

One thing is certain. If hoops are coming into style, feminine golf is going out.

The proposed coffin trust is a very grave matter, that should at once receive the attention of the trust owners.

Unlike President Roosevelt, Mr. Gates now feels that going out after bears is both dangerous and unprofitable.

Two coachmen have married rich women. They have demonstrated their ability to drive in double harness.

As a mild retort it would be just like Mr. Carnegie to set aside a small fund for the maintenance of decayed dukes.

There are some persons who never will believe that they cannot buy up all the wheat in the world until they have tried.

It has been discovered that women wore corsets as far back as 1600 B. C. Nevertheless the sex has managed to survive till now.

The St. Louis man who killed himself in order that his wife may be happy has not set an example that will be generally followed.

Forbes Robertson declares that Hamlet never saw himself portrayed on the stage by an amateur actor.

At the present rate of progress the chauffeur of the future will have to be a graduated physician, with a knowledge of embalming.

The son of a Pittsburg millionaire has secretly married a kitchen girl, but, if anybody, perhaps she may be the one to be commiserated.

Gabriele d'Annunzio is said to be writing a tragedy based on the life of Nero. The fire scene, with the emperor violining, will be great.

How will the New York multimillionaire who was fined \$25 for breaking the automobile ordinances ever be able to bear up under the blow?

Sarah Bernhardt says crinolines are "infamous," but as she also obligates trousers and silk hats, we conclude she's only half right after all.

A New York landlord announces that he will not make trouble for people who have babies in his flats. Some men would risk almost anything for notoriety.

As they never swear up in Maine, the legislature of that state has imposed penalties on anyone "who vexes, harasses or annoys another over a telephone."

Certainly those two French doctors never had any reason to dream that they would ever have an opportunity to perform an autopsy on the body of John Paul Jones.

Our ungalant probate court has adjudged a woman insane just because she says she is growing younger as her successive birthdays roll around.—Ohio State Journal.

King Victor Emmanuel and Mr. J. Pierpont Morgan had a very pleasant chat. The American money king is decidedly persona grata to the other king since the Ascoli cope affair.

Harvard students have shown that there are fifty methods of working one's way through college, but the chances are that none of them is so satisfactory as working dad's check-book.

A dispatch from Cleveland says Mrs. Chadwick is not receiving visitors. It isn't necessary, however, for the doorkeeper to tell any fibs for the purpose of making callers think the lady is out.

In spite of that astrologer's horrifying prediction about a coming earthquake that is going to destroy New York, we doubt if the Astor real estate will be advertised for sale at panic prices.

The April fool story printed in Berlin about the looting of Uncle Sam's treasury was taken seriously. The Scotch apparently are not the only people who need trepanning to get a joke into the brain cells.

It is announced that the American national game has made great progress in the land of the mikado. Seeing how the Japanese have been fighting all through the war, we thought that they could play baseball.

Mrs. Oliver Harriman, one of the most fashionable young women in New York, has decided not to go to Europe this year because she thinks she ought to stay at home with her baby. What is high society coming to?

It may be predicted with confidence that the new hoop skirt will be something different from the kind in vogue forty or fifty years ago. No opportunity will be given by the fashion makers for utilizing the contents of the attic.

There is in Philadelphia a woman who is suing an ossified man for \$25,000 for alleged breach of promise. Her lawyer is probably justified in believing they can prove that the man gave her both the marble heart and the stony stare.

An Illinois man has just married the lady he began courting fifty years ago. We sincerely hope that the wedding is not merely the result of a fear upon the part of the gentleman that the taxing of bachelors may become general in this country.

WHAT SMART WOMEN ARE WEARING

A Tied Girdle. It is quite possible to have a different girdle for every gown and to have them look natty and nice with no trouble at all by adopting the following plan: Take two yards and a half of ribbon, more or less, according to the waist measure. After skirt and waist are properly adjusted place the center of the ribbon at the center of the waist front. Run the ribbon around the waist, cross at the back and bring the ends in front again. Cross them in the middle and pin securely with a safety pin, through bodice and corset and tie the remaining ends in a smart little bow exactly over the pin, which is put in "blindly," that is, just under the edge of the ribbon; this edge is turned over and covers the fastening. The same applies to the point in front.



Graceful Tea-Jacket.

When properly put on and fastened this girdle bears all the earmarks of the latest thing in French belts, even to the jaunty bow in front and no one would guess that it owed its style to one large safety pin and a piece of ribbon. Sweet simplicity and graceful lightness are combined in this little coatee of spotted net, edged with lace and fastened with bows of ribbon.

Vienna Biscuits. These are good to eat and not difficult to make. Rub two ounces of butter finely into four ounces flour and one ounce of sugar and a pinch of salt. Put the yolk of one egg in a cup, add a little milk to it, pour them among the dry ingredients, making them into a soft, but not sticky paste. Roll out about an eighth of an inch thick, cut it out into rounds about the size of the top of a claret glass; out of half of these remove a smaller round from the center. Put these cakes on to a buttered tin and bake in a slow oven till a pale brown color. Melt two ounces of good chocolate in a pan. It must not boil. Spread some of the melted chocolate on one of the cakes and press another that has the center cut out quickly on the top. Proceed like this with all. Just before serving put a piece of red jelly in the center.

Ornaments That Are New. Brooches and pins offer a plethora of choice. Three little chicks, with diamond eyes and bills of pale yellow enamel, standing on a bar of gold, make a novel design. Very attractive brooches have the maidenhair fern, the lily-of-the-valley and the snowdrop treated with great delicacy and skill. Fine enamels are employed for the leaves and drop pearls for the flowers. Endless are the devices for pendants and necklaces. The dainty chains passing through a jeweled slide of dewdrop-like scroll work, with pendant pearls set tassels as a finish, gives a charming effect. The rope of pearls used as a necklace, with slide, and terminating in veritable tassels of pearls is also uncommon. Pendants in festoon effect and the matrix in gold and enamels are among the choice designs.

Waist Belts. Waists for the most part are apparently composed of belt and bodice drapery and on the smartest frocks—those that have a bonded lining—the belt is not detached, but is part of the bodice drapery cunningly arranged. This arrangement must be well done to be a success, and when accomplished it saves the fair owner of the gown much trouble and annoyance and "missing connections" are not likely to happen. Belts have changed somewhat in their outline. They are now extremely high at the back and all the front depth is below the waist line, which is so cleverly managed that there is no droop or dip.

The New Petticoat. Women should be grateful to Lady Wheatman Pearson for bringing an innovation in petticoats. The new petticoat is made of white kid, about the thickness of a glove, and reaches just below the knees, where frouces of lace or silk are buttoned on. These ruffles can be taken off easily and changed to suit the wearer's pleasure. As Lady Pearson is the wife of an enormously wealthy contractor, she probably did not adopt this garment because of its economy, but rather for the smoothness of its fit. Probably it has been a potent factor in earning for her a reputation of having one of the most graceful figures in London.

How to Wash Table Linens. A firm of linen manufacturers gives some useful hints for washing table and other linens. They advise the best of washing soaps, to begin with. Soaps full of alkali discolor linen. It is better to wring linen by hand, or at least have the rollers of the wringer fairly loose. Be sure that the rinsing process is thorough. A great improvement in doing up linen is this stock: Dissolve one ounce of gum

arabic in half a pint of warm water. Add one tablespoonful of the solution to a quart of water and wring out the linens in the mixture. A point in the care of towels: Admonish the masculine members of the family never to wipe a razor on a towel. The damage done often does not show at the time, but is apparent after the towel is washed.

Reappearance of Black Satin. Black satin is one of the vogues of the season—satin of the softest quality, that drapes as easily almost as washing silk. For many seasons past the black satin dress has been out of fashion, and we have seen little of this excellent material for the composition of complete gowns, so that, for this purpose at least, it reappears almost as a novelty. One of the smartest of black satin gowns is made with a flounced and gauged skirt, and the prettiest of pelerines, opening back and front over a blouse of guipure lace. Black satin blouse costumes and others with fashionable draped and cross-over bodices, with vests of lace, are other pretty styles that are creeping into favor.

Coffee Glace Icing. Sift half a pound of confectioner's sugar into a pan over a gentle heat, add slowly enough warm water and coffee essence to make it thick enough to coat the back of a wooden spoon. Stir it over a slow fire, but on no account let it boil. If you add too much water or essence stir in more sugar till it is the right consistency. Pour quickly over the cakes; it should flow smoothly like a thick sauce. After a few minutes it sets and gets hard.

Blue Straw Hats. The millinery world is gay with colored straw. A new shade of blue is evident—a blue that savors of the ultramarine in an artist's color box—and this is met with in soft, thick straw trimmed with foliage wreaths, a favorite hat shape being the new French sailor or American sailor. Very rich in coloring is the blue straw hat of a rather deeper shade than ultramarine, with a scarf of blue glace silk and a bunch of roses shading from old pink to purple, through gradations of crimson and magenta, placed on the crown near the left edge, more roses appearing at the back, where, according to the mandate of fashion, the brim must be very much upturned. Chip hats in Sevres blue, with bands of white chip let into the brims, are other pretty fashions of the moment.

Horseradish Sauce. One tablespoonful of butter, two tablespoonfuls of flour, two heaping tablespoonfuls of grated horseradish, a teaspoonful of sugar; salt to taste; enough milk to make it of the right consistency. Melt the butter in a saucepan, stir in the flour, and milk gradually, stirring briskly, then put in the salt, the sugar and, finally, the horseradish.

Another Novelty. The smart little capes made by the Parisian modistes to match coat and skirt costumes or princess robes of cloth are not often worn here, although the Parisians favor them. They give just the needed bit of warmth at times, without spoiling the color scheme of the costume or the outlines of the figure. Good Toilet Water. Oil of lavender, two drams; oil of lemon, two drams; oil of neroli, one dram; tincture of turmeric, one dram; oil of rose, ten drops; oil of balm, thirty drops; alcohol, three pints; rose water, one pint. Mix the oils well with the alcohol and then add the other ingredients. Keep it bottled and use a little in the bath as needed. Baked Tomatoes. Peel and slice some large tomatoes, put a layer of tomatoes in a well-buttered dish, season with salt and paper and strew with breadcrumbs, then an other layer of tomatoes and crumbs until the dish is full, having some pieces of butter and crumbs at the top; cover closely and bake for half an hour. Remove the cover, brown and serve.

Boudoir Confidences

The green hats are legion. Coque de roche is heralded again. Some bib effects suggest ecclesiastical robes. Dolly Varden sleeves show snug, eight-inch cuffs. Opalescent effects are as good in gauzes as in paillettes. A realistic dead rose appears in most headgear clusters. The last little piece of neck fur liners, but more for looks than warmth.



Dressy Cloth Costumes

A little more than twelve dollars buys a dainty robe gown of flowered net. Those new silk blouses cut like a man's negligee shirt are having a tremendous go.

Proper Cooking of Onions. Perhaps no vegetable is more abused by the careless or ignorant cook than the homely but particularly wholesome onion. The oil and rank flavor which are objectionable to many palates and stomachs may be dissipated by soaking an hour or so in warm water, after which rinse in cold water, wipe dry and put on to cook in boiling salted water. Salt tends to preserve the peculiar flavor which is the onion's life, and no amount of after salting can restore it.

Modish Silk Travel Coats. Burlington shantung and all the heavy silks of this class are much favored for motor and driving coats, traveling coats, etc., and have body enough to tailor well, though they are sometimes made up in elaborate fashion, with heavy lace for trimming.



Latest Fashion in Taffetas.

An afternoon gown in light-colored taffetas, with deep-shaped belt finished with embroidered buttons. The same handsome buttons fasten down the tabs on front and sleeves. Vest and lower sleeves in lace. Skirt trimmed with tucks overlaid with tabs fixed by buttons to match.

Peel and slice some large tomatoes, put a layer of tomatoes in a well-buttered dish, season with salt and paper and strew with breadcrumbs, then an other layer of tomatoes and crumbs until the dish is full, having some pieces of butter and crumbs at the top; cover closely and bake for half an hour. Remove the cover, brown and serve.

The Well Curb. Neighbor farmers, quite a few well platforms looks dirty and rotten, some are so large that a flock of geese and ducks can roost on overnight. It is easy to make one that is clean and more solid than the old style plank. For a well that has tubing to the top, put two pieces about 3 1/2 feet long, one on each side, close to tubing dug in, with upper ends even with tubing; over these spike a two-inch circular piece, the diameter being 10 inches in center; cut a pole for pump; then take an old binder hoop and lay it around posts, and fill in with gravel and cement. This platform will last and be clean and solid.—Heye J. Wesels in Farmers' Review.

Weeds in the Pasture. The pasture is of all places the abiding place of weeds. In the plowed fields they are annually disturbed and rooted out, but in the pasture they are subject to no such cleaning out. Yet quite large areas are practically abandoned to them, which would be producing good grass if the weeds were but mowed for a few seasons in succession.

Irrigation from Artesian Wells. About fifteen years ago Congress made an appropriation for the investigation of the feasibility of irrigating some of the arid West by the assistance of artesian wells. The work was carried on under the direction of the United States Department of Agriculture. The work of the commission appointed showed that there are two immense artesian basins in the United States, one of them in the James River Valley in the Dakotas and the other in central Texas. In California there exists another great artesian basin, and the water from it is now used in irrigating about 60,000 acres of land, mostly in the San Joaquin Valley. East of the Rockies the work of irrigating by artesian wells is less advanced than west of the mountains.

Geese and Potato Bugs. A man that used to keep geese tells the Farmers' Review that he found them a great help in destroying potato bugs. They would walk down between the rows of potatoes picking off the bugs on each side. They are a good many worms during the day, but were not entirely thorough in their work.

AGRICULTURE



Closeness of Corn Planting. The closeness of planting corn depends to some extent on the latitude. Thicker planting is possible in the north than in the south on account of the smaller growth in size of the stalk. In tests made in Georgia, Louisiana and South Carolina, rows five feet apart, with stalks at intervals of three to four feet, were preferred. At more northerly stations best results have been obtained with rows about three feet apart and with stalks 12 to 16 inches apart.

Closer planting will in many cases give a larger yield of fodder, but it will be at the expense of the grain. Where the corn is to be used in the silo the planting should be with rows about thirty inches apart and with the kernels six inches apart in the row. This will give stalks without ears, but the amount of food from one acre will be probably greater than from any other mode of planting. The idea that it is necessary to enlarge ears of corn with the stalks to get the best results seems to be exploded by recent experiments. The above estimate is for the dent varieties.

The flint varieties of corn grow smaller and may be planted a little thicker than the dent varieties and yet give a good yield of grain. At the Connecticut station where rows stood four feet apart, a flint variety of corn gave the greatest returns when the kernels were planted one foot apart in the row, while a dent variety gave greatest returns when the kernels were planted two feet apart. This shows something of the difference between the two classes of corn.

In experiments at the Illinois station on fertile prairie loam with rows 44 inches apart a medium-sized dent variety gave the largest yields of good corn when planted at the rate of one kernel each 9 to 12 inches; the yield of corn and stover increased with thickness of planting up to one kernel each three inches.

Alfalfa. No plant of economic value has come so rapidly and prominently into the notice of people in this country of recent years as alfalfa. One thing in its favor is that it is a perennial plant. In many localities in this country it will live for ten and fifteen years on a single field, while reports from South America tell of fields that have been in alfalfa for two centuries. It is now grown extensively on both of the American continents and in Asia. Professor N. E. Hansens was some years ago sent to Asia to seek out hardy plants and he followed the alfalfa up into Siberia. There he found it growing in localities where the thermometer goes down to 40 degrees below zero in the winter. It is therefore a plant that will grow well in the temperate zones, though it is accounted as belonging to the warm countries.

In the South it is supposed to do its best, but we have seen very unsatisfactory fields of it in some of the Southern states and fairly good yields as far north as Minnesota. Given a soil filled with humus and bacteria to make nodules on its roots, with a fairly good amount of sunshine, alfalfa will develop rapidly, with proper care. In some localities, however, the problem has been to keep out the grasses during the third and fourth years. Alfalfa stands drouth well, not because it can get along without moisture, but because it sends down its roots to a great depth and below the strata of earth that are generally affected by the dry weather. This deep rooting habit is of great value in some parts of the country where the soil is sandy to a considerable depth.

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Preparing for the Orchard. When a farmer means to plant an orchard he should prepare it a year or two beforehand. The ground should be planted with some crop that will have to be thoroughly cultivated like corn or potatoes or garden vegetables. Putting the land into small grain would hardly serve the purpose. The plow, too, should be quite deep to insure uniform drainage throughout the tract to be planted with trees.

Veteran Apple Tree. In Grafton county, New Hampshire, at a point one hundred and thirty miles farther north than Cleveland, O., says Edith M. Colby in Ohio Farmer, there are some apple trees more than 115 years old, which are still standing and bearing good crops. One of these is 12 1/2 feet in circumference one foot above the ground and over 40 feet in height. This tree was one of 60 carried by the original owner 30 miles on his back, when he planted his first orchard. Five generations in direct descent have gathered the fruit from this tree, and it is still healthy and vigorous.

The wheat plant was gradually developed from a wild form, and the development has been so great that it is now disputed what the wild form was. It was the case under poor conditions of manipulation, what may be the case under scientific management.

HORTICULTURE



Care in Spraying. We recently heard A. V. Schermerhorn tell how some boys sprayed an orchard that came under his observation. Like most boys they did not appreciate the necessity of great care in the performing of this important operation. The hose was turned first on this part of the tree and then on that, zigzagging here and circling there, till the work was supposed to be finished. Not till the leaf might made its appearance could the imperfections of the work be seen. Then it was found that the leaves that had received proper treatment were in good shape, while the places that had been skipped were very evident by brown and dead leaves on the trees. These brown and dead leaves made all kinds of fantastic shapes on the trees and more than anything else were a lesson of how to do and how not to do a thing.

It is of little use to spray at all if the work is not to be carefully and properly done. It is not safe to leave the work to boys, as they have not the mature judgment required to insure a proper performance of the work. Men that have made a study of the work of spraying are the ones to whom should be intrusted this important task.

It is necessary that the spraying material be of just the right strength, and that it be applied just to the degree of efficiency. A fine mist should be thrown on the leaves and not great drops. This mist application should be continued till the leaves begin to drip and then it should be discontinued. Every leaf and twig should be reached.

The work should be done when there is no wind or little wind. A heavy wind causes the loss of much of the spraying liquid. It is also difficult in such a condition to get the leaves on the lee side of the trees properly covered, as the leaves on the windward side catch the spray and shelter to some extent the leaves on the other side.

Commercial Apple Orchardings. Commercial apple orcharding is a business entirely distinct from ordinary orcharding. The man that is engaged in this business makes the raising of apples for market his principal business. He does not have to consider his own likes and dislikes among fruits, but raises the kind and number of varieties that he thinks will bring him the most money. The man that owns a family orchard raises a large number of varieties, that he may have fresh apples coming on during several months of the summer and fall. The commercial orchardist wants his apples to ripen at about the same time, and generally he finds it pays him best to raise but few varieties. The commercial orchardist must select varieties with good keeping power. The short keeper is of small value to him, as he must sell it within a few weeks of the harvest, while at that time the market may be so glutted that he is compelled to sell at a loss.

No man can succeed as a commercial orchardist that does not make a careful study of his business. The soil must be studied to find its adaptability to certain varieties, for some varieties will be a complete failure on one kind of soil that might be suited to some other variety. The family orchard may have one or two varieties that prove failures on that kind of soil, but the loss is not felt. Such a loss with ten thousand trees would be a serious matter.

Commercial apple orcharding can only be carried on by a man with considerable capital, as the expenditures are annually large, and there must be many years before a harvest can be expected. The man that has money and experience in apple growing can probably find no safer business than commercial apple growing.—Albert Bates, Du Page Co., Ill., in Farmers' Review.

Save All Fruit. We notice that a Michigan man advocates the peach growers de-stroying the peaches that are so ripe they have to be picked on Saturday, as they arrive in the markets in a bad condition and have to be sold so low they depress the market. He says more money would be made by destroying them. This is perhaps a commercial policy that would commend itself to some, but it is a heartless thing to advocate. People will never consider the destruction of human food a commendable act. What is the matter with canning or drying the peaches?

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HAPPY WOMEN.



Mrs. Pare, wife of C. B. Pare, a prominent resident of Glasgow, Ky., says: "I was suffering from a complication of kidney troubles. Besides a bad back, I had a great deal of trouble with the secretions, which were exceedingly variable, sometimes excessive and at other times scanty. The color was high, and passages were accompanied by a scalding sensation. Doan's Kidney Pills soon regulated the kidney secretions, making their color normal and banished the inflammation which caused the scalding sensation. I can rest well, my back is strong and sound and I feel much better in every way."

For sale by all dealers, price 50 cents per box. FOSTER-MILBURN CO., Buffalo, N. Y.

Some men never make a mistake because they never make a move.—Chicago Tribune.

Investigation of the Packers. Very general interest has been manifested in the government investigation now in progress into the mode of conducting business by the large packers located in Chicago and elsewhere. Much has been written upon the alleged illegal and improper modes of business procedure connected with the packing industry; but it seems that so far no definite charge of any kind has been sustained and no proof of illegal or inequitable methods has been disclosed to the public. While a wave of severe criticism of this great industrial interest is now passing over the country it might be well to remember that the packers have had as yet no opportunity to make specific denial, the many indefinite charges of wrongdoing having never been formulated so that a categorical answer could be made.

The recent report of Commissioner Garfield, which embodied the results of an official investigation undertaken by the Department of Commerce and Labor of the United States, was a vindication of the Western packers, but this result having been unexpected attempts in many quarters to discredit it were made.

In view of the situation as it now stands, however, attention may properly be called to a few facts that owing to popular clamor are now being apparently overlooked. First, the treatment of this country has heretofore been accorded to all citizens whose affairs assume prominence in the public eye and some of the facts that bear upon the relation of the packers to the commerce of the country may at this time be briefly alluded to. It would be difficult to estimate the benefits gained by the farmers of the country resulting from the energetic enterprise of the packers, for whatever is of benefit to the farmer is a gain to the entire commerce of the country. And connected with the fact that the extensive work of the packers has been more important than their efforts in seeking outlets all over the world for the surplus products of the farmer. Our total exports of agricultural products have gained but little in the past twenty years, and leaving out corn, the total of other farm products was far less in 1903 than in 1891. But in packing house products there was considerable gain during this period, because an organized and powerful force has been behind them seeking new and broader markets.

Besides the benefits reaped by farmers on account of the enterprise and energy exercised by the packers in attaining commercial results by foreign trade, the great development in the manufacture of packing house products has added enormously to the value of all live stock raised in the United States. The waste material of twenty years ago, then an expense to the packer, is now converted into articles of great value, and, as an economic fact, this must correspondingly increase the value to the farmer of every head of cattle marketed at the numerous stockyards of the country. Let these facts be remembered while now it is so popular to regard the great packing industry as deserving of condemnation. At least it must be admitted that, so far, there is no adequate reason for the almost unanimous howl that may be heard everywhere in the face of the Garfield report above alluded to which practically exonerates the packers from the obscure and indefinite charges that have been for some time past made the subject of popular comment.—American Homestead.

Real faith works too hard ever to get frozen.



AT BED TIME I TAKE A PLEASANT MERRY DRINK. THE NEXT MORNING I FEEL BRIGHT AND NEW AND MY COMPLEXION IS BETTER. My doctor says my system is better, my stomach, liver and kidneys are in a pleasant state and I am made from Dr. Williams' Pink Pills for Pale People.

MOST PROFITABLE FARM INVESTMENT.

This is what the Cream Separator has proved to be. Twenty years of experience upon the part of hundreds of thousands of users in every country of the world bear witness to the fact. No one disputes it. There never was a better time to make this all-important farm investment than the present. Butter is undeniably high in price. It is most desirable that none be left to waste, and the quality be such as to command top prices. If you have cream to separate you cannot afford to delay this investment a single day. If you haven't the ready cash the machine will earn its cost while you are paying for it. THE DE LAY SEPARATOR CO. Randolph & Canal Sts., 74 Cortland Street, CHICAGO, NEW YORK.