

Something to Think About

By F. A. WALKER

GETTING RESULTS

BY LEARNING things rather than words, observing closely how things are done to produce results, keeping in intimate touch with improved methods, making careful mental analysis of the failure or the success of others, and applying the practical information thus gained, ought to be the dominating purpose of every man or woman who earnestly desires to get out of and away from the packed and beaten roads.

To think along the same groove day after day and possibly using the same unproductive form of reasoning, grown threadbare by frequent handling, contracts the mind and weakens it.

If you do not go afield among new thoughts, you can never hope to create new things.

If you fail to lay hold of the forces within you, and thus become a part

of the ever-expanding universe, you may set it down that you are marked for a mere imitating plodder, of which the world at present has a tremendous over-supply.

No harm can come to you in exploring new fields.

It is better to fall in untried effort than painstakingly to avoid it, for by exerting yourself you may quite unexpectedly arouse some dormant capability of whose existence you had not the slightest suspicion.

Life is a search for substance on which life depends.

It is through this search that we discover things and get from them useful results.

To take no part in this ever-expanding search is to admit defeat.

You cannot long continue in the chase of honor and fame without soon feeling the exhilarating thrill of the ennobling adventure.

And when your blood runs hot your brain tingles with clearing vision, and your whole being becomes attuned to novel surroundings, you stretch out eager arms and cry in joyous voice for more, more!

And the beautiful part of such experience is that when your days of sickness you considered drudgery barren of results, resolves itself into a thing of inspiration, bearing you on strong, swift wings to the top of your dreamland hill.

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THE ROMANCE OF WORDS

"ELECTRICITY"

IN SEEKING the derivation of this word, one might be pardoned for supposing that it had something to do with the ancient word for lightning or even for steel or iron, because these substances have become connected in our minds with the substance itself. But "electricity" is one of those words which might be termed "natural errors," for it has its origin in the Greek word for amber—elektron. In fact, a literal translation of it would be "the quality of being like amber."

The connection is far from apparent until we dig back into Greek history and find that the scientists of ancient Athens discovered that, by rubbing a piece of amber vigorously they were able to attract light objects with it. We now know that the force which we call "electricity" was generated by the rubbing of the amber, by the friction applied to its surface, but the Greeks were of the opinion that this was a quality inherent in the amber itself. While the existence of this force has been apparent in the form of lightning, magnets and the like, for countless centuries, it was only in very recent times that it was recognized as a distinct power, to be studied and catalogued and used for the benefit of mankind. The name applied to it, however, was the name given by the Greeks to the substance which manifested it.

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DAIRY FACTS

FEEDING COWS ON ROUGHAGE

Interesting Test Made With Mature Holstein Cow on Government Farm in Montana.

(Prepared by the United States Department of Agriculture.)

What will a dairy cow do in the way of milk and butterfat production when fed on roughage exclusively? Perhaps the consensus of opinion is that she will not do very well, but the United States Department of Agriculture has some figures that show what a few cows did that were fed on alfalfa hay and corn silage, without grain.

A mature Holstein cow was pastured on irrigated, tame grass at the department farm at Huntley, Mont. During the winter months she received nothing but corn silage and alfalfa hay. She was under test and was milked three times a day. For 140.5 days and 98 nights she was on pasture. During the rest of the year she consumed 9,014 pounds of alfalfa hay and 8,985 pounds of corn silage, a rather large amount of bulky feed. While this ration was fed the cow maintained her weight at practically what it was at the beginning of the test, and produced 14,210.1 pounds of milk and 470.24 pounds of butterfat.

For the 12 months following the next freshening this same cow was milked three times a day and given, in addition to roughage, all the grain she would eat. The surprising fact is that she ate 7,956 pounds of grain and practically the same amount of roughage as before. The actual quantities of roughage were 10,068 pounds of alfalfa hay, 8,325 pounds of silage and 4,230 pounds of beets. She was on pasture 130 days and no nights. The milk production for the year was 25,499.4 pounds, and butterfat 823.11 pounds, and the gain in weight 200 pounds.

But notice the difference in the nutrients required to produce the product the first year and the second year, when 75 per cent more butterfat was produced. The first year, over and above maintenance and in addition to pasture, the cow consumed for each 100 pounds of butterfat 156.37 pounds of digestible protein and 558.69 pounds of total digestible nutrients, and for each 1,000 pounds of milk yielded she used 51.7 pounds of digestible protein and 184.8 pounds of total digestible nutrients.

The second year, when she received all the grain she would eat, she received above maintenance and in addition to pasture, in the production of 100 pounds of butterfat, 218.7 pounds of digestible protein and 1074.4 pounds

of total digestible nutrients; and in the production of 1,000 pounds of milk she used 70.43 pounds of digestible protein and 345.9 pounds of total digestible nutrients.

From a nutrition standpoint the cow made a more economical use of the roughage ration than of the roughage plus heavy grain ration. No attempt was made to compare the relative economy of the two systems of feeding on a dollars-and-cents basis, as the relation between prices of roughage, grain, milk, and butterfat, which vary by localities and seasons, would be a large factor in determining this question.

There are now several cows on this farm that have records made on roughage alone. One made 477 pounds of butterfat in 350 days, and promises to have a record of 490 pounds at the end of her year, which will be within 45 pounds of the record made the year before when grain was fed. Another cow in the herd made 345 pounds of butterfat in 245 days without grain, and still another 195 pounds in 129 days. It is now planned to try some of them on moderate grain rations to make comparisons of the amounts of nutrients required to make butterfat and milk under all conditions.

Later and more complete figures on additional cows will show the effect on production of three plans of nutrition—no grain ration, light grain ration, and heavy grain ration. The relative prices of milk, butterfat, and feed will then determine the method of feeding most profitable for a given section.

Benefits of Limestone.
Place a shallow box of ground limestone where the cows will have to walk through it when entering the barn. This will clean their feet, keep them from slipping, and add to the value of the manure.

Increasing Milk Production.
In working for an increased milk production the cow has to be taken into consideration as well as the feed. Some cows are not capable of good production no matter how well they are fed.

KILLS MOTHER OF WIFE AS ROBBER

Man Hears Scuffle in Hall, Opens Door and Fires at Figure in Dark.

IS INSTANTLY KILLED

Son-in-Law Faints When He Finds Dead Body of His Mother-in-Law—Daughter Tells Story of Attack by Strange Man.

New York.—Midnight was passed when a family council on the second floor of 290 Morris avenue, Newark, was terminated.

They had discussed ways and means of maintaining the four-room flat into which they had moved three days before. It had been decided, with his ready acquiescence, that the burden of support must fall upon Charles Manfrio, twenty-five.

For one thing, three of her eight children who lived with his mother-in-law, Mrs. Antonia Cascella, a widow of thirty-seven, were too small to work. For another, he had married her daughter, Lena, sixteen, only a month ago, and he was flushed with the enthusiasm of the bridegroom and eager to undertake the task of support.

As they moved toward their rooms Mrs. Cascella made her customary expression of worry as to the whereabouts of another daughter, Kate, who of late had been keeping uncertain hours.

Finds Man in Hall.
An hour later Manfrio and his bride awakened at the noise of a scuffle outside their door at the end of the hall. There was a heavy lurch against the door.

Manfrio, grabbing a revolver, thrust open the door. He saw a man scurry through the dark hall and leap down the stairs. He started after him, but stumbled against an object at his feet and fell. The object was the huddled form of Kate. She was in a swoon.

Manfrio scrambled to his feet and ran toward the stair landing. He brought up sharply and in alarm, for he was confronted by another hulking form in the dark.

Without pause he raised the gun and fired. He heard the thud of a body and congratulated himself he had gotten the burglar before the burglar got him.

Kills Wife's Mother.
He called to Lena to strike a match. She cast the light and fell to the floor screaming:

"You've killed mother!"

Manfrio fainted. He had shot his mother-in-law through the heart, killing her instantly.

The police ascribed the shooting to an accident, but held Manfrio for the grand jury. They also held Kate as a material witness. Obstinate, she proclaimed:

"I don't know anything about it."

She said she had been to a theater and a man had followed her home and leaped at her in the hallway. When the police learned she had really been to a dance hall with her cousin, Rose d'Antonio, eighteen, Rose said she thought "it would sound better" to say she had been to the theater. She and Rose had met two young men at the dance hall, she said, but left them there. The girls started home separately.

As she let herself into the vestibule of the two-story frame house, Kate said a man slipped into the vestibule behind her. She scrambled in panic up the stairs. But the man caught up. He seized her by the throat and choked her into insensibility. The police found finger marks on her throat.

Rat Acrobat Escapes Trap.
Waxahachie, Tex.—The champion rat acrobat of the world is making his residence at least part of the time at a local furniture store.

Ed South and Roy Borders, employees of the furniture firm, decided they would use a novel scheme to capture the rat. One night they stretched taut a small wire from handle to handle of a water-filled tub. Midway, they attached three pieces of cheese.

The next morning they discovered that the rat had walked out on the wire and escaped with one piece of cheese.

HAD TO STAY IN BED FOR WEEKS

Omaha Citizen Says He is Now Rid of Troubles That Had Kept Him Miserable for Years.

"I was almost out of commission when I began taking Taniac, but it has made me feel like a new man in a short time," said W. S. Meadville, 7904 North Twenty-ninth St., Omaha, Neb.

"My liver and kidneys were out of order and I had terrible pains in my back and sides and was so bad off I often had to stay in bed for two weeks at a time."

"The results I got from Taniac were a very glad surprise to me. It benefited me in every way and I believe the improvement I received will prove lasting and I feel stronger and better than in many a day."

Taniac is sold by all good druggists.

Not Active.

"Is she married?" asked the inquisitive man.

"Oh, yes," replied the naïve.

"What sort of man is her husband?"

"Well, he took up golf some years ago and now I think he is merely a tradition."

"ON EASY STREET"

Women "Farmerettes" Make Money in Western Canada.

Many Are Taking Advantage of the Opportunity Offered by the Fertile Land and Fine Climate.

In many parts of Western Canada are to be found women owning and running farms for themselves, and what is more, making them pay. May Hazlett, an English girl, who lived on a farm in the Touchwood hills, in Saskatchewan, for the past four years, looking after her stock and cultivating her land, is one of these. The farm was originally her brother's homestead, at which time Miss Hazlett was a stenographer. Her brother was killed while fighting with the Canadian forces at Vimy Ridge. Neighbors advised Miss Hazlett to sell the farm, but she decided that she was tired of the "eternal pounding" and became a farmerette.

Mrs. Mary J. Blackburn, a pioneer woman farmer of Alberta, has just added 160 acres to her farm near Hardisty. Coming from Eastern Canada, Mrs. Blackburn homesteaded a quarter section in 1902. She had two Holstein heifers, a bull, and \$17 in cash. She lived in a tent the first summer and in a sod shack in the winter. Her first crop put her, as she tells the story, "on Easy street." In ten years she had a herd of 60 pure-bred Holstein cattle and was operating a prosperous dairy. A fine residence has supplanted the sod hut. "I milked my cows, raised my cattle, cut hay and stacked it all by myself," said Mrs. Blackburn. "I started on bare prairie with no money, and made good. I worked hard, but the experience was wonderful."

It has generally been conceded that farming is a man's job. It has long been considered that a woman's place on the farm was in the house, with a few attendant duties, looking after the chickens and the garden. But times are changing.

Demonstrative of the present feminine initiative, there are two young ladies farming extensively and with good profit too, in Western Canada. Some years ago a family located a 100-acre farm in the Oak Lake district, Manitoba. Later the father died, leaving his two daughters and aged wife a mortgaged quarter section. Instead of selling the effects and moving to town to take employment, the girls decided to work the place.

While the mother looked after the household duties the daughters did the farm work. They did the plowing, harrowing, seeding, haying, harvesting, stocking, feeding and other farm operations. Except at threshing time, the getting out of wood, the help of man was never sought. Instead of a 100-acre place, with seven horses and ten cattle, which they started with, they have a 1,120-acre farm, twenty-five head of heavy horses and nearly a hundred head of cattle, mostly pure-breds. Their farm buildings, equipment and well-kept fields would be objects of pride to the owners in any country.

Their accomplishment has not only been profitable but pleasant, and they have enjoyed every home advantage. They are two entertaining and bright girls, and have all the feminine charm of womanhood. Their manlike occupation has not given them a masculine character or appearance, as some of the older generations might imagine. Their gallant struggle for success signifies the truth in the oft-repeated maxim of Western Canada, "A little assistance and the soil, with its natural richness and God's sunshine will soon pay for the land itself."

If you wish to learn more of what Western Canada can do, write for a copy of "Canada West" which will be mailed to you free by your nearest Canadian government agent.—Advertisement.

The Bridge of Sighs.
Wife (awakened)—Why so grumpy, Tom? Didn't your host have a congenial gathering?
Tom (sighing)—Yeah; there were several men present with rather winning personalities.—Judge.

Trust a woman to tell you whether her friend's hair is dyed.

Uncommon Sense

By JOHN BLAKE

INSPIRATION

A RECENT Sunday newspaper printed a picture of the head of one of New York's biggest banks. It was in a baseball uniform, and but for a mustache—an ornament now discarded by ball players—looked like a professional.

The picture was taken at an outing of the Bond club. The banker served as pitcher for the New York team. The type below recited the fact that he got his first job in an Albany bank because he was a crack ball player, applied himself to banking as eagerly as he had applied himself to baseball, and in a few years was well on his way to his present position.

It is needless to say that this particular baseball player didn't put all he had into the game. He was unusually gifted as a pitcher, and might easily have got into one of the big leagues, too.

But he had the good sense to know that baseball was not a steady business, and that banking was. And instead of seizing an opportunity to make fairly big money early in youth, he was content to try the banking business on a small salary.

Of course there are a good many men who started in the banking business when he did, and who are still about where they were when they started. But at least they still have steady jobs. If they had taken to baseball they would not be doing as well.

Our object in referring to this particular case is to call attention to the fact that if you want inspiration in your work you can get it in the newspapers—plenty of it.

Brief bits of biography such as the one we have cited appear almost every day.

Seldom is a prominent man's name mentioned in connection with an important affair that you do not learn something about how he started and why he succeeded.

If you want to read about the failures—and the horrible examples, you can read about them, too.

While this man was rising from a bank clerk to a bank president, another man who started as an impor-

SCHOOL DAYS



tant official of a bank—chiefly because his father owned most of it—was preparing to travel in the other direction. He made the journey, and has just arrived at the point he started for.

All human history is epitomized in the daily news.

Read the papers. Think about what you read. After that if you don't succeed, it will not be because nobody told you how.

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KIDDIES SIX

By Will M. Maupin

THE REASON

I OFTEN get a piece of pie, Or bread, or even cake, That's equal to the very best That mother used to bake. And mother was a famous cook Known all the country through For putting up the best of meals That hungry children knew.

I used to think that modern cooks Had lost the noble art, But after long reflection I Espouse their cause and part. So when some grouchy man complains And calls their art in question, I know just what the matter is— It's simply indigestion.

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Systematic Accumulation.
"How did prices get to be so high in the first place?" inquired the plain citizen.

"Well," replied Mr. Dustin Stax, "the more profit you made the more surtax you had to pay and the more surtax you had to pay the more profit you had to make."

THE CHEERFUL CHERUB

I like to walk on summer nights. The air with mystery just teems, And rushing past me I can feel The sleeping people's coming dreams.



Neenie Maxwell
Copyright, 1922, Western Newspaper Union

Mother's Cook Book

"All service ranks the same with God, With God, whose puppets, best and worst Are we: There is no last and first."

EVERYDAY FISH DISHES

ONE may usually find good salt or smoked fish in the markets when the fresh fish are unobtainable. Finnan haddie is haddock which is dried and salted, then smoked, which gives it the flavor so well liked. It should be freshened very carefully not to lose that flavor. Twenty to thirty minutes' soaking in warm water is sufficient to remove the excess of salt. Picked up, added to cream and served with baked potatoes it is very good.

Finnan Haddie With Tomatoes.
Take one and one-half pounds of finnan haddie, two tablespoonsful of flour, three tablespoonsful of butter, a dash of pepper, three tablespoonsful of minced onion, two cupsful of tomato juice and two tablespoonsful of green peppers minced. Freshen the fish and cook it gently in water for twenty minutes. Flake it into small bits with two forks, carefully removing all bones. Melt the butter in a saucepan, fry the onion and pepper until softened, add the flour and gradually the tomato juice. Let the mixture boil, add the fish, and when it becomes very hot serve at once with boiled macaroni.

Casserole of Smoked Halibut.
Take one and one-half pounds of smoked halibut, three small onions,

one-half cupful of carrots cut in strips, six potatoes quartered, one-fourth teaspoonful of pepper, one and one-half cupsful of tomato juice, four tablespoonsful of butter, boiling water and bread crumbs. Brown the carrots and onions in the fat and parboil the potatoes for five minutes, then drain and rinse them. Scald the fish and cut in pieces suitable for serving. Put a layer in the casserole, then some crumbs and vegetables, more fish, until all is used. Barely cover with boiling water and tomato juice. Put the cover on the dish and bake for one hour.

Codfish Salad.
If the flaked fish is purchased, a thorough scalding will be all that is necessary to remove the salt, while the whole fish will need to be soaked over night.
Take one pound of salt fish, one-half cupful of stuffed olives, one cupful of finely diced celery, one teaspoonful of minced parsley, one-fourth of a teaspoonful of Worcestershire sauce, three tablespoonsful of olive oil, one tablespoonful of vinegar and a dash of red pepper. Freshen the codfish over night, then flake and cook gently for thirty minutes. Cool, add the olives, celery, parsley, seasonings, oil and vinegar and let stand an hour. Then toss together with boiled dressing and garnish with sliced olives and parsley.