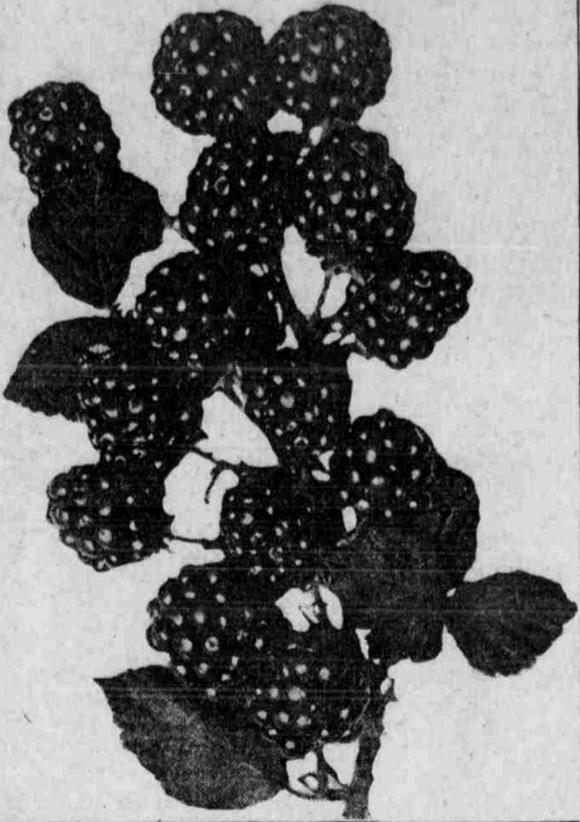


**GROWING RASPBERRIES IS NOT DIFFICULT**



A Splendid Specimen Cluster.

(By W. H. UNDERWOOD.)

The raspberry can be cheaply grown; with proper care and management it is as sure a crop as corn. Its period of ripening covers a greater length of time than any other small fruit, lasting from four to five weeks if early, medium, and late varieties are grown. Any soil that will produce 40 to 60 bushels of corn to the acre is sufficiently rich for raspberries. The most essential point is to secure a fine, well-pulverized soil, in which the roots can grow below the effects of dry weather.

The more there are of the fine, or working roots to each plant, the larger the growth, and the better will be the crop. As these roots require a loose soil in which to work, it is never best to plant on ground that cannot be thoroughly pulverized.

Plow the soil for a depth of about six inches, harrow it well and then level it down smoothly with a roller. Then mark it out by stretching a line where the row is to be made, making the rows eight feet apart.

Dig wedge-shaped holes with a long narrow spade, by inserting it in a position about eight inches from the line in such a position that the point will reach almost under the line, then withdraw it without removing any of the soil, again inserting it at the line nearly perpendicular, so that the point will reach the same place reached the first time, removing the soil between the two cuts, as you withdraw the spade, making the holes 2 1/4 feet apart.

Before they dry out set the plants, holding them against the side of the hole where the line is with the left hand, and draw the mellow soil in with the right, pressing it firmly.

Use only first-class tips, covering the roots three or four inches deep, which prevents the bushes from being blown over by heavy winds. I am confident that more failures are due to the lack of cultivation, than to any other cause. If the best results to be attained are desired, a row of corn, potatoes, or some garden crop should be grown in every space between the rows the first year, and the patch cultivated every week or ten days, from the time they are planted until the first of August.

After the first year they should be cultivated five or six times each season. I use only a five-toothed cultivator and horse-hoe in cultivating. For large bushes the handle of the cultivator can be set over one side, thus

enabling the shovels to run as near bushes as necessary. I enrich the ground from time to time, as the good of the bushes requires.

When the young plants are about four inches high, thin out to one cane in each hill. When the cane is about 12 inches high, I pinch out the bud. This can be done with the thumb and finger, and will cause the plants to throw out laterals.

After pinching out the bud, do no more trimming until the next spring. Then cut the laterals back to about eight inches in length.

**HINTS PICKED UP IN THE ORCHARD**

Set Trees Trifle Deeper Than They Stood in Nursery Row—Avoid All Air Spaces.

(By L. M. BENNINGTON.)

In transplanting your trees set them the same depth, or a trifle deeper than they stood in the nursery row. Sun-scall is death to trees. Valuable young trees can be protected by a cylinder of heavy paper; not much trouble and it pays.

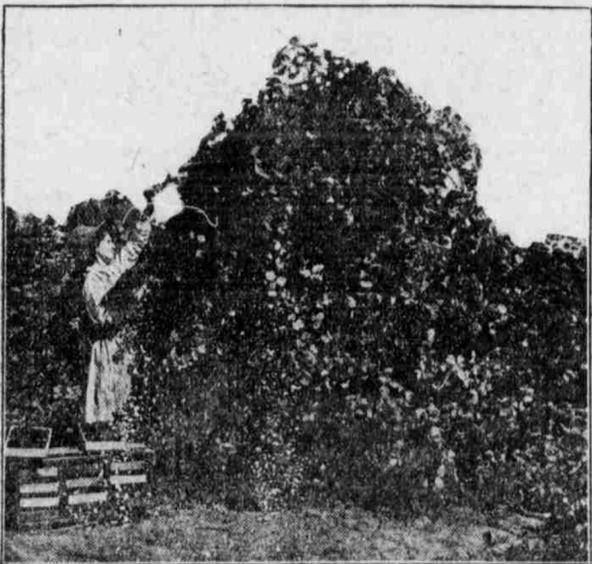
Of course, you will spray your trees at least once, and perhaps twice this spring, but how about your neighbor who sprays not at all? How can you protect yourself against the pests that are driven from his orchard into yours?

Apple trees that have been long neglected should not be pruned too severely the first season. Too much sun on branches that have always been shaded will injure them.

It is not necessary to slash away at your trees every year. Prune just enough to keep them in shape and prevent useless sprouts from sapping the tree's strength.

Never chop off a limb that is more than one inch thick. Use a saw. Always leave a smooth surface on the stub.

It is all right to cultivate some low-growing crops between young trees. Early potatoes and early cabbage would do well for this sort of work. When these are out of the way sow clover as a cover-crop for winter and turn it under in the spring.



Blackberries Trained to a Ten-Foot Trellis and Loaded With Fruit.

**The KITCHEN CABINET**

The tendency to persevere, to persist in spite of hindrances, discouragements and impossibilities; it is this that in all things distinguishes the strong soul from the weak.—Carlyle.

**QUEEN OF BERRIES.**

Of all the fruits which are so bountifully given us, there is none so welcome, none so refreshing as the strawberry. It is found in almost all quarters of the globe and prized by all nationalities. The Greek calls it "scarcely a mouthful;" the Romans called it "Fragaria," because of its exquisite perfume; poets have sung its praises in every land and clime, and at banquets under the shadow of the Acropolis it held the place of love. It was the practical Anglo-Saxon who took the poetry all out of the beautiful name of *Fragaria* and named it strawberry, because of the custom of placing straw under the vines to raise the berries from the soil. Others say it is the tiny straw in the berry which gives it its name. Whoever that may be, a strawberry by any other name would taste as sweet. Physicians concur in placing strawberries in their catalogue of pleasant remedies.

The wild strawberry, picked in the open field, where it has absorbed the sun's rays and developed its sweet juiciness, has a flavor unexcelled by the choicest cultivated berry. There are some unfortunate individuals who are unable to eat this berry without ill effects. The reason for this is not fully explained, says Thompson, "for the analysis of the berry fails to show any product which is peculiar to itself." "There must be some combination of acids or other materials existing in this berry which is exceptionally irritating to some persons." It may be that they (the persons) have a digestive acid which combines with the vegetable acid in some chemical change which causes the disturbance.

The strawberry contains an abundance of salts of potash, lime and soda which acts upon the body secretions beneficially.

The addition of a dash of red pepper or a pinch of soda to berries for people who have a personal idiosyncrasy against them will help some to digest them without trouble. Lemon juice is another aid to some, and for those who suffer from flatulent dyspepsia, says Thompson, "use no sugar with the fruit."

When the world hurts, then speedily we turn to one dear place, where love may not discern the worst that is within us; where mean hate gaineth no entrance; all involute this spot from sorrow, and its scared name is home—the harbor holding naught of blame. —May Austin Low.

**FOODS EN CASSEOLE.**

The modern housewife knows that there are other ways of cooking food than by boiling, broiling or roasting all at high temperature. The long, slow cooking of foods in casserole best conserves the nutritive elements of food and the flavors that render it most agreeable, are better developed.

The earthen casserole with tight cover, plain or elaborate as the purse can buy, will hold the heat, cook food well, and if a late meal has to be served will keep the food hot. For the busy woman who has many cares and but one pair of hands to depend on, the casserole is invaluable. A dinner can be put to cook and left without watching. The best feature of all in casserole cookery is that it may be brought piping hot to the table.

**Potatoes en Casserole.**—Melt a fourth of a cupful of butter or fat taken from the top of soup, in a frying pan. Have ready a quart of potato balls, cut with a French cutter, washed and drained. Turn the balls into the hot fat and shake about until they are well browned, and a grating of onion, a teaspoonful is plenty; then add soup stock to cover the potatoes, add a tablespoonful of chopped parsley and cook in a moderate oven forty minutes. Turnips, carrots or artichokes are nice served this way.

**Sweetbreads en Casserole.**—Let two pairs of sweetbreads stand an hour in water, changing several times, drain and cover with boiling water and simmer ten minutes, chill and remove all fiber, then draw into the best side a

portion of meat which has been browned to add flavor, added to a few combinations of vegetables which go nicely together makes a main dish, and vegetables all served hot from one dish. A very appetizing combination with a bit of mutton is a few carrots, peas and small onions with potatoes cut the same size if there are no small ones to be used.

**Peach and Sage Pudding.**—Soak a quarter of a pound of sage over night, if the old-fashioned kind is to be used, in cold water to cover. Put a quart of peeled peaches, or less if the family is small, in a buttered pudding dish, pour over the sage, add sugar to taste and a cupful of water; bake an hour in a moderate oven. Serve hot or cold with cream.

When a hurried, full day is taking one's time it is a good plan to have all the food for the meal in one oven if possible, or in the fireless cooker, which is the joy of the busy housewife. So many foods can be better prepared in the cooker than by ordinary methods for long, slow cooking is the best of ways to cook the cheaper cuts of meat to bring out the flavor and make them tender and digestible.

**Economic Epigram.**  
To speak truthfully, to work faithfully, steadily and conscientiously, to deal fairly, to look upon others' failings compassionately—these give more lasting rewards than political or social prominence, or financial gains through lying, shirking, cheating and defaming.

**Loss.**  
Prefer loss before unjust gain; for that brings grief but once; this forever.—Child.

**As the Salt of the Earth.**  
Any one can begin a thing, most people can finish one already begun, but those who can always be depended upon to go straight ahead from start to finish are few and far between.

**Frequent Osculation.**  
"Ah, Gustav, whenever you kiss me I strike the wrong note. The people below us have already complained that I always play the wrong key."—Munich Fliegende Blaetter.

dozen lardoons of fat salt pork. Melt four tablespoonfuls of butter in a frying pan; in this brown the sweetbreads, taking care to brown the larded side but little. Lay the sweetbreads in a casserole, add veal broth, salt and pepper a half cupful of carrots, celery and onion cut in bits, tied in a cloth to be removed. Just before serving add a half-cupful of thick cream.

To write some earnest verse or line, Which seeking not the praise of art, Shall make a clearer faith and manhood shine In the untutored heart.

He who doth this, in verse or prose, May be forgotten in his day, But surely shall be crowned at last With those Who live and speak for aye. —James Russell Lowell.

**DELICIOUS SPRING DISHES.**

If one is fortunate enough to have rhubarb in the garden many most delicious combinations may be prepared; if it must be bought in the market have it as young as possible. Do not peel but cut in lengths six to eight inches long. If not crisp let stand in water for an hour or two. Then skin and cut in bits. The color is much better if the skin is left on, and if young it will cook tender. To a quart of the fruit add three cupfuls of sugar, three oranges and a half a teaspoonful of mace in the blade, a dozen cloves and an inch piece of cinnamon. Strew the rhubarb with sugar and spice, breaking the mace in small pieces. Wash the oranges and peel the thin, yellow rind in small bits, add this with the pulp which has been scooped out of the halved fruit, and if necessary two tablespoonfuls of water. Cover the dish closely and put into a hot oven. Cook until the rhubarb is translucent, either pale green or pink, immersed in a clear, rich syrup.

**Deviled Young Onions.**—Peel, trim and cut into inch lengths two bunches of green onions, stalks and all. Cook them in two cupfuls of seasoned veal stock until tender. Make a cupful of white sauce and when smooth and thick add two finely chopped gherkins, a teaspoonful of mustard (dry) and two well-beaten egg yolks. Have ready five slices of dry toast arranged in a shallow buttered dish, pour over them half the sauce, add the drained onions, then the remainder of the sauce. Cover with a layer of buttered crumbs and brown in a quick oven.

**A Quick Cake.**—Beat two eggs until thick, add a cupful of sugar gradually, beating all the time. Sift a cupful of flour with half a teaspoonful of salt and two teaspoonfuls of baking powder. Add quickly a half-cupful of hot milk and a tablespoonful of butter in the milk to melt it. Add any desired flavoring and bake in a moderate oven.

**BUSY-DAY DISHES.**

All sorts of casserole dishes are fine for the busy housewife who wants to serve wholesome, attractive food to her family when she is too busy to give much time to its preparation. Most delicious dinners of a small portion of meat which has been browned to add flavor, added to a few combinations of vegetables which go nicely together makes a main dish, and vegetables all served hot from one dish. A very appetizing combination with a bit of mutton is a few carrots, peas and small onions with potatoes cut the same size if there are no small ones to be used.

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**The Fingersless Kind.**  
Lillian Russell, during a recent visit to Atlantic City, was amazed to see the number of slashed skirts that still prevailed on the Boardwalk.

"They must be last spring's leftovers," she said.  
Just then a young girl in a skirt outrageously slashed at back and front, asked her companion, in passing:

"How do you like my new dress? Fits like a glove, doesn't it?"  
"Fits like a mitt, she'd better say," murmured Miss Russell, with a smile.

**Always Doing It.**  
"Bill is a great one for never losing the chance to embrace an opportunity."

"Maybe that is the reason we found him the other day in his boat hugging the shore."

**Unpromising.**  
"The Frosts expect their boy will be a priest first and then a bishop."

"Do you think he will?"  
"Nope. That boy will never confirm anything but the neighbors' worst fears."—Life.

The best years of the average man's life are spent in trying to obtain the unattainable.

**Forget-Me-Not.**  
"Ah, yes, there are still true and loyal souls in this sad world," murmured the solemn individual in the tortoise-shell glasses. "I used to know a dear girl—it was ten long years ago—and not a year has passed since that she hasn't written me a birthday letter. Always what she writes is about the same: 'Dear Alfred, I can't ever forget, not if I live to be a hundred, this day of all the days in the year. Let me once again wish you long life and happiness with all my heart.' etc."

"Very sweet of the girl," said the stout young man with the amazing waistcoat, "very sweet of her, indeed."

"Very," replied the solemn individual; "only, you see, she writes that dashed letter to me on a different day every year."

**Intent Listener.**  
"A politician who keeps an ear to the ground is likely to hear a great deal that is interesting."

"Yes," replied Senator Sorghum; "and on the other hand he may simply get an earache."

**Not Wholly True.**  
"Is he a true poet?"  
"I don't think so. His wife got a divorce from him."

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During the twenty-one years in which we have been building motor cars, we have never asked the public to do our experimenting. Every unit of the Haynes car is designed, checked and thoroughly tested before receiving its final O.K.

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The Leace-Neville Starting and Lighting Separate Unit System was chosen in 1910 because of its high efficiency and has been used on the Haynes car ever since, although numerous other starting and lighting systems have been tested in our laboratories from time to time. This system is dual-proof and has proven itself 100% efficient in every instance. There is no apparatus, however, on the

that has been subjected to a more severe test than the Vulcan Electric Gear Shift. This device is even a greater improvement than the starting and lighting system, because it not only simplifies the control but positively prevents stripping of gears.

While the electric gear shift is a great invention, it is not radically new, being just a natural development of the electro-magnet, which has been in use since 1820. The same principle is used by steel companies to lift tons and tons of metal; the electric railways adopted it long ago to shift switches automatically, and the little hammer that strikes the bell in your telephone is actuated by the impulse of a similar magnet.

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