

STOCK YARDS DAILY JOURNAL

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ENGLISH FAT STOCK PRICES.

It is interesting to compare prices received for fat stock in England with those paid in this country, says the Kansas Farmer. At the Christmas fat stock show held at Newcastle, England, the blue-gray Scotch bullocks sold for \$145 per head and blue-gray heifers for \$125 per head. Sheep brought \$10 per head. The blue-grays are very popular with the Scotch market feeders, and while the individual animals bring good returns, their creation is a distinct detriment to breeding operations.

IN WOMAN'S REALM

Light Rolls—To one quart of bread sponge add one cup shortening, one-half butter, one-half lard, three teaspoons of sugar, whites of two eggs, beaten very light; knead in flour to make a soft dough. Let rise; roll out on bread board; let rise; bake.

WEALTH IN SWAMP LANDS

Reclamation Work in Norway Forms Good Object Lesson to South. Baltimore, Md., Jan. 24.—The Norwegian government maintains an organization for reclaiming marshes and swamp lands and developing the use of peat in manufacturing industries. According to United States Consul B. M. Rasmussen of Bergen, Norway, this society has during the past fifteen years converted 1157 acres of wet land in two districts into good, tillable fields at a cost of \$25,634, an average of a little more than \$22 an acre, and the estimates of the value of the land a year is derivable from the milk alone from the cows that this land will support, says the Manufacturers' Record. This reclamation work comes across the water in an illustration of what the people of the older countries of the world are doing almost under compulsion to meet the necessities of an increasing population.

Such enterprise as that in Norway may seem trivial in connection with the reclamation work through drainage and irrigation, which is being pushed in a number of states in the South, notably the Carolinas, Georgia, Florida, Mississippi, Missouri, Arkansas, Texas and Louisiana, but they are none the less valuable in suggestion of the wisdom of the policy pursued in the South in advance of pressing necessity. Reclamation in the South means not only quick returns to the investors in it in the shape of an increase in the value of the lands from \$5 or less an acre to \$100 and more an acre, and in the productivity of the soil from nothing to \$400 and \$500 an acre, but also a far broader benefit in the increased attractiveness of the South and in a vast addition to its natural resources.

Because these are so vast, even without the expenditure of a dollar without an irrigation plant, a drainage project, forest planting, river improvement or other increased facility, is not the slightest reason in the world why every available dollar should be invested in these lines of Southern upbuilding because an acre of land in the South is producing \$40, or even \$60, an acre, in cotton, or thirty bushels of corn, is no reason why its capabilities of producing \$100 worth of cotton or 100 bushels of corn should not be utilized. The country has only begun to realize the loss that has come to it in not utilizing commercially the many wastes in its industrial and agricultural life. But there have already been many striking demonstrations in the packing house industry, in the petroleum trade, in cottonseed crushing, in lumbering and in other operations, as well as in intensive farming, of the importance of looking after all wastes and turning them to the best account. Land reclamation is one of the most potent factors in encouraging the present in all lines, and the South has more than 50,000,000 acres of wet lands to be reclaimed.

Daddy's Bedtime Story

When Daddy Skated on Thin Ice

Peter Comes to the Rescue. "HOW do you like the new skates Santa Claus brought you?" asked daddy. "They are fine," replied Jack and Evelyn warmly. "I hope you will be very careful not to get into trouble with your skates." "Trouble?" echoed the children. "You funny daddy, what do you mean?" "Well," said daddy, "you might skate where the ice is too thin and fall into the water. Trouble enough I'd call that." "When Santa Claus brought me my first pair of skates I was greatly tickled, and I spent all of Christmas afternoon on the ice. I had no time to go again until Saturday, for my boys and girls had many little tasks to do, and it happened that mother could not spare me until Saturday. Then she told me I might go to the pond.

"You'll be very careful on the ice, son," mother said as she kissed me goodby. "I wanted to practice some new figures which father had told me about, and I was quite cross when I saw a lumbering figure in a shaggy overcoat and a fur cap. It was Peter Schmitz, the butcher's boy, and I didn't like Peter very well. Peter was a big boy, and he was in the small boys' class at school. He wore funny clothes, and in the mornings he took the meat around to the folks who bought from his father. The boys called him Pork Chops, and, being very good natured, Peter would only smile all over his broad red face when he heard the nickname.

"Peter spoke to me very pleasantly as I came down to the ice, but I made believe not to notice him and when I got the skates on went skimming across the pond in my very best style. "Peter called something after me, but I did not hear what he said. In fact, I didn't care to hear.

"It was quite a large pond—indeed, you might call it a lake. Before I reached the other end I heard the ice crack, and, crash, in a minute I was in the water.

"Peter may not have been a very pretty boy; but, oh, my, how good his kind, honest face looked as a few minutes later he crawled out over the ice and dragged me out of the hole. Then he raced me home as fast as I could run for fear I might catch cold.

"Maybe he wasn't a very nice boy to look at, but my mother kissed him that day, and, you may be sure, I never allowed any boy to make fun of Peter Schmitz if I was around and able to stop him. I had learned that you can't tell much about a boy by the kind of clothes he wears."

cover with thick layer sugar, cinnamon and currants. Roll up and cut into buns about two inches long; stand these on their ends in greased pans and bake 25 minutes in a quick oven. Serve hot.

Muffins.—One or two eggs, two tablespoons of sugar, one level tablespoon butter, melted; a pinch of salt, one and one-half cups of flour, two teaspoons baking powder, one scant cup sweet milk. Heat and butter tins. Bake about 25 minutes.

Johnny Cake.—One egg, one and one-half cups sour milk, one cup corn meal, one cup flour, one-half cup sugar, a small pinch of salt, a piece of butter the size of an egg, one and one-half teaspoons soda, one cup buttermilk, one teaspoon soda, one-half teaspoon salt, one egg.

Corn Bread.—Two scant cups corn meal, one scant cup white flour, two tablespoons sugar, two tablespoons syrup, two cups of milk, one cup flour, one cup sweet milk, one cup buttermilk, one teaspoon soda, one-half teaspoon salt, one egg.

Hot Bread.—To one quart of bread sponge add one cup shortening, one-half butter, one-half lard, three teaspoons of sugar, whites of two eggs, beaten very light; knead in flour to make a soft dough. Let rise; roll out on bread board; let rise; bake.

Sweet Muffins.—One cup thin sweet cream, one tablespoon butter, one egg, a pinch of salt, one tablespoon of more of sugar; two heaping teaspoons baking powder, flour enough to make a stiff batter; stir as little as possible. This makes 12 good sized muffins. I make these muffins the BEST way.

Jolly Boys.—Two eggs, one cup of milk, one cup wheat flour, one cup rye meal, two teaspoons baking powder, one-half teaspoon salt, a little sugar if so desired. Beat these well and drop by the spoon into fat which has been heated until a blue smoke issues. Eat hot with maple syrup or sugar sifted over them.

Hot Currant Tea Cakes.—One pound flour, one teaspoon salt, three teaspoons baking powder, two ounces lard, three ounces currants, three ounces sugar, one egg, milk. Sift flour, salt and baking powder together; rub in lard; add currants and sugar; mix together; beat up eggs; add to dry ingredients; mix well; add a little milk if necessary. Divide dough in four or six pieces; roll each piece out. Bake in moderate oven; turn once; split and butter while hot.

Egg Rolls.—Two eggs well beaten, one small cup of milk, one tablespoon of lard or melted butter, two tablespoons of white sugar, two teaspoons of baking powder and enough flour to make a stiff biscuit. Roll out, cut desired size, bake in hot oven.

Light Rolls.—One-half cup sponge as for bread; two eggs, one level tablespoon salt, one cup sweet milk, one-third cup lard or butter, one-third cup sugar. Mix in the evening and let it rise over night. Then stir stiff with a mixing spoon; then place on the moulding board and roll till it don't stick to the hands. Let rise again then put in pans; let rise again, then bake from 20 to 30 minutes till a light brown.

Boston Brown Bread.—One cup corn meal, one cup Graham, one cup white flour, one teaspoon salt, one-half cup molasses, two teaspoons soda, dissolved in hot water; three cups sour milk or buttermilk. Put in one pound coffee cans, well greased, and steam three hours and set in hot oven 15 to 20 minutes before using.

Custard Corn Cakes.—One-half cup sugar, one cup sweet milk, two eggs, one cup sour milk, one and one-half cups corn meal, one-half cup flour, scant one-half teaspoon soda. Mix all well together. Melt two tablespoons butter in a spider and while hot pour in the mixture and set on stove one-half minute. This will form a crust on the bottom. Then set in hot oven and slowly pour another cup of sweet milk in the center. Bake 20 minutes in oven as hot as for biscuits.

Royal Sally Lunns.—Sift together one pint flour, one and one-half teaspoons baking powder, one-half teaspoon salt. Stir in the beaten yolks of two eggs; mix with one-half cup milk and one-half cup melted butter. Beat hard, add the whites whipped to a stiff froth. Bake in well greased muffin pans in a hot oven.

Quick Cinnamon Buns.—One tablespoon cottoleins, one quart flour, one teaspoon salt, two teaspoons baking powder, one-half pint milk, sugar, currants, cinnamon. Rub the cottoleins into the flour, add salt and baking powder. Stir in quickly the milk, knead lightly, roll out in thin sheets.

PAST THE TEST STAGE

SUCCESS OF FEEDING CATTLE FROM SILO HAS BEEN FULLY ESTABLISHED.

IS AN ECONOMICAL FEED

Iowa Farmer Gives His Experience in Feeding Ensilage During Period of Twenty Years.

Farmer and Stockman: We have repeatedly stated in these columns that silo has long passed the experimental stage and that the practice of feeding ensilage is sufficiently established to justify any man in feeding it to cattle in liberal quantities without ever raising the question that it might be injurious. This is more than confirmed in the following communication from S. A. Converse, of Howard county, Iowa, whose experience with ensilage extends over a period of more than twenty years. This is what he says: "The whole question of the silo and ensilage is one of great import to the stock raisers of the whole country, and whatever is vital to them is surely something that is of interest to all the people. Feeding the ensilage is only a part of the question, but it is to be sure, one of the important parts of the whole question. What I know about it is what I have learned in now over twenty years of continuous feeding of it to stock. It is over twenty years since I built the first silo on my farm, and I have filled and used from one to four silos every year since. I have fed ensilage with many different kinds of other feeds, and have fed it to a herd of cattle for six weeks at a time when it was the only feed they had, and without any bad results. I have fed a herd of dairy cows all this time and have made butter a part of the time, and have sold milk and cream to an ice cream restaurant and have had no trouble with the milk or cream being tainted by feeding ensilage. If the ensilage is good we don't fear to feed it just before milking time or at any other time. Our way is as follows: Throw out of the silo once each day enough for the day's feeding. Our cows are in stanchions and we use the cement trough or manger. We put before each cow just what she will eat up clean, and put on this ensilage any ground feed that you want to feed. We are now feeding about two pounds of cotton seed meal, and as much or more of any other feed as we wish. Feed morning and evening. We advise feeding hay after the ensilage is eaten up morning and evening. Young cattle and dry cows are fed the same, except that they have little, and sometimes no grain feed with the ensilage, but do have some hay, any kind of hay that we have, clover being preferred. We would call special attention to two things in this communication. In the first place, while Mr. Converse says that he has fed ensilage for a period of six weeks without any bad results, nevertheless it is his practice to use some concentrate in connection with it for the purpose of balancing the ration. Of course, in this case dairy cows are handled, but it would be the same if you were feeding animals for the block. The second factor that we desire to call special attention to in this communication is that hay is used twice a day. As hay is rather scarce this year a great many dairymen will be tempted to try to carry their cows through on ensilage alone. While this may be done this plan is not advised. If an animal is fed thirty or forty pounds of ensilage daily, a comparatively small amount of hay will answer the purpose, but we know that it is the experience of men generally who have been feeding ensilage for a number of years that even a little hay is almost absolutely necessary. Dry corn fodder will make a fair substitute for hay, but it will never take the place of hay made up partly or wholly of legumes like clover or alfalfa.

EFFICIENCY ON THE FARM.

A Better Grade of Farmers Will Prevent Future Farm Monopoly.

Minneapolis Journal: State and federal governments are urged by President Gross of the National Soil Fertility Association to appropriate money for the purpose of maintaining soil experts to assist farmers in getting the greatest possible returns from their land. This proposed expenditure sounds like a wise economy. The nation and the states have not been nearly so successful in their agricultural efficiency as numerous experiment stations and agricultural colleges testify. If still more money is needed to promote production, it should be forthcoming. So often has it been pointed out that the whole fabric of society depends on the farmer, and that this needs no further demonstration. Other considerations, however, are being daily forced upon the attention of those who study agricultural matters. Chief of these is that the land that produces the most of the least with which society will be satisfied, is being daily and in great quantities today, the world needs it all—and more. And farmers who do not win from their soil all that it can reasonably produce, must find themselves displaced. The most serious danger threatening the farmer today is that organized capital will supplant individual ownership in agriculture and production. In this country capital has not to any great extent taken hold of farm lands and made the farmer a mere wage worker, as it has done in the great plantations of South America and of Hawaii. Nor need this be feared while individual farmers produce all that can be demanded of their land. But a standard of demand has increased immensely, and the farmer who does not study the possibilities of his soil must expect the inexorable—and just—drum of the unprofitable servant. If capital should become the instrument of efficiency, it would in this enterprise at least have the support of society. Conservation of farm lands like conservation of all other resources, but to an even greater degree, must be accompanied by economy and efficiency. If there are yet unused ways in which the government can help the individual to increase the efficiency of his land, the advantages should be taken of them. Beneficial must accrue alike to producer and consumer.

EXCHANGE DIRECTORY. Following is a list of the commission firms and stock cattle dealers engaged in business at the St. Joseph stock yards:

- Commission Firms. Butler, James H., rooms 337-33. Byles Bros. & Co., rooms 282-284. Clay, Robinson & Co., rooms 229-230. Crider Bros. & Co., rooms 393-397. Daily, C. M. & Co., rooms 117-119. Davis & Son, rooms 239-17. Drinkard, Emmert & Co., room 399-15. Emmert Com. Co., rooms 292-4. Kansas City Live Stock Com. Co., rooms 229-23. Knollin Sheep Commission Co., rooms 219-23. Lee Live Stock Commission Co., rooms 219-13. Missouri Live Stock Com. Co., rooms 201-203. National Live Stock Com. Co., rooms 324-9. Nichols, Blanchard & Gilchrist, rooms 325-28. Prey Bros. & Cooper, rooms 315-22. Stewart & Co., rooms 226-28. St. Joseph Live Stock Com. Co., rooms 212-14. Shay, R. O., Commission Co., rooms 205-207. Wood Live Stock Com. Co., room 312-14.

SETTLERS TO GET PA TENT

Had Been Held Up Pending Investigation of Coal Deposits.

Pierre, S. D., Jan. 24.—A number of settlers in Perkins county can now secure titles to their lands, which have been held up for several years, pending an investigation in regard to coal. At the time of the coal survey a claim was made that some of the land was more valuable for coal than for agriculture, and a number of townships were suspended from entry, and those who had already filed had their titles held up pending investigation. The congressional delegation from this state finally secured an order allowing the settlers to secure title to the surface of their tracts pending the investigation, and the matter has stood in this shape for over a year.

BUTTER QUOTATIONS LOWER

A Three-Cent Drop Is Reported on Elgin Market.

Elgin, Ill., Jan. 24.—The break in the cold wave and an increased output from the creameries were declared responsible for a 3-cent drop in the butter quotations, which a week ago was placed at 40 cents, an advance of 4 cents. Interested persons also commented on the hearing to be held in the hearing of the injunction against the Elgin board of trade, which announces the official butter quotations.

TEAPOT WORTH A FORTUNE

Ten Times Its Weight in Gold Value of Trappell Piece.

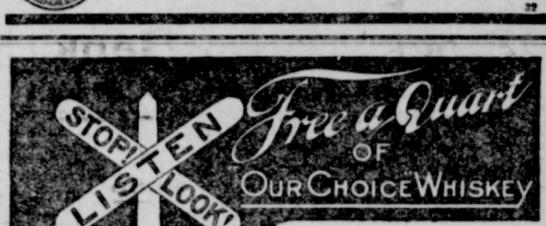
London, Jan. 24.—A teapot which is worth more than ten times its weight in gold is one of the most remarkable pieces in the famous Trappell collection of British porcelain, which has been purchased by Albert Amor. This teapot, which is part of a service presented to Mrs. Burke to commemorate Edmond Burke's return to Parliament, weighs about sixteen ounces. About five years ago the teapot was purchased for nearly \$2,500 and its value is now more than ten times its weight in gold. The Trappell collection cost its late owner, Mr. Trappell, about \$75,000.

Subscribe to The Journal



The Farmer's Wife Telephones. "JOHN is going over to the village and I'm sending you over one of my pumpkin pies. John says they are almost as good as the kind 'mother used to make.' How are all your folks? Come over when you can—good-bye." In rural communities most of the neighboring is done over the telephone. It is impossible for the farmer's wife to just drop in a moment on her neighbors. The Bell Telephone Service not only links farm to farm but reaches out to town and distant city.

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UNSOLICITED TESTIMONIALS RECEIVED BY DR. M. L. KULLMAN

1107 Frederick Ave., St. Joseph, Mo. Guaranteed Cure—Piles, Nervous and Chronic Diseases

St. Joseph, Mo., March 19, 1910. Dr. M. L. Kullman, St. Joseph, Mo.

My Dear Doctor: After having suffered severely for some 15 years with protruding piles, and having tried many treatments which gave little or no relief, I was entreated by a friend to give your treatment a trial. I did so, but was skeptical, however, as I did not believe a cure could be effected without the use of a knife, but thanks to you. Today I am perfectly cured, without having suffered pain or the loss of time from my business, and I feel so truly grateful that I write this letter to you unsolicited, as proof of my appreciation for what you have done in my case.

You are at liberty to use my name, or refer any one to me at any time, and I will be only too glad to write or tell them of my cure.

Yours gratefully, J. C. Bailey, Pres. Sterling Pickling Works.

Gravois Mills, Mo., Jan. 20, 1910. To whom it may concern: I have suffered with piles and fistula for ten years and have used all kinds of medicine without being cured.

I went to Kansas City to see the

WRITE FOR ADVICE IF INTERESTED. KULLMAN'S SANITARIUM, 1107 Frederick Ave.

St. Joseph Stock Yards Bank South St. Joseph, Mo. Special Facilities for Handling Live Stock Business. Proceeds of Shipments Handled With Promptness. Insuring Satisfaction to Shipper and Your Home Bank. Call and Let Us Show You Our Method

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THE EXCHANGE COTTON & LINSEED MEAL CO. 660-662 Live Stock Exchange "NUFF SAID" Kansas City, Mo.

MAKING SOIL SURVEYS. Area of 95,420 Square Miles Mapped in Past Fiscal Year. The Annual Report of Prof. Milton Whitney, Chief of the Bureau of Soils, U. S. Department of Agriculture, says: "The area surveyed and mapped during the past fiscal year was 95,420 square miles, or 61,983,800 acres. Of this area 25,426 square miles, or 16,621,440 acres, was covered by detailed surveys and 70,324 square miles, or 45,007,360 acres by reconnaissance surveys. This work was carried on in 69 acres distributed through 21 states. In 11 of these states the field work was conducted in co-operation with state authorities, who contributed approximately an equal share with the Bureau of Soils toward the cost of the work. In the remaining 10 states there was no state co-operation the expense of the work being borne entirely by the Bureau." Over 25,000 square miles of detailed soil survey work was done by the Bureau during the last fiscal year, bringing the total detail work of the Bureau up to 229,372 square miles. During the same period 70,324 square miles of reconnaissance soil survey work was

noted specialist on piles and they said they had absolutely refused to treat cases as bad as mine but would operate upon me a number of times for \$350.

My case, they said, was as bad as they had ever seen and they would not guarantee anything, as they thought it very doubtful if I ever got well. My brother advised me to go to St. Joseph and see Dr. Kullman, which I did, and have taken a course of treatments with a guarantee to cure. I am now well and feel as well as I ever did.

Dr. Kullman's guarantee is alright and he did just as he agreed to do with me.

I would gladly recommend Dr. Kullman's treatment to all sufferers from piles and fistula. Dr. Kullman surely has a wonderful cure and knows how to use it.

Yours very truly, L. D. Marker.

St. Joseph, Mo., Jan. 12, 1910. I suffered with piles for ten years, tried all kinds of medicine which gave me only temporary relief. Each attack got worse and as last resort I went to Dr. Kullman. After taking a course of his treatment I would gladly recommend him to all sufferers of piles. Yours very truly, Chas. F. Beisch, With the News-Press.

LIMPY'S LEGACY By MARTHA W. WATSON

(Copyright, 1911, by Associated Literary Press)

They brought Limpy into St. Barnaby's hospital one cold night in December. He was as old and wrinkled as a baked apple. For years he had occupied the same corner near the big bridge, sitting beside his chestnut roaster, with a charcoal pit burning in front of him to keep him warm.

This particular night must have been colder than the others, for Limpy had succumbed to Jack Frost, and it was a wonder even his wooden leg hadn't chilblains on it, the doctor in Ward 9 laughingly told Nurse Alice when he turned Limpy over to her.

Alice went back to the new patient, and found Limpy regarding her suspiciously.

"Where's my leg?" he demanded, gruffly.

"I think they took it off downstairs when they made the first examination."

"I want it. I want it brought here, and stood beside the head of the bed where I can see it. This is a fine kind of a charity hospital, trying to take a poor old lame feller's leg away from him."

"Don't you worry," Alice assured him, happily. "I'll get it for you, right away. Of course you miss it."

She procured an order from young Doctor Meredith, and ten minutes later the old wooden leg stood by Limpy's cot. It was the rudest sort of a substitute, with a large top, hollowed out, and a straight peg to rest on. Limpy's eyes rested on it with perfect contentment, when Alice set it beside him.

"If I die, I'll leave that to you, nurse," he promised her, whimsically. "It's been a good old friend to me, and you never can tell what might happen. It might come in handy some day to you, too."

Alice laughed as she repeated the old chap's words to Meredith. Some day, when things looked brighter,



"Maybe So, Nurse."

they hoped to marry—some day, when Burton had finished his full course and started practicing. He told her he would go to a small town along the shore, where there was a steady family call for physicians, and he had even drawn up a house plan for her of the first nest they two were to build.

There was much time for wooing at the great, busy metropolitan hospital; but sometimes, in the long night watches in Ward 9, the doctor would come in and talk with Nurse Alice. Limpy's eyes were always closed at these times, but he heard many things, things that he had almost forgotten existed in the hard, cold-blooded world that bought chestnuts from him. He found that even in the house of pain and death, Love takes his daily constitutional as a king around his palace, and finds his worshippers. But his voice was still gruff when he answered the nurse, and he found fault steadily with the young doctor who was striving to save his worthless old life.

One day when the ebb had started the wrong way, he looked up at Alice. She had just smoothed back his gray hair and given him a fresh drink. His shrewd old gray eyes watched her grimly.

"Good thing that wagon ran over me, ain't it? Ain't good for nothing, am I? Just waste paper!"

"We are all good for something," Alice told him, gently. "That's part of the reason why. We have to be good for something, or we wouldn't be allowed to help out in the general machinery."

"Have to be good for something," repeated Limpy to himself. "Maybe so, maybe so, nurse. Say, you know what I told you. You can have any wooden peg leg there when they cart me off to the dust heap. Don't you forget, now. It may come in handy yet—" he looked up at her again, and winked solemnly—"to help build that house, you know."

Alice blushed, and wondered how he knew about the nest building, and old Limpy thought how sweet and pure her face looked under the little frilled white cap. Once back in the past there had been a girl sister of his over in Scotland, a little girl named Jeanie, that had died young, and she looked that way, too. Limpy had very nearly forgotten her, while he worked at the hard game of getting a living out of the world. He smiled

for the first time in years, a slow, pained, one-sided smile, and whispered that he wanted to speak to the doctor. What he told Meredith even Alice did not know until later. Good naturedly, for he knew that Limpy was already in sight of the Delectable Hills, Meredith came, and bent down to hear the last message. And he smiled, too, for he believed the old man was dreaming.

"Don't you forget, now, Doc," said Limpy. "The top unscrews. Tell her to take it home with her, and ask herself if old Limpy wasn't good for something after all. She's a fine lass, Doc. Got a hand like thistle-down. I used to chase thistle-down back in Glengarie, seventy years ago."

"All right, old chap. Go to sleep and rest now. I'll tell her," Burton promised, to satisfy him.

But after it was over, and in the still night watches when he carried Limpy out of Ward 9, Alice remembered his old crutch. There it still stood beside his cot, and she knew it would only be thrown away, so she took it to her own locker and put it with her umbrella, and the other girls laughed at her sentimentality.

At the end of the week, she and Burton unwrapped it up at her mother's home, and the whole family of younger brothers and sisters fairly crowded over Limpy's legacy. But the doctor was examining it carefully. Worn and chipped as it was, he saw it was made of fine wood, and Limpy's last words recurred to him.

"What are you doing, Burton?" asked Alice, when she saw him working at the top with his knife. And then she stopped short as the doctor took out the last screw, and the top lifted off of the old peg leg. It was hollow within, but not empty. Inside were Limpy's savings from the chestnut trade for years, greenbacks rolled tightly and pushed down in the cavity, layer on layer.

"About eight thousand, girlie," Burton told her, as he and her mother stopped their counting, half an hour later. "The old chap was right. Your bread on the waters has surely come back to you as plum cake."

"It is yours as much as mine," Alice told him. "Limpy said it was to help build the nest, and I'm going to leave the hospital at the end of the term."

"You'll leave it now," Burton answered, "in memory of Limpy."

CENSOR OF OLD WRITERS J. Milton is Too Turgid—Dante's a Sensationalist and "Inferno" Man.

In view of the condemnation of Shakespeare by an Indiana high school, we may imagine that certain other literary lights of ancient days would be called down by the Indiana censor in some such fashion as this—provided they came back:

"What's your name? John Milton? Oh, you wrote 'Paradise Lost,' didn't you? Yes, I've skipped through some of it. Your style is too turgid, John. Your action is built on the ice wagon plan. What you need is an awakener. Get a good rhyming dictionary and reform your dreary blank verse, Milton, and drop in again some time."

"And who are you? Say it again, Dante? Oh, you're the 'Inferno' man, eh? Well, old top, you're a plain sensationalist, that's what you are. In an age when superstition flourished and the black cat racket worked, you might have been well to the front, but who believes in—well, in the inferno, now? Why, say, Dan, your stuff can't even be dramatized!"

"See who's here! Bless us, if it ain't Pop Homer! We hardly knew you, pop, since we canned the 'Iliad.' Well, old chap, there isn't anything we can do for you. In an age that produces Ibsens and Bernard Shaws there's no room for preachy Greeks. I know they call you sonorous. In the classroom, however, we found you snore-us. That's a joke. Eh, you can't see it? Then you are blinder than we thought. Here's your hat, and the string of your dog. Adios, old chappie."—Cleveland Leader.

Brother a Better Man. The Rev. Tom McKenty, superintendent of the Eighth street mission, told a story about himself at a recent ministers' meeting, which was indicative of the degree of esteem in which some members of the "submerged" hold the representatives of the ministry and the law.

The clergyman is a brother of Bob McKenty, warden of the eastern penitentiary, and the ministerial member of the family handles many men at his mission who have passed through the hands of Warden Bob.

"One night, not long ago," said the evangelist, "there was a man in my congregation who seemed deeply impressed with the service. He came up to me when it was over and told me that he had just been released from the eastern penitentiary."

"I know your brother there," said my man. "Indeed," he continued, "I've met him more times than any minister. And, savin' your presence, I'm not sure that he isn't a better man than your rev'rendness."—Philadelphia Record.

His Condition. "In straightened circumstances, is he not?" "Yes, he confesses that it is about all he can do to keep the wolf out of the garage."—Puck.

Rattling the Skeleton. Corrigan (the sudden rich)—Yes, time works wonders, Dinny. An' so we didn't know I had taken up golf? Conley—I did not! I thought ye wor 'in takin' up mortar!—Puck.

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TWO DINNER MENUS.

By Martha McCulloch Williams. Here is a dinner menu, easy but nourishing, not so costly, and capable of being prepared, cooked, and served inside two hours:

Roast Beef, Stuffed Rolled Round Sliced Potatoes Baked Apples Cold Slaw Banana Puffs

Black Coffee Salted Peanuts Have the round cut rather long and as thick as need be. Butter it on both sides, salt and pepper lightly, cover the upper side with bread crumb stuffing seasoned with onion, roll up, tie and seal in well-greased bag with a lump of butter or clarified dripping and a spoonful of water. Put in a hot oven for three minutes, slack heat, and cook until done, allowing fifteen to twenty minutes to the pound. If tomatoes are at hand, put one or two, peeled and sliced, in with the meat. The gravy will be better and the meat itself more pliant.

Slice peeled potatoes thin, drop in cold water, drain out, put in a greased bag after sprinkling very lightly with salt, add a little extra grease, seal and cook fifteen to thirty minutes in a fairly hot oven, the time depending on the quantity in the bag.

Wash the apples well, but do not peel, cut out specks and bruises, core, fill the bottom of the core-space with a lump of butter, over which pile sugar, and add a bit of cinnamon. A clove stuck in the side may take the place of the cinnamon. Seal inside a well-greased bag, and bake eighteen to twenty minutes in a fairly hot oven.

Make cold slaw in the usual way, and the salted peanuts as follows, after blanching and drying them: Put in a thickly-buttered bag, set in a very hot oven for half minute, then reduce the heat three-quarters, and leave nuts to brown for ten minutes longer. They will come out crisp and beautiful, needing only a sprinkling of salt.

To make the banana puffs, roll out good puff paste a quarter-inch thick and cut it in squares six inches across. Cover half of each square diagonally with bananas sliced thin and soaked for half an hour in sugar and lemon bag and bake twelve minutes in a hot oven. Bananas, always cheap, and among the most nourishing of the fruits, ought to be more used in cooking.

Here is another good meal for a winter day: Pork Tenderloin, Roasted with Sweet Potatoes Cabbage Pudding Stewed Carrots Celery

Apple Dumplings, Cider Sauce Coffee Cheese Crackers Have the tenderloins split lengthwise and cut them in halves. Wipe with a clean, damp cloth, rub over with butter or dripping, season lightly with salt and pepper, and lay in a well-greased bag along with raw sweet potatoes, peeled and halved, or quartered if very large. Add a lump of fat, butter or dripping, rolled in a little flour, also a tablespoonful of water. Seal bag and cook in a hot oven thirty-five minutes to an hour, according to the quantity of food in the bag. Slack that after five minutes. Slow, steady cooking makes the meat tender, yet full of flavor.

Choose a tender cabbage for the pudding. Shred it fine, then drop in boiling salted water and cook uncovered at full boil, ten minutes. Drain out, run cold water through it, then mix it thoroughly through a pint of milk which has been beaten well with two eggs, and season with salt and pepper. If the cabbage is small, use one egg and half a pint of milk. Have the bag very thickly greased and sprinkle it inside with grated cheese. Put in the mixture by big spoonfuls, add a lump of butter and sprinkle in more cheese between the spoonfuls. Seal very tight, lay on a trivet, put in a hot oven for three minutes, then slack heat, and cook for at least an hour.

Scrape carrots as usual, cut them in pieces and put into a buttered bag with half a gill of stock, a dot of butter and salt and pepper to taste. Cook thirty-five to forty-five minutes at a moderate heat.

Apple dumplings are apple dumplings in or out of bags. Their goodness depends on three things—the paste, the maker and the cooking. The apple is hardly more than a vehicle to hold sweets and spices and accent the tang of them.

Make real puff paste for your dumplings, roll it a quarter-inch thick, fit it neatly around the apples, which should be liberally treated with sugar and butter, not to name lemon peel and cinnamon, put in a thickly-buttered bag with a small lump of butter and a spoonful of sugar, and cook for twenty to twenty-five minutes in a fairly hot oven.

For-cider sauce, cream half a cup of butter, frothy light, beat into it a heaping cup of sugar, then set over hot water and add gradually a cup of fresh sweet cider, hot but not boiling. Beat hard together, grate nutmeg over, and serve very hot.

The cheese crackers are lightly buttered, sprinkled with parmesan, and heated inside a bag for about five minutes.

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Successful Uses of Hotbeds

Simple and Inexpensive to Construct

(By W. L. Howard, Professor of Horticulture, College of Agriculture, University of Missouri.)

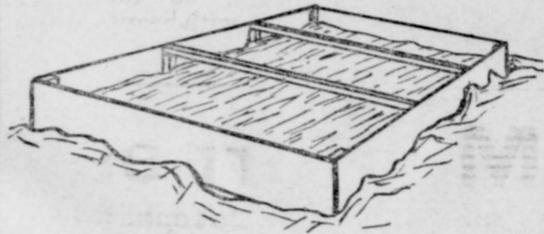
Every person who raises garden truck should make use of glass in his work. It costs so little to equip a hotbed or cold-frame that these conveniences are within the reach of all. They are easy of construction and not so troublesome as many seem to think. While their management is not a formidable matter, it should be stated that the highest success in growing some of the hotbed crops can only come after much practice. Still the beginner can accomplish a great deal the first year, and the satisfaction that follows having produced fresh vegetables out of season or beautiful flowers earlier than would otherwise be possible, is ample pay for the time and thought that have been expended upon the work, to say nothing of the money value of the things produced. Furthermore, there are certain crops, such as celery, cauliflower, sweet potatoes, etc., the successful growing of which demands that they be always started under glass. Finally, the work is exceedingly interesting, and will, for many people, furnish a pleasant and healthful diversion from their regular duties.

At the outset, it should be distinctly understood that the term "hotbed" has different meanings, depending upon which part of the country it is being used in. For instance, at the north a hotbed is generally understood to mean a pit from thirty to forty inches deep. In the latitude of Missouri it might have reference to a

with lettuce and radishes and perhaps cauliflower. Start a mild hotbed not later than the middle of October for the latitude of Missouri. When the temperature has come down to about 65 degrees, the lettuce seed may be sown in flats. These are shallow boxes 12 by 18 inches in size, and two to four inches deep. The soil should be rich, fine, and contain enough sand to prevent it from baking and still furnish good drainage.

Germination can be greatly hastened by soaking the seed before planting in lukewarm water for from twelve to twenty-four hours. This will cause them to come up in four days. Place the flats on the beds and give close attention to the ventilation and watering. The soil in the boxes should be kept moist but never soaking wet. Since the temperature must be kept fairly low at the start, it will be necessary to ventilate the beds during the day while the sun is shining. The sash may be raised several inches and propped with blocks. At night the beds should be protected according to the weather. If below freezing, it would be well to cover the sash with boards or mats.

After the seedlings have grown two leaves, they should be transplanted to other flats, setting them one inch apart each way. Here they are grown until they have formed three or four leaves or until they are crowding each other, when they are to be transplanted to a fresh hotbed, which has



Inexpensive 3-Sash Hotbed for Spring Use, at Missouri College of Agriculture.

pit only eight or ten inches deep, but usually, for permanent use, from eighteen to thirty inches deep. In the far south a hotbed is simply a mass of fermenting manure enclosed by a frame, but wholly above ground. Again, hotbeds may consist of long double ranges built of wood or brick and of varying depths; where the heat from the fermenting manure is supplemented by warmth from steam pipes running around the sides of the bed above ground.

As here used, it is intended that the discussion shall apply to the common forms of hotbeds in which the heat is supplied by fermenting manure, and with pits excavated to such depth as may be necessary to supply the required heat for running from one to two months without renewal. At the north, pits will have to be from two and a half to three and a half feet deep, while in the latitude of Missouri, twelve to eighteen inches will be sufficient, and farther south even less. For late fall or early spring use, temporary beds almost or wholly above ground may be made and successfully maintained through unexpected cold snaps by banking up the sides with fresh manure and covering over with blankets, if desired.

Hotbeds are used for several distinct purposes. First, they are used for starting from the seed such plants as cabbage, cauliflower, sweet potatoes, tomatoes, etc., for transplanting to the open field in the spring or early summer. Second, for growing vegetables out of season; that is, growing them to maturity in the beds. This may occupy all the winter, only the first part, or only the latter part. Third, for starting plants from the seeds to be transplanted later to other hotbeds or to the garden. This part of the work may begin in early fall, and during midwinter, when another crop is taken up and carried through till spring, or it may begin in fall and last continuously till warm weather. Under this heading would be included both vegetables and flowering plants.

A fourth use for the hotbed is for the rooting of both soft and half-ripened wood cuttings, such as roses, geranium, abutilon, lantana, etc. Also for the growing of many plants which require little or no heat, the cold frame may be used. No sharp line may be drawn between the hotbed and the cold frame, as the hotbed that has almost lost its heat is made use of for certain plants with the expectation that they will be continued in it after the heat is entirely gone. The cold frame is, in fact, almost as useful as the hotbed, but the two must be employed together, as both are necessary.

Planting and Management.
A few general hints may be given which will be helpful to the beginner. The principal vegetables grown to maturity in hotbeds are lettuce, radishes and cauliflower, although such things as egg plant, melons, cucumbers and many others are grown to maturity. The beginner should start

been prepared to receive them, where they are set 8 by 8 inches apart. This distance is necessary for head lettuce. Immediately after setting out the lettuce, a row of radish seed may be sown in the spaces between the lettuce rows. This will be in early November, and in four weeks, if all goes well, the radishes should be large enough for table use, and the lettuce should be ready by Christmas. The best varieties of lettuce for forcing are St. Louis Butter and Big Boston. The best radishes are Early Scarlet Globe and White Tip.

When the lettuce has been harvested, which will be early in January, clear the ground, smooth the soil, and sow lettuce seed broadcast, mixing in a sprinkling of radish seed. Keep the bed cool, and about the middle of February the seedlings may be transplanted to a new frame.

The old one that they came out of may be renewed for this purpose, as the radishes will have been harvested before this. With reasonable attention to watering and ventilation, the lettuce should thrive and make a good crop for early spring use.

The beginner had perhaps better not try to grow cauliflower the first year. If this vegetable is grown in the hotbeds, the plants should have been started a month or so previously. The cauliflower should be set out first, setting the plants about eighteen inches apart each way, and setting two rows of lettuce in between. Radishes may be sown between the lettuce rows. Both the lettuce and radishes will come out long before the cauliflower has matured. The latter will not be ready for use until well along in April.

Since only about eight cauliflower plants can be grown in each 3 by 6 sash, it will not be profitable in most cases to have the ground occupied so long by this crop. With no cauliflower, the beds may be renewed the 15th or 20th of March and used for starting such plants as cabbage, onions, cauliflower, and egg plant from the seed. These will be transplanted to the open field in spring. Sweet potato plants may also be grown in these beds. It would perhaps be best to sow the tomato seed in shallow flats, as it may be necessary to move them to other frames where it is cooler, if the spring is late and it is seen that the plants will be too large before they may be transplanted. Tomato plants should be low and stocky, and it would not be possible to regulate conditions well where they are grown in the soil in the bed. It would not be so necessary to have the cabbage and cauliflower in boxes.

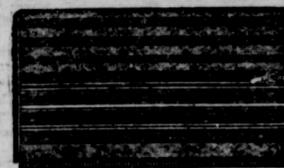
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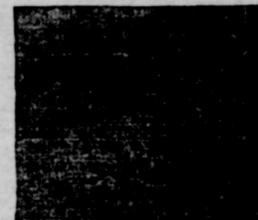
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