

CAUSE OF DISCONTENT.

The poor man, or the man moderately well to do, who makes the few good books of a small collection the companions of his home, and who hangs upon the wall a few pictures having in them for him and his family a meaning, a beauty and an inspiration, is richer by far than the vulgar captain who crowds a magnificent library with unread books and the unappreciated works of painters and sculptors. Moreover, it is not easy today to tell the rich man's child from the poor man's child; they wear the same kind of clothes, attend the same schools, enjoy the same harmless luxuries, and in all essential particulars live upon terms of equality, says the Seattle Post-Intelligencer. And so far as necessary material comforts are concerned, the poor man's home is not different from the rich man's home. What, then, is the reason for the pervasive discontent of the hour? The reason is to be found in false sentiments and false opinions made possible because the poor have been foolish enough, in a moment of passion and prejudice, to become jealous of the vulgar ostentation and unbridled extravagance of the foolish rich.

All women today have a wider horizon. The mother studies the task of feeding and caring for her children and hunts information. The matron, whether her husband's income be large or small, belongs to some club in church, in the home and school league or in her social life, and has a swarm of organizations in which she is interested. An overwhelming share of the \$1,000,000 volumes yearly circulated in this city are read by women, probably seven or eight out of ten, says the Philadelphia Press. Concerts, music in the home, art and the theater all live on the interest of women, as the audience show. Novels and magazines grow and multiply on their support. Physical training, sounder hygiene and wiser food have greatly developed the American woman. The daughter of today is nearly always taller than her mother and usually better schooled. Fair as was her mother, she is fairer still, as the Roman poet, noted of mother and daughter in a day of corresponding advance. But though fairer and physically stronger, when the American woman thinks of the "perfect woman," she gives the major weight and importance to those things of mind and heart which years do not rob, but instead enrich.

According to a Turkish diplomat now in this country, the Turkish women no longer keep their faces covered in public. They go about as they please, and make goo-goo eyes and flirt just as women do elsewhere. This is a great reform which is said to be pleasing to both sexes, but it is not likely to create a rush to Turkey for a beauty exhibition. The most beautiful women in the world are not to be found in Turkey—not in extravagant numbers. Now that they can show themselves, however, it may be expected they will take more pains to enhance their charms.

Luther Burbank, the wizard of naturalists, has produced a blackberry bush without thorns. But the real benefactor of the race will be he who evolves the dumb and stingless mosquito.

A German has been arrested for smuggling glass eyes into this country. This is proper. Let our glass eye factories have the fullest measure of protection that is possible. They need it, owing to the disinclination of people in general to make a larger output of the glass eyes necessary.

Let us hope that the baby emperor of China knows what he means when he says "the spirits of our nine emperors are unable to enjoy the sacrifices." In English, at any rate, it is a bit lacy.

An umbrella was found in the stomach of a shark caught in Delaware bay a few days ago. Search was made for the owner, but no trace of him was discovered.

Panama hats are now to be made in Panama, but the frankfurter, the hamburger steak and the Havana cigar will continue to register from any old place.

Astronomers report from the Lowell observatory at Flagstaff, Ariz., that Mars had its first frost of the season. They have not been able to discover whether Martians succeeded in getting their late corn under cover before the frost came.

If Mr. Edison, coming up New York bay, really felt like kissing the goddess of Liberty, as he says, he must have been more than ordinarily seasick on the way across.

The KITCHEN CABINET

TO TRY is better than the thing you try for. To hope is higher than the height attained; To love is greater than the love you sigh for. To seek is nobler than the object gained. To wrestle with the angels—this avails Though the motive for the wrestling fails.

HOUSEHOLD HINTS.

In kitchens heated with hot air from a furnace, a very nice device was noticed in a modern house: A small table with a lower shelf made of heavy wire was used over the register when plates and all dishes for serving could be kept warm. A radiator in a kitchen may be used in the same way if a shelf of tin or zinc is made to hold the dishes. A leak in a wash boiler may be stopped temporarily by a little corn meal dropped into the boiler over the hole and the corn meal will swell and fill the hole. Flour and water made into a stiff dough will often do as well. A penny is a good paint remover when paint has been dried on the window.

Knives that have pearly or ivory handles should never be put into hot water.

A good way to do to have a spoon for measuring quickly at hand is to leave a cheap teaspoon in the soda, baking powder and cream of tartar cans. Then they are always there for use.

Pound and half-pound baking powder cans are most convenient for steaming puddings or for molding and packing away frozen dessert that does not need stirring.

Vegetables may be kept fresh and crisp for months if packed in sand or earth in a box. Carrots, beets, turnips and winter radishes are as fresh as when dug.

Dampen the brush of the carpet sweeper and there will be more lint in the sweeper and less left on the floor.

Salad Dressing for Fruit.—Boil together sugar and water until quite a thick syrup is formed. When cool pour over any combination of fresh fruit. With a little chopped fresh coconut or shredded almonds a dish of ambrosia may be served.

Corn Pudding.—To a can of corn add a half cup of melted butter, a tablespoonful of flour, a cup of milk and two eggs well beaten. Season with plenty of salt and pepper and bake a half an hour.

IN WHOM men condemn as ill I find so much of goodness still, In men whom men pronounce divine, I find so much sin and blot. I hesitate to draw the line Between the two, where God has not. —Joaquin Miller.

PREPARING FISH WITH SAUCES.

In most homes fish finds its way upon our tables at least once a week. It is easily digested when fresh, and makes a pleasant change in the menu. In choosing fish, see that the eyes are bright and the flesh firm.

To bone fish, which is not a difficult fish and cut it through from the inside so that it will lay flat. Grease the bars of a wire broiler with salt pork. Lay in the fish and broil over coals or under gas flame. Broil the process, cut down to the back bone and with a dull knife press the flesh away from the bone first on one side then on the other. There is no more waste in boning fish than when left to be boned at the table.

Broiled Fish.—Clean and bone the fish side first, to keep in the juices. Turn and cook the skin side. When taken from the broiler season with salt and pepper and serve with any desired sauce.

Baked Fish.—Clean fish but do not remove the tail; sprinkle with salt and fill with bread stuffing that has been well seasoned with onion juice. Sew up and lay on a greased rack in a baking pan. Lay a few slices of salt pork over the fish to baste it while roasting, and bake thirty to forty minutes, according to size. Remove carefully, not to break it. Garnish with parsley and quarters of lemon.

Halibut Steak.—Have a slice about an inch and a half thick. Wash and wipe dry. Butter the bottom of a baking dish, sprinkle with grated onion, chopped parsley, salt and pepper. Lay the fish on the seasoning, brush it with egg yolk and cover with more seasoning, adding lemon and soft butter. Bake twenty minutes in a moderate oven.

Pickles Sauce.—Make a drawn butter sauce with one tablespoonful each of butter and flour, a cup of boiling water, and salt and pepper to taste. Just before serving, add a half tablespoon of butter, a tablespoon each of chopped onion, pickles, olives, capers and a dusting of salt and cayenne. The pickles may be varied, according to taste.

NOT the cry, but the rising of the wild duck impels the flock to follow him in upward flight. —Chinese Saying.

FOR THE HOLIDAYS.

This is a delicious confection that will keep indefinitely: Put a pound of dates, a pound of raisins, a pound of figs, a fourth of a pound of almonds, half a pound of pecans, half a pound of Brazilian nuts all through the meat grinder. Mix until thoroughly blended, and if not moist enough add a little honey. Pack in wax paper lined boxes or in glasses. This may be cut in squares and dipped in fondant or chocolate.

Rice Jack.—Boil together a cup of sugar, a cup of molasses, two tablespoonfuls of water, and when hard if dropped in cold water, add a tablespoonful of butter and a pinch of soda. Stir in three cups of puffed rice and spread in a buttered dripping pan to cool.

Saïpicon of Fruit.—A shredded pineapple, a banana, an orange, a grape fruit finely divided. Boil a cup of sugar, a tablespoonful of water until it hairs, then add a tablespoonful of lemon juice, and when cool pour over the fruit. Serve in glasses with a little of the Maraschino juice and a cherry on top.

Panache.—Cook together until it forms a soft ball when dropped in cold water, three cups of sugar, half brown and half white, a tablespoonful of butter and a cup of cream. When cooked add a cup of nuts and set away to cool before stirring.

Peanut Bar or Brittle.—Put a cup of sugar in a sauce pan and melt it over the fire. When a golden brown stir in a cup of shelled peanuts. Pour into a buttered pan to cool.

Cream Candy, Uncooked.—Beat the white of an egg slightly, add a fourth of a cup of cream, milk or water, then add confectioner's sugar until stiff enough to handle. Flavor, add nuts or fruit, mold in balls and lay on waxed paper to become firm.

CHILDREN have more need of models than critics. —Spurgeon.

DISHES FOR COOL MORNINGS.

On these frosty mornings the appetite is keen for hot dishes and a well-nourished body is one that stands cold and attacks of illness that the un-nourished easily give up to. Starved, ill-fed bodies are not found exclusively among the poor. The petted child of wealth often has a harder time to fight the heedless, careless indifference and ignorance of the mother, who has every opportunity to inform herself, than the child of poverty. The poor mother errs unwittingly because she has never been taught.

Graham Griddle Cakes.—Take two cups of graham flour, a cupful each of cornmeal and flour, add two teaspoonfuls of brown sugar and a half teaspoonful of salt and two teaspoonfuls of baking powder. Mix together to a drop batter with milk and water; add a tablespoonful of melted shortening and one egg. If made a little thicker they may be baked as gems.

Baked Hash.—Chop fine some of yesterday's roast beef; to one cup of the beef add two cups of cold boiled potatoes chopped fine, two onions sliced very thin and a lump of butter or gravy to moisten. Add a little water, if necessary, and set in the oven to brown.

Cereal Cakes.—Mix cold boiled cereal with sufficient milk to make a batter; add an egg, a pinch of salt and a teaspoonful of baking powder. Bake in gems or griddle cakes. Rice is especially good in such cakes.

For the Morning Appetite.—Fry two eggs, melt and pour over three tablespoonfuls of butter; add a teaspoonful of Worcestershire sauce and serve.

Nellie Maxwell.

Shiftless Lot. A little cross-bred was going on between the Texas and Arkansas lawmakers when Senator Culberson said: "Arkansas is a suburb of Texas, and there are some powerful good people there, but about the most shiftless family I ever heard of lived in that state. The family belonged to the numerous Smiths. Old Daddy Smith was very sick, and a neighbor called to see about his condition. He found no one at home, except a daughter-in-law, who informed him that the rest of the family had gone to see their daddy buried. The neighbor was a religious man, and inquired of the daughter-in-law if the old gentleman had made any preparations for eternity. 'No,' replied the woman, 'notin' more than to give the two boys a horse apiece. He knew they'd never own one of they had to work for it.'

RECLAIM MUCH LAND

Government Rushes Projects in Many States.

Brigham Young Given Credit for First Practicing Irrigation in United States—\$70,000,000 Spent Last Year.

There are two principal ways of reclaiming land. If too dry, water must be supplied; if too wet it must be drained. Strangely enough, so far as reclamation in this country is concerned, the harder problem was undertaken first. Without going into the history of irrigation, it is sufficient to say that the people of this country owe something to the memory of the first man in the United States who practiced irrigation—as other things—on a large scale. This was the Mormon leader, Brigham Young. Salt Lake City, with its beautiful surroundings, in the midst of what was once an arid desert, marks the beginning. The irrigated lands mentioned are among the most productive sections of the country.

The act of congress of June 17, 1902, known as the "reclamation act," marked the beginning of the active interest of the federal government in the conversion of the arid wastes forming much of the area of seventeen states into productive farms.

It has been the intention of the Interior department, in accordance with the terms of the act, to make each project self-supporting; that is to say, only such work was carried out as would, in all reasonable probability, be paid for by the repayment, on the ten year installment plan, of all charges by those who settled on the irrigated lands. On this basis, the government has undertaken and carried more or less nearly to completion projects in various states as follows:

Table with columns: State and project, Acres, Investment. Lists projects in Arizona, Nebraska, Colorado, Nevada, New Mexico, Wyoming, Idaho, Washington, Montana, South Dakota, Oregon, Utah, New Mexico, Texas, Rio Grande, Idaho, Snake river storage, Arizona-California, Colorado river, Oregon, central Oregon, Oklahoma, Cimarron.

In addition, there has been invested in secondary projects in the line of preliminary surveys, etc., \$587,391; in townsite development, \$10,955; in irrigations for the benefit of Indian reservations, \$198,704; and for general expenses not included in the above installment, \$38,811. The statement of expenses for the fiscal year ended June 30, 1911, are not yet available, but they undoubtedly bring the amount close to \$70,000,000.

Reclamation as practiced by the government dealt the death blow to the big ranch. There are some of them left, but they are gradually being cut up. The government had no feeling of hostility to the bonanza farmer, but its desire was to make as many homes as possible. It therefore undertook the expenditure of some \$75,000,000 at once and more later to supply water.

The idea was—and it worked out—to make the land so fertile by merely watering it that no man could profitably take care of more than a comparatively small number of acres. The limit was placed at 160 acres.

Those who owned a larger amount in what was to be covered by the reclamation project were required to sell down to that amount or they would not be supplied with water. In some instances the maximum is twenty, forty, or eighty acres, according to the kind of crop to which the soil is adapted.

Most farms under irrigation projects are under eighty acres. There are more of forty and twenty and more still of ten acres. In most of the western states where fruit is the principal crop, it is considered that there is more money in ten acres in proportion to the investment than in the larger acreage. It may be that "a little farm well tilled" possesses the same influence upon a happy life as when the words were written.

Several of these farms in Washington and Idaho have been brought into such a state of productivity as to be sold for what seem to be fabulous sums. The highest price for purely farm acreage is believed to be \$3,500 per acre. This is an exception. There are a few instances of orchard lands sold for \$3,000 per acre.

What may be considered a standard price for an orchard just at the beginning of its bearing life is \$500 per acre. The value under proper treatment and cultivation should increase up to the time it is twenty years old and probably longer.

These things constitute one of the reasons for the cutting up of the big ranches and driving the cowboy out of business.

SPRING WATER TO IRRIGATE

Centrifugal Pump is Best Because it Throws Steady Continuous Stream and Costs Less.

In reply to a query as to the use of spring water for irrigation and the proper plant to lift it on 160 acres C. H. Jones in the Dakota Farmer makes the following reply:

Many claim that dead water is better than spring water to irrigate with. I cannot see that there is any difference; at least not enough to stop you from installing a power irrigation plant for that reason. If you wish to use that way of irrigating.

A centrifugal pump is the best pump to use, because it throws a steady continuous stream of water, wears longer, takes less power than other styles of pumps or, in other words, is more efficient. It also costs much less than other pumps of same capacity. For power I should use a gasoline engine of standard make. Steer clear of the cheap kinds.

To lift enough water ten feet to irrigate 160 acres, I suggest a No. 8 centrifugal pump which has a capacity of about 1,050 gallons per minute or 100 miner's inches of water from a 15-horse power gasoline engine. Remember that it takes twice the power to lift the same amount of water 20 feet as it does 10 feet, therefore if your lift is over ten feet, the power must be increased accordingly. The pump plant should be located as near the field as possible. It requires somewhat more water to irrigate a sandy soil than a heavy soil. Be sure you have plenty of water to run the size pump you buy because a centrifugal must have water enough to run it to its rated capacity or it will not pump at all. It costs more to build ditches and lateral on rolling land, but when ditches are once built it would be easier to handle the water than on land that is almost level. It would require two men to irrigate properly with the amount of water a No. 6 pump would lift, at least until the ditches are well established.

Small power irrigation plants are practical and economical up to 25 or 30 feet lifts. A No. 6 pump will lift enough water to irrigate about one acre per hour and a 15-horse power gasoline engine will use from one to one and one-fourth gallons of gasoline per hour.

Many pump plants have been failures in the past because cheap machinery was used or was improperly installed. Many have secured old, second-hand pumps, then pulled with either an engine too small or one many times too large. These plants, of course, were failures.

Be sure you have plenty of water to supply the pump you wish to get; then get an engine that is properly adapted to the pump in size and your irrigation project is sure to be a success.

Buy the best equipment. It will not cost much more than the inefficient kind.

Artichokes for Hogs.

Artichokes and pumpkins are valuable sources of a vegetable feed supply for winter. The former can be grown on hills and odd corners, which would not otherwise be utilized, and in the late fall the hogs can be turned in to do their own harvesting until the ground is frozen.

Pumpkins are of value in that they may be easily stored until mid-winter and fed when the weather does not permit ranging out of doors on the wheat or rye fields.

Remove Dead Branches.

All dead branches should be immediately cut from a tree as to permit them to remain endangers the life of the tree.

TIMELY SHEEP SHEARINGS.

To thrive best sheep ought not to be disturbed of their natural habits. A good argument in favor of sheep is that they never suffer from cholera.

The lambs should have extra feed in a wide-bottomed trough in the pasture.

Mud engenders foot rot, but dirty, wet pens are still worse in this respect than mud.

If sheep are in a good thriving condition two months of full feeding will fatten for market.

Put up signs warning dog owners to keep their beasts off your land, and then do not hesitate to use the shotgun whenever one appears.

The ram that is kept to head the flock should be pure bred and of good individuality. It is well to breed along definite lines and to a special type.

It is not the loss of a single sheep killed by a dog that hurts the flockmaster, but the terrible damage done to the rest of the flock through fright.

No matter if a ewe is four years old, if she has a good udder and good teeth, and is otherwise in good health, keep her two or three years longer.

Sheep eat a little more per unit weight than cattle. A bunch of sheep weighing about 1,000 pounds will consume as much feed as a steer weighing 1,200 pounds.

There is a steady decline in the number of sheep kept in this country, and yet owners of small flocks find them profitable where dogs can be kept within due bounds.

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Cleanses the System effectually; Dispels colds and Headaches, due to constipation. Best for men, women and children; young and old.

To get its Beneficial effects, always note the name of the Company, CALIFORNIA FIG SYRUP CO. plainly printed on the front of every package of the Genuine

WISE PLAN.



Tem—Do you believe in keeping the friendship of a dog? Dick—Sure. Especially if he is cross and happens to belong to the girl you often call on.

No insomnia here. Mrs. Eastside—Now that you've got so rth I should think you'd be afraid o' bargainers.

Mrs. McSwimm—Sure, I'm not a'fraid at all, at all. I've 15 alarr c'cks set so that one will go off every half-hour during th' night. Whin a burglar hears one o' them he niver stoops to take anything wid him.

Mrs. Eastside—But don't they keep you awake? Mrs. McSwimm—No, indade. It's not us would be waked up by a little thing like that. Before John got the pipe contract I used to be a kitchen leddy, and John was a policeman in Philadelphia.—New York Weekly.

Slouth-Guarded Jewels. Pity the poor duchess of Marlborough, who has been driven to insomnia through worry over her jewels. She has hired six former Scotland Yard detectives to camp at Sunderland house, Mayfair, three by day and three by night, and guard her gems. The outlay for this is something more than \$6,000 annually. She has spent many thousands in equipping her mansion with all the latest wrinkles in burglar alarm and safety devices, but she considers the money that buys her peace of mind is an investment well made.

Never fear to bring the sublimest motive into the smallest duty and the most infinite comfort to the smallest trouble.—Heber.

Many a man doesn't realize that he might have made good as a fiction writer until he hears some of his love letters read in court.

WORKS WITHOUT FAITH

Faith Came After the Works Had Laid the Foundation.

A Bay State belle talks thus about coffee: "While a coffee drinker I was a sufferer from indigestion and intensely painful nervous headaches, from childhood.

"Seven years ago my health gave out entirely. I grew so weak that the exertion of walking, if only a few feet, made it necessary for me to lie down. My friends thought I was marked for consumption—weak, thin and pale.

"I realized the danger I was in and tried faithfully to get relief from medicines, till, at last, after having employed all kinds of drugs, the doctor acknowledged that he did not believe it was in his power to cure me.

"While in this condition a friend induced me to quit coffee and try Postum, and I did so without the least hope that it would do me any good. I did not like it at first, but when it was properly made I found it was a most delicious and refreshing beverage. I am especially fond of it served at dinner ice-cold, with cream.

"In a month's time I began to improve, and in a few weeks my indigestion ceased to trouble me, and my headache stopped entirely. I am so perfectly well now that I do not look like the same person, and I have so gained in flesh that I am 15 pounds heavier than ever before.

"This is what Postum has done for me. I still use it and shall always do so." Name given by Postum Co., Battle Creek, Mich.

"There's a reason," and it is explained in the little book, "The Road to Wellville," in pkgs.

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.