**O'NEILL FRONTIER** 

# They Didn't Renounce War



The Cummingses, past, present and future (?), ] had a lively reunion the other day in a Syra-cuse, N. Y., hotel suite, when Mrs. Helen Gladys (left), wife No. 1, and Mrs. Irene Shaw Cummings (right), wife No. 2, paid a visit to Roy Cummings, vaudeville actor, in order to

appraise pretty Florence Roberts, his stage partner and fiancee. Nobody knows exactly what happened, but the hotel presented Cummings with a bill in three figures labeled "breakages."

(International Newsreel)

## From Pulpit to Packing



### Aquitania Beauty



## The Perfect Bride



Rose Perfect, Broadway munical comedy star, who is to narry Edmond A. Rieder, nanager of big New York notel, in the near future. She has a son, 12, by a previous narriage.

Puts Down Revolt





WINTER STORAGE Vegetable and fruit growers who cater to local markets must necessarily store some of their products for winter sale. Farmers must also store their supplies of apples, pears, beets, carrots, turnips, potatoes, and the like.

In providing for a storage cellar, certain provisions must be followed and principles observed:

See that the room is entirely (1.) See that the room is entirely shut off from the rest of the house or cellar, away from the furnace, and preferably on the north or cold side of the house. (2.) Have it fully inculated by using tight walls and cellings. Double walls, the dead air spaces filled with shavings. saw-dust or cork, and with all cracks plugged, are more effective. (3.) Have a window in the small storage room, or a ventilator in the large room; keep open whenever the out-(1.) room, or a ventilator in the large room; keep open whenever the out-side temperature is lower than the inside temperature, unless there is danger of freezing. (4.) Keep vege-tables as near 34 to 38 degrees as possible, except squash, pumpkins and sweet potatoes, which need a warm room, 55 to 65 degrees. For apples 30 to 32 degrees is desirable. (5.) Keep the atmosphare damp to prevent shdiveling. An eathen floor is best. Sprinkle concrete floors or cover with a layer of earth, which cover with a layer of earth, which may be dampened occasionally. (6.) Keep the room clean and sanitary to prevent the growth of bacteria and other decay organisms. (7.) Keep the room as dark as possible by shading the windows from the outside. (8.) Screen all openings to keep out rats and mice. (9.) Store products on shelves, racks, slat bins or slat crates. Keep onions and cab-bage on open slatted racks; potatoes in slatted bins, two to three feet, and raised an inch or two off the floor; apples in slat bushel crates; canned goods on shelves. Store car-rots. beets, turnips and similar root crops in boxes of moist sand or soil to prevent shriveling. Don't store fruits or celery with anything that gives off an odor, such as onions. (10.) Store only sound, dry speci-mens, for frosted, diseased or bruised fruit or vegetables will soon rot. may be dampened occasionally. (6.)

LIMING FOR LEGUMES One farmer says that he would like to sow sweet clover next spring, but he is not in position to do any liming. Besides he is of the opin-ion that lime is not needed on his farm, because sweet clover grows luxuriantly along the roadside in his community.

It is a well known fact that sweet clover will not grow on sour land. It is a waste of seed and labor to sow it on such land. It is also a well known fact that the soil along a roadside may be sweet while that on the farm adjoining may be sour. The reason for this is easily understood. Every crop grown on a piece of land removes some lime, provided it is taken off the land. If the crops grown are allowed to remain on the land, as those grown along the roadside usually are, the loss of lime will be much smaller than when they are taken off. For that reason, sour soils are frequently found in cultivated fields adjoining road-sides where the soil is sweet. The proper thing to do before seeding sweet clover, or any other legume, is to have the soil tested for acidity. The county agent will be glad to test any farmer's soil and do it without charge. Those who are not certain as to the condition of their soils with reference to acidity, should have them tested before sowing legumes and especially sweet clover. In that way they can ascertain with exactitude **how much** lime, if any, may be required for the successful growing of legumes. There are soils that contain an abundance of lime and will grow sweet clover without liming. In fact, it is a well known fact that fully 75 per cent. of soils are acid and require a dressing of ground lime-stone before they will produce le-gumes satisfactorily. Common red clover will grow on soils that are slightly acid, so also will soybeans, but such crops as sweet clover and alfalfa will not.

than is the case where plants are shipped some distance. In addition to the reason suggested for growing plants at home, there is the added advantage of being able to eradicate disease-infested plants before plant-

ing. The propagation of black raspberry plants is accomplished by the method known as tip-layering. This is done in the northern states in late August or early September. By this time the tips of the canes are long enough to reach the ground and are in proper condition to cover. Three or four inches of dirt over the top of each the is usually sufficient Three or four inches of dirt over the top of each tip is usually sufficient. Better results are secured by using a spade to cover the tips than is the case when a plow is used. The furrow turned up by a plow gener-ally covers the tips too deep. If the work is well done and at the right time the tips will be well rooled by the end of the growing season. The tips are not detached from the parent plant until the fol-lowing spring.

lowing spring.

#### CHLORINE AS DISINFECTANT

Until fairly recently steam has been considered the great sterilizing agency for everything that had to do with milk. At the present time, however, the use of chlorine disin-fectant is gaining in popularity. Not only are the milk producers finding it satisfactry, but it meets with the approval of practically every state and city board of health in the country. Chlorine preparations can be pur-chased in several forms, but can readily be made at home. We make it ourselves and get exceedingly satisfactory results from our own Until fairly recently steam has been

satisfactory results from our own mixture, says the head of a western experiment station. The procedure is simple: Mix enough water with one can—12 ounces—of chloride of lime to form a paste, then add enough more water to make a gallon. Let the mixture stand for 24

lon. Let the mixture stand for 24 hours, stirring it several times dur-ing that period. Strain off the clear liquid through a cloth into a stons or glass container. Kept tightly stoppered in a cool, dark place, this stock solution will retain its effici-ency for a long time. To use, add one pint of the stock solution to each eight gallons of water. Wash cans and bottles thoroughly in hot water with the usual washing solution. Rinse in hot water and then again in the chlorine solution, which should be cool or barely lukewarm rather than hot. Care should be exercised that the solution is used only in glass, enamel stoneware or wooden vats. It should not be used in galvanized iron wash sinks. wash sinks. This bomemade chlorine solution

is doing better work for us than the steam did, is more simple to handle and costs very much less.

### MOLASSES IN RATION

An experiment has been conducted An experiment has been conducted over a period of four years to deter-mine the effects of adding various quantities of blackstrap molasses to a ration composed of cottonseed meal, silage and a carbonaceous hay. A hundred and twenty head of one and 2-year-old steers have been utilized in this test. One lot was fed a ration composed of cottonseed

Taking the Gospel abroad is chief business right now of Aimee Semple McPherson, shown above with son, Rolfe, 15, packing for her trip across the Atlantic. The evangelist will visit England, Scotland and Wales. (International Mawareet)

from ol' Mississippi. (International Illustrated News)

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## Victor in Maine



William Tudor Gardiner, G. O. P. candidate, elected governor of Maine by overwhelming plurality.

Flames Lick Up Expensive Yacht



Photo of yacht Nancy Jane, II, as it was enveloped in flames off Beach Haven, N. J., following an explosion whick seriously injured two of her crew. The trim little vessel burned to the water's edge.

(International Illustrated News)



Primo de Rivera, Spanish dictator, at whose order more than 1,000 arrests were made throughout Spain when an incipient plot to overthrow monarchy was discovered. (International Illustrated News)

### In Love Tragedy



Willis King, 28 (above), of prominent Chicago family, lost \$800,000 trying to beat the stock market and then took his own life. He left a note to Miss Alma Ethridge, pretty actress and artist's model, with whom he had had a break a few weeks previously, saying, in part: "Death is better than living on a ghastly failure."

(International Newareel)

### PICKING LADDERS

Fifteen or twenty years ago, when open-top apple trees were being ad-vocated by many specialists, one of the advantages cited was the fact that such trees could be picked from the ground.

Unfortunately this did not prove to be an actuality, and even with the lowest-headed and most open-topped apple trees we still have occasion

apple trees we still have occasion to use ladders. The type of ladder employed dif-fers in various localities. In com-mercial orchards one of the most useful types consists of a light spruce ladder tapering to a narrow, but patient of the spruce ladder tapering to a narrow. spruce ladder tapering to a narrow, but not closed, top. Such a lad-der is narrow enough at the top to be easily pushed between the branches and with the open point it can be made to straddle a branch and be in less danger of plvoting and throwing the picker to the ground. Regardless of the type of ladder used, there are a few points that the commercial grower would do well to observe.

to observe.

In the first place, all equipment of this sort should be carefully exam-ined and only perfectly scund, safe ladders should be issued. One damage suit might cost more than a car-load of new ladders.

Apple pickers are prone to leave their ladders in the field, especially at the end of the season when the last day's work is completed. A coat of white point will make them conspicuous when the wagons go on their final roundup to gather in the equipment. Incidentally, the paint will serve to delay the day of retire-

PROPAGATING RASPBERRIES Because black raspbarry plants are not easy to ship succesfully many small fruit growers prefer to grow their own plants. There is univer-sally less loss of home-grown plants

#### KNOW BULL'S ANCESTRY

Where less than 300 pounds of outter fat is produced in a year, it is very easy to increase the produc-tion of a herd by the use of a good pull. When the production reaches 100 pounds, however, it is very dificult to have the production of the daughters increased by the use of ordinary bulls. After production has been built to this level, a care-ul study of the ancestors of a numper of males should be made to elect a proved sire. A proved sire s one on which the owner has kept production records on both the cows und their daughters by the sire in uestion.

this test. One lot was fed a ration composed of cottonseed meal, slage and hay. The second lot received the same feed with the addition of three pounds of molasses per steer daily, and the third lot received an addition of six pounds

received an addition of six pounds of molasses per steer daily. In this experiment the average length of the feeding period was 114 days. The initial weight of the steers fed n the test was 745 pounds and the cattle cost \$5.73 per hundred in the feed lot. The average price of the feeds used in the experiment was as follows: Cottonsed meal. was as follows: Cottonseed meal, \$40 per ton, molasses, 14.7 cents per gallon, hay, \$12.50 per ton, and si-lage \$4 per ton. The average selling price for the three lots on the market was \$8.80 for the meal fed steers, \$9.12 for the light molasses fed steers, and \$9.06 for the medium

while the molasses increased the cost of grains for the second lot, the higher selling secured for the molas-second lot, the cost of grains for the second lot, the second lo per steer by 67 cnts above the ini-tial valuation and feed cost.

The difference in the rate of gain, finish and selling price between the light molasses fed steers and the medium molasses fed steers appears to be insignificant, while the finan-cial showing clearly favors the light molasses ration. The returns per steer above the initial valuation and feed cost was \$7.07 for the meal fed steers. \$7.74 for the light molasses fed steers. and \$7.83 for the medium molasses fed steers. A study of the data of the experi-

A study of the data of the experi-ment indicates that about three pounds of molasses may be added profitably to a steer ration of cot-tonseed meal, silage and hay, while the use of double this quantity is very likely to be unprofitable.

### STOMACH WORMS

Marked progress is being made in control of internal parasites in sheep. Not long since announce-ment was made that carbon tetrachloride would control liver flukes, So successful was this method that its use is rapidly becoming a stand-ard practice. Now comes announce-ment that stomach worms can be effectively controlled by the use of nema capsules. The effective chemical in this treatment is tetrachlorethyline. This treatment is very reasonable in cost, as these capsules can be obtained at all drug stores for 75 cents per dozen and one or two treatments are usually suf-ficient. This control method is rapidly coming into general use in the Pacific northwest.

From France comes lately another treatment which is said to be very effective for the same parasite. It is a solution made of 20 ounces of subhur anhydride in 40 gallons of water. In large flocks, very badly affected with parasites, this solution is said to have been very effective.

### PLOWING VS. DISCING

Good plowing and early plowing are very much more important than deep plowing. Plowing from four to deep plowing. Plowing from four to five inches will be sufficiently deep. There is no advantage in plowing as deep as 10 inches for the crdin-ary crops. Whether or not it is more profitable to plow every year or to disk stubble and plow only or to disk stubble and plow only every other year, is probably not known. If the stubble land is rea-sonably free from weeds and if early discing can be practiced, the chances are that it will be better than plow-ing every year, especially on the lighter soils which are inclined to drift drift

