back.

Vague Suspicion.

"Jouadab," says his wife, "I am be lated below. ginning to have doubts of your sincerity."

"You are!"

"Yes: I have observed that when ever I find it necessary to speak to you in an admonitory way, you very soon thereafter bump into a chair or a door and mutter under your breath I am growing to believe that you bump into things just as an excuse for swearing about what I say to you."

Thebur Stasbit.

answer for a gambrel-stick. If there left hanging all summer and will reis sufficient help at hand, the hog may | main in the best condition.

as the water rises above the drain, it will begin by force of gravity to flow **CLEANS ITSELF** from the bottom up through the galvanized tube and leave the cistern from the bottom, thus sucking out the Method Is Shown in Illustration foul water and sediment from below and leaving the clean, fresh water at the top. I invented this device and have had one of these cistern in operation for seventeen years. The wa-Cisterns are usually made of brick ter has always remained pure and and cement mortar in the form of a sweet, and without any attention whatjug. The water is let in at the top by ever to cleaning. There is no patent conductors from the eve troughs of and the additional cost of this simple the roof of the house or barn. The and sanitary device is about two and soot, dust, leaves and other foreign a half to three dollars. matter on the roof and in the trough

GUARD AGAINST WASTE IN FEED

drawn from the bottom by the pump, comes up dirty and foul smelling. If the cistern is built as the illustration Is Not Refused by Catile.

> Feed has grown to be so high priced that wasting it seems like squandering gold; yet the careless feeder wastes an enormous amount of feed every winter when a little watchfulness and sound judgment would save it.

> When stock are fed a tempting grain feed before or at the same time they are given their roughage ration they invariably become somewhat dainty as to what they eat, picking out but the very best of the roughage and rejecting all the rest.

> When this habit is once formed stock will often go hungry rather than eat what has been picked over and which really is very good feed. Therefore, one must systematize his feeding in such manner as to guard against the habit being formed.

This should in no wise be constructed as meaning the feeding of foul or musty roughage, but at the same time we do advise one to feed so as to derive the greatest possible profits, consistent with the good health of the herd. For this reason we should feed the roughage before the grain or at a The cistern should be built in the time when we know the stock to be hungry enough to eat all the roughage containing a certain amount of enter through the cover, a drain pipe nourishment and we consider that the system saves us a great quantity of

Best Draught Horse,

An experiment station says that the closer a draught horse is to the ground the better both for service and endurance.



Gobbler and Hen.

more perhaps than any other denizens of the poultry yard, are unable to bear confinement. Sundry attempts have been made to rear them in limited runs, but as yet the effort has not met with success. Those who are favored with space will find turkey rearing profitable, provided that they can secure attention being given to the birds.

COMBATING LICE IN CHICKS

Small Quantity of Olive Oil Rubbed on Fowl's Head Will Prove Quite Effectual.

If fowis are healthy, the premises kept clean, and a dust bath or aches provided, lice rarely get the upper hand, it being through the brood hens, transmitting them to the chickens, that most harm ensues. A hen with many or few lice on her when sitting transmits them to the chickens immediately they are hatched. They are to be found stationary on the chicken's head, above the beak and eyes, and in a few days when they get more plentiful, are to be found behind and on top of head and throat. A simple and effective treatment adopted by the government station in New South Wales is to place a small quantity of olive oil in a saucer, and the day after hatching dip the finger in the oll and thoroughly rub it into the fluff of the chicken's head and under the throat. This will kill the lice if present and if repeated the second or third day there will be little fear of any escaping. When a week or ten days old the chickens should be examined again and if any of the vermin are found at this age a little kerosene can be added to the olive oil. It is best to annoint all chickens with the oli immediately after they are hatched, such being a sure preventive of the acourge.

Care of Poultry Runs.

Plowing and liming the poultry runs myiffes the soil

rustle of a woman's dress.

He rubbed his hands across his eyes. He must have fallen asleep, into the big chair on the hearth. and the swish of the rain on the windows had caused the illusion.

He rose, lighted a lamp and went to bed. He left the cat on a cushion on the hearth. He thought he heard the click of a latch. "It is the wind." he said to himself, and fell asleep.

In the morning when he went down the cat was still on the cushion on the hearth rug, but there was something else on the rug-a little her. fine square of white linen.

Stephen picked up the handkerchief and stared at it; then he looked at the cat. If only she could speak what would she tell?

It was while he was still standing there that Mrs. Brinkley came running over. "Were you in the other part of your house last night?" she demanded breathlessly.

"No" Instinctively Stephen hid the little handkerchief in his big bands

"There was a faint flickering light," Mrs. Brinkley said, "in one of the upper rooms."

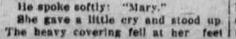
"You must have been dreaming." "I couldn't have been." Mrs. Brinkley insisted, "for I called Mr. Brinkley up to look at it."

"Dear Mrs. Brinkley," Stephen asked, "who would come into that unheated place on such a night?"

"Well," Mrs. Brinkley sald, decidedly, "if I believed in ghost I should say that it was a guost, and, anyhow, it gave me an awful fright." Stephen switched her from the subject by inquiring tactfully about a certain chocolate cake which she had promised to bake for him, and presently she flew homeward to beat up and bake.

When she had gone Stephen stood still in the middle of the floor We've got to look into this, pussy cat,' he said, to the little cat.

He went to a drawer and took out a hig key and inserted it softly in the lock of the dividing door. blast of chill, damp air struck bim He shivered and went on. It was a ghostly place, with the gray winter light sifting through closed blinds In the parlor there was no sign of any living presence, so Stephen ascended the carpeted stairway and came to the landing without having made a sound. And it was there he stopped, listening. Somewhere on that upper floor someone was coughing! He made his way to the end roop. As he approached the open door be saw a little figure swathed In blankets sitting in a big chair by the window.



fought for Mary's life. One morning Stephen brought her out and put her.

"You'll be perfectly well in a few days," he said, heartily.

Mary looked at him listlessly. "And then," she said, "I must go away."

"You are going to marry me." he said, quietly.

She would not, she protested, not after the way she had treated him. He urged and argued until at last he brought Mrs. Brinkley in to convince

"Tell her how I need her," he said. "Mary Donn," said Mrs Brinkley, severely, "are you going to condemn Stephen Strong to keep house with jaussy cat for the rest of his days?" And then Mary gave in, and Mrs.

Brinkley baked the chocolate cake for their wedding feast.

That Awful Change.

Connie Mack, manager of the Athletics, was discussing in Philadelphia a pitcher who had gone back.

"You'd never believe he was the same man," he said. "It's like the lost-memory case.

"'Ain't it strange?' said a Conshohocken woman to her husband, as she looked up from the Bulletin. 'Here's a gent who, after a fit of illness, can't remember his wife, and refuses to believe she's the woman he married.

"The Conshohocken man grannted. "'Well, he ain't the first man,' he said, 'that can't realize his wife is the same woman he once went crazy over."

Truly Master of the Parish.

As a lame country schoolmaster was hobbling one day to his schoolroom, he was met by a certain nobleman, who asked him his name and vocation. Having declared his name he said, "And I am master of this parish."

"Master of this parish!" observed the peer; "how can that be?"

"I am master of the children of the parish," said the man; "the children are masters of their mothers, the mothers are the rulers of the fathers, and consequently I am master of the parish."

The Quiet Way.

He met bis fellow-workman rushing down the street at express speed.

"Huflo, John," he said. "what's wrong ?"

"Wrong," sald John, "I'll just tell you. When I went home the night I caught my wife sitting on anither man's knee."

"An' did ye bust him, John ?" "Na, ns, man; I jist turned on my heel, an' cam awa' oot again, but I

She gave a little cry and stood up i didna forget to bang the door tae let The heavy covering fell at her feet I them see I wisna at all pleased."

water and sediment that have accumuordinary way and cemented fully to the top. The conductor pipes should leave the cistern just beneath the

neck, or about three feet below the food supplies every season. surface. Into this is cemented a galvanized gas pipe which extends downward to within about two and a half inches of a depression in the bottom of the clatern.

Is will readily be seen that as soon

