

The Harrison Press-Journal

46 BUREAU PREPARATION.

HARRISON, NEBRASKA

No man enjoys the farm when he plows it with his face.

Never judge by appearances; the handsomest girl usually has the most money.

Skin-tight trousers are coming into style again. Bow-legged men will find it harder than ever to be cheerful.

The United States has granted 3,500 pensions to women, but as yet there is no device for keeping a hat or straight.

Money makes the mare go, and Investor Baldwin has demonstrated that the lack of it prevents the airship from going.

Fashionable English women now wear seams pressed in their coats. Also a great many of them seem to have creases in their minds.

The case of the man who cut out a horse's tongue because the animal is aicker justifies a regret that the day of the rack and thumbscrew is past.

It is now reported that the Baltic fleet sailors saw war balloons off the Dogger bank. The only blessed things they didn't see were fishing vessels.

A Missouri paper advises its readers to invest their money in mules, not automobiles. On the ground that suicide is less a moral sin than murder, probably.

Maybe it is merely the combination of college yell and football that is responsible for the alleged softening of the brain in the case of the gridiron athletes.

New Yorkers are complaining because there is only 12 per cent of oxygen in the subway atmosphere. What did they think the contractors would give them—hummingbirds?

A Chicago pastor advised his congregation to "hang on to their pocketbooks while they prayed." The only strange thing about this advice is that it should have been given in Chicago.

As the Seattle News wittily remarks, "the servant girl occupies a distinctive place in the domestic life of America. But where the rub comes in is the fact that she never occupies the place long."

Ella Wheeler Wilcox writes to the promoters of a cat show that she is leading an existence which she describes as her "rushed, jumbled, triple life." Why, Ella! These double lives we hear of are bad enough, but a triple life—why, Ella!

The proprietor of a hotel in New York claims people are being scared away from his place by false stories or high prices. A nice room may be had for \$3 a day, he says, while roast chicken is only \$3 a portion in his restaurant. Now, who could ever have started such false stories?

An Indiana teacher whipped a pupil with a switch until blood ran down his back, and the pupil's father nearly killed the teacher with a poker. Of course, if the switching had occurred in the ordinary process of having by the young man's schoolmates, that would have been different and probably have been silly to get mad.

The country as a whole is experiencing a wholesome reaction against the free and easy divorce system which has brought so much reprobation on America. States are modifying the laws which in so many instances have practically invited the fling of petitions. Courts, responding to the general impulse, are being more careful against abusing the discretion lodged in them—more vigilant against collusion—more insistent that proof shall be complete. In social life there is a tendency to go back to the old opinion which regarded divorce as a disgrace and visited obloquy on the divorced. The pendulum which so long swung one way is now swinging the other.

The result of the tipping system is, quite naturally and inevitably, that those who pay fees get excellent service, while others are neglected. It is, indeed, hard to find any good defense for the custom, however it is viewed. It is undemocratic because it draws a line between the classes that can be tipped and those to whom a tip would be an insult. It enables the rich, who do not mind the change out of a bill, to outbid the poor, who can not afford more than an extra dime. It forces the public to pay the employees of railroads, hotels, steamships, etc., as well as servants in private families the wages which should come from the employer. It is a well-known fact that wages are cut down in consideration of fees and the thrifty innkeeper merely lets his guests pay his servants.

Of the three weeks recently given up to special services in a Brooklyn church, one was devoted exclusively to unmarried women, who were exhorted to get married, and not to give up hope on account of age. In explaining the program one of the clergymen interested said, "The reason we devote a whole week to unmarried women is because we feel that much of the preliminary work of the married state rests with the woman. She should be taught to realize this, and we are going to do our best to show

her the necessary responsibilities, and how to shoulder them with the pleasure and bliss attendant upon a happy and God-blessed marriage." An "institutional" church in Boston has in its parsonage house what has officially been called a "courting parlor," but it is only a pleasant room where the young people of the neighborhood may gather for amusement in wholesome surroundings. Their homes are so small that there is little room for a gathering of young people in them, and if the church does not provide such a place the young people will go to dance halls and other resorts where they will be under demoralizing influences. The "courting parlor" is a necessity in the crowded districts of all large cities. What better thing could there be than that the preliminary arrangements for a Christian home should begin under the oversight of a Christian church?

Juliet's question, "What's in a name?" might be answered in various ways. One could say, "Something and nothing," and both with equal truth. The name is not the thing and yet comes to be closely identified with it. Although merely a name, it carries with it history, geography, genealogy and ecclesiasticism. How aristocratic the names of localities are now compared with those of a century or two ago. Where once the term field was applied the demand to-day is for park. Our ancestors lived in Brookfield, Suffield, Springfield, Enfield and Byfield. We live in Highland Park, Hyde Park, Morgan Park or Norwood Park. No plebian "field" for us. A sign of the times is that biblical names are no longer given to towns, or if they are it is in honor of some older town and not in commemoration of a place mentioned in the Bible. Salem, Lebanon, Sharon and the others were sacred names to our ancestors and full of religious meaning. The era of the classics is noted in the settlement of New York State when Troy, Syracuse, Ithaca, Rome and other towns were honored with illustrious names, as if to foreshadow their own eventual greatness. Then the American spirit began to prevail and the names of presidents, senators and members of the cabinet were transferred to States, counties and towns. The tie with the old world was severed, or rather America was asserting herself and her individuality as worthy of recognition.

Doubtless without being conscious of it names are given to incalculable to-day which indicate the spirit of the times. There is too frequent repetition of names in different States, which causes great inconvenience aside from the wearisome monotony. There is the disposition for elegant, high-sounding names regardless of their fitness, and in some cases there is the tendency to return to more antiquated forms. "Road" now is aristocratic where formerly "street" and then "avenue" were the distinguished terms. "Terrace" is affected even where the word has not the slightest application. It carries evidence of ignorance and pretension and is well adapted to the kind of insincerity now in vogue. Names tell fearful truths which they were not intended to convey, and, easy as it would seem to change them when found ill-fitting or deceiving, they refuse to go. Better set at this work during the winter and do it thoroughly.

The illustration will give the reader some idea of this pest. The female moth is shown, as well as the caterpillar, and also a twig of a tree showing the web attached. As this latter has been accurately drawn it will not be difficult to identify the web of the brown-tail moth.—Indianapolis News.

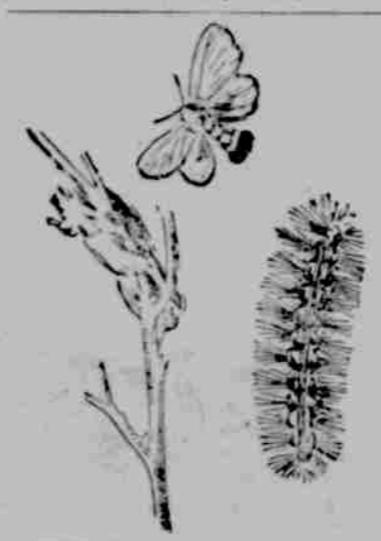
Practical Poultry House. Id. n.

The cut shows the result of mature experience in housing fowls. This house has a small roosting and laying room and one very small window. This ensures a warm roosting place in winter or in case outside door can be used in summer) and a dark place for laying, which gives an ideal condition. Instead of an open shed scratching room which will fill with snow in a Northern climate, a large room with two large sliding windows is provided. Wire netting can be placed over these to keep the fowls in and the windows can be opened to any width, permitted by the prevailing weather conditions. This gives the benefits of the open scratching shed plan without its decided disadvantages. The nests should have closed (flinged) fronts and should



Ravages of the Brown-Tail Moth.

The ravages of the brown-tail moth have become so great in different parts of the country that some concerted effort should be made to exterminate the pest. The eggs of the female are laid on the leaves of the tree, and are hatched in midsummer, and the pest of the moth in the caterpillar state begins its ravages on the tender foliage. On the approach of winter the caterpillars construct heavy webs, in which



MOTH, CATERPILLAR AND WEB.

they live until spring, when they come out to feast on the buds, blossoms and leaves. It is at this season of the year, and later, while the trees are devoid of foliage that the main work to exterminate them must be done.

While the moth is in winter quarters he and she can be readily reached. Obtain a pruning shears mounted on a long handle and operated by a wire in the hands, go through the trees of the orchard and anywhere on the grounds and cut off the twigs on which the mass of web hangs. Lay them in piles carefully, then gather them, and after taking them out of the orchard, burn them. Only in this way can one be certain of their destruction. The plan of fastening a bunch of cotton waste to a pole, setting fire to it and holding the lighted torch to the web until it is consumed is also a good one. Better set at this work during the winter and do it thoroughly.

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AN UP-TO-DATE POULTRY HOUSE.

entered from the rear, which will keep them very dark. For a farm poultry-house, this design leaves nothing to be desired.

Cowpeas for the Soil.

The plan of sowing cowpeas to occupy the soil after harvesting fall wheat or oats is as good now as ever, says Rural New Yorker. With a favorable season the cowpeas make a large growth and can be plowed under in time for another crop of grain or grass seedling. The soil is left in much better shape than it would be if left in stubble and weeds. The trouble about the plan this year is the difficulty in obtaining cowpea seed. There seems to be little if any left in the country. We are thinking of using white beans in place of the peas.

Clearing Up Brush Land.

The use of Angora goats in clearing up the over lands in northern Michigan has been tried now for several years and apparently with satisfactory results to those who have invested in them. The lands have been numbered, the pine cut out and then left to grow up into brush. Upon these lands the Angora has proved a very efficient aid in clearing them of brush and putting them in shape for cultivation or to grow into grass. Neither sheep nor cattle would do this work as well as the Angora.

Covering the Slides.

Various ways have been tried of covering the slide after the slide was elbowed to prevent the spoiling of the slide on top, but it has been found that nothing is better or less expensive than to put on water enough to

thoroughly wet the top of the slide and have enough so that it runs down between the slide and the sides of the slide. Many avoid all loss from damage on top by beginning to feed immediately after filling, thus giving it no time to damage. The feeding should always be done from the top, taking about two inches from the entire top each day. If the feeding is done too slowly, and part of the surface is left exposed to the air for two or three or more days, then the stock will have partially damaged slide all the time.—C. P. Goodrich before Wisconsin Farmers' Institute.

Food for the Stock.

Those who have tested the use of cooked and uncooked foods for stock, more particularly for swine, agree that the uncooked foods are by far the most digestible. This opinion would delight the vegetarians who urge uncooked fruits and vegetables as being more wholesome. Yet there are two sides to the story as usual. There seems to be no denying the value of the uncooked food, with animals at any rate, but we all know that a quantity of raw fruits and vegetables eaten by humans during the summer is apt to create a disturbance of the digestive organs. Not always does it cause a looseness of the bowels, but acidity of the stomach which is very painful. Is it not fair to assume that if uncooked food has this effect on the human stomach that it must have some bad effect on the stomach of the farm animal.

This may be a little far-fetched, but experience has taught the writer that, without exception, one warm meal a day during the winter is beneficial to the animals. Even our horses have a warm bran mash, and it has been well-cooked, too. The poultry have the warm cooked mush and the hot corn at night every other day, and thrive on it. This being our experience, our argument is that animals should have cooked food occasionally, but that most of their meals should consist of food not cooked.

Helps Handling Hogs.

For a catching yard or pen, instead of having regular rectangular shape, have at one corner a sharp triangular extension, as shown in the cut. Into this extension the hogs will rush, when they may be easily caught.

For loading hogs, back the wagon with cage on up to the pen fence, dig under the hind wheels a few inches to bring the rear end and upper side of the wagon bed even with some plank or rail of the pen fence. Cut out this plank or rail, leaving a space large enough for your largest hog to pass through. Place an inclined board of



YARD FOR LOADING HOGS.

plank from the ground of the pen to the lower side of the wagon opening, as shown by the cut, up which to drive the hogs. Then scatter a little corn on the floor of the incline and also on the floor of the wagon, start the hogs and they will go up and in. No fuss, no torn or soiled clothes and a lot of quiet hogs.—H. T. Vose, in Farm and Home.

Agriculture in Japan.

A report prepared by the American Consul-General at Yokohama gives some particulars as to agriculture in Japan. He states that only 14,395,272 acres, or 15.7 per cent, of the total area of the country, exclusive of Formosa, are in arable cultivation. About 55 per cent of the agricultural families cultivate less than two acres each; 30 per cent, two acres to less than three and three-fourths acres; and 15 per cent, three and three-fourths acres to more. It is not clear whether the small holders have grass land in addition to their arable land. As to how families can be supported on such minute farms, it is pointed out that the Japanese standard of living is comparatively low; that the small farmer usually earns wages apart from his land, or engages in some such industry as silk-producing or spinning; that he cultivates and manures his land very thoroughly; and that he often raises two or more crops in a season on the same land. In the warmer parts of Japan, it is stated, barley, Indigo, beans and rape are grown in succession on one piece of land in twelve months.

Cream Tort.

Cut the crust from bread and toast each slice to a golden brown, then dip in hot salted milk. Pack in a deep dish, cover with a mixture of two parts cream to one part milk, to which a pinch of soda has been added. Sprinkle each slice of toast lightly with salt and bits of butter. Set in the oven and bake for ten or fifteen minutes.

Snow Eggs and Stewed Fruit.

This is a delicious dish for hot weather. Divide the whites from the yolks of three eggs, and whisk the former to a very stiff froth with a teaspoonful of castor sugar. Put rather more than a pint of milk, well beaten, one-fourth cupful sugar and four tablespoonsfuls of butter and a teaspoonful of cinnamon, cloves and nutmeg, mixed. Put into a saucepan and cook until thick.

Cream Custard.

Bake one summer squash until tender, thirty to forty minutes; drain it very dry and press it through a strainer; add to it two eggs well beaten, one-fourth cupful sugar and four tablespoonsfuls of milk; flavor with lemon rind or vanilla; line a pie dish with a good plain paste, pour in the custard and bake thirty minutes.

Egg Salad.

Six hard boiled eggs, a small bunch of parsley cut fine, or one-half teaspoonful celery seed; chop the whites and yolks separately, then mix with this dressing: Yolk of one egg; stir in oil till it is thick; add one-half teaspoonful of dry mustard, one teaspoonful vinegar, little salt.

Table Mustard.

One teaspoonful of English mustard, two teaspoonsfuls of flour, one teaspoonful of sugar, one-quarter teaspoonful of salt. Mix thoroughly; add enough boiling water to a thick mixture, then enough vinegar to thin it to the right consistency for table use.

In Fly Time.

Among the various anti-swift devices, one of the latest is that of a Maltese farmer's boy, who places an old bicycle tire over the cow's back so that it holds the tail closely enough to prevent any vigorous activity. A temporary blanket of old bedding is another good tail restrainer which keeps away the flies besides, and these encourage quiet behavior on the part of the cow.



Boston Brown Bread.

Mix together a cup each of graham flour, wheat flour and cornmeal and a teaspoonful of salt. Warm a cup of milk to blood heat, dissolve in it a scant teaspoonful of baking soda and stir in a teacupful of New Orleans molasses. Make a hole in the middle of the meal and flour, pour in a half pint of boiling water, then add the warm milk and molasses. Beat all very hard and turn into a greased mold with a tightly fitting top. Steam in an outer vessel of boiling water for three hours. Take out of the water, turn out the bread and set in the oven for five minutes before serving.

Pumpkin Dodge.

Mix one teaspoonful of salt in one-half cupful of cornmeal, and scald it with just enough boiling water to dampen; then add one-half cupful of stewed pumpkin, one tablespoonful of lard or good drippings, one cupful of buttermilk, one-half teaspoonful of soda. Stir well together and add about a cupful of currants, enough to form it into thick oblong cakes, one-tablespoonful of dough in each. Bake in hot oven twenty-five minutes. Serve with chocolate or cream.

Poor Man's Pudding.

About six stale biscuits or three biscuits and three corn muffins) ground fine, add a handful of stoned raisins, some washed currants, a good handful of brown sugar, and one cupful of flour. Chop fine with the flour one-quarter of a pound of beef suet and one teaspoonful of good baking powder. Mix all together with sufficient milk to make a paste; steam in a greased and sugared dish about two hours. Add a little nutmeg or mace.

Medlar Jelly.

Take the medlars when quite ripe, wash them, and put into a preserving pan with just sufficient water to cover. Let them simmer very slowly till they become pulp. Pass through a jelly bag, but do not press the pulp through. To every pint of liquor add one pound of loaf sugar, bring to the boil, and boil for twenty minutes, or until quite clear, and it will jelly.

Medlar Cake.

Two eggs, a teaspoonful of baking powder, two and one-half ounces of castor sugar, two and one-half ounces of butter, four ounces of flour, a little grated lemon rind. Cream butter and sugar together, add grated lemon rind, beat the eggs thoroughly, add by degrees sifted flour, also baking powder. Mix all together with sufficient milk to make a paste; steam in a greased and sugared dish about two hours. Add a little nutmeg or mace.

To CURE A COLD IN ONE DAY.

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Dr. Williams' Pink Pills can't be beat for nose-aches and difficulties of the blood.

They are sold by all druggists throughout the world.

Charles Dickens once said of "Robinson Crusoe" that it was "the most popular story in the world, and yet one which never drew a smile or a tear."

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