

Diese Abteilung ist für die Familienglieder, welche am liebsten Deutsch lesen.

Vom Schauplatz des europäischen Völkertriebs.

Für die Wiesmayer, die Hofenberger und Angimier im deutschen Lager brachten die letzten Wochen das rechte Kriegswetter. Unlogisch wie alle Leute, die sich durch Einzelereignisse aus der Richtung bringen lassen, übersehen sie das Gesamtresultat des bisherigen Krieges und schütten das Kind mit dem Bade aus. Die Wiesmayer gehören ins Alliierte - Lager, nicht etwa, weil sie dort auf Gefühlsgefahren stoßen, sondern weil sie dort etwas lernen können. Mit einem furchtbaren Feind seit Monaten auf dem heimatischen Boden und mit nicht einem einzigen positiven Erfolg in der Tasche sehen die Leute im Alliierte - Lager heute noch dem Ende des Krieges mit derselben Zuversicht entgegen wie zu Anfang des Krieges. Welches Geistes sind sie mit den Erfolgen der deutschen Verbündeten in der Tasche erheben würden, läßt sich aus dem Siegesjubeln folgern, das beim Falle von Görz aus dem Lager der Alliierten über die ganze Welt drang.

Bei der Besprechung der italienischen Front kann man in der Hauptsache darauf hinweisen, daß mit dem Falle von Görz nur ein Teil der ersten Linie der Oesterreicher am Jönge gefallen ist. Schon heute find die in Görz weilenden Italiener einem gefährlichen Planenangriff von Nordosten ausgesetzt, wo die Oesterreicher sich dem ganzen italienischen Jönge entlang festgesetzt haben. Man geht tatsächlich nicht zu weit, wenn man nur vom Falle der vorgelagerten Stellungen der Oesterreicher spricht, denn zu Anfang des italienischen Krieges schon wurde in Wien erklärt, daß der Jönge die eigentliche Verteidigungslinie gegen Italien sei. Nördlich von Görz ist sie das heute noch und südlich von Görz, wo sich die östliche Hälfte des Dobardo - Plateaus und die engen Räfte zwischen der Küste und dem Plateau und den dahinterliegenden Bergen in österröischen Händen befinden, ist den Italienern das Fortkommen nicht leicht. Für weniger als Oesterreich - Ungarn ihnen vor Ausbruch des Krieges freimüthig angeboten, haben Hunderttausende von Italienern zweifels ihr Leben gelassen, die Staatskassen sind leer und die Industrie des Landes auf den Ruin verurtheilt. Angesichts dieser Katastrophen und der militärischen Lage von einem Misserfolg Italiens zu sprechen, ist nicht am Platze.

London hat kürzlich die amtlichen Verhältnisse Deutschlands für den Monat Juli bekannt gemacht. England wird nicht geneigt sein, die deutschen Verluste zu verleinern, das Gegenteil wäre anzunehmen, aber trotzdem werden die deutschen Gesamtverluste im Monat Juli auf nur 122,540 Mann, darunter 21,000 Tote, angegeben. Deutschland hat also, obgleich es auf mehr Kriegsschauplätzen kämpfte als die westlichen Alliierten, kaum ein Drittel der anglo - französischen Verluste getragen, die vom deutschen Generalstab auf 350,000 Mann an der Westfront angegeben werden. Dazu kommen die unermesslichen Verluste der Russen und die der Italiener. Das Verhältnis dürfte etwa 6 zu 1 sein, und doch behaupten die Alliierten, daß die Zeit auf ihrer Seite ist. Das traffe Gegenteil ist der Fall. Die Zahlen beweisen es.

Seit dem 1. Juli laufen die Briten und Franzosen mit ihren „Millionenheeren“ gegen die deutschen Stellungen nördlich und südlich von der Somme an. Beronne und Babaume sollten im ersten Ansturm fallen. Sie stehen heute noch unerschüttert da, und vor den deutschen Stellungen hat sich Englands und Frankreichs Offensivkraft verblüht, verblüht im wahren Sinne des Wortes, wenigstens neue Verstärkungen in der Zukunft neue Stürmangriffe bringen können.

Wo ist aber der große englische Massenangriff geblieben, der sich von der Somme bis zur Nordsee erstrecken sollte? Schon heute kündigt London an, daß die Somme - Offensive überhaupt nicht die richtige Offensive gewesen sei, die komme erst nächstes Jahr.

Gewiß kommt noch eine große Offensive, aber es wird keine englische, keine französische und auch keine russische sein, sondern eine deutsche, und die wird den Ausschlag geben und die Entscheidung bringen. Die methodisch durchgeführte Erspärrung an Menschenmaterial auf deutscher Seite, das Vermeiden jeden größeren Unternehmens das Menschenverluste verursacht, und das geübte Abwarten auf die Erschöpfung der feindlichen Kräfte sind nur einige Zeichen, die auf ein großes deutsches Unternehmen im Herbst oder später hindeuten.

Die Lage an der Westfront muß deshalb unter Berücksichtigung der Tatsache, daß die Alliierten ihre größten Kräfteanstrengungen, deren sie fa-

hig waren, gemacht, als außerordentlich günstig für die deutsche Sache betrachtet werden.

Weniger günstig ist die augenblickliche Lage im Osten, aber auch nur auf einem Teil derselben. Es ist heute noch zu früh, die Gründe für die Rückzugstaktik der Erzherzog Karl - Armee zu sehen, nur das eine ist sicher, die Rückzugsbewegung wird an dem Punkte aufhören, der vom Generalstab der beiden Mächte als die äußerste Grenze festgesetzt worden ist. Dem Beobachter muß es unbedingt auffallen, daß, während die ganze übrige Front sich nicht nur hält, sondern erfolgreiche Gegenangriffe macht, an einer Stelle alles schief gehen soll. Das dieser Punkt gerade in der Mitte der Südfront liegt, flankiert von zwei mächtigen Armeen, Rothmer und Kowetz, ist besonders auffallend und sieht nicht nach planloser Flucht, wie die Russen den Rückzug hinstellen, aus. Der deutsche Generalstab spricht in einem kürzlichen Bericht von einer Neugruppierung der deutschen Verbündeten im Dnieper - Gebiet, die jetzt in der Durchführung sei. Darin liegt ohne Zweifel die Ankündigung einer Wendung, die alle feindlich erwarten, die sich vielleicht schneller, als die Russen es wünschen, zeigen wird.

Der Möglichkeit in diesem Gebiete gibt es so viele, daß man sie kaum anführen kann, abgesehen davon, daß es eben nur „Möglichkeiten“ sind, mit denen die deutsche Führung befangenlich nicht rechnet. Auffallend ist ohne Zweifel das stetige, wenn auch langsame, Vordringen der Kowetz - Armee aus dem Gebiete von Delatyn. Wenn sie sich in der eingeheilagen Richtung weiter bewegt, führt sie unbedingt in die linke Flanke oder gar in den Rücken der russischen Stanislaw - Armee. Die jetzige Stellung der Kowetz - Armee verburgt ein vorrichtigeres und langwierigeres Vordringen der Russen bei Stanislaw.

Eine ähnliche Bewegung macht sich im Norden bemerkbar. Gudenburgs Hauptquartier spricht von „hoffnungslosen Angriffen der Russen am Zerech, südlich von Hor-dyecz“. Es handelt sich also um Kämpfe auf der Strecke zwischen Zarnopol und Trembola, weit nordöstlich von Stanislaw. Die Kämpfe dort und bei Delatyn verdienen die größte Beachtung. Sie dürften für die Gesamtanlage in Galizien leicht entscheidend wirken.

Nächst eritreische Nachrichten kommen aus dem Orient. Die russische Kaufhaus - Offensive „in der Richtung auf Konstantinopel“ ist wieder einmal 1500 Kilometer östlich von der Goldenen Brücke stehen geblieben, da die Türken nach der Einnahme von Bitlis und Musch, Südarmenien, die südliche Flanke und den Rücken der Kaufhaus - Armee bei Erzerum bedrohen. Der franke Mann Europas hat am Jungbrunnen getrunken und zeigt eine erstaunliche Kraft, die sich nicht nur im Kaufhaus und Armenien, sondern in noch auffallenderer Weise in Persien bemerkbar gemacht hat. Und die Russen waren die Leidtragenden.

Mehr als die Hälfte des Weges von der persischen Grenze bis Teheran, der Hauptstadt Persiens, haben die Türken in wenigen Wochen zurückgelegt, eine Leistung, die zu den größten der Kriegsgeschichte gehört, wenn man in Betracht zieht, daß den Türken weder Eisenbahnen noch gute Straßen auf ihrem weiten Marsche zur Verfügung standen. Rußland gab die Räumung von Samadon, der alten Hauptstadt Persiens, bereits zu, ehe die Türken sie gemeldet. Mit der russischen Herrschaft in Persien ist es endgültig aus, und die der Briten, im südlichen Teile, sieht auch nicht auf allzu fernen Jügen.

Die von London gemeldete türkische Offensive gegen den Suez-Kanal war genau das, für was sie von anderen Menschen, als denen, die durch britische Brillen sehen, gehalten wurde, nämlich eine gewalttätige Refokognisierung, die die Stellungen und Stärke des Feindes feststellen und sich dann zurückziehen sollte. Man darf annehmen, daß dies geschehen ist. Ob der Refokognisierung der eigentliche Angriff folgen wird, ist heute noch nicht zu entscheiden. Die Türken haben sich aber, das darf man wohl annehmen, die Refokognisierung nicht als Spärierang gedacht, und größere Dinge dürften am Suez - Kanal zu erwarten sein.

Erdböben in Sizilien

London. Eine Amsterdamer Depesche meldete, daß ein Erdböben in der Gegend von Sizilien, Ungarn, bedeutenden Schaden angerichtet hätte. In der Stadt Sizilien soll das Erdböben unter der Bevölkerung eine riesige Panik hervorgerufen haben.

(Sizilien ist eine Stadt von etwa 40,000 Einwohnern und der größte Handelshafen Ungarns am Adriatischen Meere. Das untere Italien und die adriatische Küste der Doppelmonarchie wurde kürzlich wiederholt von kleineren Erdböben heimgegriffen.)

In Woman's Realm

Sports Clothes, Which Have Achieved Such a Wonderful Popularity, Bound to Become a Permanent Institution - Have Given Impetus to the Separate Skirt Idea - Pretty Party Dress, in Batiste or Organdie, for the Little Miss.



LATE MODEL IN SEPARATE SKIRTS.

When sports clothes made their appearance up-to-date women came and saw and were conquered by them. They are not classed among the fads of a season nor but acknowledged as a new departure that promises to become a permanent institution. They have added a lot of color and vivacity to the apparel of women, and have influenced styles in other lines. Already specialists in designing them have demonstrated that their character and style lie in lines and in materials as much as in color.

A separate skirt in a handsome plaid, shown in the picture, is not classed among sports skirts, although it might be. But it reflects the style of the sports skirt. It is made ankle length with bias edges of the goods joined in a seam down the back and the front. Pippings and parallel rows of most workmanlike machine stitching places it in the class that is distinguished by fine tailoring—and there is nothing better.

The saddle-bag pockets, introduced early in the season, proved an inspiration for several pocket effects which removal of her coat discloses her finery in these thin materials, sometimes hand embroidered, more often machine embroidered, and often finished off, in either case, with fancy needlework stitches. In the summertime her frilled bonnet is much like her dress, and in winter time it is apt to match her coat. The little frock pictured above is of machine-embroidered batiste in a fine quality. Among the embroidered flouncings there are many patterns that seem made especially for children's dresses. The flower designs are dainty and the work fine. Such a pattern is needed for the little dress shown here. Frills are set in the short sleeves and they are made of the same flouncing as that used in the skirt. The skirt is set to a short baby waist, and what little needlework there is, is done by hand.

The finest of organdie edgings and flouncings are used for making those dressy bonnets, with double frills about the face, that have a permanent place in style for little children. The bonnet shown has a puffed crown and is trimmed with a soft

are reappearing in the new fall models. In the skirt shown, a shaped band about the hips serves a double purpose, as it decorates and also provides a place for two pockets.

Skirts of this kind are worn with plain waists of crepe de chine or of cotton materials. The combination of plaid skirt and plain colored coat, to match the dominant color of the skirt, is among the best of the new showings for fall. The well-tailored separate skirt is a joy to its possessor and gives months of good service. For the coldest weather long heavy coats will replace the coats to match, which are designed for immediate wear.

When she goes visiting the little girl going on four or five or six is more than likely to wear a dress of batiste or organdie. Summer or winter the

To Clean Wicker. When a wicker chair requires cleaning dust it well and wash in tepid soapsuds. Mix together equal parts of turpentine and sweet oil and a few drops of methylated spirits. When the chair is quite dry, rub with a cloth moistened with the polish.

Hand Whitener. A splendid formula to use on the hands after washing is: Fifteen grains of powdered borax, fifteen grains of common table salt, one-half

rosette of pink ribbon at the left side. Short socks and black strapped slippers complete the visiting toilet of the little miss, in which she looks much like an animated doll. There is nothing unusual or different about this pretty outfit. Every little girl may have one like it. Every merchant carries the materials needed for making it and all hearts warm to the daintily clad little ones in their frills and ribbons.

Julia Botwin

To Make Fowls Tender. If a turkey or chicken is rubbed inside and out with lemon it will make the meat white, juicy and tender.

dram of spirits of ammonia, one dram of orange, two ounces of glycerin, six ounces of alcohol.

Rage for Velvet. A sheer frock and a velvet hat is the favored costume for fall. And let the hat be royal purple if it becomes you, or navy blue for second choice.

Switzerland, in proportion to its population, spends more on poor relief than does any other country.

LESS WASHING SODA

EXPERT WRITES OF MISTAKE MADE IN THE KITCHEN.

Constant Use of Strong Alkali Bound to Destroy Linings of Pots and Pans, to Say Nothing of Ruining the Hands.

If I had my way I would go into the kitchen of every woman in the land and confiscate her entire supply of washing soda, writes Mrs. Christine Frederick in the Chicago Daily News. That one misused article is responsible for more sore, red hands, more pots with worn-out linings, than any other one thing. I do not exaggerate when I say that in many kitchens washing soda is put into the pots after every meal. Then how can we expect to have utensils that are bright and shiny if we subject them constantly to so strong a chemical?

Washing soda is the crystal of soda ash, a very strong alkali. Washing soda should never be used in a solid form, but should be dissolved separately and the solution be used sparingly. When I say that two table-spoonfuls of dry soda are sufficient for a large tub of water, you can readily see why "a handful of soda" is absurdly too much to use in a poor, harmless kitchen utensil.

If foods are cooked with care there need be no scorching. If no scorching then the particles which adhere to the bottom and sides should be easily scraped off with a round-pointed flat wooden paddle, and not a metal instrument. If one is so careless as to scorch a utensil, plain water will dissolve the food as well as any water with soda.

Now as to actual cleaning: Our modern pots are made either of enamel, aluminum or retinned ware. In any case, the outside should never be scoured with an alkali. Enamel is the easiest to keep clean of the three because of its chinalike surface. The worst thing we can do to enamel ware is to let a soda solution soak into it, as this eats off the porcelain and lessens the life of our pot.

So many say to me: "Oh, aluminum ware is so hard to keep clean!" In my own home we have used aluminum for three years and it is still bright and silvery looking outside. The inside of some pots has become discolored through cooking certain foods. All we ever use on aluminum is white soap and water daily, and then we polish it weekly with a good silver polish. No alkali or powders such as are on the market and commonly used should ever be allowed to touch aluminum, as it is the alkali in the water that turns the aluminum dark.

Never rub an entire cake of cleanser on a pan or utensil, as this makes scratched and streaky places. Scrape or use a very fine powder with as little sand as possible in its composition, and apply preferably with a soft brush rather than a rag, which is an unsatisfactory procedure. There are special "pot brushes" on the market with bristles that look like a lamp chimney brush, also a very good kind made of corn fiber in compact, squatly shape which could be easily scoured on the inside of the pot. It is a great mistake to use metal pieces and scrapers on any kind of a pot, except a frying pan, which is iron and can stand it. Dump heaps with monuments of enamel pans, and rubbish piles with discarded utensils would be smaller if more housewives exercised a little common sense in the cleaning of pots and kitchen utensils.

Quenelles of Veal. One ounce fllet of veal, one ounce dripping, two ounces flour, one-half pint white sauce, two eggs, salt and cayenne papper. Melt the dripping, add the flour and stir in the stock when well mixed. Turn out on a plate to cool. Remove all fat from the veal and pass it twice through a mincing machine, add the above mixture and season and pound all well together in a mortar. Mix one egg into it, beat all together, add another egg, mix well and rub through a wire sieve. Grease some little tins, fill them nearly to the top, cover with paper and stand them in a saucpan, with boiling water to reach half-way up the little tins. Steam for a quarter-hour and serve with white sauce round them. The quenelles can also be shaped with two spoons and cooked by throwing them into boiling white stock for ten minutes, thus poaching them.

Dainty Cocoa Wafers. One cupful of sugar, one table-spoonful of cocoa, a small lump of butter, one-third cupful of milk. Boil until it forms a soft ball when tried in water, then put in flavoring and beat until it thickens enough to spread. Spread between crackers and spread the tops with the mixture. After they are cold put a marshmallow on top of each, and place in the oven to brown. The oven must be hot enough to brown the marshmallows before the filling melts.

Chopped dates or nuts may be added to the filling after taking it from the fire.

Parsnip Balls. One cupful cooked mashed parsnips, one-half cupful cracker crumbs (scant), one egg yolk, one-half cupful coarsely ground nut meats. Combine the parsnip, cracker crumbs and egg yolk; salt to taste. Shape the mixture in balls, roll them in the nut meats, and fry them in deep fat hot enough to brown a bit of bread in forty seconds.

Cream Pudding. Stir together one pint cream, three ounces sugar, the yolks of three eggs and a little grated nutmeg. Add the well-beaten whites, stirring lightly, and pour into a buttered pie plate on which have been sprinkled fine crumbs of stale bread to about the thickness of an ordinary crust. Sprinkle over the top a layer of bread crumbs and bake.

Stack Wheat Quickly. Stack the wheat as soon as possible after cutting it. This retains its color, the straw becomes brittle and hard so that nearly every kernel is saved by the threshers. There is a heavy loss in threshing from the shock.

Germ and Bug Killer. Crude creosote is one of the best and cheapest germ and bug killers. Use it plentifully in the hen coop, hog pen and barn. It can be spread with a brush, like paint, or applied with a spray.

Provide Surplus Supers. Provide surplus supers for the bee colonies, but do not put the new one on until the old one is well filled, else the workers will become discouraged.

VIGOR, FECUNDITY, TYPE AND EFFICIENCY



DUROC-JERSEY SOW AND HEALTHY LITTER.

(By GEORGE R. SAMSON, in Denver Field and Farm.)

The prime purpose in raising pigs is to produce pork and lard and is the one point in swine breeding, whether one allows the animals to shift for themselves or gives them all the elaborate care that fancy may dictate as contributing to the comfort of breeder or the pigs themselves. The points upon which the practical pork producer should base his selection are vigor, fecundity, type, and efficiency in transforming feed into pork and lard. The best type of pig is the one which is most responsive to feed and most efficient in laying on flesh or fat. The marks of thrift and vigor are too well known to require much explanation.

In any good sized litter there will appear individuals more alert, larger and fuller chested from the very first. Their greater aggressiveness, which leads them to avail themselves of their food supply and perhaps a part of that of their mates, gives them an initial advantage which they usually keep through their suckling days. In fact, it is seldom lost when they go to the feed lot where they can get all they want. It is not the little, fat, chubby females which should be retained as breeding animals, for they almost always prove disappointing at farrowing time. They neither produce large litters nor save the little ones from being crushed in the pig bed. They are not good milkers, either, and thus do not give the litter a good send-off during the suckling days.

Long, Growthy Females.

One should rather select the long, growthy females, taking care, however, that they do not stand too high from the ground and are not contracted at the heart girth or rear flank. One should make sure, too, that there is no tendency for the back to sag or the feet to go down on the dew-claws. It is better to select one with some arch to the back, making sure that the arch is in the back and not in the rump. An arched rump with a low-set tail means a shorter ham, which curtails the carcass in its best part. The back should be wide and the sides should come down perpendicularly to a low, so, straight underline. Width between the eyes and smoothness and freedom from coarseness about the head are of importance, but one should look to the body first, for that is the valuable part of the pig. See that the sow has at least 12 good teats, with room enough between the front and hind legs to accommodate 12 good pigs.

Select a boar of the desired type and then adhere to that one breed. The

fat hog breeds will be found most profitable under present market conditions. The Durocs and Poland-Chinas are most numerous and will offer wider range for the selection of breeding stock, but Berkshires and Hampshires are good and have the advantage of being a little better rustlers than the Poland-Chinas. The Durocs have larger litters on the average than the Poland-Chinas and meet with equal favor on the market. The breed is of less importance than individuality in the hour. Whatever the breed, the boar should be individual and of the desired market type; better than the sows. He should be one of a large litter.

Having found sows that are good mothers and have large litters of good thrifty pigs which mature quickly and fatten well, keep those sows and select pigs from their litters to replace the less profitable sows in the herd. Feeding quality is the most essential thing to consider, for the better the feeding and quality the more profits we can expect. The average feeder will agree that the pig which attains a weight of 200 to 300 pounds with the least amount of feed is the most profitable one to raise. Be careful not to select too coarse an animal, for coarseness means a hog that is not an easy feeder. In the improvement of a herd nothing is of more importance than feed. It matters not how good a herd may be, if judgment is not used in feeding you can never expect to keep up the standard, much less improve it.

Do not Feed Much Corn to a Breeding Herd.

A good alfalfa pasture in summer and a wheat or rye pasture in winter with alfalfa hay makes a pig develop into a strong, healthy animal. Pigs that have access to alfalfa all the time are seldom bothered with weak bones. It always pays to remember that an even load of purebred hogs of uniform size, carrying finish and quality, makes an attractive display and appeals very strongly to the buyer. He will make a special effort to buy hogs of this kind even if it is necessary to spring the market to do so. He can estimate within one or two per cent what such hogs will yield and can figure the dressed cost very closely. On the other hand, a load of hogs of assorted sizes and breeds are difficult to judge and he is forced to make liberal allowances when buying this class of porkers at the ranch. Generally a load of this kind does not bring what it is worth, as it is heavily discounted by the buyer.

ELEVEN SIDELIGHTS ON DISEASE OF HOGS

Cleanliness Is Given as Best Preventive of Cholera—Use Disinfectants Freely.

1. An ounce of prevention is worth several cures of cholera.

2. There has never been a cure that worked without white.

3. Cleanliness is the most effective preventive. A hog will keep himself clean if you give him a chance.

4. A hog should have room, range, light, grass and grain, as well as pure water.

5. Dust is more dangerous to a hog than mud, but filth is a breeder of disease to any animal. The hog is powerless to dodge disease when confined in small pens.

6. Change quarters occasionally. Do not allow hogs to stay in contaminated places.

7. Use disinfectants—dips, white-wash and lye. Clean up now and then.

8. Clean and disinfect troughs, slop barrels, pails, etc., as well as yards and buildings.

9. Quarantine all new stock that is brought onto the place, at least three weeks. Vaccinated hogs may give cholera to others.

10. Vaccinate your hogs if you know how, but get a veterinarian if not. Treat the pigs—it is much cheaper and better than to wait. The bigger the hog, the more it costs to vaccinate him.

11. The hog seeks shade and mud in his natural state, especially during summer. Give him a place to wallow, but do not have him so small he cannot get around comfortably.

PLACE TO STORE ROOT CROPS

Mangels, Beets, Carrots, Turnips and Rutabagas Are Excellent for Stock in Winter.

Every farmer should have a good cellar or cave and raise a few roots, mangels, beets, carrots, turnips and rutabagas. They are of the best of feeds for stock during the winter when they can get nothing green to eat.

MAKING LIVE STOCK LIKE SWEET CLOVER

Stake Animals in Pasture and They Will Soon Develop Taste, Says Iowa Expert.

"My stock will not pasture on sweet clover. They don't seem to like it. What's the trouble?" is the query being received from many farmers over the state by the farm crops department at Iowa state college.

Do not discard such an excellent pasture as sweet clover because the animals do not like it at first, as they are likely not to like it. They can soon be made to like it, even better than other pastures.

Simply allow the animals nothing but sweet clover for a few days. If the sweet clover patch is not separate from other pasture, stake the animals in it. After a few days turn them out where they will have access to other pasture as well as the clover. Nine times in ten they will then eat sweet clover in preference to any other pasture.

Sweet clover is proving to be one of the best pasture plants, especially for sheep and cattle. Besides rarely causing bloat, as do red clover and alfalfa, it is nutritious, palatable when animals get used to it, increases the milk flow, grows rapidly and gives an abundant pasturage.

ERADICATION OF ALL WEEDS

Get Rid of Noxious Plants Before They Have Chance to Ripen. Seed—Now Is the Time.

Chop, cut or mow them down. Plow, dig or pull them up. Any way to get rid of them before they have a chance to ripen seed, and now is the time to be up and doing. One weed growing where two grew before shows that someone has been on to his job just as much as two ears of corn growing where only one grew before shows that Mr. Farmer is wide awake, and with a little perseverance, its a whole lot easier to grow fewer weeds where weeds ought not to be than it is to grow more corn where corn ought to be.

Character of Farmer.

The character of the farmer is as a rule formed by the character of his soil. The owner of a poor, unproductive farm becomes discouraged, hopeless, shiftless and skeptical; hence, it is to his credit, morally as well as financially, to make his farm productive.

Provide Surplus Supers.

Provide surplus supers for the bee colonies, but do not put the new one on until the old one is well filled, else the workers will become discouraged.