

THE VALENTINE DEMOCRAT

L. M. RICE, Publisher.

VALENTINE, - NEBRASKA.

Some girls are like sugar—sweet and full of grit.

The man who marries for money certainly earns it.

If you are the right kind of citizen you don't have to advertise the fact.

The happiest person is one who is regardless of the future and oblivious of the past.

The Greek cabinet has resigned, and their names look like a handful out of the hell-box.

Much better results can be obtained by paying a woman a compliment than by trying to argue with her.

Chicago physicians have started the "Journal of Infectious Diseases" and seem anxious to have everybody take it.

There should be no objection to the auburn tresses of a woman provided the color does not penetrate into her temperament.

Incredulous individuals are beginning to suspect that polonium is nothing but a new breakfast food backed by a star press agent.

The center of population for the United States is located in Indiana, but is isn't likely to be there very long if the mobs keep on.

A Boston laborer has fallen heir to \$2,000,000. Before envying him think of the trouble he will have in getting away from the people who want to show him how to invest it.

The year's consumption of tobacco in the United States alone includes 7,000,000,000 cigars, 2,000,000,000 cigarettes and 280,000,000 pounds of manufactured tobacco. The one item of smoking and chewing tobacco, exclusive of cigars, cigarettes and snuff, registers an annual over all value of more than \$500,000. In addition England smokes 6,000,000,000, Japan 3,000,000,000 and China 1,500,000,000 of cigarettes every twelve months. The outside cigarette puffing burns up 45,000,000 pounds of tobacco and puts about \$1,000,000 into the bank account of the American grower.

Speed-craze, or speed-mania, is defined as a form of disease caused by indulgence in too rapid motion, voluntarily controlled, until a person loses control of himself. The consciousness that there is practically no limit to the increase of speed possible, as in driving an automobile, produces a species of intoxication. In a serious discussion in Paris, at the Societe de Psychologie et de Psychologie, one speaker dwelt upon the characteristics developed by the victims of the craze—boastfulness, combativeness, violence, hatred and the like. In a normal state the speed-maniacs have no such peculiarities.

A series of articles has been running in one of the magazines describing how two little cash girls in a department store bought a lovely palatial home for their widowed mother out of a few years' savings from their pay, \$1.49 a week each. Then there is the bank clerk of sturdy and uncompromising honesty, who, out of the savings from his modest stipend now owns a ten-room home on Appleblossom street. And the scrubwoman, whose husband is paralyzed, who has saved enough from the floors to set him up in a comfortable peanut stand at the union station from the proceeds of which, carefully laid away for twenty years, they have been enabled to have a home on Central park and a modest fifteen-room cottage at Newport. These stories are very interesting, and show what can be done by a romantic young gentleman with paper and pencil, who must fill his page or not draw his pay.

The Aleutian Islands have been, ever since their acquisition from Russia in 1867, the least known territory of the United States. There are about eighty of them, stretching from the southwestern peninsula of Alaska westward into the Pacific in a chain 1,500 miles long. Their entire area is less than 6,500 square miles, and they are inhabited by about 1,500 Aleuts, a race resembling the North American Indians. Few, if any, white men live on the islands. It is said by travelers that the Aleuts are fast dying out, owing to the practice of the most advanced vicies of imperial Rome. The islands are mountainous, but contain fertile valleys, wherein grows wild grass peculiarly delightful to cattle. In the summer of 1901 a Washington sheep company landed 1,000 sheep on one of the Aleutian islands as an experiment. It was found this spring that the flock has not increased, owing to the depredations of wolves, but that otherwise it has thriven. The company, satisfied with the experiment, proposes to land 5,000 cattle and 25,000 sheep on the archipelago and to take up permanent pasture land. As the world gradually becomes filled up, use is found for the regions which old geographers were wont to condemn as sterile, barren and worthless. Making the Aleutian islands a pasture is a case in point.

An "Institute" is publishing the following advertisement in some of the papers: "Wanted—Young men to pre-

pare for government positions. Fine openings in all departments. Good salaries. Rapid promotions. Examinations soon. Particulars free." It may be that the "institute" has special facilities for securing these fine positions in the government service where promotions will be rapid and everything else will be just lovely. If so it might be able to do a good business by communicating with some of the senators and representatives who are worrying because of their inability to secure government positions for their clamorous constituents. At the same time it may not be out of place here to give a word of advice to young men who are preparing for fine openings in the government service. Let them take the examinations prepared by the "institutes" if they can do so without relinquishing their jobs on the farms and in the grocery stores. There is no harm in being prepared to accept a fine government position in case one happens during the next fifteen or twenty years to be vacated, but it will be a serious mistake for any young man to spurn hard work on the strength of a promise that he can have a government position with the certainty of rapid promotions as soon as he is able to pass what some "institute" puts forth as a necessary examination. Serious mistakes may be avoided if the young men who expect to assist in running the government will cling to their present jobs till the papers come from Washington.

Not long ago a student in one of our universities died and inquiry was made of his roommate as to the cause of the death. "He tried to live on health principles," was the answer, "and he couldn't stand it." The reply was not so naive as appears at first glance. There was profound truth in it. In spite of the contradiction. If the advice of various physicians and other authorities on matters pertaining to health were followed there would be nothing left to eat or drink. Dr. Wiley, chemist for the department of agriculture, says "the devil lurks in the soda water fountain and iced tea is simply suicide." In the same breath he calls attention to the danger that lurks in vegetables grown on or under ground which has been exposed to contamination by sewage, city waste or garbage. The free use of meat is condemned in hot weather, and even the vegetables grown under healthy conditions are denounced as watery and unwholesome. Milk is dangerous, even though the cow is known and her environment declared favorable, for who knows what latent seeds of disease lurk in her system, the inheritance from remote ancestry? Cereals are condemned as satisfying the appetite and flesh-producing, but affording little vitality and not to be depended on as a steady diet. What are we to drink? Nothing containing alcohol, of course, and no soft drinks, for who can tell what poisonous concoctions are hidden in the sparkling fluid? On no account is one to drink water before it is analyzed, for if the devil lurks in iced tea the deadly microbe is waiting his chance in the water. The only safety seems to lie in total abstinence from eating and drinking. Fortunately humankind was born with a propensity for forbidden fruits, and there is little danger that the advice of chemists and physicians will be followed too strictly. Most people will defy "health principles" and live in spite of the doctors.

CELTIC TREASURE ROMANCE

British Museum Making a Fight for Prehistoric Relics.

An attempt to dispossess the British museum of certain Celtic ornaments which they recently acquired will be made, says the London Express.

The disputed articles in this extraordinary case which the treasury brings against a state institution consist of half a dozen beautiful examples of Celtic work in gold, including a massive bowl, a model of a war galloon fitted with seats, row-locks and oars and a wonderful collar of twisted gold wire such as was worn by the kings and leaders of men nearly 2,000 years ago.

These had lain buried for centuries in the northwest of Ireland when a farm laborer turned them up while plowing in 1896. They passed from hand to hand, until the British museum bought them for \$600.

On these relics the Irish academy in Dublin assert that it has first claim but whatever the means of possession, the British museum cannot dispose of any acquisition, unless it be a duplicate except by act of parliament.

The British museum declares that articles are treasure trove. The Irish academy declares they are not. Even if they are not treasure trove, rejoin the museum, they are not necessarily Irish. It is quite possible that they were carried back to Ireland by a prehistoric free-booter after one of his periodical pillagings of Saxon castles.

Finally, a parliamentary committee advised a treasury action. In the meantime the Irish academy is a pauper compared with the British museum and complains that the latter competes unfairly with it. Whatever the outcome of the pending trial, a policy of sympathetic co-operation between the museum authorities of England, Ireland and Scotland is likely to be enforced by the government.

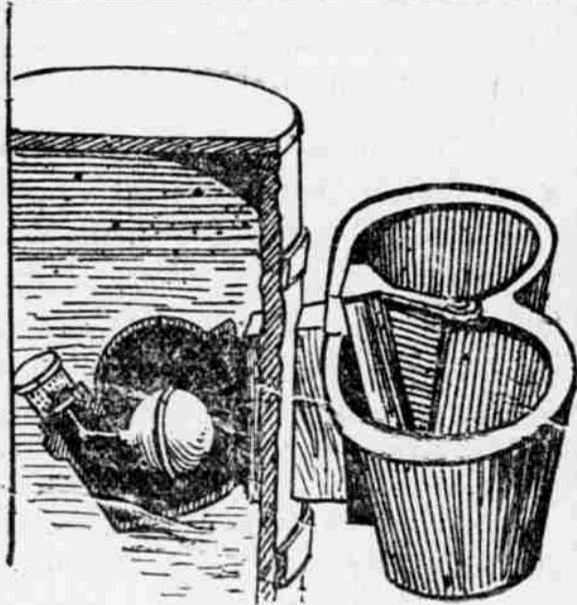
Neck and Neck.
"Let me write the songs of a nation and I care not who makes its laws," said the musical young man.
"Oh, I don't know," replied the practical young man. "I guess there are about as many ragtime laws as there are ragtime songs."—Comfort.

Those microbes in the ice cream must be having a good time these days.



For Watering Stock.

No matter how pure a source of supply may be at hand for watering stock, if it is pumped into an open trough and left exposed for any length of time it soon becomes polluted and unfit for the animals to drink. This will not be the case, according to the inventor, if the stock watering apparatus here shown is put into use. If pure water is furnished to the tank or barrel to which this fountain is attached it is claimed that there is no way by which the animal that is drinking can make it foul. The waterer consists of a double drinking



SECTIONAL VIEW OF THE WATERER.

bowl, made of cast iron, which is attached to the outside of a tank or barrel. On the inside is another chamber, inclosed in which is a brass float and lever controlling the flow of the water to the outside bowl. The fountain is automatic in its action, as the float rises with the water in the bowl and cuts off the supply when the proper height has been reached. As the valve is always closed except when water is flowing from the tank to the drinking bowl, there is no opportunity for foreign matter to find its way to the interior of the storage reservoir.—Denver Field and Farm.

Root Crops for Stock.

There is not a farmer in business but who can readily spare an acre or two of ground on which to grow root crops. If he has any number of heads of stock he will find that he can not grow anything on the farm to greater profit than the small area named put into root crops. Mangel warts are among the easiest of the root crops to grow and they will grow on any soil if the soil is properly prepared. The seed bed should be deep and harrowed several times after thorough plowing. Seeds should be drilled in and from two to four pounds of seed an acre will be required. The space between rows should be kept free from weeds and when the plants are three or four inches high they should be thinned out so that they will stand fifteen inches apart.

It will be necessary to keep the field hoed or cultivated until the plants get strong enough to overcome any weed growth. After this no care is necessary until fall harvest. Under this sort of cultivation it is possible to grow from 600 to 1,000 bushels on an acre, according to the condition of the soil. Carrots and turnips can be easily raised on the same plan, although for general feeding the mangels are, perhaps, more desirable.

Thumps in Pigs.

More cases of thumps among pigs are reported this year than in some time before, owing, doubtless, to the rainy weather, which prevented the pigs from getting the sunshine they so much needed. If there is anything farmers need to learn about the handling of young pigs it is that they need sun and exercise, both in considerable quantities. An ideal pasture for young pigs is a place that may be fenced off from the main pasture where there is one or more trees which will provide shade, but where there will also be a large space of comparatively dry ground, in grass, on which the pigs may run. If there is white clover in the grass, so much the better for the pigs, and they will need less corn. Sun and exercise will prevent thumps, which disease usually means death.

Lice Troubling Pigs.

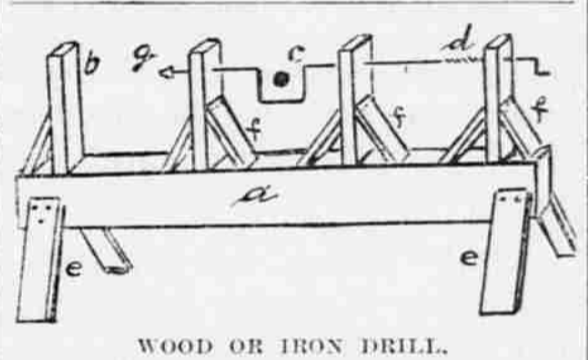
It is not unusual for swine, and particularly the young pigs, to be afflicted with lice, and the trouble is usually due to unclean quarters. If the pigs are constantly scratching they should be closely examined for lice, and if the vermin are found the pigs should be taken from the pen and the latter thoroughly cleansed. Scrub the pen thoroughly and then wash it. The pigs should also be scrubbed with a solution of sulphur or by using some of the sheep dips, of which there are many good ones on the market. If no lice are found on the pigs, then the trouble generally comes from improper feeding of the sow while she is nursing. If this is thought to be the case, cut the corn out of the ration for the sow and feed her largely on

middlings, bran and milk for a while. Clean the pigs with the sheep dip, as suggested, which will allay the irritation.

Sheep for the Farm.
If one is in the raising of sheep exclusively, one can afford to go into the question of fancy breeds suited to the market to which he is catering, but the average farmer who raises sheep simply as one more crop from which he hopes to derive an income, should select the breed from those most common in his section. The general purpose ewe, if this term may be applied to sheep, is the one with some Merino blood in order to obtain the heavy fine fleece. It has been observed that the animal with the close, dense fleece is the vigorous, hardy animal. The ram should be of a good cross or a pure bred, if desired, but care should be taken that he is of a breed suited to thrive in the section where he is to remain and under the conditions with which he will be surrounded. In selecting sheep for the farm it is generally wise to look after the merits of each individual regardless of the breed to which she belongs, for there are good breeds with poor members of the family just as there are good members in breeds that are not so highly rated. In most sections where sheep may be raised to advantage there is room for many more than are now raised. If farmers would go into this industry, care fully increasing their holdings as they gain experience, they could make sheep raising profitable.

Handy Workshop Tool.

I have a cheap force feed drill press that is very useful on my farm. A timber a 4x6x6 feet, is supported by legs e, like a trestle. The uprights b and d should be longer than shown, that they may be tied together at the top, as the outward strain is considerable; both center uprights are 2x4x12 inches. All uprights are braced as shown at f f. The bit stock c is made by shaping a 1/2 or 1 in round rod into shape as shown, or may be purchased at a hardware store. A feed screw is shown at d, which may screw into the wood, or a nut may be attached to the front side of rear upright. A tool chuck g is screwed to the end of the bit stock. Loose blocks



WOOD OR IRON DRILL.

of wood are placed between the bit and the front post b as needed. By using twist drills, either wood or iron may be bored.—George T. Price, in Farm and Home.

Farm Notes.

A farmer should know enough about law to keep out of it.

No one can be found now who objects to dehorning cattle.

In butter making, next to controlling the temperature is to churn often while the cream is in good condition.

Calves are given access to their mother, but as they soon find but little to supply their needs they become disgusted and readily adopt the idea of paddling their own canoe.

A stall for a horse should be five feet wide. If wider the horse will turn over and get cast, if narrower he can't rest. The floor should be even and level if the horse gets the rest he should have.

Many a runaway has resulted just because too much confidence has been placed in a team. There is always a feeling that "they'll stand." It pays to make teams secure before leaving them.

The first rainy day that comes, pass a copy of this paper to your neighbor and ask him to look it over and tell you how he likes it. There is no better way one can befriend a neighbor than to hand him a good paper. He will appreciate the paper and your kindness.

Some men folks on farms never think of helping make or cultivate the garden. This is considered too small a job for them, and yet they never object to partaking of what comes from it. It is "my wife's garden" when the garden is put in and when the crops are reaped it is "our garden."

Of Uncle Sam's domain of over two billion acres only 500,000,000 are left for settlement. Under the present system of land laws it will only last five years. During the first ninety days of this fiscal year 6,000,000 acres were filed upon. Uncle Sam intends that everybody shall have a farm as long as they last. His farms are going fast.

Whenever one reads of a combine where farmers are going to control prices of farm products, one should rest assured that somebody else is going to be enriched by the scheme. It is not among the possibilities to control the prices of staple farm products. All attempts to do so will prove failures. When approached to lend aid to any scheme of this character it will be well to look for the African in the well; he's there.



Doughnuts.

Half a cupful of butter, one cupful and a half of sugar, four cupfuls of flour, three eggs, two teaspoonfuls of baking powder, half a cupful of milk, a little mace and grated nutmeg. Mix the sugar and butter, with the spices, together until very light. Add to this the sifted flour, through which the baking powder has been stirred, with the milk and eggs. Place a portion of the dough on the pastry-board, which has been thoroughly floured, and roll the dough a little less than a quarter of an inch thick, and with a ring cut it in round cakes. Have a sufficient quantity of lard in a saucepan in which to float the cakes, but it must be boiling hot. Drop in four or five cakes, or more if the saucepan is large enough not to crowd them, and let boil until a light brown all over. They will require about five minutes, and when done will have risen to form a round ball. They should be turned several times in the boiling fat while cooking to brown them evenly. When cold they may be rolled in fine sugar or left plain, as the taste may be.

Croquettes of Macaroni.

Boll a quarter of a pound of Italian macaroni in salted water for twenty-five minutes. Drain, and put it in a saucepan with a good ounce of butter, half an ounce of Parmesan cheese and a quarter of an ounce of cooked smoked tongue cut into small pieces and one truffle cut the same. Toss all together, then change it to a well-buttered sautoire, spreading the preparation one inch thick on the bottom. Cover with a buttered paper, press it well down and put away to cool. Cut the preparation with a plain paste-cutter into six parts; roll each one in grated Parmesan cheese, dip in beaten egg and roll in grated fresh white bread crumbs. Fry in very hot fat for four minutes, drain well and serve on a hot dish with a folded napkin.

Salted Corn.

Boil the corn on the cob until the milk ceases to flow when the grain is pricked. With a sharp knife cut off the corn and pack in a stone jar with alternate layers of salt. Have each layer of corn two inches deep, then put on that a layer of salt half an inch thick. Let the top layer be of salt laid on twice as deep as the lower strata. Press smooth and pour carefully over all melted but not really hot lard. Cut a round of paraffin paper the size of the mouth of the jar and press this on the lard. Keep in a cool place. Of course this corn must be soaked all night before using.

Pea Soup.

For pea soup, shell a quart of peas. Boil them until soft in one and a half pints of water, adding a few of the pods to give flavor. Rub them through a sieve. Add one quart of beef stock, one teaspoonful of sugar and pepper and salt to taste. Let them come just to a boil, then add half a pint of good cream and serve. Some good cooks advise putting a bit of soda with old peas to make them tender and give them a good color, but this is not advisable. If they have reached that extremity they are only fit for soup. A little sugar is often added with advantage, to replace natural sweetness.

Blackberry Vinegar.

Mash the berries, and when reduced to a pulp add enough vinegar to cover them. Set in a warm place near the stove twelve hours, stirring every two hours. Strain and press. Add as many mashed berries to the vinegar as it contained before, cover and leave in the same warm place for six hours more. Strain, measure the juice, add half as much water as you have juice and stir into this five and a half pounds of granulated sugar for every quart and a pint of liquid. Bring slowly to a boil, boil up hard once, strain, bottle, cork and seal.

Roasted Fresh Pork.

Take three pounds of fresh loin pork; season two hours before needed with two good pinches of salt and one good pinch of pepper, well distributed. Put it into a roasting pan with half a cupful of water, place it in the oven, and let roast for fully one and a half hours, being careful to baste it frequently with its own gravy. Remove it to a hot dish, skim the fat from the gravy, strain the lean part over the roast, and serve.

Canned Rhubarb.

Cut the rhubarb into inch lengths without peeling. Weigh, and to every pound of the rhubarb allow three-quarters of a pound of granulated sugar. Put the sugar over the fire with a very little water and boil to a thin sirup, skimming frequently. Turn in the rhubarb and cook for five minutes. With a perforated spoon remove the rhubarb, pack into jars, fill with the boiling sirup and fit on airtight covers.

Soft Molasses Cake.

One cupful of sugar, two-thirds of a cupful of sour cream, one cupful of New Orleans molasses, three eggs, the grated rind of a lemon, and one and a third teaspoonfuls of soda. If sour milk is used instead of cream, use a whole cupful of butter. This cake can be flavored to suit, also fruit added, but in all cases it must not be turned out of the pan until nearly cold.

AT BELLBOY'S MERCY.

Guests of New York Hotels Exposed to a New Form of Nuisance.

Guests of New York hotels are practically at the mercy of bellboys, so far as small articles of apparel are concerned. They can protect their jewelry and other valuable property, but cravats, handkerchiefs, books and such things are the treasure trove of the bellboy, unless he happens to be honest enough not to take a thing merely because he wants it. The fact that more things of insignificant worth do not disappear is proof of the honesty of the average bellboy.

Bellboys are engaged for hotels not through any agency or intelligence office. They go from hotel to hotel asking for employment when they have lost their work. It is a peculiarity of the class that they cling to hotel work, whatever difficulty they have in finding a place. They always want to remain in one capacity or another about a hotel.

There is a local association of hotel-keepers who endeavor to protect themselves against thievish servants by means of a detective bureau that sends weekly bulletins to all its subscribers. These describe the bellboys, chambermaids or waiters who have been found guilty of theft, tell of their peculiarities of manner and personal appearance and identify them accurately enough to keep other hotels from employing them. For even after they have been discharged and possibly exposed as thieves the fascination of hotel work is so strong for them that they will run the risk of being caught rather than try at some other line of work.

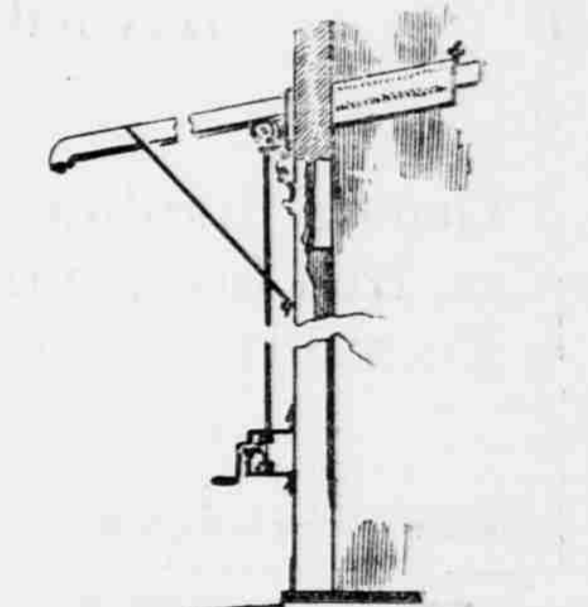
Guests in hotels may lock their doors and do what they will with their keys. But, save when they are in their rooms, they can never be sure that the bellboy cannot come in.

Frequently pass keys are sent for and the boys bring them. The keys remain in their possession until they return to the office, and during that time there is ample opportunity for them to enter any room they want to, pick up any little object that may be lying about and then go down to the office.

Things of that kind can never be prevented by the hotel management, and the guests are able to protect themselves only by locking everything up. In nine out of ten discharges from hotels the boys are sent away for theft. They are usually the brightest and most efficient, at that.—New York Sun.

DISAPPEARING AWNING FOR STORES.

If there is any one feature of a store which detracts from its appearance more than another it is the decoration of the front with a dilapidated and faded awning. This may answer all purposes as far as keeping off the sun and rain, but its condition is sure to prove a detriment to the store. In some measure this has been improved upon by the permanent metal awnings; yet these must render the interior of the store dark and gloomy, and necessitate the use of artificial light on cloudy days. Now, a compromise between the two ideas has made its appearance, nothing less than a metallic awning, which can be projected over the pavement or withdrawn at will. In the illustration is presented a sec-



SLIDES INTO THE BUILDING.

tional view of a store front, with the awning partly projected over the pavement, showing the manner in which it is operated by the crank and gearing. A horizontal shaft extends across the face of the building, with gear wheels at either end, meshing with racks on the awning supports. The latter pass through openings in the front of the building between the first and second stories, with guides on the inner sides of the walls to slide the supports into the space provided for them. The guides also serve to carry the weight of the awning when it is protected, this being accomplished by simply turning the crank, as is done in manipulating the cloth awnings now in use.

Friedrich Thoms of San Francisco, Cal., is the inventor.

Willing to Do Overtime.

A manufacturer in the west of England, anxious that his hands should keep Christmas in a proper spirit, told them that if they went to church on that day they should receive their wages just the same as if they had been at work. Shortly after the address a deputation of solemn-faced employes waited upon their chief. "We're willin' to attend church," said the spokesman, "and if ye can see your way to payin' us overtime we're willin' to attend the chapel in the evening."

An Epicure.

"Don't you want to go back to Africa?"
"No, sub," answered Mr. Erastus Pinkley. "I did favor de project till I took up de study of natural history. I finds dat while ostriches is a heap bigger dan chickens dey isn't nigh as good to eat."—Washington Star.

What a good many people need is more faith in themselves.