

## SUIT SOIL CONDITIONS

Irrigation Becomes More Expensive Year by Year.

Most Economical Distribution of Water Will Depend on Running It Proper Distance—Careful Preparation is Necessary.

Water becomes more expensive year by year and much more money is now spent to make irrigation in the field effective than formerly. Given skilled help and big heads of water our common system of laterals 35 or 40 yards apart is a good one, and the amount of water that can be handled by a good man by using several ditches is only limited by the size of the head ditch, though the ordinary hand will have enough to do to run two or three ditches full. There are now much better ditch plows than formerly, which leave a better ditch bank to keep the water from breaking back into the laterals from which it has been forced, and good banks are the measure of a good ditch flow, which must be suited to the land, laying the banks farther back in friable soils than on stiff loams or clays, or they will cave in when the water strikes them. The heels of the lays should have three to five inches cut off them or they will cut in under the bank and the water will find the crack and undermine the embankment, which will flatten out.

With really good banks to our ditches the upper parts of the land we have laid off are watered in practically the same way as by the check system, where we merely depend on the head ditch to carry water and larger or smaller embankments are put through the field, leaving level spaces between.

The distance water should be run from the head ditch without running a supply down the laterals will depend on how easily it is controlled and how much it soaks into the ground in its passage down the field. On some impervious soil it is better to run it the whole way if we have a fair head and the lands do not exceed a quarter of a mile.

This is exceptional, however, and would only apply to old alfalfa fields or meadows which have become very hard from lack of cultivation. The irrigator with his shovel can tell when land has taken water enough, and should never be deceived in this respect with ordinary crops, though of very deep rooted ones, like alfalfa, roots reach down beyond our ken.

Some soils will absorb water so easily that it must be assisted over the surface by the use of the corrugator and frequent changes in the laterals, whilst on others it merely fills the plowed soil and passes on easily over the surface. A good loam will stand up much better than a clay in which the particles are so fine that when thoroughly wetted they become soapy, settling as they dry into a hard, compact mass, which it is very hard for air to re-enter. Clay soils, however, will grow good crops if they are carefully watered and conditions are such that the crop comes away fast, shading the ground so it will not scald or crack. Where checks are made, their size should be governed by the above conditions, as well as the ability of the water supply to flood a given area without waste of water, and the levels of the land, which, of course, necessitate small areas, or the checks will have to be made inconveniently high.

The area to be flooded may run from a few feet of lawn up to thirty acres, a very usual size being from three-fourths to one and one-half acres. The economy of the check will depend on how closely its size is adapted to the most economical distribution of water and the amount necessary for the plants.

Marketing Poultry to Advantage. Here are a few hints to those who are in the business of raising market poultry: Market the roosters separately. Aim to attract the eye of the buyer. Have regular market days. Try to build up a reputation for prime stock. Grow bone and muscle first, and then fatten. Big-boned broilers are apt to be wrongly classified in market.

Always notify your commission merchant before shipping. Young fowls shipped with old stock will command old stock prices. Poultry should be killed the day before marketing when going direct to the consumer. Do not mix white-skinned chickens in the same shipment with yellow-skinned ones. Have a tag fastened on each fowl you send to market. It is the best way to advertise your stock.

Irrigated Farms Small. In the irrigation projects of the west, most of the irrigated farms are under 80 acres in size. There are more farms of 40 acres, still more of 20 acres, while the greatest number of irrigated farms consist of 10 acres each.

Irrigated Gardens. An irrigated garden 50 feet square will supply enough vegetables for any average family.

Flax by Irrigation. In Kansas flax grown by irrigation has yielded as high as 28 bushels of seed an acre.

Economical Irrigation. The art of economical irrigation is usually learned only when scarcity of water compels its less lavish use.

## DRAINING FIELD AND RANCH

Successful Operation Has Developed Necessity of More Extended Work to Secure Outlets.

The successful drainage of the field and ranch has developed the necessity of making more extended work to secure outlets which are adequate to receive the water from the several farms. Irrigated land has few, if any, watercourses, so that drainage water must be delivered through artificial ditches, usually to the same stream from which the water was originally diverted. The construction of such outlet drains requires the co-operation of the owners of land which is to be benefited. This is secured under the provisions of the state drainage laws, which permit owners of land to form a corporate district and distribute the cost of the work among the several owners in proportion to the benefit each will receive. The assessments so apportioned are collected as taxes and the proceeds applied to pay for the work.

It is quite often the case that little or no field drainage can be successfully done until outlets have been made. Districts of this character containing 10,000 acres or more have been inaugurated in the states of Washington, Utah and Colorado, but none has as yet been completed. This feature of drainage, which has but recently been forced upon the people in certain sections, is new and brings up some troublesome questions concerning the location of such drains as will prove of common utility, and also concerning the equitable assessment of their cost upon the several tracts of land for which they provide drainage.

There are at least 800,000 acres of irrigated land which now require draining in order to make them profitably productive, the larger part of which will require the construction of outlet drains in which more or less co-operation of property owners will be required. After the land which is drained has become fairly free from alkali, with which it is often highly charged, the water flowing from the main drains becomes highly valuable for irrigation. Such water then becomes an asset, since it may be used to irrigate lands occupying a lower level. These questions have not yet been adjusted satisfactorily in connection with drainage projects. In fact, they are only broached when the necessity for public drainage districts requires their consideration. It is quite certain that drainage districts must soon be as much a feature of irrigated farming as they now are of agriculture in the humid sections.

Delicious little wafers to serve with afternoon tea are prepared by placing a chocolate cream on a round wafer, then set in a hot oven to melt the candy and toast the cracker.

A cup of hot cocoa with a marshmallow floating in it delights the heart of a child.

Fudge—Two cups of sugar, three fourths of a cup of milk, one tablespoonful of butter, two squares of chocolate. Cook to the soft ball stage, add vanilla and salt.

When preparing a meat loaf to cut in slices when cold, put in two or three hard cooked eggs, arranging them so that when sliced they will add to its appearance.

A pretty table decoration for a yellow luncheon is made of yellow roses made from the peeling of oranges rolled up and fastened with a toothpick at the bottom, very much like the silk and ribbon roses so much in vogue for dress decoration.

When coffee is spilled on a silk or satin gown, use pure glycerine rubbed over the spot and afterward rinsed off with lukewarm water and pressed on the wrong side. All trace of the coffee will have disappeared.

Save your wooden meat skewers to use in cleaning windows and corners when the cloth or brush will not reach.

House Cleaning Don'ts.—Don't tear up more than one room at a time in cleaning, and have that in order when the head of the house comes home. There is nothing more desolate, especially to a person not taking part, than a room in a state of upheaval.

Don't undertake more than a day's work at a time, as tomorrow will surely come, and if it doesn't, who cares if the house isn't cleaned.

Don't lumber your home with useless and dust-gathering bric-a-brac. If your friends will give it to you, pass it on to those who have more time to dust it.

Don't get so deep into house cleaning that you can't enjoy the delicious spring days and the first bird songs.

Don't buy upholstered furniture, but simple, comfortable, easy-to-dust articles.

Deal pretty sparingly with red pepper as a spice for poultry. It is sharp stuff. Better warm your chicks up some other way than by feeding it.

Turkeys more than any other poultry seem to require fresh air. They will roost in trees during a snowstorm and not seem to mind it a bit.

# The KITCHEN CABINET



HERE is a hope for the man or woman who knows that he has failed. If we are keenly conscious that we have failed, that fact in itself is evidence that we have not failed as hopelessly as we might have done. Only those who have really failed who are unconscious of any failure.

—J. Archibald MacCallum.

## CHOCOLATE DISHES.

For the lovers of chocolate, here are a few choice suggestions.

**Chocolate Balls.**—Cream a third of a cup of butter, add two squares of grated chocolate, a cup of sugar, two and a half cups of flour sifted with three teaspoonfuls of baking powder, a little salt; add a half cup of milk, beat well, then cut and fold in the whites of four eggs. Put into cups and steam forty minutes. Serve with chocolate sauce.

An ordinary bread pudding may be made quite elegant by the addition of a little grated chocolate, and one may serve chocolate sauce with it.

**Cocoa Fruit Pudding.**—Put through a meat chopper a cup of figs, two-thirds of a cup of suet, and two and a half cups of breadcrumbs; add a half cup of cocoa, a cup of brown sugar, two eggs and a half cup of milk; add salt and steam three hours. Serve with hot chocolate sauce.

**Chocolate Cream Pie.**—Melt two squares of chocolate or half a cup of cocoa; add a half cup of sugar, a fourth of a cup of cornstarch, three yolks, a little salt and two cups of milk. Cook in a double boiler until thick, stirring constantly; flavor with vanilla. Pour into a baked pastry shell and cover with a meringue made from two eggs and two tablespoonfuls of sugar; brown in the oven and serve cold.

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the water, if it seems desirable, once during the cooking.

Often the outside tougher portions of the onion may be taken off and saved for soup while the tender centers are used for salads.

The water in which onions are cooked retains much flavor and it may be saved to flavor soups and sauces.

If onions, as well as cabbage, are cooked with the vessel uncovered, there will be less noticeable odor in the house, and it is commonly said that they are more digestible.

**Onion Soup.**—Peel a good sized onion, cut in small pieces and cook slowly until tender in two tablespoonfuls of fat or butter. When tender remove to a butter place and brown, stirring all the time to avoid burning. Add a pint and a half of milk and water, half and half; season with salt and pepper, bring to boiling point and serve poured over a piece of toasted bread.

**Onion Custard.**—Cook onions until tender, drain and pour over them the following custard: One egg, half a cup of milk, salt and pepper to taste, for each cup of onions. Bake gently and serve as a vegetable.

Stuff onions by choosing large ones, Parboil and remove the centers, chop the pieces removed, mix with bread crumbs, butter and salt and stuff. Meat or nuts may be used with the bread. Bake, basting with soup stock or water and butter.

**Onion Souffle.**—Chop cooked onion, or rub through a coarse sieve. Combine with equal parts of soft bread crumbs, season with salt, pepper and butter. For each half pint beat and add a yolk and fold in the beaten white. Bake in small dishes until firm.



WISDOM in the man, patience in the wife, bring peace to the house.

Change is the sauce that sharpens appetite.

## SOME DESSERTS TO TRY.

A delicious and simple dessert, not expensive, is:

**Apple Snow.**—Peel and grate two large sour apples, sprinkling over it a cup of powdered sugar as you grate it, to keep the apple from turning dark. Break into this the whites of two eggs and beat for thirty minutes. This will fill a large dish. Serve with a custard poured around it.

**Ambrosia.**—Cook together until thick a cup of sugar and a cup of cold water, cool and add the juice of one lemon. Pour this over a few prunes, a banana and an orange or two. Any combination of fruit liked may be used.

**Fruit Pudding.**—Dissolve three-fourths of a box of gelatine in half a pint of cold water, then add one-half pint of boiling water, the juice of two lemons and two cups of sugar. Strain and let stand until it begins to thicken. Stir in two bananas, two oranges, six figs and ten walnut meats. Put into a mold to harden.

**Pineapple Whip.**—Add one-half cup of powdered sugar and the juice of half a lemon to one can of grated pineapple. Beat the whites of two eggs stiff and add to the first mixture. Fold in a cup of whipped cream. Chill and serve.

**Strawberry Ice Cream.**—Mash a quart of clean, fresh strawberries, add a cup of sugar, squeeze through a cloth, add a pint of cream, a pinch of salt, and freeze.

**Fig Dessert.**—Take a pound of figs, add water and simmer slowly until very tender, sweeten to taste and add a little lemon juice to heighten the flavor and serve when cold with whipped cream.

Nellie Maxwell.

## CAVE DWELLERS OF TUNIS

City Where 3,000 People Built Their Homes in the Bowels of the Earth.

London.—The capital city of the Matmata, the cave dwells of Tunis, containing about 3,000 inhabitants, is one of the strangest in the world. It is not erected upon the ground, but is burrowed in the earth, the country being a high, rocky plateau, barren, sun-baked and swept by the simoon.

When one of these people wishes to build a dwelling he chooses his spot, traces a circle to show its location, and then digs until he reaches the desired depth, which varies according to the number of stories he desires. The rooms are caves hollowed out in the sides of the circular covered pit, and the bottom of the pit forms the courtyard, which is a usual feature of a Moorish house. Besides the rooms, a passage is also dug communicating with the outside world, and a door is built at the outer end.

The soil is a malleable clay, is easily cut, and lends itself well to excavation, the roof of each room requiring no support as long as it is well arched. The cave dwellers inhabit the territory between the town of Gabes, on the Tunis coast, and the sand hills of the Sahara.

## U. S. MAY GET TOMB OF ISIS

J. Pierpont Morgan is Negotiating Its Purchase—Is in Ruins on the Island of Philae.

New York.—Following J. Pierpont Morgan's long sojourn in Egypt this winter, reports have reached this city that he is negotiating for the purchase and removal to America of the famous ruins of the Temple of Philae. The temple is threatened with destruction, owing to the rise of the Upper Nile, as a result of the enlargement of the Assouan dam. The ancient edifice already is partly submerged and the completion of the dam extension probably will obliterate the entire ruin.

The cost of the work which Mr. Morgan is said to contemplate would be more than eight million dollars.

The Island of Philae with its temple of Osiris and Isis was sacrificed to the utilitarian spirit of the age. With the erection of the dam across the Nile



Ruins of Temple of Philae.

at Assouan the larger part of the island was submerged with its historic ruins.

The Temple of Philae was dedicated to the worship of Osiris and Isis, two of the principal deities of the older Egyptian mythology. However, the temple was built at a much later date, being the work of those Macedonian conquerors who ruled Egypt from 323 B. C. until the Roman conquest under Augustus Caesar. Pha-Lek was the name of the temple according to the Egyptians and later that was softened into Philae by the Greeks.

The legend is that the god Osiris wished to join Isis, his beloved, in the temple, but was kept away by the surging waters until he called up a crocodile which carried him on its back and deposited him safely on the shore. There he remained and his tomb can be seen in the sanctuary in the temple. For centuries Philae was the Mecca of the Egyptians and the worship of Osiris and Isis lingered unbroken (Ex-Treasurer Ripley County).

## CONVENT OF BISCUIT MAKERS

Delicious Confections That Are Made by Nuns of an Italian Village.

Rome.—At Varese Ligure, a mountain village some 25 miles from Sestri Levante, in the north of Italy, there is a most remarkable convent. The ladies who live there spend their time in making biscuits, which they send to private customers all over the world, says the Wide World. All who belong to this quaint religious community have taken a vow never to appear again to the public, and the only person the nuns are allowed to see is the doctor, and then only in case of serious illness. If one cannot see the fair inmates of the convent of Varese Ligure at work with flour and almond paste, one can at least taste their biscuits, which are most delicious. They are made in the form of fish, flowers and fruit, and in some cases are so beautifully colored that it seems a pity to put one's teeth into them. The nuns also devote their attention to drying mushrooms which are brought to them by the peasants of the district, and these fungi secchi are likewise sent all over the world. It is no easy matter for a novice to obtain admission to this convent of lady biscuit makers. Novices desirous of renouncing the world and joining the community have to bring with them a fairly large capital and a certain amount of education—two conditions which are not always found together.

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The Silver Cup

At the recent Stockade Fair was awarded to the Alberta Government for its exhibit of grain, grasses and vegetation. Reports of excellent yields for 1910 in the districts of Saskatchewan and Manitoba in Western Canada.

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