

INDIANA.

BAKER & WILSON PRINTERS INDIANAPOLIS

$$\begin{array}{r} 23 \overline{) 42.50} \quad 140 \\ \underline{23} \\ 95 \\ \underline{62} \\ 30 \end{array}$$

94-181

~~24~~
~~14~~
~~14~~
~~8~~
 35
 18
 3
 5
 25
 20.24
 12144
 2024
 31208
 245
 8
 411295-8

$$\begin{array}{r} 73 \\ 5 \overline{) 365} \\ \underline{35} \\ 15 \\ 15 \\ \underline{15} \\ 0 \end{array}$$
$$\begin{array}{r} 612 \\ \times 23 \\ \hline 1836 \\ 1224 \\ \hline 14076 \end{array}$$

Lloyd
Charles
Pauline
Raymond
Frank
Earl
Carnest

$\frac{1}{4}$ of an inch to a ft.

as follows

W. J. B.

Box 202

Handwritten cursive letters: A, B, C, D, E, F, G, H, I, J, K, L, M, N, O, P, Q, R, S, T, U, V, W, X, Y, Z.

20 KB 20 KB

20 Feb

Handwritten calculations on the left page:

$$\begin{array}{r}
 29.68 \\
 11.6 \\
 36.0 \\
 31.8 \\
 \hline
 107.16
 \end{array}$$

$$\begin{array}{r}
 11.5 \\
 11.50 \\
 \hline
 23.0
 \end{array}$$

$$\begin{array}{r}
 1.15 \\
 1.15 \\
 \hline
 2.30
 \end{array}$$

$$\begin{array}{r}
 51.76 \\
 11.30 \\
 \hline
 63.06
 \end{array}$$

$$\begin{array}{r}
 16.68 \\
 16.88 \\
 11.00 \\
 9.00 \\
 \hline
 53.56
 \end{array}$$

$$\begin{array}{r}
 11.6 \\
 11.6 \\
 11.6 \\
 11.6 \\
 \hline
 46.4
 \end{array}$$

$$\begin{array}{r}
 11.6 \\
 11.6 \\
 11.6 \\
 11.6 \\
 \hline
 46.4
 \end{array}$$

$$\begin{array}{r}
 11.6 \\
 11.6 \\
 11.6 \\
 11.6 \\
 \hline
 46.4
 \end{array}$$

FINANCIAL RECORD



Compiled and arranged by the Auditor of the State of Indiana, in conformity to the provisions of an Act of the General Assembly of the State of Indiana, entitled "An Act Concerning Township Business," and approved February 27, 1899.

Township

County.



FOUR FORMS.

Form A, Record of Receipts

" B, Record of Expenditures

" C, Record of Balances

" D, 1 and 2, Record of Appropriations



Handwritten calculations on the right page:

$$\begin{array}{r}
 143 \\
 143 \\
 143 \\
 143 \\
 \hline
 572
 \end{array}$$

$$\begin{array}{r}
 143 \\
 143 \\
 143 \\
 143 \\
 \hline
 572
 \end{array}$$

$$\begin{array}{r}
 143 \\
 143 \\
 143 \\
 143 \\
 \hline
 572
 \end{array}$$

INDIANAPOLIS
BAKER & THORNTON
STATIONERS, PRINTERS, BLANK BOOK MANUFACTURERS
PUBLISHERS AND DEALERS IN SCHOOL GOODS.

Handwritten calculations at the bottom of the right page:

$$\begin{array}{r}
 166.83 \\
 35.00 \\
 366.83 \\
 146.69820 \\
 \hline
 513.52820
 \end{array}$$

$$\begin{array}{r}
 146.69820 \\
 146.69820 \\
 \hline
 293.39640
 \end{array}$$

January

1922.

DATE.	Number of War-rant.	TO WHOM PAID.	ON ACCOUNT OF	Township Fund.	Tuition Fund.
March	27	Stockings		1	81
"	"	Apples			25
"	"	Bowman for Auto			75
"	27	To the Bank		1	30
April	4	Sold cattle 13 head at \$7.00 they weighed 11,730. we bought 10 head and raised 3 head		\$816	.69
"	4	flowers for hat		1	25
"	"	dinner at city Will & Anna			58
"	"	Chicken feed & Nebisks box			50
"	"	Paid off note barred for cattle for 3 mos		12	20
"	7	1 sack flour		1	00
"	"	Salt Fish 5 large ones			20
"	"	50 cts Sugar 1 box matches			57
"	12	Groceries			80
"	"	Gasoline 5 gal at 24 cts		1	20
"	12	Montgomery Ward and Co		30	00
"	"	Raymond Slippers No 5.		2	98
"	13	Two rose bushes 29 cts apiece			58
"	14	Fixed the electric Sweeper (Bee)			50
"	22	Groceries		3	00
"	27	Groceries		2	00
May	5	"		5	00
"	10	Groceries		3	25
"	"	Chicken feed		3	00
"	14	Merchandise		3	00
"	29	"		10	00
June	4	Groceries		10	00
"	20	" " & Gas		20	00
"	"	" " & Sugar 7.75 flour 7.20		17	00
"	10	Insurance		\$46	75
"	20	Rope 24 1/2 lbs at 22 cts		5	39
"	"	Groceries		1	75
"	23	"		10	00

Local Tuition Fund.	Special School Fund.	Road Fund.	Additional Road Fund.	Library Fund.	Dog Fund.	TOTAL.
						57.50
						51.00
						50.00
						5.20
						4.50
						5.00
						8.07
						89
						8.00
						29
						10.00
						11.25
						10
						1.69
						25.50
						16.40
						25.00
						\$440.00
						16.00
						11.00
						3.00
						3.90
						2.00
						\$22.00

January

Trustee of

1922

Township, of 16

County, during the Year ending

DATE.	Number of War- rant.	TO WHOM PAID.	ON ACCOUNT OF	Township Fund.	Tuition Fund.
Jan.	4	Groceries		3.00	
"	10	"		.95	
"	12	"		.95	
"	12	Auto Excise		8.25	
"	13	Paid Telephone dues		3.35	
"	"	Meal		1.10	
"	19	Paid Ben Watkins up to date		1.20	
"	19	Thread 2 spools		1.00	
"	19	Meal		.75	
"	20	Soft Coal 42.00 at 7/4.		15.20	
"	"	Cake flour + Powder Sugar		.55	
"	25	Oil paper		.05	
"	"	Tablets two		.10	
"	"	Groceries		.45	
Jan	27	Tank + Sink and fixtures + work	50.00		
"	28	Groceries Montgomery + Ward.		3.50	
"	"	Seeds Henry Field		3.79	
"	31	Groceries		1.95	
Feb	8	"		1.50	
"	"	"		1.15	
"	"	Stamps		.14	
"	10	Hair Cut (Will.)		.35	
Jan	6	Beef 113 lbs at 15 cts a pound		16.95	
Feb	17	Groceries		1.60	
"	23	Paid Interest on Cline note		10.60	
Mar	3	Raymonds over shoes		4.15	
"	"	Groceries		3.00	
"	5	Coil Oil 50 gal		6.10	
"	6	Cabbage + cigars		1.00	
"	10	Apples		.50	
"	"	Eat + Meal		.40	
"	20	Almond Oil		1.00	
"	22	Groceries		.50	
"	"	Fix pole light		1.00	

Local Tuition Fund.	Special School Fund.	Road Fund.	Additional Road Fund	Library Fund.	Dog Fund.	TOTAL.
March	14	put in tank + sink				47.59
"	23	glass for brooder				.40
"	"	Bolts + cut threads				.40
"	27	Salt + Apples				.33
"	31	Raymonds shirts				3.00
"	"	Groceries				1.00
April	5	"	"			2.00
"	6	"	"			1.20
"	7	"	"			1.00
"	7	Merchandise				.95
April	9	"	"	Montgomery Ward		11.50
"	10	Crackers				.25
"	12	Groceries				3.00
"	14	"	"			2.10
"	"	Gloves for Will				.50
"	14	Salt fish				.25
"	17	Potatoes 3 bu. 125 bu.				3.75
"	"	Apples				.50
"	"	Spark plug.				1.00
"	19	Groceries				1.73
"	21	Gallon of oil 65 and for Frank 30 cts				.85
"	20	Paid 3 for old rises.				3.00
"	23	Stockings + muslin				1.72
"	25	Grape fruit				.25
"	26	Groceries				4.00
"	28	butter (creamery)				.37
"	"	Merchandise				10.5
"	"	Meal				.18
"	"	"				.30
May	1	Raymond straw hat				.50
"	1	cap				2.00
"	1	Groceries				1.40
"	"	Merchandise				3.00
"	2	butter (30 cts lb 2 lb 60 = 1.20 + 2.20				1.45

Record of Disbursements made by
Form B.

Trustee of

Township, of

County, during the Year ending

DATE.	Number of Warrant.	TO WHOM PAID.	ON ACCOUNT OF	Township Fund.	Tuition Fund.
May 3.		6 1/2 eggs at 23 a doz.		1.47	
" 11		Groceries		1.00	
" 12		" "		2.00	
" 12		Merchandise towels 30 cts yd.		3.00	
" 15		Groceries		3.30	
" 18		Soft Coal 1900 lbs 8.40		8.40	
" 18		Groceries		3.00	
" 24		" "		2.79	
May 26.		" "		.60	
" "		Paid for Ralphs Tommans book		.30	
" "		Potash		.25	
" "		Strawberries		.35	
" 31		Groceries \$1.95		1.35	
" 28		Tire and inner tube.		1.45	
June 1		Sweet Potatoes plants		1.25	
" 1		Will two pairs pants \$1.95		3.80	
" 2		Merchandise		3.45	
" 2		Groceries		1.10	
" 2		Wick for coil stove		.30	
" 7		Coil oil		.45	
" "		" "		6.35	
" 7		Groceries		3.00	
" "		Raymonds Suit		15.95	
" "		" tie		.65	
" "		" Hat.		2.65	
" 11		Annas jingamond dress		1.70	
" "		Groceries		.00	
" "		Chick fed		.50	
" 13		Groceries		1.20	
" "		Nails		.10	
" "		Roofing		2.35	
" "		75 lbs of twine at 10 cts		7.50	
" 16		Paid John Hill (for church)		5.00	
" 18		Merchandise		3.59	

Local Tuition Fund.	Special School Fund.	Road Fund.	Additional Road Fund.	Library Fund.	Dog Fund.	TOTAL.
June 18		Groceries				1.90
" 18		Interest on note (Paid Off.)				6.67
" 21		Groceries				1.25
" "		Auto repair				8.25
" 29		Groceries				1.12
" 30		Butter				.90
" "		Coffee				.45
" "		Candy				.25
July 5		Groceries				1.60
" 13		" "				1.65
" 17		Vinegar 15 cts Meal 15.				.30
" 18		Groceries				2.50
" 23		Oil and Gas.				6.45
" 23		Vinegar 39 gallon 40 cts				1.20
" 23		Mustard 10 cts box				.10
" 26		Groceries				2.10
" 28		Bucket (tin)				.69
" "		Raymond socks				.48
" "		Butter				.90
" "		Electric light bulbs (20 + 30)				1.40
" "		Raymond shirts & goods				.95
" "		Thread				.25
" "		Meal + Shoe Strings				2.00
July 28	X	Anna				5.00
Aug 2		Groceries				3.34
" 9		Groceries				1.18
" 11		Bread 4 loafs				.30
" 10		Paid dems. (XX)				2.00
" 11		Kront Barrett				1.00
" "		Raymonds Scout Pants + Shirt				2.85
" "		Meal				.10
" 15		" Salt, B.P.				.35
" 18		Groceries				.50
" 20		" "				1.00

Record of Disbursements made by
Form B.

Trustee of

Township, of

County, during the Year ending

DATE.	Number of War-rant.	TO WHOM PAID.	ON ACCOUNT OF	Township Fund.	Tuition Fund.
Aug	23	Anna's hat winter		5 00	
"	"	Groceries, bucket, dishpan		3 00	
"	25	"		2 00	
"	31	" + vinegar		1 30	
Aug	1	Soft Coal to thrash 1/2 ton.		7 75	
"	30	" " " + for winter \$8.00		25 30	
Sept	1	Groceries		20	
"	4	Cans - Cids - rubbers		2 20	
"	6	Groceries		40	
"	10	Cans 2 doz. at 80 cts = 1.60		1 60	
"	1	Vinegar 6 gal.		2 25	
"	13	Oil 50 gal at 13 1/2		6.60	
Sept	7	Paid John Hill for church		3 00	
"	22	Groceries		3 00	
"	24	Annas Union Suits 2 = 9 = Stockings 6 1/2 P. 1		0.38	
"	"	Bread + cookies		40	
"	27	Groceries		1 20	
Oct	4	"		82	
"	9	Vinegar 2 gal, Sugar, + Lye.		2 90	
"	13	Groceries		3 00	
"	"	Butter		9 4	
"	13	Lye		1 50	
"	16	Meal.		15	
"	20	Groceries		2 00	
"	23	"		1 50	
"	"	Soft Coal 2860 lbs. at 8 ton		11 45	
"	30	Bills 4 buckel over shoes		4 00	
Nov.	8	Groceries		1 20	
		Paid Dr Hendricks in full		10 00	
Nov.	20	Coke 4150 lbs at 10.50 a ton		21 85	
"	24	Groceries + Merchandise		3 85	
		Cattle 20 head weighed 9710 lbs Price 50 cts 485.50		3.30	
		200 lbs of hay		3.35	
		telephoning		13.50	
		Halling out fire			
		total all expenses		\$502.65	

Local Tuition Fund.	Special School Fund.	Road Fund.	Additional Road Fund.	Library Fund.	Dog Fund.	TOTAL.
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Nov. 28	Gas + Kerosene oil					5.70
"	Water fountain (chickens)					4 00
"	Groceries					3 00
"	Fence 20 rods 50 cts a rod					10.00
Dec 1	Groceries					3 00
"	Butter					40
"	Groceries					2 29

DATE.	Number of War-rant.	TO WHOM PAID.	ON ACCOUNT OF	Township Fund.	Tuition Fund.
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5) is $\frac{1}{2}$ wider than the gauge of
a certain mountain road
What is the gauge of the latter
 $5\frac{1}{2} = 2\frac{1}{2}$.

\$11.70 a mile

378 mi of double track?

792

2114

2806

1170

378

1548

1548

1678

3226

$5\frac{1}{2}$

2319.27

1610

18107

17710

$\frac{1}{2}$

Road Fund.

Additional
Road Fund

Library
Fund.

Dog Fund.

TOTAL OF ALL FUNDS.

Form C.

Township.

County; the Disbursements made therefrom, and the Balances remaining therein.

DATE. Mo. Day. Yr.			Township Fund.	Tuition Fund.	Local Tuition Fund.	Special School Fund.	Road Fund.	Additional Road Fund	Library Fund.	Dog Fund.	TOTAL OF ALL FUNDS.	
			Balance on hand,					2 x 1 = 2				
			Receipts,					2 x				
			Total of Balance and Receipts,									
			Disbursements,									
			Balance,									
			Balance on hand,									
			Receipts,									
			Total of Balance and Receipts,									
			Disbursements,									
			Balance,									
			Balance on hand,									
			Receipts,									
			Total of Balance and Receipts,									
			Disbursements,									
			Balance,									
			Balance on hand,									
			Receipts,									
			Total of Balance and Receipts,									
			Disbursements,									
			Balance,									
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			Total of Balance and Receipts,									
			Disbursements,									
			Balance,									
			Balance on hand,									
			Receipts,									
			Total of Balance and Receipts,									
			Disbursements,									
			Balance,									
			Balance on hand,									
			Receipts,									
			Total of Balance and Receipts,									
			Disbursements,									
			Balance,									
			Balance on hand,									
			Receipts,									
			Total of Balance and Receipts,									
			Disbursements,									
			Balance,									
			Balance on hand,									
			Receipts,									
			Total of Balance and Receipts,									
			Disbursements,									
			Balance,									
			Balance on hand,									
			Receipts,									
			Total of Balance and Receipts,									
			Disbursements,									
			Balance,									
			Balance on hand,									
			Receipts,									
			Total of Balance and Receipts,									
			Disbursements,									
			Balance,									
			Balance on hand,									

Form C.

County, for the Year Ending

19.....

		ADDITIONAL ROAD FUND						ROAD FUND			
		Labor		Tools and Material				Labor			
		\$	\$	\$	\$	\$	\$	\$	\$	\$	\$
Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance
Flour and Sugar 1923											
	4			Sugar							.50
	11			" "							.50
	23			" "							.50
	12			Sack of Flour							.95
	19			Powder Sugar							.25
	31			Flour							.95
Feb	2			Sugar							.50
"	8			Flour							.95
"	11			Brown Sugar							.25
"	20			Sack of Flour							.95
Mar	3			Sugar							1.50
"	6			flour							.95
"	9			Sugar							.50
"	10			Brown Sugar							.25
"	14			Flour							.95
"	16			Sugar							.50
"	21			Sugar							.50
"	22			flour							.95
"	28			Sugar							.50
April	5			Sugar							.50
"	6			Flour							.95
"	12			"							.95
"	"			Sugar							.50
"	19			" "							.53
"	23			Flour							.95
"	26			Sugar							.53
May	1			Sugar							.50
"	3			"							.53
"	12			Sugar							.50
"	7			flour							.95

Township,

County, for the Year Ending

19

[illegible][illegible]

Water Melon Spices.—These are made just as you would spiced or sweet pickled pears, peaches, etc. Cut the green rind from the melon and nearly all the red inside. Cut into oblong pieces and of any size you desire. Some cut them into rings or stars but this is a lot of work. Place them in the stove cover with water and a little salt. Cook until the fruit can be pierced with a fork. Then prepare a liquid of the following: For about 2 quarts of the melon, take 2 pounds dark brown sugar, 1 pint good vinegar, ounce of stick cinnamon and a few cloves. Too much cloves makes the pickles dark. Cook these ingredients together for about 20 minutes. Add the fruit and heat through. Can while hot.

Fall Seeded Clover

M. F. L., DuPage Co., Ill., writes: "I would like to have more clover next year. Would it be advisable to plow about September 1, disk, harrow and sow Crimson or Medium Red Clover? Would this stand the winter well enough to make a good clover meadow next year? Would you advise another kind of clover for the same purpose?"

I have never been very successful in sowing red clover in August to get a stand the following year. It does not seem to get enough growth and preparation to withstand the winter. Crimson clover is not likely to endure the winters in your latitude, even when well established, and sowing in August would be likely to prove a failure.

Alfalfa is about the only one of the clovers that seems to be adapted to an August sowing, and if your land contains enough limestone for alfalfa this is the best crop you can sow in the fall. In your latitude it should be sown sometime in August. It will not be necessary to plow the ground, but it should be disked enough to kill the small weeds if there are many. It is best to drill in the alfalfa seed, covering it shallow, then rolling after drilling. Even if the ground is very dry alfalfa will start when the dirt has been pressed against the seed as is done by rolling.

Starting Strawberries in Fall

C. C., Henderson Co., Ill., writes: "Please inform me how to start strawberries in August or September."

August is a good time to start a new strawberry bed when conditions are favorable. If the ground is quite moist the young plants will start easily, and will thicken sufficiently during the fall to give a good bearing bed by next season. The young plants must be handled carefully however, and there must be favorable moisture conditions for them. If one can get plants from an old bed so as to move them with more or less earth on the roots, and can dig and plant immediately he may expect good results. Only the new runners which have taken root should be used, and they should not be moved until they have developed fairly good roots. Such plants will continue to send out other runners to take root and form bearing plants for next season.

In case one cannot get the new plants from an old bed so as to handle them with some dirt on the roots and set them out immediately, but must send to a nursery for plants he should get what are called potted plants, but these are too expensive for planting a large bed. Plants may be set out in September but unless fall conditions are very favorable for their growth the plants may not increase sufficiently to give a large yield of fruit the next season, so if possible the planting is best done some time in August.

Putting Pep in the Garden

C. H., Woodford Co., Ill., writes: "Please inform me what to do to improve my garden. It is always very late in the spring before vegetables get started. We use chicken manure as fertilizer, but it is an old garden spot and perhaps the ground needs nourishment."

Evidently, your garden soil is quite dead and needs some life and pep put in it; and the best thing for this is to plow under some fresh organic matter, preferable some of the clovers. I think about the best thing you can do would be to sow about half your garden to alfalfa at once, or some time this month. If the half that is left is not large enough to grow what stuff you need next year you should make the

garden larger for a year or so.

Let the alfalfa grow next year until late fall when it should be plowed under, letting all the growth for the whole season be added to the soil. The next season you will have some nice alfalfa sod to make garden on, and you will find it easier than on old ground and the crops will grow to surprise you. They will grow early and fast and the insect injuries will be small. Next fall you can seed the other half to alfalfa or a mixture of alfalfa and clovers, and after that you can continue a rotation alternating garden crops with alfalfa, and you will grow more stuff on the half than you are now on the whole.

Chicken manure is good to use on the garden in limited quantities, but it does not do all that is needed for a garden soil. One thing about manure is that it makes the soil rich only as deep as the ground is plowed, while the alfalfa roots will enrich the ground to a depth of several feet when plowed late in the fall. The deep fertility will make your plants root deep and thus will prevent them from suffering so much in dry weather.



Cutting Ensilage in Field

G. D., Carrol Co., Ill., writes:

"Would like to learn through your columns about the machines that cut the ensilage in the field. Are they a success and can you recommend them as an economic advantage? Would like to hear from users of such machines."

I have made considerable investigation of these machines and have talked with many farmers who have used them one or more seasons. Almost without exception these farmers are convinced that this method of putting up ensilage is better and more economical than the old method.

The new machines save enormously on the labor required, that is loading on the wagons in the field and unloading to the cutter at the silo. While considerable help is required, it is largely for driving wagons and this can be taken care of by boys. The fact that the filling is done a little more slowly gives the silage a better chance to settle while the silo is being filled, which allows better packing and less chance for spoilage. I believe that this method will become very popular, especially in localities where good farm laborers are hard to secure. We would be glad to have the experiences of some of our readers who have tried the new ensilage cutters.

Good Outside Whitewash

Several of our readers who have inquired for a recipe for a whitewash for outside purposes, such as fences and outbuildings, which will stand the weather and not wash off will find the following satisfactory:

Slack in boiling water one-half bushel of lime, keeping it just fairly covered with water during the process. Strain to remove the sediment which will fall to the bottom, and add to it a peck of salt dissolved in warm water; three pounds of ground rice boiled in water to a thin paste; one-half pound powdered spanish whiting; and a pound of glue dissolved in warm water. Mix the different ingredients thoroughly and let the mixture stand for several days. When ready to use, apply it hot. If a less quantity is desired, use same proportions. About three parts disinfectant to 100 parts water would make it still better, where poultry or livestock is to be kept.

In using spray nozzle, it should not be nearer than one foot nor farther than two feet from the work.

Township,

Stationery, Books and Printing				
	\$		\$	\$
Disbursements	Balance	Disbursements	Balance	Disbursements

Tried and Tested Recipes

Filled Cookies.—Make ordinary chocolate fudge and while warm spread between graham crackers or use as an icing on top of graham or salted crackers. These will please the children and are better for them than rich cake. They make a good addition to the school lunch. Mrs. H. G.

Baked Apples.—Cut cores from apples without paring. Fill cores with raisins and dust with cinnamon. Prick apples with a fork. Line a baking pan with 1 tablespoonful flour, 1 cupful sugar and 2 tablespoonfuls butter rubbed together. Place apples in the pan, add ½ cupful water and bake slowly.

Buns.—These are very fine. Take 2 cupfuls bread sponge and let rise for three or four hours. Add ½ cupful sugar, ½ cupful lard and 1 egg, working this into the sponge well. Let rise again and then mold into buns. Let rise until double size and bake until a nice brown. This will make three to four dozen buns, according to size.

Caramel Icing.—Dissolve 2 cupfuls brown sugar in ½ cupful hot water. Boil and slowly add ½ cupful cream. Boil until it forms a soft ball in cold water. Flavor with vanilla, add a lump of butter and beat until thick enough to spread on cake. If this becomes too hard while spreading, add a little cream and stir together. Mrs. H. G.

Canned Corn.—To 10 pints of corn add 1 cupful sugar and ½ cupful salt. Be careful to select good fresh ears and when cutting do not scrape from the cob. Place corn in kettle and add above ingredients but no water. Cook until the corn is clear and thoroughly cooked. Have cans well sterilized, fill with corn and pack well. Seal at

once. This corn will not be too salty and can be used without parboiling. This is also fine to serve with beans during the winter as soccotash. Mrs. I. G.

Apple Salad.—Shred ½ small head of cabbage, add 3 tart apples chopped and a stalk of celery chopped. Sprinkle with salt and cover with a good mayonnaise. If the cabbage is covered with hot water for two minutes and then with cold water until it is cold, then drained before put into the salad, it will not discolor when allowed to stand before serving.

Chocolate Cake.—The following recipe is fine to use when one finds herself out of soda, chocolate and brown sugar: Cream ¾ cupful butter or lard and gradually add 2 cupfuls granulated sugar. Then add 3 well-beaten eggs, ¼ teaspoonful salt and 1 cupful sweet milk alternately with 2½ cupfuls pastry flour into which 3 teaspoonfuls baking powder have been sifted. Then add ½ cupful cocoa. It is better to add beaten egg yolks as above noted and then beat and add the whites last or just before adding last of the flour. Bake in loaf tin. Mrs. H. G.

Dried Sweet Corn.—Cut corn and scrape the cob. To 8 pints of corn add scant ½ cupful sugar and ¼ cupful salt. Then add 1 cupful milk or ½ cupful cream. Stir this together well in a shallow pan and allow to cook twenty minutes. Stir to prevent burning. Place on plates or in a dryer and dry thoroughly. When ready to use the corn, add a little water and cook without cooking. This will cook in a few minutes and is much superior to the other method of drying. It requires only a dash of pepper and a little butter and cream for seasoning. Mrs. A. G. W.

When to Trim Raspberries.
When is the best time of the year to trim raspberries? Mrs. E. A. R., Ohio.
Young raspberry shoots should be pinched back when they have reached a height of 2 feet. This will cause numerous lateral branches to push out, making the bush more stocky and self-supporting and greatly increasing the fruiting wood. As soon as the crop is harvested the old canes should be cut out and burned. This will help to prevent the spread of anthracnose. In the spring, after any injury from freezing is past, the new canes can be thinned out.

Chicken Manure As Fertilizer.
How is a good way to save chicken manure to make fertilizer for wheat? What shall I mix with it and what portion of each? Will I have to have it clean for the fertilizer drill or sow it broadcast with the lime drill? I. C. H., Indiana.
The following treatment is recommended for the preservation of poultry manure: For 10 pounds of poultry manure, use 4 pounds of sawdust or dry muck, 4 pounds of acid phosphate, and 2 pounds of kainite, and at proportional rates for larger amounts of manure. It is most satisfactorily applied broadcast with a spreader.

Cleaning Paint Cans

The steel cans in which white lead and paint is shipped can be made very useful around the farm, such as for kitchen utensils, water buckets, poultry waterers, and so on. Some of these are heavy and made of a single piece without seams, and hence can be used on a fire without danger.

These are not hard to clean of the paint, if they are first scraped clean, then rinsed thoroughly with benzine, after which they are ready for ordinary purposes. If the cans are to be used for cooking purposes, they should be cleaned as described, then filled with a solution of lye and water and allowed to stand over night, then scrubbed out with hot water and a brush. This will remove the lacquer as well as the paint.

Labor			
	\$		\$
Balance	Disbursements	Balance	Disbursements

Form D 2.		SPECIAL SCHOOL FUND				
Name of Fund	On What Account	New Buildings	Repairs	Furniture	Supplies	Fuel

Tried and Tested Recipes

Browned Cauliflower.—Cauliflower is delicious creamed or escaloped but this is our way of serving it: Cook in weak salt water until tender. Cut into small pieces, sprinkle with flour and fry in butter until a golden brown. Anyone who likes mushrooms will like the browned cauliflower. Mrs. A. O.

Delicious Cake.—Cream together 1 cupful sugar and 1½ tablespoonfuls lard or butter. Add 1 teaspoonful vanilla, 1 well-beaten egg and mix this together thoroughly. Then add 1 cupful sweet milk alternately with 2 cupfuls cake flour into which have been sifted ½ teaspoonful salt and 2 teaspoonfuls baking powder. Beat for five minutes and bake in a loaf tin in a moderate oven. Use any icing desired. Although cheap, this is a very good cake. Mrs. G. R.

Overnight Cookies.—Cream together 3 cupfuls dark brown sugar, 1 cupful granulated sugar, ½ cupful butter and ½ cupful lard. Add 4 well-beaten eggs and 1 tablespoonful vanilla. Sift together ¾ teaspoonful salt, 6 cupfuls flour, 1 tablespoonful soda and 1 tablespoonful cream tartar. Add to other ingredients. Form into a long loaf and let stand in a cool place overnight, preferably a refrigerator. In the morning slice and bake in a moderate oven.

Caramel Pie.—Caramelize 1 cupful sugar, or use dark brown sugar, add 2 cupfuls boiling water, mix and stir well. Add ½ teaspoonful salt to 5 tablespoonfuls flour and mix with a little cold water. Beat 2 egg yolks and add to other ingredients with 1 tablespoonful butter and 2 tablespoonfuls powdered sugar. Mix well and pour into baked pie shell when cool. Cover with white of egg and brown in a quick oven. Use 2 tablespoonfuls powdered sugar in the white. This will make one large pie or two small ones. Mrs. E. H.

Sweet Grape Juice.—Wash grapes on the stems, pick off and measure into glass jars that have been well sterilized. In each quart jar use 1 heaping cupful grapes, and to the 2-quart jars add 2 cupfuls. For the quart jars add ½ cupful granulated sugar, then pour in boiling water until it starts to run over edge of jar. Seal at once and

turn to test for leaks. We have used this recipe for years and have never lost a can and it is much better than boiled grape juice. Keep in a dry cellar. It saves space to use the larger jars and they cost only a few cents more than quart jars.

Chicken Cutlets.—Dress chickens as for frying, but cut out the bones. Only the hams, shanks and breast can be used well for cutlets. Dip each piece in thick cream, roll in flour and fry in lard until a nice brown. Place in a pan, dot with butter, add a small amount of water and bake until tender. Serve with a white sauce made from flour, salt, pepper and milk cooked until thick like gravy.

This recipe is given upon request of a reader but it is not practical where one wishes to serve a whole chicken. The other pieces can be used in stew or for noodles or sandwiches.

Caledonia Chocolate Cake.—Boil together 2 squares of bitter chocolate, 1 cupful brown sugar, ½ cupful sweet milk and 1 beaten egg. When this has thickened remove from fire and cool. Cream together 1 cupful brown sugar and ½ cupful butter. Add 1 whole egg and 1 yolk well beaten. Then add ½ cupful milk and 1 teaspoonful soda dissolved in hot water. Then flavor with vanilla and add 1 cupful sifted cake flour. Last add the cooked chocolate and another cupful sifted flour. Bake in two deep cake tins. Use the left-over egg white for icing or any icing desired may be used. Mrs. G. R.

Orange Marmalade.—Weigh oranges and allow ¾ their weight in sugar. Remove the peel in quarters and cook in enough water to cover until soft. Drain and remove the white part by scraping with a spoon. Cut this yellow rind in strips, using scissors for this work. One can cut through several pieces at a time and lessen the work. Divide the orange into sections, remove seeds and tough parts. Place in preserving kettle, and heat to boiling point. Add the sugar gradually and cook slowly one hour, add the rind and cook another hour. Turn into glasses and cool. Cover with paraffine. Rhubarb may be added before the rinds if desired and which makes a fine marmalade. Use 5 pounds rhubarb to each 8 oranges.

Balance	Disbursements	Balance	Disbursements	Balance	Disbursements
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Roof Paint for Auto Top

F. A., Winnebago Co., Ill., writes: "Perhaps some of your readers will be interested in the way in which I handle a dilapidated or leaky auto top. I do this by covering it with a good grade of light roofing paint, such as is used on composition roofs. It is largely asphalt, spreads smooth with a brush on a warm day, dries the next day, and not only is water-proof but looks well. Two coats will hold an old gray mohair top, one coat on pantasote. I like it much better than the prepared top dope."

We are very glad to get this experience from our reader. I should think there would be a tendency for the cloth to get a little stiff and possibly crack if folded. However, not one top out of a thousand is ever folded, so this is a point one need not worry about much. It would have to be kept in mind, however, if one tried to use this on a buggy top or tarpaulin.

Mrs. I. J. Franklin of Camp Point, Illinois, Box 91 would like to locate her son, William Franklin, who left home July 10 this year. He is a little over five feet in height, of slender build, dark brown hair and blue eyes. He is 14 years old. He may be using an assumed name. Anyone knowing his whereabouts, please advise Mrs. Franklin.

Making Vinegar

Making vinegar from apple juice is very simple and easy. It is only necessary to give the juice plenty of access to air and let the fermentation proceed. It will work faster and make vinegar sooner when it can be kept quite warm, but the quality and flavor of the vinegar may not be quite so good as when it is kept in a cellar and works slower. If the juice is put in barrels, they should be filled only half full so the juice will be in contact with the air, as the fermentation is merely an oxidation process. With very green apples and some varieties low in sugar a little sugar added to the juice will increase the strength of the product. Not too much sugar should be added, as it will cause so much alcohol to be formed as to stop the fermentation before the vinegar stage has been reached, and the product will be more like a wine.

Additions of fresh juice may be added from time to time, but it would be best not to add too much at once, as it will delay the forma-

tion of vinegar to some extent. To get a light colored vinegar, the juice should be racked off, leaving the sediment in the bottom of the container, which can be cleaned and washed and filled again. The container should by all means be made of wood. If the juice be placed in containers which are kept closed and filled full, the juice may die for the lack of air, and the product will be only some water with a sweetish taste.

Stuffed Baked Potatoes

Select good-sized, smooth, oval-shaped potatoes. Wash, dry and bake about 35 minutes or until well done. Take from oven and cut an oval in each potato, removing all inside carefully into a pan. Mash with fork adding butter, a little thick cream, salt and pinch of sugar. Beat vigorously, but do not make stuffing too moist. Butter and fill skins, sprinkle with paprika and return to oven for few minutes. Serve while hot.

Training

Can Surplus Chicken.

To can with bones in, dress the chicken as one would for immediate use, season and fry until three-fourths done. Pack in well-sterilized cans, pour the fryings over meat and process for 1½ hours in boiler of boiling water.

If desirous of canning without the bones, boil until the bones can be removed, pack into glass jars, cover with the hot liquid, add 1 teaspoonful salt to each quart of meat, put rubbers on cans, adjust lids but not tight and process for 1½ hours.

If our Indiana readers will write to the Home Economics Department, Purdue University, Lafayette, Indiana, and ask for free bulletins on canning work they will receive some very valuable information and which is much more complete than we can give here. These bulletins are free and should be in every home in Indiana. Readers of other states can get the same information from their own state experiment stations.

The manufacturers of cans, rubbers, canning equipment, etc., all send out valuable circulars on all kinds of canning and it would pay our readers to write to them when they find the advertisements offering to send canning directions. It pays the farm housewife to get all the circulars and bullet-

ins on canning they are put out as they all contain reliable and helpful advice.

Wayne Cow Testing Association.

Cider And Vinegar.

Should water be added to cider in the manufacture of vinegar? Is it legal to make vinegar for home use? May it be sold on the market? V. R. C., Indiana.

Ordinarily, it is not best to add water to cider in the making of vinegar. If too much is added, the sugar content will be so much reduced that satisfactory vinegar can not be made. Vinegar may be made in the home and on the farm without a permit if it is to be consumed only in the home or on the farm where it is made. If it is to be offered for sale the maker must obtain a permit from the collector of internal revenue of his district.

TREATING ECZEMA.

We receive numerous requests for information on treating cases of eczema. We do not desire to say much in our paper about treating human ills, as there is too much at stake. Sometimes the wrong treatment or neglect to call a physician proves serious or fatal, and we do not wish to be responsible in such cases.

However, we give here a prescription that a reader has sent us for treating eczema and who says it is effective. We do not give it with our testimony as we have never tried it: Once a week apply to the affected parts a saturated solution of equal parts of alcohol and salicylic acid.

E. M. Christen.

When the Calf Scours.

I read in The Guide that some readers have trouble with calves scouring. We had experience just recently with a little calf that scoured from birth. The calf is on full feed now and doing fine. This is my treatment:

Do not feed very much. Give only one-half of its feed of whole milk and bring this to the boiling point. Then add the other half of its feed of skim milk and feed it just as warm as the calf will drink it. Feed in this manner twice daily for a few days and you will soon see a change. Keep in a pen well bedded with clean straw and spray the calf with some fly solution to make it as comfortable as possible.

Mrs. Delsie Lambert.
Wells Co., Ind.

Tried and Tested Recipes

Pickled Carrots.—Select carrots of even size or cut large ones lengthwise. Boil until tender and pack in glass jars. Pour over them a liquid made of 1 pint vinegar, 1 cupful sugar and 2 tablespoonfuls mixed spices. Seal at once. Mrs. I. M. B.

Excellent Cookies.—Cream together 1 cupful brown, ½ cupful white sugar and 1 cupful lard. Add 2 beaten eggs, 1 cupful sweet milk and 2 cupfuls flour into which has been sifted 2 teaspoonfuls soda and 2 of baking powder. Add enough flour to make a dough that can be rolled and cut. Mrs. H. E.

Candied Sweet Potatoes.—Wash, pare and cut lengthwise as many potatoes as needed. Cook ten minutes in salted water. Drain, place in a well-buttered pan, sprinkle heavily with brown sugar and cook slowly in the oven, turning occasionally so all sides will be sugared and look like candy. These are very fine. Mrs. H. M.

Squash Pie.—In 8 tablespoonfuls mashed and cooked squash add 6 tablespoonfuls flour, 2 of salt, (or salt to taste) 1½ cupfuls sugar, 1 cupful sweet cream, 4 eggs, 2 teaspoonfuls cinnamon and 1 of allspice. Then add enough sweet milk to make four medium-sized pies. Mrs. C. H. R.

Sponge Cake Pie.—Beat the whites of 3 eggs until stiff and add yolks that have been beaten until a lemon yellow. Add 1 cupful sugar and beat this until smooth. Add 1 cupful flour in which 1 teaspoonful baking powder has been sifted. Bake in two layers. Whip 1 pint of very thick cream and spread

between layers and some on top. Sprinkle with cocoanut. Serve cold. Mrs. H. M.

Poor Man's Pudding.—Dissolve 1 level teaspoonful soda in a little hot water and beat it into 1 cupful sorghum or baking molasses, while it is foaming. Add ½ cupful sweet milk and 1½ cupfuls flour in which 1 teaspoonful each of salt and baking powder have been sifted. Then add 1 cupful beef suet chopped fine. Place in double boiler and steam two hours. Serve with cream or butter sauce. Mrs. H. M.

Dill Pickles.—I have a fine recipe for dill pickles. Take large cucumbers and place in a jar. If you wish to can them, cut in two lengthwise and place in cans cold. To ½ gallon of vinegar add 1 cupful salt and 3 tablespoonfuls sugar. Place pieces of dill in the jar or cans and pour the cold vinegar mixture over the pickles. Seal the cans. If the jars are used I scatter pieces of dill through the pickles. This is the best dill recipe I have ever used. Mrs. C. G. T.

Canned Pimientos.—Select the peppers of uniform size. Remove seeds and place in oven until the skins can be peeled off. Place in hot half-pint glass cans that have been well sterilized, add ½ teaspoonful salt, fill with boiling water, place rubbers and lids. Have lids not quite tight. Place in a boiler and process for 1 hour for the pint size. Have the boiling water to cover top of cans at least 3 inches. Remove from water. Tighten lids and invert cans to test for leaks.

How To Bury Cabbage.

Please tell me how to bury cabbage so as to prevent decay. F. McC., Indiana. Select a well-drained spot and dig a hole about 4 inches deep, varying in width and length to suit the amount stored. Allow the leaves and roots to remain on the cabbage and without bruising or breaking, place upside down on the ground. Wrap the outer loose leaves closely about each head. The next row is placed on top of the first, between the upturned roots, and this is continued until a pointed pile is made. Over this, soil is placed gradually, adding more as the weather becomes colder. Only solid heads of the late varieties should be stored. The flat varieties are not as good for storage as are the tighter ball-head kinds. Cabbage is not seriously injured by freezing provided it is allowed to thaw out slowly while still buried in the soil.

Trimming Grape Vines.

I saw in The Guide where some one wanted to know about trimming grape vines. We always trim our vines the first of February. If they are trimmed the last of February or first of March they will bleed so much sap away from the vine. I cut all the vine off but one bud on each branch from the main vine. That vine buds out, there is where the grapes are, not all vine and the grapes are not so apt to rot. Washington Co., Ind. S. F. D.

Township,

Stationery, Books and Printing					
	\$		\$		\$
Balance	Disbursements	Balance	Disbursements	Balance	Disbursements

County for the Year Ending

19

Buttermilk Pie.—Beat together 2 eggs, 1½ cupfuls sugar, butter size of an egg and 2½ tablespoonfuls flour. Add 1 cupful buttermilk, flavor with 1 teaspoonful lemon and bake in an open crust. This makes one pie. S. V.

Nine-Day Pickles.—Place a layer of grape leaves in a jar, then a layer of cucumbers, and repeat until jar is filled. Cover with water. Add ½ cupful salt and 2 tablespoonfuls vinegar, weight down and cover. These are good in nine days.

Coffee Cake.—One cupful sugar beat with two tablespoonfuls butter, add one beaten egg and one-half cupful molasses, two-thirds cupful coffee, one teaspoonful cinnamon and one of nutmeg. Last add one teaspoonful soda sifted in three scant cupfuls flour. If raisins or fruit are used, chop fine and dredge in flour and add last.

Spice Cake.—Cream together one cupful butter and two cupfuls sugar. Drop in four eggs, one at a time, and beat thoroughly, then add alternately a little at a time one cupful of sweet milk and four cupfuls of flour. With the last cupful flour sift two teaspoonfuls baking powder, one tablespoonful cinnamon and one-half teaspoonful nutmeg. Bake in a moderate oven and cover with white frosting.

Graham Cracker Sandwiches.—Take 2 cupfuls sugar, moisten with sweet milk and bring to a boil. Mix in 2 teaspoonfuls cocoa and cook until it reaches the soft-ball stage. Remove from fire and add as much shredded cocoanut as you like. Stir until it begins to thicken. Spread between graham crackers and let harden. These are delicious served with fruit or ices. Mrs. J. E. M.

Canned Sweet Potatoes.—I want to give my recipe for canning sweet potatoes that has never failed. Wash the potatoes thoroughly, place in a wire basket and drop into boiling water to blanch, leaving them thus

for eight minutes. Remove and dip into cold water. The skins will now come off easily. Pack into glass jars that have been well sterilized, add 1 teaspoonful salt to each jar, fill the jars with boiling water and place in boiler of water. Boil for ninety minutes. Mrs. A. B. N.

Chocolate Icing.—A black chocolate icing that is smooth and soft without being sticky is rather hard to find but the following one is excellent of its kind and is specially good on white cake or on small cakes. Melt gradually, so it will not scorch, four tablespoonfuls grated or scraped chocolate. When melted stir in three tablespoonfuls of milk or cream and one of water. Mix well and add one scant cupful of sugar. Boil about five minutes. Stir only enough to keep it from burning. When the cakes are nearly cold ice with this icing, using as warm as possible only allowing it to cool enough so it will not run.

Canned Corn.—A reader asks that we republish the recipe we used last summer for canning corn on the cob. We give it here:

Gather the ears the same day they are to be canned. Remove all husks and silk. Put them into a vessel that contains boiling water and cook ten minutes. Then immerse them in cold water for another ten minutes. This being done, pack the ears as tight as possible in half gallon glass jars, self sealers. To each jar add two teaspoonfuls salt and fill the jars with cold water. Put on the rings and caps and screw down as tight as you can with thumb and fingers. Place the jars in the wash boiler with false bottom and fill with enough water to cover the lids. Bring to a boil and hold at the boiling point for three hours. Remove from the boiler and with a cap wrench screw the caps down perfectly tight. Invert cans to test for leaks.

The roasting ears may be served anyway, either cold or hot. A nice way is to place the ears in bread pan and put in the oven until thoroughly heated.

scrap.—N. P.

A POULTRY LOUSE KILLER

Sodium fluorid is exceptionally poisonous to all kinds of chicken lice, killing old and young as well as those which hatch from eggs harbored at time of treatment. The advantage of sodium fluorid is that only one treatment is necessary and that it is 100 percent effective if properly applied. In one test a flock was treated in November. When examined the following April not a louse could be found. Every bird, however, was treated. Otherwise the few that were missed probably would have caused a reinfestation.

In buying sodium fluorid ask for the commercial product rather than the chemically pure preparation. The former is not only somewhat cheaper, but it comes in powder form and is believed to be just as effective.

The first thing to do is to shut all the birds in one compartment so as to make sure that none will be missed. As each is given the treatment it can be released into a second compartment or if the work is done in the morning it can be turned outside.

A good method of applying sodium fluorid is to hold the bird on its side on a

Keep—

GRADE OF DECEIT WITH ONE OF THE other hand apply several pinches of the chemical to various parts of the body. A small quantity (just a pinch) is applied on the head; another application is made on the neck, two on the back, one below the vent, one on the tail and one on each thigh. In addition, a small quantity should be dusted on the underside of each wing.

A large number of birds may be treated in this way in a comparatively short time. The best plan is to have two persons on the job. Then one can be getting a bird ready while the other is giving the treatment. Or another plan is to have one person hold the fowl while the other applies the chemical.

Action of sodium fluorid in the dust form is rather slow but sure. One may find lice present two or three days after treatment. In five or six days, however, it seldom will be possible to find a living louse. While the chemical does not interfere with the hatching of louse eggs that may be present, enough of it remains on the bird to kill the young lice as fast as they hatch.

Another just as effective and somewhat cheaper method, where a large number of birds is to be treated, is to dissolve the sodium fluorid in warm water at the rate of an ounce of the chemical to a gallon of water. The solution is placed in a tub or large pail. The entire body of the bird, with the exception of the head, is submerged in the solution for not to exceed half a minute. Hold the bird with one hand and ruffle up the feathers with the other hand so that the liquid reaches different parts of the skin. Before releasing the bird, duck the head once or twice for just a second or two.

The dipping method should be done only on warm days when there is plenty of sunshine to dry the birds quickly. This solution does not soil the feathers and is not harmful in any way. The dipping is a little quicker than the pinch method described in the preceding paragraphs and a pound of material will treat more birds. The actual cost is a small item with either method. Lice on dipped birds die almost immediately.

While sodium fluorid is poisonous when taken internally it has no bad effects on the birds when used as described. The material should not be left where it can be eaten and the solution, after all birds have been treated, should be poured out so they cannot drink it.

In tests conducted by the department of agriculture, it has been found that a pound of sodium fluorid will treat about 100 birds when used as described in the first or pinch method. If the dipping method is decided upon the same amount probably would be enough for from 200 to 300 birds. By the former method from 20 to 30 birds can be treated in an hour and by the latter method from 30 to 40 birds an hour, with one man working.

Record of Appropriations of

Township,

Form D 2.

SCHOOL FUND

Name of Fund	On What Account Appropriated	Amount of Appropriation.
New Building		
Date	No. of Voucher	Disbursements

of jar being particularly good. After packing pickles in jar, cover them with three or four thicknesses of clean white cloth which has been cut in a circular shape. A plate placed on the cloth with a clean stone on top, may be used to weigh down the pickles, should they show a tendency not to stay under the vinegar. Examine the pickles frequently and if any soft ones appear, they should be removed.

Crisp Pickles

Soak cucumbers over night in cold water. Pack in jars with a stick of horseradish in center and a slice of onion on top. Pour over these the following, after bringing to the boiling point:
1 cup sugar 1 quart vinegar
1/2 cup salt
(This amount is sufficient for two quarts of cucumbers.)

Christmas Presents

Gather the Christmas presents now standing ready around your door, and be prepared when the holiday rush comes. Plain dry leaves, weeds and grasses can be transformed into things of beauty, by coats of oil-paints of delicate shades. Milkweed pods tinted yellow on the inside and green or silver on the outside, Jimson weed gilded like gold, poppy pods of lavender, broad dried leaves made beautiful with coats of blue and dashes of silver are gorgeous.

All kinds of dried flowers and weeds are used, many growing by the roadside whose names are unknown are considered worthy of adornment, and a conspicuous position in a big silver or pottery vase. Strange to say, they seem appropriate occupants of such exalted positions. Painting a dry weed sounds foolish, but just try it out for yourself. A pint of white paint with an extra bottle of turpentine, a small paint brush and a few cents worth of yellow, red and blue coloring matter will enable one to make pink, yellow, blue, green, orange and lavender flowers and leaves. Small cans of silver and gold paint, the kind used to paint radiators, will be worthy additions to the painter's outfit. They can be used to entirely cover a weed, or flower, or may be used in combination with the colored paints.

A Christmas present of a bouquet of painted weeds would surely be appreciated by the city woman, but they would brighten the home of a country woman quite as much. Every member of her family would be especially delighted to see with what little effort their enemies the weeds may be turned into things they could enjoy gazing upon.

Beef Salad

Boiled beef in salad form is often served for supper in warm weather. Soup meat will answer excellently for this purpose, since the dressing gives it character and richness. The meat should be cut into cubes (not chopped) and seasoned with salt, pepper and mustard, which have been well blended with onion juice and moistened with a little beef stock. A mixture of lemon juice or vinegar and double the quantity of salad oil, or thick cream if preferred, will complete the flavoring. The whole dish should stand for an hour or more after the seasonings are added. Surround the meat with quartered tomatoes, cut celery or cucumbers. Add a sprinkling of mixed parsley, if desired.

Pickles and Relishes

Pickles and relishes are important and tempting to a meal, often adding a piquancy which prevents it from being common place. They have very little food value but stimulate the appetite with the pungent, spicy flavor.

Leaflet No. 134 issued by the Department of Agricultural Extension of Purdue University, W. Lafayette, Ind., entitled Pickles—Relishes, contains the following recipes:

Suggestions for Pickling

Use fresh, crisp, pickles, good grades of vinegar and spices. Spices should be used consistently; they should not dominate the flavors of the main ingredients. If the spices are tied in a cloth bag they may be easily removed when the vinegar is spiced sufficiently.

Store pickles in glass or stone-ware vessels, the straight side, open-top form

Tried and Tested Recipes

Mock Angel Food Cake.—Sift together 1 cupful sugar, 3 teaspoonfuls baking powder, 1/2 teaspoonful salt and 1 1/2 cupfuls cake flour, three times. Heat 1 cupful sweet milk to boiling point and pour over dry ingredients. Then add the whites of 2 eggs beaten stiff and stir lightly. Flavor with vanilla and almond. Bake in loaf tin. This is very fine.
Mrs. C. C. D.

Carrot Marmalade.—Several readers have very kindly responded to a call for recipe for carrot marmalade. They are all similar. One is given here: To 2 pounds of cooked carrots run through colander, add 2 pounds sugar, juice and grated rind of 2 lemons and 1 orange, and the water they were cooked in. Cook until thick. This makes 7 pints.
Mrs. H. E.

Persimmon Marmalade.—This also is sent in response to a request: Take persimmons that are very ripe and soft, and after freezing weather. Remove seeds and run pulp through a sieve. To 1 cupful pulp add 1 cupful sugar and boil twenty minutes. Place slice of lemon in each glass, pour in the marmalade and tie shut with waxed paper or cover with paraffine.
Mrs. A. E. S.

Tomato Bouillon.—Take 2 cupfuls canned tomatoes or fresh cooked tomatoes. Strain through a fine colander and add to 2 cupfuls meat stock. Then add 1 green pepper shredded very fine and 2 tablespoonfuls butter. 2 of flour worked into the melted butter until a paste is formed. Then add 1/2 teaspoonful celery salt, 1 teaspoonful salt, 1/2 teaspoonful black pepper, a little onion juice if desired and red pepper to taste. Cook until thick, stirring

constantly. Serve in bouillon cups or small soup bowls, with salted crackers.

Cake Icing.—Mix together 2 cupfuls pulverized sugar, 1/4 teaspoonful baking powder and enough sweet cream to make a smooth paste. Heat 2 tablespoonfuls butter to boiling point, add to the sugar mixture while butter is hot and stir and beat until smooth. Flavor with 1/2 teaspoonful vanilla, lemon or any preferred flavoring. Cocoa may be used for a chocolate icing.
Mrs. J. S.

Quince Honey.—Pare and core quinces. For each large quince allow 1 pound of sugar. Add the sugar to a pint of water and stir over fire until well dissolved. Add the grated or ground fruit and cook about twenty minutes. When cold it should be about the same color and consistency of honey. The fruit can be run through the food chopper and which is much easier than grating it.

Canned Pears.—Pare and cut pears to suit the fancy. We usually cut them in quarters or eighths, although some prefer to leave them whole and allow the stems to remain. To each pound of fruit use 1/2 pound of sugar. Cook in enough water to cover and add sugar. When the fruit is clear and tender can hot in well-sterilized cans. For pear preserves, I use 3/4 pound of sugar to each pound of fruit.

Tomato Mince Meat.—Chop 1 peck green tomatoes, or put through a food chopper, using a coarse knife. Drain off the juice and add as much water as there was juice. Add 3 pounds brown sugar and 2 pounds raisins. Cook slowly until the tomatoes are

Tried and Tested Recipes

Salmon Loaf.—Shred 1 can of red salmon, add 2 beaten eggs, 1 cupful sweet milk, salt and pepper to taste and enough rolled crackers to form a loaf. Bake thirty minutes in a roaster with enough water to keep loaf from burning. Serve hot with tomato catsup or Chili sauce.

Bran Biscuits.—Sift together 2 cupfuls white flour, 1 teaspoonful salt, 1/2 teaspoonful soda (scant) and 3 teaspoonfuls baking powder. Mix into this 1/2 cupful bran and 3 1/2 tablespoonfuls melted butter. And last 3/4 cupful sour milk. Roll on floured board and cut. Bake in a hot oven.

Pressed Chicken.—Cook an old fowl until tender, remove meat from bones and season with salt and pepper. Chop fine, cover with broth from meat, add a little chopped celery and place in dish or bowl for pressing. Use a weight to press. When cold slice and serve on plate garnished with parsley.

Muffins.—Cream together 1/2 cupful butter and 1/4 cupful sugar. Sift 1 1/2 cupfuls flour, 3 teaspoonfuls baking powder and 1/2 teaspoonful salt. Add to sugar and butter alternately with 3/4 cupful sweet milk. Beat 1 large egg or 2 small ones until very light and add last. Bake in well-greased muffin tins in a quick oven.

Steak EnCasserole.—Cut round steak in sizes for serving, salt, pepper, dip in flour and place in piping hot fat to sear on both sides as quickly as pos-

sible. When well browned lay in a covered baking dish or casserole. Add a little water or milk, and butter and bake slowly one hour. If necessary add a little water during the baking.

Pop Overs.—Sift together 1 cupful flour and 1/4 teaspoonful salt. Add 1/2 cupful sweet milk and beat until smooth. Then add another 1/2 cupful milk, 2 well-beaten eggs, 1 teaspoonful melted butter and beat five minutes. Pour into greased muffin tins and bake in a hot oven eight or ten minutes, then decrease heat and bake twenty-five minutes longer.

Corn Bread.—Beat 1 egg until light, add 3/4 cupful sweet milk and 2 tablespoonfuls melted shortening. Sift together 1/2 cupful white flour, 1 tablespoonful sugar, 1 cupful corn meal, 2 1/2 teaspoonfuls baking powder and 1 teaspoonful salt. Add to the egg and milk, beat well, turn into a flat baking pan and bake until a nice brown. If desired replace the melted shortening with 1 cupful crisp lard cracklings.

Waffles.—Beat 3 egg yolks until light and add 3 cupfuls sweet milk. Sift 3 3/4 cupfuls flour with 6 teaspoonfuls baking powder, 1 teaspoonful salt and 1 tablespoonful sugar. Add to the egg and milk beating hard for one minute. Add 2 tablespoonfuls melted butter, then the whites of 3 eggs well beaten. Bake on a well-greased waffle iron. If not stiff enough add a little flour. If waffles sink after lifting from iron the batter is too thin.

tender, then add 2 tablespoonfuls each of cloves, cinnamon, allspice and salt, and 1 cupful vinegar. Boil about forty-five minutes, stirring frequently. Then add six large sour apples that have been peeled, cored and chopped. When the apples are done, the meat is ready to can. Can hot. This is delicious for pies in winter.
Mrs. B. H. B.

Cucumber Baskets.—Select large, smooth cucumbers. One will make two baskets. Cut half in two, around the cucumber. Then cut from ends toward the center leaving 1/4 inch to extend clear around to make the handle. Leave an end in the basket and then hollow out until a shell remains. Use some of the pulp with tomato, mix with a good mayonnaise, season well and return to the basket. Place on lettuce leaf on individual salad dishes. This makes a pretty and novel salad for a party.

Grape Conserve.—Select, wash and stem grapes. Heat until the seeds will come out. Remove pulp from skins and run pulp through colander to remove seeds. To 4 pounds of grapes use 6 oranges. Peel the oranges and 3 lemons and run the rind through food chopper. Also put the fruit pulp through chopper. Combine the grapes, oranges and lemons and add 1 pound of seeded raisins. Cover with 6 pounds sugar and let stand several hours. Cook until the consistency of fruit butter. Pour into sterilized jars or jelly glasses, cover with paraffine and keep in a dry closet or cupboard.

Township,

1921

ADDITIONAL ROAD FUND										ROAD FUND			
		Labor		Tools and Material				Labor					
\$	\$	\$	\$	\$	\$	\$	\$	\$	\$	\$	\$		
Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance		
Arithmetic													
$2750 \times 1\% = 27.50$													
$\frac{2750 \times 63 \times 1}{100} = 41.25$													
$27.50 + 41.25 = 68.75$													
$2400 \div 2 = 1200$													
$1200 \times 5\% = 60$													
$\frac{1}{3} \text{ of } 60 = 20$													
$1200 + 20 + 1200 = 2420$													
$2420 - 2300 = 120$													
$\frac{6}{3000 \times .04 = 120.00}$													
$6 \text{ mo.} = \frac{1}{2} \text{ yr.}$													
$\frac{1}{2} \text{ of } 120 = 60$													
$3000 \times .06 = 180 \div 4 = 45 \text{ int for 3 m}$													
$3000 + 45 = 3045 \times .06 = 182.70$													
$4 = 4668 + 45 + 60 = 4773$													
Nov. 13.		Paid Sparks for Halling hogs										8.50	
" 20	"	"	"	"	"	"	"	"	"	"	6.25		
" 26	"	"	"	"	"	"	"	"	"	"	13.50		
" 30	"	Vaccinating the cattle										7.50	

Form D-2

Name of Fund		SPECIAL SCHOOL FUND													
On What Account Appropriated		New Buildings		Repairs		Furniture		Supplies		Fuel					
Amount of Appropriation.		\$		\$		\$		\$		\$		\$		\$	
Date	No. of Voucher	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance
Miscellaneous 1922															
March 22															
April 7															
" 24															
May 16															
" 24															
June 16															
" 20															
" 24															
Aug 12															
Sep 22															
Dec 21															
" 30															
Dec 9															
1923 Miscellaneous 1923															
Jan 13															
Jan 18															
" 19															
Feb 23															
April 7															
" 22															
" 24															
July 3															
Oct 11															
" 30															
Nov 6															

TUITION FUND.

LIBRARY FUND

Salaries of Teachers

Books

Maintenance

Breeding Cows 1922

Disbursements Balance Disbursements Balance Disbursements Balance Disbursements Balance Disbursements Balance Disbursements Balance Disbursements Balance Disbursements Balance Disbursements Balance Disbursements Balance

July 30 Old Red Cow April 30
May 1 Young Red Cow May 1-9
May 12 White Face Heighfuer May 12
Aug 20 Young Red Cow (got in May 20)
Sept 28 Young Red Cow to Stearns in June 28
Oct 18 Young Red Cow (Bridle July 18)

Breeding 1922 Stock
July 30 = Old Red Cow } May 1-9
March 4 Dec. 3 Brought Nannie Home
(twins)

Breeding 1923.
April 5 Young Red cow
May 9-1923 calf born to
Old Red cow.
Old Red cows calf was
born May 9. = 1923
White Face Heighfuer calf
born May 26 = 1923
(over)

Record of Appropriations of

Township,

County, for the Year Ending.....

19.

Form D 1.

Name of Fund		TOWNSHIP FUND											
On What Account Appropriated		Trustee's per Diem or Salary		Salaries		Expense of Justices		Advertising		Stationery, Books and Printing			
Amount of Appropriation.		\$		\$		\$		\$		\$		\$	
Date	No. of Voucher	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance
Breeding In 1923													
April 5 Young Red Cow =													
June 25 White Face Heifer March 25													
Aug. 2 Old Red Cow May 2													
Nanna to Maces													
Dec. 11 Brought her home Dec. 11													
1924													
White Face cow's calf came (April 11, 1924)													
Old Red cow's " " May 20													
Old Jerseys calf came Sept 18													
Old Nanna's lamb twins (April 1)													
Daisy lamb came (ewe (" 2)													
Randy " " (buck) (April 18)													
1924. Breeding for 1924.													

3 CLAIMS PAID IN 4 MONTHS

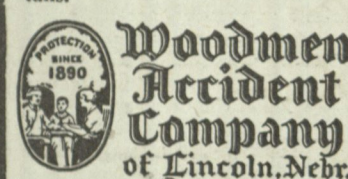
Ask Jay Russell, of Stockport, Ill., if accident insurance pays and he will tell you of his Woodmen Accident policy.

A few days after taking out the policy he injured a finger. We paid his claim of \$18 at once—much more than the policy cost him. Three months later he broke a rib and his claim of \$27 was paid in full. Shortly after this he got into some poison ivy. His claim was \$39, which was promptly paid. In this case our agent went to him and told him to put in a claim, as Russell did not consider ivy poisoning an accident.

INSURED AT 2½c A DAY

Russell's Woodmen Accident policy cost him but 2½c a day. In four months it had paid him back 31 times more than he had invested. It saved him \$84 loss at a cost of only \$2.70.

You can take out the same policy at the same rate. The cost is only a trifle while you are well and the benefit in time of trouble is a godsend. Mail the coupon for details.



WOODMEN ACCIDENT CO.
Lincoln, Nebraska. 10183

Please send me details of your accident insurance policies.

Name _____

Occupation _____

P. O. _____

State _____ R. F. D. _____

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ever invented the

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REFLEX
SLICKER**

(PATENTED)
TOWERS
FISH BRAND
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A. J. TOWER CO. BOSTON

HOTEL SEVERIN
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Illinois and Georgia Sts.
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Rates \$2.50 Per Day and Up.

Just a step from the Union and Interurban stations. Convenient to Theaters and Department Stores.
JERRY B. GORDON, Mgr.

What 15 Cents Will Bring You

The little matter of 15 cents in stamps or coin will bring you on trial the *Pathfinder*, an illustrated weekly, published at the Nation's capital, for the Nation; a magazine that prints all the news of the world and tells the truth and only the truth. If you want to keep posted this is your means. If you want a magazine that is entertaining and whole-some, the *Pathfinder* is yours. If you appreciate a paper which puts everything clearly, briefly—here it is. Send 15c to show that you might like such a paper and we will send the *Pathfinder* on probation 13 weeks—13 big issues. The fee does not expire, but we're glad to invest in new friends. Sample free *PATHFINDER*, 654 Langdon St., Washington, D. C.

100,000 Peach Trees of Quality at Reasonable prices for Fall planting. Write us today. **ALLEN'S NURSERIES**, Geneva, Ohio.

Mention Guide when writing.

The Home and the Family

Conducted by Florence M. Albright.

The Aged Ones.

"Don't forget the old folks, life will soon be o'er." Make the few remaining years as happy and comfortable as possible. If they like to read, see they get what they enjoy. Do not wait for them to ask you to take them somewhere or get something. When a wish is expressed try as near as possible to fulfill it soon without being asked and do it cheerfully. Don't feel duty bound, although it is your duty to be kind and considerate. Their troubles are many, the same as yours. They are very sensitive to being "in the way." Make them feel at home and let them feel just as free to invite their company into your home as if it were their own and show that they are welcome. The older folks and neighbors of the same age are enjoyed, so let them have pleasure in their own way.

When the father, mother, sisters and brothers are gone and you are the last one to remain, then you can see how you will feel if neglected or abused just because you are weak and worthless, so don't wait that long. Make the passing generation happy and contented.

Cook the old-fashioned dishes, even if they are not so pleasing to you, but do not show your dislike for anything they enjoy.

When they are able to work and enjoy it, let them do some light task and make them feel it means much to you to have it done. Time hangs heavily upon their hands and it not only helps to pass time, but it makes them forget their aches and pains in the joy that they are yet of a little good in this world.

Don't by any means stay at home, if it can be avoided, because they do not care to accompany you. It only helps to make them feel they are a nuisance and in the way, which makes them very unhappy.

Put yourself in their place and you will know how to treat them. Scatter the flowers along the way. They will enjoy and appreciate them but on their basket they are admired only by the bystanders. I am caring for an aged parent and although, no doubt, I often fall short, I try to make things as pleasant as my surroundings permit.

Whitley Co., Indiana. Mrs. H. M.

Homemakers' Round Table.

Wrinkles in Coat.

"I packed my plush coat in a box last spring and now it has wrinkles in it. Can you tell me how to remove these?" Mrs. R. M., Indiana.

Use the same treatment as is given above for raising nap on plush coat.

How to Keep Beans.

"If Mrs. L. H. will try my method of keeping beans she will find it all right. This is to put the shelled beans in a paper sack and down in middle of sack place a piece of camphur gum. A piece costing 10 cents will be large enough for each sack. These can be used then for seed or for cooking. Air them over night before cooking." Mrs. M. S.

Spots on Crepe Dress.

"I got grease and grape juice spots on a good gray crepe dress. How can I remove these?" Mrs. G. E., Indiana.

You say your crepe dress is a good one. Then you should take it to a professional dry cleaner. It is well worth the price to have it satisfactorily cleaned. Home cleaning is often effective but it is rather a risk on valuable garments.

How to Clean Shades.

"Will you tell me how to clean my window shades so as to remove dirt and spots?" Mrs. W. C., Indiana.

The best method for renovating window shades, and the one used in most homes now, is to give them a coat of paint. Unroll the shade, tack down

to a table or boards and apply paint. This will dry in a short time and the shade can be reversed and painted on other side. Any dealer in good standard paints will know what to sell you for this purpose. You can do this work yourself or get a painter to do it as most painters will do this kind of work.

Nonblooming Rose Bush.

"Can you tell me why my rose bush does not bloom? It is several years old and seems perfectly hardy and thrifty. Miss M. L. W.

This trouble is frequently experienced. The best plan is to dig out the bush and replace with another variety. I have known rose bushes to grow five or six feet high and never bloom. Even after being cut down they grew up again and did not bloom.

Treatment for Ants.

Several of the readers have kindly sent suggestions for Mrs. D. A. N., who wishes to get rid of ants. One writes: "Tell her to sprinkle sulphur where the ants frequent. We have used this for years and it is effective." Another says: "Sprinkle Cayenne pepper freely in places where the ants bother. You will not need to do this more than twice until the ants will all disappear." Another writes: "Take a saucer and place on it a small piece of fat meat. Put this in the cupboard or where the ants bother. When the ants get thick, drop into hot water. Repeat this and you soon will have all the ants." Yet another: "Sprinkle powdered borax on shelves and where ants work."

Parchment Diploma.

Please tell me how to remove the wrinkles from a parchment diploma." J. H. M., Indiana.

As the little boy said, "This can't be did!" There is positively no way of removing wrinkles from parchment. If the diploma is framed when perfectly flat, in time the parchment will draw up and show wrinkles. But this condition is not to be despised. Rather it is or should be pleasing, for it shows the real quality of the diploma and that it is actually written on parchment. An experienced photographer who does high-class framing says to try to remove wrinkles from parchment is to ruin it.

Renewing Plush Cloth.

"Will you please tell me how to remove the shiny appearance of a plush coat?" Mrs. F. B., Indiana.

If your coat is a valuable one take it to a dry cleaner and by a process of steaming he can revive the surface to some extent. In fact he should be able to make good plush look like new. If you do not wish to go to that expense, treat it as one does velvet. Heat an iron, cover it with a thin wet cloth and hold the under side of the plush on the hot steaming cloth. This will raise the nap. Brush briskly while the steaming is going on. It will require two pair of hands to do the work, as the cloth must be stretched and brushed at the same time.

Book Lice.

"Please tell me how to get rid of book lice. They seem to travel from room to room." Mrs. G. C., Ohio.

These insects have been given the name of book lice because they seem to prefer books and old papers. They are very small and almost colorless and are hard to distinguish except among the books. They feed on starched clothing as well but are hard to see. Their food consists mostly of starchy articles. The lice are harmless and seldom stay in a room that is well lighted and where the sun has access. Book cases or furniture can be rid of them by applying gasoline. (Use this when there is no fire nor lights in the house.) Sprinkle naphthalene among books and papers and in

shelves and drawers. If these begin to infest mattresses, they become quite annoying. A husk mattress may as well be emptied and the husks burned while the ticking is thoroughly washed. A felt or hair mattress can be cleaned by steaming.

Removing Cork From Bottle.

"I read in the paper how a man advised taking a cork from inside of a bottle. I do not doubt but what his process is all right in the end, but it is a long and tedious one. I have one that beats his method all to pieces. Take the strongest cord you have and tie at one end a small piece of iron like a small washer. Drop this into the bottle, turn upside down so the cork will drop into the neck and underneath the piece of iron. Give the string a slow, strong pull, and the cork will come out in a jiffy." Mrs. L. E. S.

One of God's Storehouses.

In this day of hurry and scurry and our more modern means of travel, I fear we do not spend as much time either for ourselves or our children, in searching for some of the beauties of nature that are near us in some of God's great storehouses. Let us stop and take a peep into one of them:

First, I want to relate a story I once read about a father, who built a wonderful home for his children, putting in it everything they would need or desire throughout their lives. It was beautiful to behold. Its roof was a blue dome like the sky. Its walls were covered with leaves and waving boughs. Its floors were carpeted with velvet and it was lighted with lamps that looked like stars from above. Everywhere, was the scent of sweet perfume and music of birds. Yet all this, was but a small part of the grandeur of the home, for on every hand were mysterious closets, storehouses and secret drawers, locked by magic keys or concealed springs, each containing something precious or beautiful to look upon.

The children were placed in this great home and left to find it all out for themselves. At first, they played about, rolling on the soft carpets and listening to the music of the birds. Finally, they wandered from room to room looking at the beauties everywhere, but one day a boy full of curiosity, prying here and there, touched a spring, which caused a door to fly open, revealing one treasure of the great storehouse. He called to his sisters and brothers and together they took out the strange treasures and tried to use the new materials. At last, by questions and experiments they learned to use the strange contents.

Do you suppose the children stopped with that discovery? No, they explored and explored, trying every panel, pressing every spring until every closet was opened and all treasures were brought out. How could they show their gratitude to that dear kind father who had taken such pains to build and prepare this wonderful house? They, at least, could try to use everything for the purpose intended, and not destroy or injure any gifts, so lovingly prepared for their use.

Now just in this same way our loving Father has prepared for all children, and grown-up people, too, just such a wonderful house. This old earth on which we live has the beautiful blue dome roof with marvelous lights. The rooms have the lovely arched ceilings with a canopy of leaves and boughs. Velvet carpets, joyous song birds and musical fountains are all about us. But do any of us know of the secret drawers? If not, let us stop here and take a peep into one that was opened a good many years ago, but still contains things so valuable that its uses have not yet all been found out and their beauty is just beginning to be known.

The doorway to this beautiful house lies in the side of a hill. If we go down into it, we will find it lined on all sides with a great black substance



Good Times at the Dentist's—Really!

One of the times "when a feller needs a friend" most sorely is when he is led by an apprehensive mother into the dentist's office.

The modern method is to supply this same feller with a friend, or better several friends who will play about with him in a special room or outdoor area while waiting for his turn to come for the dentist's chair. "Send the children to the dentists in groups," says Dr. Samuel Adams Cohen in the October *Hygeia* popular health magazine, "and the visit will seem to the child an excursion of pleasure."

Dr. Cohen tells how for several years it has been the custom of a Boston dental infirmary to assemble children in groups in one large waiting room which is used as a playground. The children play games until summoned to the dental chair and their minds are diverted from the main purpose of their presence there. Games, toys, exhibits and miniature museums are used for the purpose.

Canned Foods Week

"If it's in a can, it's fresh," is the slogan for Canned Foods Week, which will be celebrated Nov. 8 to 15.

The United States now produces more canned foods than any other country, exports more, and yet consumes more in its homes. It has invented and developed numerous devices to permit quantity production, and it maintains at the same time a quality that conforms with the highest food standards of the world—those of our own federal and state governments.

Our country holds the supremacy for variety of foods available in cans. The American industry now regularly produces no less than 200 different varieties—a figure that no other country approaches. Like most countries the United States has its specialties—Americans are about the only people in the world that eat corn on the cob and in the can—but unlike other countries, its diet is not limited to a few staples and a specialty or two.

Twelve thousand families were studied and figures secured on what and how much food they bought in a year. The report gives details for 27 varieties of meat, six of sea foods, nine of milk products, 18 of grain products, 18 of fruits, 26 of vegetables—altogether it covered over 125 different varieties of food. A striking fact is the large proportion of the twelve thousand families that use considerable quantities of each of these foods.

The canned foods used, showed the following varieties: milk, salmon, corn, peas, tomatoes, baked beans, peaches, pineapple, and so on.

From these statistics it is apparent that the average family does not consume foods only in their season and that they are using the products of the canning industry to give variety to their diet the year round.

The best way is to celebrate Canned Foods Week, every week in the year, by using the vegetables grown in the home garden and canned by Mother or Daughter in the home kitchen.



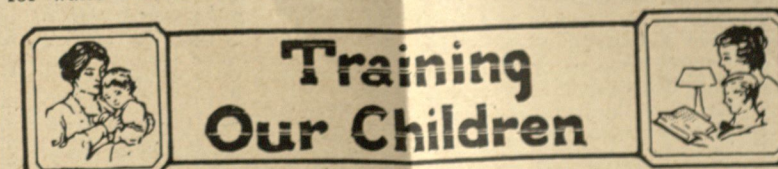
The Art of Embroidery

The Art of Embroidery is the title of a 32-page booklet, six by nine inches, written by Minnie Berry. It contains 10 fully illustrated lessons on different kinds of embroidery. The first lesson treats of outline or stem stitches, chain stitches and cross stitches. The second lesson covers the long and short stitch and the solid stitch. Lesson No. 3 contains explanations of the satin stitch, raised satin stitch, buttonhole stitch, double buttonhole stitch, briar stitch, feather stitch. Each lesson gets a little harder than the one before. The 10th or last lesson treats of Wallachian and Punchwork embroidery.

Many times a woman will buy a piece of embroidery work and not know just how to work the different stitches. If you purchase this little book for 25 cents you will not need to experience that trouble any more.

Order from the Pattern Department, 337 W. Madison St., Chicago, Ill.

Rooms that are over-large and yet are comfortably lighted may be given a more friendly aspect by the use of warm colors of medium tone for walls and furnishings.



Don't Enter Into Children's Quarrels and Arguments

Helen Gregg Green

"I DON'T like Dick's mother," Bud confided one day when he, Aunt Emmy-Lou and I were having a little heart-to-heart talk.

"And why not, Bud?" we wanted to know.

"Well, every time we fellows get into an argument, she's always poking her head out of the window and asking, 'Now what's wrong? Can't you play without quarrelling?' And then out she comes to settle matters. Seems pretty nibby to me. She's always spying on what we're doing. I tell you, we don't often go to Dick's—not any more'n we can help."

After Bud left, Aunt Emmy-Lou, whom all children love, scolded, "Why will mothers alienate the affections of their children's friends! When Dick is older, and Margaret wanting him to bring his friends home, she'll be wondering why they don't come. I dislike these mothers who are always taking part in children's arguments and little quarrels. Children should have a little privacy of their own, and we grown-ups should respect it, the same as we expect them to respect ours."

"Well, you're right, Aunt Emmy-Lou."

For Green Tomatoes

When the first hard frost leaves a large supply of green tomatoes on hand, some of them will undoubtedly be made into pickles, but they are also good to use in many other ways. Green tomatoes cut into half-inch slices, sprinkled with salt, dipped in flour or fine bread crumbs, and fried till tender in a little fat, are excellent. They may also be fried with sliced onions. The following recipes for using green tomatoes have been tested by the Bureau of Home Economics of the Department of Agriculture:

Stewed Green Tomatoes.

8 large green tomatoes.
1½ teaspoons salt.
Pinch of pepper.
2 tablespoons butter.
4 tablespoons sugar.
4 tablespoons bread crumbs.
Scraped onion for seasoning.
Scald the tomatoes and remove the skins. Cut into small pieces, boil until tender, season, and thicken with bread crumbs which have been browned in the butter.

Cream of Green Tomato Soup.

12 green tomatoes.
1 cup water.
¼ teaspoon soda.
4 tablespoons butter.
2 cups milk.
1½ teaspoons salt.
2 tablespoons flour.
Pinch of pepper and curry pwd.
1 small onion, cut fine.
Boil the tomatoes with the water until tender, and put through a strainer. Saute onion, pepper, and curry powder in butter, remove the pieces of onion, then add flour, and later the milk to make a white sauce. Add the soda to the hot tomato pulp. When the white sauce is thoroughly cooked, blend the two mixtures and serve at once.

Green Tomato Pie.

4 or 5 med.-sized gr. tomatoes.
¼ lemon, sliced very thin.
¼ teaspoon cinnamon.
¼ teaspoon salt.
1½ tablespoons cornstarch.
¼ cup sugar.
1 tablespoon butter.
Slice the tomatoes and heat slowly in a saucepan with the sugar, lemon, salt and spice until the tomatoes are tender. Add the cornstarch and cook until the cornstarch does not taste raw. Take from the fire and add the butter. Line a pie tin with pastry and bake the lower crust for 12 minutes in a moderately hot oven, until a delicate color begins to appear. Put the tomato filling in this prebaked crust.

cover with an upper crust, and bake about 12 minutes in a hot oven, or until the upper crust is done.

If there is insufficient liquid in the tomatoes to cook them, a small amount of water may be added when stewing them. It may be necessary to use more or less cornstarch, according to the amount of tomato juice present.

Green Tomato Mince-meat.

4 qts. sliced green tomatoes,
2 qts. pared and sliced tart apples,
½ pound seeded raisins,
½ pound currants,
4 tablespoons minced citron,
4 teaspoons cinnamon,
¼ teaspoon allspice,
¼ teaspoon cloves,
5 cups brown sugar,
2 cups vinegar,
2 cups water, or more if the latter is very acid.

Chop the tomatoes and the apples fine. Add the other ingredients and boil the mixture slowly until the tomatoes are tender and the mince-meat is thick and not watery. Stir it occasionally to prevent burning. If desired this may be sealed in scalded jars for later use. The quantities given in this recipe should make about three quarts of mince-meat.

When a large number of green tomatoes must be handled they may be brined. Directions for brining vegetables may be obtained from the Bureau of Chemistry, United States Department of Agriculture, Washington, D. C. The brined tomatoes, when freshened, can be used for pickles and relishes of various kinds and also for mock mince-meat.

Hallowe'en Party

Have you sent for suggestions for your Hallowe'en Party? The Fun Editor still has quite a few left. Address your letter, Fun Editor, 337 W. Madison St., Chicago, Illinois.

If the house has no running water that's the first improvement needed.

Xmas Gifts

Every man gets plenty of ties for Xmas, but the fact that he needs a shirt more than a tie seems always to be overlooked.

Cuddly rag toys are easy and inexpensive to make. Small children are crazy about them.

A pretty pillow is a gift that every woman would be greatly pleased to receive. These are easy and cost little to make.

These gifts are not at all hard to make, and in addition to being less expensive, there is greater sentiment value attached to a home-made gift. In our FALL and WINTER FASHION MAGAZINE, the above gifts, in addition to others, are shown; also about 300 styles of dresses, aprons, coats, children's clothes, etc.; and, of course, patterns are obtainable of all. This book is offered to readers in order that they may have an opportunity to choose from a large variety of styles and save money in making the clothes, just gifts. To obtain one of these books, just send 10 cents, in stamps or coin, to Fashion Department, PRAIRIE FARMER, 337 W. Madison Street, Chicago, Illinois.

The Home and the Family

Conducted by Florence M. Albright.

The Art of Mending.

If it wasn't for a woman's needle, clothing manufacturers would reap rich harvests, indeed. A stitch here and a stitch there, a patch, a turning of cloth, a letting down and thus the life and usefulness of many a garment is increased, lengthened out, and made to do extra service. Woman's ingenuity and thrift transforms and reclaims much that would otherwise be lost. Thus she not only saves but earns.

Mending is an art not to be despised but a valuable accomplishment, in which every young woman should be proficient. A wise mother will not neglect this all-important feature of her daughter's training.

Being the eldest of a family of eight I was early initiated into the mysteries of the art. And thankful I am for the instruction. Seldom a week passes but what I find something upon which to execute my skill. There is always something that needs the saving touch. Underwear, hosiery, blouses, skirts and men's clothing come in for a share of attention.

"I have snagged a hole in the knee of my best trousers," says the son. "Can you mend it?"

I can and do. By applying a patch of like shade and texture on the under side and then turning the garment and drawing the edges of the rent carefully together with thread of like color, I succeed in performing a very neat job of it. Really, after it is pressed, it will take a closely discerning eye to discover the rent.

Recently I was mending a tablecloth. Some very thin places that were beginning to break I strengthened by weaving threads in and out and across the pattern. It is surprising how a timely bit of mending or darning will lengthen out the period of usefulness of hosiery and underwear as well as table linen. A few threads of fine darning cotton woven back and forth across the knee or the thin worn heel or toe means extended service.

The old saying, "A stitch in time saves nine," is still as applicable as ever. A tiny rip, a dropped stitch, a frayed end, a snag, should be remedied at the first opportunity. Though there

is no disgrace in a patch, neatly done, the need of one can often be prevented by a little forehandness.

Children's hose, bloomers, pants and blouses will not give way half so soon at knee and elbow if those parts are strengthened with an extra thickness of cloth, blindstitched on beneath, while the article is comparatively new. Garments that are made at home can be easily reinforced thus, in the making.

Collars and cuffs of the men's and boys' shirts, if alike on both sides, can be turned to good advantage when they begin to break.

Braid and bias bands are effectively used to cover frayed edges and to help lengthen down outgrown dress sleeves and skirts.

In mending, thread of the same shade of the cloth one is working with should be used, if possible. Ravelings of the material itself can often be employed to good advantage, in camouflaging.

Patience, plenty of time and good light as well as good eyesight are conducive to beautiful workmanship. Basting in the beginning and careful pressing at the finish are two very essential aids. Mrs. C. K. T. Osborne Co., Kansas.

Linoleum and Its Care.

During the past years linoleum has proven its worth as a floor covering, until to-day it is to be found in practically every farm home. Its cheery colors and patterns will brighten up any room, and it is extensively used in kitchens, dining rooms and bed rooms.

It is made of linsseed, ground cork, and rosin, on which is printed the colors and patterns. Inlaid linoleum has these patterns pressed into its base and consequently they do not wear off until the linoleum itself is worn through. The inlaid is, of course, more expensive but it will last practically a lifetime. However, the printed linoleum will also last a goodly number of years if cared for properly.

The greatest care should be taken in the laying of linoleum, as that is the most important step in its preservation. It is best to have the floor underneath, as smooth as possible. Wide

cracks should be filled with crack filler, and rough places smoothed off with a plane. This will prevent cracks and dents being made in the surface of the linoleum. Felt paper underneath will also help to prevent wear and make the floor warmer.

In cold weather the linoleum should be kept in a warm room for twenty-four hours before unrolling or bending it, as it cracks very easily when cold. It should not be tacked or cemented for at least two weeks after being laid, as it will spread out and adjust itself to the shape of the floor after lying a while. It is not necessary to fasten it at all, especially in the case of the rugs which do not come quite to the edge of the floor.

When furniture is moved about on the floor it should be carried rather than rolled or pushed. Small pieces of linoleum, or glass castor holders placed under heavy pieces of furniture will prevent dents. Some preparation should be applied to prevent wear, and preserve the colors. A clear, colorless varnish may be applied; or it may be oiled, sparingly and well rubbed in, as are soft wood floors. This work should be done, if possible, in dry weather, and the floor had best not be used for twenty-four hours. After this it may be gone over regularly with an oil mop.

In cleaning, it may be wiped up with clear warm water, not hot. Soap or cleaning powders containing alkali or soda should never be used as these will eat out the linoleum. Extremely heavy use of the cheaper, printed linoleums will wear paths or patches. To prevent this, small rugs of either linoleum or fabric may be laid down at these places. Carleton Miller. Muscatine Co., Iowa.

Homemakers' Round Table.

Feeding Pullets.

"I am feeding a bunch of pullets for winter layers. I am feeding a mash and grain feed with tankage. A few are laying. They are April hatched. Should I keep on giving the mash?" R. F., Indiana.

Yes, keep feeding as you began. Keep before the pullets, charcoal, grits, oyster shells and plenty of green feed, sour milk and fresh water. To change the feed might stop their growth. You could lessen the mash if desired.

Outside Toilets.

Mrs. R. S. writes: I have found that wood ashes is the best thing to use in the vault of an outside toilet. It is much better than lime and being produced on the farm is had without cost. We keep a large can of it in the toilet and a spoon to dip it out. This is used frequently and it keeps down odor and the flies remain away. Many a little item in The Guide is worth the price of the paper and I wanted to pass this information along.

Likes the Recipes.

"My wife says the recipe for butter scotch or caramel pie published in the August 16 issue is the best she has ever tried. She sure likes the recipes." J. G., Indiana. Another writer wants all the women to try the one for apple dumplings in the same issue. The recipe for the sauce for dumplings "got out of place" when making up the paper, but I hope all the readers who tried the recipe found the one for the sauce to accompany the dumplings.

Feather-Eating Hens.

"Can you tell me what to do to stop hens eating feathers off of each other?" Mrs. C. F. A., Indiana.

Feather eating begins because the fowls have lice and are not kept busy scratching for their feed. A fowl will pick itself until the blood is drawn and then another fowl will attack it to get the blood and thus the bad habit is started. Sometimes they will kill a fowl in a flock if one or two attack it at once. They are after the blood. Treat the fowls for lice and give all the grain feed in the grass or litter where they must work for it. This is more often found in winter when hens are penned and not kept busy and lice

annoy them. Give meat scraps or tankage in the ration.

Rain Water From Creosote Roof.

"If I creosote the shingles of my house by using a spray pump, how long will it be before I can use the water from the roof?" F. R. R., Indiana.

You can use the water at once after creosoting for laundry work. It may be colored some but will not be harmful. It would be best to run the water out of cistern for two weeks after painting. Much depends upon the coloring in the creosote. Consult the dealer from whom you purchase the creosote.

Lice on Poultry.

"Please give the treatment for lice on poultry." C. F. S., Michigan.

Use either sodium fluoride or blue ointment. Of the former it will require 1 pound for each 100 hens. Use the "pinch" method which is to take a pinch of the powder and rub into various parts of the body, especially under wings, around vent, around neck and places where the lice can hide. The blue ointment is applied in similar places, being rubbed into the skin well, leaving none on the feathers. Mix the ointment with equal parts lard and divide into pieces the size of a small garden pea. Keep away from children and pets as it is a poison.

Turken Fowls.

"What are Turken, are they any good and how did they originate?" N. M., Ohio.

Turken fowls are said to be a cross between the White Holland turkey and the Rhode Island Red chickens. However many breeders doubt this statement and believe they are a breed originating in Europe and are a species of the fowl over there called "Naked Neck." The Turken are yet to be proven profitable and as to their beauty—they do not have any. It is claimed by some that if such a cross is possible the eggs would not produce chicks. It is best not to experiment very heavily with the new breeds. There are many good ones among the standard breeds.

Cause of Hay Fever.

Certain plants which have been accused of contributing to hay fever may be removed from the blacklist. Those plants and flowers which are pollinated by certain insects, such as the goldenrod, the honeysuckle, the lily of the valley, the daisy, the chrysanthemum, and the rose are no longer considered to be important causative factors in hay fever. The blacklist group which extends all over the United States, however, is made up of trees, grasses, goose-foots, amaranths, docks, ragweeds and wormwoods.

The first important step in the prevention of hay fever is the education of the public to the fact that common weeds are responsible for the disease. When the public realizes that weeds are the cause of suffering to many people who may be living at a distance, it will view them from a new angle and will make use of one of the many ways of destroying them, or at least of preventing them from reaching the stage of pollination.

Hay fever is a catarrhal affection of the mucus membrane of the upper respiratory tract, with symptoms very similar to those of an acute cold. It is a condition of hyper-sensitiveness to pollen proteins and is produced primarily by breathing of wind-borne pollens. The development of hay fever about haying time led to the belief that hay was the cause, and it was not until 1870 that the relation of pollen to the hay fever was established.

Investigators are now largely agreed that while there are many plants whose pollen may cause hay fever when applied to the nostrils, only those pollens which float in the air and can reach the nostrils in the course of all normal breathing are responsible for this condition.

It also appears that hay fever in different individuals varies not only in degree, but also in the character of the sensitivity. Although wind-borne

An Easier Way to Wash Clothes

RED SEAL LYE

WOMEN on farms everywhere have found a way to wash clothes that relieves them of the drudgery of this dread task. They now use Red Seal Lye to soften the wash-water and loosen the dirt. Clothes emerge whiter and cleaner than ever.

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FACTS FOR FARMERS

Things Our Readers Want to Know

Red Seal Lye in the dairy keeps utensils spick and span. Separator bowls—usually so difficult to clean—are quickly made bright and odorless. It should not be used on aluminum utensils.

By sweetening hog-swill with lye hogs are made plump and healthy and protected from becoming a prey to dread cholera germs. The lye mixture acts as a stomach-cleanser.

Red Seal Lye is great for making an inexpensive and efficient sheep-dip.

Record of

19

machinery, can not give satisfactory service unless in proper running order.

In cleaning, the bowl and tinware must be flushed out with about a gallon of cold water, after each using, and they must be taken apart and thoroughly washed once a day—in the morning so that they may have a chance to air all day before being put together again. If it is not washed every day the filth which collects in the bowl and tinware will cause these parts to corrode. It will also become sour and will affect the keeping qualities of the cream, as well as the product—in most cases butter—which is made from it. Then too, it will result in actual loss of cream, which will adhere to this refuse as it passes through.

After the separator has been taken apart, it must first of all be rinsed off with scalding water, to wash off most of the greasy refuse. If one were to try to wash it thoroughly without rinsing, he would find that his brushes, cloths and water would be so slick and greasy that he could do nothing with them. After being rinsed it can be washed thoroughly in hot water, to which a little washing powder or soap has been added, taking special care to brush all crevices and spouts well. It is then wiped dry, to prevent rusting, and placed in the milk tank, which may then be set in the bright sunlight to finish the job of killing all germs and bacteria.

If the dairymen and farmers in general would only pay more attention to the above rules and advice, they would find that it would greatly lengthen the life of their machines, as well as enable them to do better service.

Carleton H. Miller.

Muscataine Co., Iowa.

The Shy Breeder.

If you have a cow hard to get with calf, feed a teacup of hemp seed shortly before you serve to the bull. I have tried it with good success.

Carroll Co., Ind.

Eli Wise.

Fooling the Hessian Fly.

Proper fertilizing of wheat is an invaluable aid to control of the Hessian fly. This statement is not an opinion but a fact, substantiated in one of the oldest fertility experiments in the country—at the Ohio experiment station. In the period from 1895 to 1919, there were seven years that were bad Hessian fly years and 18 years in which the fly did very little damage. In the 18 years when the fly was not troublesome, unfertilized wheat yielded 13.7 bushels per acre, and fertilized wheat ran 28.2 bushels per acre. Fertilizer in these years doubled the yield, which is as much as any one could ask for.

Now let us turn to the seven years in this period when the damage from Hessian fly was the greatest. In these years, unfertilized wheat yielded only 3.1 bushels per acre,—practically a total loss, not worth harvesting. Fertilized wheat in these same years yielded 14.6 bushels per acre,—not a large yield, but enough to avoid serious loss on the crop, and over four times the yield of unfertilized wheat.

The explanation of these figures lies in the increased resistance which fertilized wheat offers to ravages of insect and disease pests. It is a matter of common knowledge that wheat that has been fertilized comes through the winter with less winterkilling. In the same way, fertilized wheat is better able to overcome attacks of the Hessian fly.

No one should be led to expect that fertilizer alone can completely overcome this fly; a little strategy, combined with the use of fertilizer, is necessary. To fool the Hessian fly, it is only necessary to understand the habits of the insect. In order to reproduce and cause destruction, the adult fly must lay its eggs on young wheat in the early fall. Apparently the wheat plant is the only plant which suits the purpose of the fly. If the young wheat plants are not available at the time when the fly is ready to lay eggs, the eggs are not laid and the fly dies. If the fly finds wheat plants,

the eggs which are laid at the base of the leaves soon develop into larvae and go down into the base of the young wheat plants and destroy them. The larvae pass through the winter in the "flaxseed" stage, seriously damaging the growing wheat in the following season. Finally, after the wheat is harvested, the flies emerge from the stubble, looking for young wheat on which to lay eggs.

Fooling the Hessian fly consists of delaying seeding until the egg-laying season of the fly is over. Delayed seeding is hazardous from the standpoint of winterkilling. Good preparation of the seed bed and plenty of available plant food in the soil overcome the disadvantages of a late seeding, and the fly is avoided.

Notes for the Beekeeper.

It is sometimes desirable to keep comb honey for a better market, or that we may have a supply for the whole year. To keep it with unimpaired flavor it must not be subjected to dampness or freezing temperature. If kept in a damp place water will be gathered on the surface of the comb and soon dilute the honey so that it will sour. On this account it should never be placed in a damp room, but kept in a place that is absolutely dry and at a high temperature, nearly 100 degrees F. For a small amount a cupboard in the kitchen near the stove is a good place, but in such places beware of mice, ants and flies.

In transferring bees from box hives, blow a little smoke in the entrance of the hive and place it bottom upward and about a foot back from the stand, then place a new hive upon the same stand. Next remove the bottom from the box hive and after removing it, place a small box large enough to cover the bottom (not the top) of the box hive. Tap on the sides of the box hive till most of the bees run up into the small box. Then remove the same and place it in front of the new hive. The sides of the box hive, which are parallel with the combs should now be removed.

A smooth board about the size of a hive cover should be placed flat on the ground near the open side of the box hive and upon this place several thicknesses of paper, so as not to harm the sealed brood when the combs are placed therein. With a sharp knife cut the first comb from the box and place it upon the prepared board. Place an empty frame on the comb and run the knife all around the inside of the frame on the comb. Then remove the frame and cut all along this mark. The frame can now be slipped over the comb. If it will not stay in the frame it should be fastened by tying pieces of string around the frame and comb. The rest of the combs may be removed and placed in the frames in like manner and be placed in the new hives as fast as prepared.

V. M. C.

Was It the Corn?

Last year being a bad year to save good seed corn, many farmers this year used the 1922 crop for seed. A farmer not far from here sold a large quantity of old corn for seed, thinking it was good, but it proved almost absolutely worthless and these buyers had to get seed elsewhere. Some then used the 1923 crop and had good results.

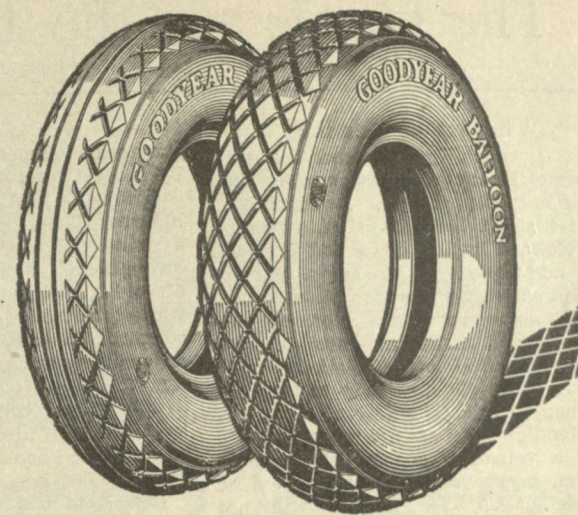
Talking with some farmers about it, they said they would never use old corn any time for seed, as they thought it too risky on account of slow germination and liability to rot in a rainy season.

Naturally old corn is a few days later in coming up and this year those few days seemed just enough for the seed to rot, while the new corn came on quicker and got above ground before it had time to rot. So whether it was altogether the corn or the weather this year, is a debatable question.

Preble Co., Ohio. A. V. Priddy.

Clean out the corn crib and make it as near rat-proof as possible, as rats carry away much corn.

Lice and mites decrease the egg production considerably each year.



Elasticity—that is the great and paramount virtue of the sensational new Goodyear cord fabric SUPERTWIST! It far out-stands the breaking point of standard cord fabric. It adds to the flexibility of the thin-sidewall balloon tire that stout carcass-endurance which every good tire must have. SUPERTWIST, used only by Goodyear, protects Goodyear Balloon Tires against stone bruise and rupture, while assuring users maximum comfort and riding ease.

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pollen is so widely distributed that every person comes in contact with it, yet only those who are sensitized develop the fever. Also, there are people who are sensitive to the pollen of the ragweed and not sensitive to the pollen of grasses. Other people react to the pollen of wormwood but are not affected by the pollen of grasses and ragweed. Still others react in various degrees to all these pollens.

There are in the United States usually four well-defined seasons of hay fever. The dates vary greatly in different parts of the country, and are dependent on the flowering season of the hay-fever plants. The fever, common in some parts of the country in February, March and April, is due usually to the pollen of oak, cottonwood, ash, elm, walnut and maple trees. Large amounts of pollen are wind borne from these trees and undoubtedly are a cause of hay fever occurring during these months in many states. The period of tree pollination in Indiana is so brief that hay fever from this source is of no great practical importance.

Hay fever which begins in April and extends through May, June and July, is probably caused principally by the pollens of grasses. In the east, red-top is sometimes the offender but more particularly timothy and June grass. In the middle west, June grass and sweet vernal grass are the principal hay-fever producers during these months. In Indiana by far the most important single causative agent is timothy.

Summer hay fever which begins in June and extends through July, and August to September, is caused largely by the goose-foots, docks and amaranths. These groups are minor causes of hay fever in many states but are important principal causes of hay fever in some.

The type of hay fever which begins in August and continues until the first frost is caused largely by the pollen from the ragweed which is found in nearly all parts of the country east of Kansas, although in the west the amaranth group again is the principal cause of fall hay fever.

Medical science has found that skin tests will show to which pollens the individual is sensitive and in many cases physicians are able to prevent hay fever by the early or preseasonal administration of solutions made from the offending pollen.

Indiana Medical Ass'n.

Care of Clothes.

Just because you are wearing expensive clothes is no reason that you are well dressed. In some cases the average woman might be really well dressed while a wealthy society woman might appear positively shabby with the most expensive garments on.

The whole secret in being well groomed is found in the daily care that is given the wardrobe. How few people realize this necessity of keeping up their wardrobes, is apparent by the number of semishabby people we meet in a day's travel.

Do not wait to get a garment on be-

fore realizing that it lacks a button, snap, hook, eye, tape or ribbon, or has a loose hem or a rent that should have been mended long since, but was forgotten. Immediate attention should be given to worn places in a garment if you wish to prolong the life of it. This is especially so of the heels and toes of stockings. It is often economy to buy two pairs of stockings alike so that when one is so full of runners that it is beyond repair, and the other one is good you will not need to discard them but substitute a new one for the worn one and have a good pair. Later the other new one can be substituted when the first one gives away.

Quite often we see a woman or man whose clothes are in the best condition spoil their whole appearance by wearing shoes with the heels run down or very much in need of polish. If we would keep our shoes in good condition by regular polishing and keeping the heels straightened they would last much longer. To have shoes hold their shape we should keep them on shoe trees or stuffed with paper when not in use. Patent leather shoes or slippers, not worn constantly, should be kept in a flannel bag where it is dry and warm. Brushing them over with milk occasionally keeps them from cracking. While speaking of shoes we should say something of shoe strings. Shabby strings or ribbons are inexcusable. There is nothing more annoying than to have a string break on a hurried morning and realize that it is the only one in the house. Instead of buying only one pair at a time, why not buy a half a dozen pairs?

To look well groomed and to make our clothes last as they should, we must keep them cleaned and pressed. Overcoats and outdoor wraps should be thoroughly brushed, pockets turned out and brushed well, then properly pressed at least once a month, and they should be hung on hangers. A square of cheesecloth, linen or cretonne with a hole in the center should be hung over the hanger to cover the shoulders of a garment to keep the material free from dust. Dust resting on the shoulders of a garment makes it appear rusty. No matter how clean the house may be, some dust is bound to fly.

Street suits should not be worn in the house by women. They should be slipped off and a house dress substituted as soon as the wearer comes in. Brushed and hung properly, they last twice as long and look a hundred per cent better while they last.

There are a number of millinery effects that stamp a woman as being shabby, such as a faded flower, a drooping bow, dusty velvet, shabby ribbon and broken or chipped ornaments.

Small rips in gloves should be mended as soon as they appear. Kid gloves may be cleaned by rubbing the soiled parts with cornmeal moistened with enough gasoline to keep the meal from scratching the gloves, then dry the gloves in the open air.

Mrs. W. A. Holt.
Pulaski Co., Indiana.

Tried and Tested Recipes

Philadelphia Ice Cream.—Mix together $\frac{1}{2}$ cupful sweet cream, 2 cupfuls milk, $\frac{1}{2}$ cupful sugar, 2 teaspoonfuls vanilla. Scald the milk and cream and then add the other ingredients after they have cooled. Freeze and let ripen before serving.

Vegetable Salad.—Mix together well 8 chopped beets, 2 cupfuls cold potato, 1 can peas, 1 head lettuce chopped or shredded, a little chopped onion and celery. Salt to taste and use a good mayonnaise dressing. Garnish with shredded mango or pimiento.

Maple Nut Ice Cream.—One cupful maple syrup, 3 eggs, 1 pint cream and 1 cupful chopped nut meats. Put syrup on stove and let come to boil.

Pour this over the well-beaten egg yolks and stir a few minutes. When cool add the beaten whites of the eggs and the cream. Mix well, add nut meats and freeze.

Bean Salad.—Take 1 can of kidney beans or 1 pint home-cooked beans. Drain off all juice, add 1 cupful chopped celery, 1 small onion chopped, 1 cupful chopped cucumber or sweet pickles, a little mango or pimiento. Season with salt, pepper and a little sugar, and cover with a good mayonnaise.

Spiced Beets.—To 1 gallon cooked and sliced beets, add 2 pints vinegar. If too sour weaken with water. Add $2\frac{1}{2}$ cupfuls brown sugar, 5 cents'



To-morrow's Telephones

So vital a factor has the telephone become in American life that the demand for it would undoubtedly grow even without increases in population. New businesses are founded; others expand. New homes are established in town and city, in suburban dwellings and apartment houses.

To meet the needs of America, to-day and to-morrow, with the best and cheapest telephone service, is the responsibility of the Bell System. The telephone will grow with the population and prosperity of the country, and the plans of to-day must anticipate the growth of to-morrow.

The service which is given to-day was anticipated and provision was made for it, long in advance. Money was provided, new developments were undertaken, construction work was carried through on a large scale. The Bell System, that is, the American Telephone and Telegraph Company and Associated Companies, has continuously met these requirements. It has enlisted the genius of technical development and the savings of investors for investment in plant construction.

Over 315,000 men and women are owners of the American Company's stock and over half a million are investors in the securities of the System. With a sound financial structure, a management which is reflected in a high quality of telephone service, the Bell System is enabled to serve the increasing requirements of the American public.

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BELL SYSTEM

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worth cinnamon bark and 2 cents' worth whole cloves. Place in a stone jar, tie shut and keep in a cool cellar. These will keep a year and can be opened from time to time as used.

Tomato Preserves.—Cook, 1 quart chopped pineapple in water to cover until tender, or use canned pineapple. Add $2\frac{1}{2}$ pounds sugar and 1 quart yellow tomatoes, simmer for a while and then add $2\frac{1}{2}$ pounds sugar and the grated rind and juice of 2 lemons. Cook until thick and pour into jelly glasses. If placed in glass jars, seal when cold.

Corn Relish.—Mix together the following ingredients: 6 ears fresh, tender corn, 6 large onions chopped, 3 red peppers, 6 green peppers, 3 sweet peppers, 6 large cucumbers, 1 bunch celery, 3 tablespoonfuls ground mustard, 1 pound sugar, 1 quart cider vinegar, a small amount of salt. Cut all vegetables fine, boil fifteen minutes and can hot.

Mrs. C. S.

Good Mayonnaise.—Mix well together 2 tablespoonfuls sugar and 2 of flour. Work into this 1 teaspoonful mustard. Be careful not to leave any small lumps. Add $\frac{1}{2}$ teaspoonful salt and 3 beaten eggs. Beat together well and add 1 cupful good cider vinegar. Then place on stove and pour in $\frac{1}{2}$ cupful boiling water, stirring briskly to prevent curdling. Add 1 tablespoonful butter or more if a richer dressing is desired. When well cooked and smooth remove and cool. When ready to use add half as much whipped cream and you have a delicious dressing for either fruit or vegetable salads. You can use without the cream if desired in a heavy vegetable salad.

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To Save Shoe Laces.

The metal tips on shoe laces have a habit of pulling off. When they do so, it is rather inconvenient to string our shoes and it wastes a lot of our time and patience. Although the strings are new or practically so, we either discard them for new ones or else they soon ravel out at the ends and we are forced to spend money for new ones.

New shoe strings don't cost much but Franklin said, "A penny saved is a penny gained" and we can apply that here. A simple remedy for shoe strings that lose their tips in their youth is to dip them in glue—that is the tip. If necessary you may have to repeat this until the tip becomes stiff. Then you are able to string your shoes with much less bother. A. S.

RED BELTS

A Stirring Tale of Early Days in Tennessee

BY HUGH PENDEXTER.

(Copyright 1920, by Doubleday, Page & Company.)

CHAPTER III. (Continued.)

It lacked an hour of ten o'clock when Jackson finished trailing Thatch to his lonely cabin. After completing his horrid business, Thatch had proceeded to an isolated Indian hut and hung about near the clearing waiting for an opportunity to steal the furs. Polcher had told him the furs were not necessary, but possibly the old man planned to palm off the scalp as having belonged to the owner of the pelts and thus doubly insure his supply of strong drink. But the Indian owner had remained near his cabin door, and as the shadows gathered the old man sought his cabin.

Jackson had planned to follow Thatch until he went for his whisky, but as time pressed he abandoned his purpose and hurried back to find Sevier. He was much chagrined to find no candle burning in the court-house. If he was to keep his appointment with Elsie, he could not waste any time looking for his friend. He hesitated for a moment, then set off for the Tonpit cabin.

He stood at the edge of the clearing just as the moon climbed above the forest crown. The cabin was dark, and a hush hung over the place. He proceeded to the arbour and softly called her name. Even as he paused for her to answer, he was convinced she would not come. Not only did the clearing and the cabin exude the atmosphere of something abandoned, but the queer fancy obsessed him that life had never dwelt there; that his meeting with the girl in the morning hours was a dream.

He had promised her he would not seek her at the house, and he had assured Sevier he would seek her father there. The silence was oppressive and grew upon him and his first feeling, which was of sadness, gave place for alarm.

Groping his way to the log, he brushed it with his fingers and was rewarded by finding a scrap of paper. This should have brought him happiness and should have dispelled his morbid imaginings, for it proved she had been there a short time since and, therefore, must even now be in the cabin. The effect on his melancholy was quite the contrary; it savoured more of some memento of old, dead days, like the finding of a keepsake in the debris of ancient things.

"Idiot!" he snarled at himself. "One would think I was bewitched. Elsie has been here and left a word for me. Now to see what she has to say."

He hastened out into the thin moonlight and essayed to read the paper but was baffled. It was maddening to know he must wait until he reached a cabin light before he could know her message. It was a small, irregular piece of paper, suggesting it had been torn hurriedly from a larger piece. This in itself, betokening great haste or need of secrecy, was disquieting. He turned, eager to reach a light, then remembering his word to Sevier, thrusting the paper into his hunting-shirt, he strode through the clumps of shrubbery and made for the cabin.

Elsie had said her father retired to his room at this hour but not to sleep. He walked the floor much of the night, but no light shone in the cabin. To make sure, Jackson made a circuit of the house before approaching the door. Then as he raised his hand to rap his first premonition of emptiness came back to him. He pounded lustily and gained no heed. The cabin was dead. He seized the latch-string only to drop it. He knew he could gain an entrance easily. Tonpit would not bother to lock the house.

If Sevier were correct in his surmises, the thieves in the settlement would respect the place as belonging to a friend of McGillivray. Honest men would not

intrude. But what would it profit him to enter? He had no light, and he doubted if a crumb of fire would be burning in the fireplace now it was July. His fumbling hands would find many reminders of the girl, and he needed no more than his heart now held.

Turning away, he regained the trail and hastened back to the settlement. As he approached each cabin, he pulled forth the paper, hoping to find a lighted window outside of which he could pause and read his message. The settlers, however, retired early in the Watauga region, and each cabin was a squat, dark mass. But ahead there did gleam a light, a tiny beacon, and he knew Sevier was awaiting his return to the court-house.

He ran swiftly and noiselessly and without pausing to announce himself pushed open the door and jumped across the threshold. Sevier was seated at the table, his right elbow resting on it, his hand gripping a long pistol, the muzzle of which covered the door.

"You, Jackson!" he softly exclaimed, dropping the pistol. "You come as if the devil was after you."

"There's no one in the Tonpit house. She left a message for me, and I haven't had a chance to read it," panted Jackson, snatching up a candle and holding it close to the paper. Sevier watched his face closely and saw the dark features change from a frown of perplexity to a scowl of understanding.

"Read!" choked Jackson, restoring the candle to the table and dropping the note. Sevier bowed over it and read—

Little Talassee.

"—" gasped Jackson, wiping his wet face. "Little Talassee! Where McGillivray, Emperor of the Creeks, lives!"

The writing was a mere scrawl, as if the girl had but a moment.

"It was a surprise to her," murmured Sevier. "She wasn't prepared for it. They started immediately after her father gave the word. Of course he went with her. He isn't entirely an idiot."

"But why? Why?" was Jackson's agonized query. Sevier rose and paced to the window and back, his brows wrinkled in perplexity. But when he halted at the table again, the furrows on his forehead were ironed out. Placing a hand on Jackson's shoulder, he said:

"I think I have it. The Creek messenger brought a talk for Tonpit, a writing from McGillivray. Both McGillivray and Tonpit knew what the Legislature intended to do. Tonpit was here to be on the ground. His reward was to be great if he influenced the bulk of the settlers to submit peacefully to Spain's rule. But McGillivray, in putting everything at stake, feared Tonpit would not stand firm. So, I believe, his message was to demand a hostage, a guarantee that Tonpit would see the matter through to the end. He demanded the girl as the hostage. Her father consented."

"Good God! Impossible! His own daughter!" choked Jackson.

"Wait a bit. Alexander McGillivray is very much the gentleman. In case of an Indian war, the girl is safer with him than she is in Jonesboro. He won't harm her. She remains his guest while her father carries out his end of the bargain. The messenger sent the writing to Tonpit through one of the tavern crowd."

"Hester!"
"But, instead of turning and making tracks for home once the message was delivered, the Creek waited. He came stealthily and even avoided the Cherokee towns. Why should he invite discovery by hanging around on the edge of Jonesboro? Because he was waiting to guide Tonpit and the girl back to the Coosa River. I've been down and looked the ground over. He was killed while sitting in a clump of bushes. His slayer's trail entered the woods from this settlement and then returned here. I followed it both ways until it was lost in the beaten path. Hubbard did it, all right."

Jackson then rapidly told of his meeting with Thatch, the quarrel between Hester and Polcher and the latter's bargain for a Cherokee scalp and Thatch's substitution of the Creek's hair.

Sevier heard him through in silence until he described the taking of the scalp. Then the borderer exclaimed aloud and cried—

"That's more important than the disappearance of the girl!"

"John Sevier—" "No, no. Calm yourself! Miss Elsie will be safe in McGillivray's town. But, if it's known a peaceful Cherokee has been murdered, we'll have Old Tassel's three thousand savages joining with Watts without waiting for any help from the Creeks. That will be the chance McGillivray has been waiting for—and the Lord help the Watauga, the Holston and the French Broad and poor John Robertson down on the Cumberland!"

"But no Cherokee will be missing, let alone be dead. It's a Creek that furnishes the scalp," reminded Jackson.

"And we can't afford to have the Creek's murder known any better than we could a Cherokee's," cried Sevier. "McGillivray would never forgive the slaying of his messenger. The office is almost sacred. — Hubbard for getting us into such a mess! Oh, why didn't I examine the brushpile when down there! I found it easy enough but thought it could wait till I had more time. Time? Every second fight against us!"

"If Major Hubbard hadn't killed the Creek, then Thatch would have wiped out a Cherokee. It's six of one and half a dozen of the other."

"Not so. You would have stopped Thatch. But we're wasting time. Make for the tavern. If Thatch isn't in Polcher's room in the back end toward the garden, he hasn't arrived. You must hold him up and take the scalp from him."

"And you?"

"I'm off to do what I should have done before—bury the Creek where none will find him. Report to me here. Remember what is at stake!"

"I'm an American," growled Jackson, snatching up his rifle and gliding from the room.

The tap-room of the tavern contained half a dozen patrons, who sat along the walls in silence, as if waiting. A mulatto boy presided over the bar. There were none of the usual loungers outside the door, and the door was closed. By these signs Jackson knew Polcher had dismissed all but a trusty few so as to leave a clear path for Old Thatch. Pausing only long enough to make sure Hester was not in the taproom, the ranger skirted the zone of light and gained the garden at the rear.

There was a light in the room, but Jackson could not make out any occupants. From his position a man on either side of the room would be out of range. To make sure Thatch was not already there, he dropped behind some currant bushes and commenced crawling to one side. His manoeuvre was halted by the sudden appearance of Polcher's figure blocking the window.

Then came the devilish whistle that carried the edge of a lance, and Jackson was startled and chagrined to hear a feeble reply back of him. Steps shuffled nearer, and the young Virginian knew he had lost his chance of intercepting Thatch. However, the game was not lost. The old man would deliver his ghastly trophy, and the next play would be to vault through the window and take it away from the tavern-keeper.

"Can't see a darned thing facin' the light," croaked the complaining voice of Thatch.

"Sssst! You fool!" hissed Polcher, placing the candle on the floor so that it fed up against his ferocious face but no longer blinded the gaze of his tool. "Come close. I've cleared the babbler from the tap-room, but 's best even they should not see you. I have the jug here, filled. Have you the price?"

"I've fetched the price," shivered Thatch, and he passed within three feet of Jackson in making for the window.

"Good! Good!" softly applauded Polcher. "I knew you had the right stuff in you."

"I—I couldn't git no furs!" huskily confessed Thatch.

"You brought the other?" anxiously demanded Polcher.

"It's here in my shirt."

"Then — the furs and hand over."

"Here she be, but I'm mighty onnerved. Kindly pass out the jug afore I drop. I feel like the devil's been taggin' every one of my steps. Ugh!"

"Just a minute," mumbled Polcher, ducking from Jackson's view in bending close to the light.

"I tell ye I need some lickin' now," insisted Thatch. "I feel dretful sick. I can see all sorts of critters right beside me."

"Hush, you fool!" grunted Polcher, raising his head. "Here, I'll hold it. Drink!"

There came a protracted gurgling, followed by a deep sigh of content.

"Reckon now I'm game to face all the devils between the Watauga an' the Cumberland," declared Thatch. "Gim'me my jug."

"Not so fast," muttered Polcher. "Stand close to the window. I'm going to lift the light long enough to see you ain't covered with blood. That would give the whole game away."

"There ain't a speck on me," proudly assured Thatch, leaning against the sill. Polcher lifted the candle for a moment and briefly examined the head and shoulders of the old man, then dropped to the floor again.

"Ye're a — of a long time payin' over that jug," grumbled Thatch. "I want to be gittin' back to my cabin. Goin' to make a night of it. Reg'lar old blue devil comes out an' grins at me—lives in the fireplace. Keeps yappin' for me to make the fire hotter'n hotter. That is, he does when I have 'nough whiskey."

Polcher reappeared above the sill and seized Thatch by the arm and hoarsely accused:

"What the devil does this mean? This ain't a prime, fresh scalp. It's more'n a dozen hours' old."

"What ye tryin' to make out now, Polcher?" choked Thatch, striving in vain to keep his terror from showing.

Polcher maintained his grip on the old man's arm while he ducked his head for another study of the scalp. Then with a smothered oath he hissed—

"Creek hair! You —"

"Don't! Don't!" pleaded Thatch, his voice squealing. And he sought to tear his arm loose.

Polcher held him firmly and stared with lack-luster eyes into the frightened face for nearly a minute. His gaze seemed to exert a hypnotic influence on the wretch, for the struggling ceased, and the pleading stopped.

"Now tell me where you got a Creek scalp," gently commanded Polcher.

Mumbly and often inaudible to the eavesdropper behind the currant bushes, Thatch blurted out his story of having found a warrior buried under some brush. The man had been dead only a few hours, and he supposed it was a Cherokee.

"It was atween the three black oaks an' a clump of poplars," he explained. "An' I couldn't see why his scalp wasn't jest as good as if I'd done for him."

"It's just as good," slowly replied Polcher. "It's much better. And the Watauga will pay the price when McGillivray hears of it. His messenger killed by the settlers! By the Almighty, but won't he rage! And I know who killed him and scalped him, and we'll prove it."

"Polcher! Ye don't go for to throw me, do ye?" whispered Thatch.

Polcher laughed.

"None of my friends did this." Thatch began to understand and faltered.

"Chucky Jack?"

"Think I'm a fool? No one so high as that."

"Promise me it ain't me," groaned Thatch, his fears returning.

"No one so low as you, old friend."

"— an' brimstone! Split it out, Polcher. Ye make me think of that big blue devil in my fireplace! What's the idee?"

"I have six witnesses in the tap-room who'll swear that from a distance they saw you try to stop the murderer from killing the Creek; that, after he had killed and scalped his victim, he chased you into the woods to prevent you from blabbing."

"Good!" ejaculated Thatch, his form straightening.

"They'll swear that they came and told me and that we were about to go out and search for you and the murderer, when you came running here, chased by the scoundrel."

"Hold on!" spluttered Thatch. "What's that 'bout him tryin' to ketch me? Of course he didn't ketch me, did he?"

"Yes!" softly cried Polcher, darting his body half out the window to secure room for knife-play.

It was over before Jackson dreamed of what the finale was to be. With a low groan the old man fell to the ground, and the tavern-keeper's figure was drawn inside the window like some monstrous spider retiring to its lair.

With a wild shout of rage Jackson leaped to his feet and discharged his rifle into the room a fraction of a second after Polcher had dropped below the sill. The report had hardly jarred the night calm before the landlord was raising his head to glimpse the ranger's distorted visage almost at the window. Daring to the door opening into the tap-room, Polcher threw it back and screamed:

"Help! Help! Surround the building! Jackson, the ranger, just killed Old Thatch in the garden! Jackson killed an Indian. Thatch saw him and he followed the old man here to stop his telling me! Back of the building and head him off if he takes to the woods!"

Nonplussed, incapable of intelligent thinking for a moment, Jackson stood with empty gun while Polcher shouted his terrible accusations. Then came the rush of swift feet, and the young Virginian knew Polcher's creatures had been kept in waiting for just such work. He knew Thatch would have been killed in any event and the alarm given that Kirk Jackson had done for him.

Retreating from the garden, he worked his way toward the court-house, only to observe lights springing up in the nearest cabins, the inmates being alarmed by the rifle-shot and the loud cries of Polcher and his men. Jackson dodged one of the tavern posse and escaped discovery by a hair-breadth. The court-house was dark, Sevier had not returned. To wait for him and withstand the temper of Polcher's creatures was out of the question. At the midday meal Stetson had repeated his offer of a horse, urging him to select an animal from the log corral any time.

Five minutes after escaping the garden he was well down the trail back of the court-house and leading a horse from the pen.

Another five minutes and Sevier came face to face with a group of citizens in front of the court-house. Some of them carried torches. Among them were several of Polcher's men; some were honest men.

"What's all this confusion about?" demanded Sevier. "One would think there was an Indian raid on."

"Yer friend, Kirk Jackson, has killed a friendly Injun!" roared a tavern man.

"Prove that, and we shall have to hang Mr. Jackson," Sevier promptly replied.

"But, if any one tries any promiscuous hanging, he'll dangle from an oak limb just as sure as I'm called Nollchucky Jack. Burn that fact into your brains. We belong to no state now. Until we've arranged some form of government, I'm the law. Let a hair of Jackson's head be harmed before his guilt is proven and I'll hang the offender. And the first man to tread air will be Polcher, the tavern-keeper. Now we'll hear the evidence."

(To be continued.)

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Record of Appropriations of 1923.

Township,

County, for the Year Ending.....

19

[illegible]

Township,

Form D 2

Name of Fund		SPECIAL SCHOOL FUND													
On What Account Appropriated		New Buildings		Repairs		Furniture		Supplies		Fuel					
Amount of Appropriation.		\$		\$		\$		\$		\$		\$		\$	
Date	No. of Voucher	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance
Nov.	17	cream test-47 price 51 lbs 24													
"	21	" " 46 " 52 " 24 1/2													
"	26	Sold 15 chickens at 17 cts 74 1/2 lbs 12.6													
"	28	Cream test-46 " 52 lbs 22 1/2 5.2													
Dec.	5	" " 44 " 54 18													
"	11	Sold 33 hens at 20 cts 134 lbs 27.9													
"	11	" Eggs 4 doz. at 44 cts 1.76													
"	12	cream test-49 price 54 lbs 19													
"	19	" " 45 " 54 " 20													
"	19	1 heifer weighed 870 at 6 1/2 cts 56.55													
"	"	1 Stear " " 940 at 7 3/4 72.85													
"	"	1 " " " 920 " 6 1/2 59.80													
"	"	1 male hog (Pine) " 860 at 5 1/2 26.70													
"	20	2 dozen eggs													
"	26	cream test-44 price 54 lbs 20 1/2 4.86													

County, for the Year Ending

19

[illegible]

Record of Appropriations of

Township,

January County, for the Year Ending

1922

Form D 2.

Name of Fund		SPECIAL SCHOOL FUND											
On What Account Appropriated		New Buildings		Repairs		Furniture		Supplies		Fuel			
Amount of Appropriation.		\$		\$		\$		\$		\$		\$	
Date	No. of Voucher	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance
Jan. 4		Two old sows weigh 830 lbs at 6 cts											
" 5		3 1/2 dozen of eggs at 36											
" 14		4 1/2 " " " 29											
" 26		Cream test 30 price 32											
Feb 8		140 bu. of Oats at 28 cts											
" 9		Eggs 4 3/4 doz. at 32 cts											
" 10		" 3 1/2 " " 30 "											
" 27		" 3 1/2 " " 20 "											
" "		butter 3 3/4 lbs " 30 "											
March 1		Sold 4 pigs at \$11.3 a hundred											
" 8		9 doz. of eggs at 16 cts											
" 14		7 " " " 18											
" 23		15 1/2 " " " 20 at Worlds											
April 7		40 3/4 bu of corn											
" "		3 1/2 doz eggs at 22 cts doz.											
" 12		15 1/2 " " " 21 " "											
" 4		Sold 13 head cattle											
" 22		Three doz eggs at 22 cts											
May 10		Six " " " 21 "											
" 14		5 " " " 21 "											
" 18		3 3/4 " " " 21 "											
June 9		Sold 53 head of pigs @ adv. \$0.90 223 lbs.											
" 10		" 2 old sows (650 lbs at \$9.25											
" 15		10 doz eggs at 18 cts											
" 20		3 1/2 " " " 17 "											
Sept 14		1 hog 270 lbs at \$8.65 a hun-											
" 16		Eggs 7 doz. at 30 cts											
Nov. 9		Sold 37 at 8 1/2 cts averaged 239 lbs											
" 9		hogs (Ralphs) 4 at 8 1/2 " " 187 1/2 lbs.											
" "		1 old sow 460 at 7 1/2											
Nov 9 X		Expenses on Hogs Commission \$13.56											

TUITION FUND.

LIBRARY FUND

Salaries of Teachers

Books

Maintenance

Disbursements

Balance

Disbursements

Balance

Disbursements

Balance

Disbursements

Balance

Disbursements

Balance

Disbursements

Balance

Disbursements

Balance

Disbursements

Balance

Record of Appropriations of _____ Township,

County, for the Year Ending 1923 19__

Form D 1.

Name of Fund _____ TOWNSHIP FUND

On What Account Appropriated _____
 Trustee's per Diem or Salary _____
 Salaries _____
 Expense of Justices _____
 Advertising _____
 Stationery, Books and Printing _____

Amount of Appropriation. \$ _____ \$ _____ \$ _____ \$ _____ \$ _____ \$ _____

Date _____ No. of Voucher _____ Disbursements _____ Balance _____ Disbursements _____ Balance _____ Disbursements _____ Balance _____ Disbursements _____ Balance _____ Disbursements _____ Balance _____ Disbursements _____ Balance _____

ADDITIONAL ROAD FUND

ROAD FUND

Labor

Tools and Material

Labor

Disbursements _____ Balance _____ Disbursements _____ Balance _____ Disbursements _____ Balance _____ Disbursements _____ Balance _____ Disbursements _____ Balance _____ Disbursements _____ Balance _____ Disbursements _____ Balance _____ Disbursements _____ Balance _____

Dec 26 Paid Dr Hendricks in full 11.00
 Dec 23 Dr. Hendricks came 3.00
 " 23 " " " 3.00
 Jan 1 Paid Viarvi \$35.6.23 all told.

Record of Appropriations of Township,

Form D. 2.

Name of Fund		SPECIAL SCHOOL FUND													
On What Account Appropriated		New Buildings		Repairs		Furniture		Supplies		Fuel					
Amount of Appropriation.		\$		\$		\$		\$		\$		\$		\$	
Date	No. of Voucher	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance
Doctor Bill 1923															
Jan. 4															
" 11															
" 19															
" 30															
Feb. 8															
" 9															
" 17															
" 23															
Mar 3															
" 19															
April 14															
" 7															
" 18															
May 1															
June 5															
July 5															
" 23															
July 8															
July 14															
Aug. 3															
" 14															
" 30															
Sep 6															
" 7															
" 8+1/2															
Sep 15															
Oct. 15															
" 25															
" 12															

County, for the Year Ending 19

TUITION FUND.				LIBRARY FUND				1923			
Salaries of Teachers				Books				Maintenance			
\$				\$				\$			
Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance
Dec. 2				Drug Store							
1923				Auto Expenses							
Jan 6				Gasoline 10 gal at							
" 11				" " 5 " "							
" 12				Licenses for Auto							
" "				Curtains							
" 20				10 gallon gas							
" 30				6 " " "							
Feb 10				Auto Repairs							
March 5				10 gallon Gas							
" 29				3 " " "							
April 2				5 " " "							
" 4				Fix Radiator							
April 7				Gas 5 gal							
" 7				New Battery							
" 14				Gas. 5 gal							
" 19				" " "							
" 25				Fix Auto tube							
" "				Gas 5 gal.							
" "				" " "							
May 12				" " "							
" 30				" 10 "							
June 2				" 5 "							
" 7				" 20 "							
" 13				" " "							
" 18				" 5 "							
" 29				Auto Cop							
" 30				Paint Auto (3 pints)							
July 12				" " 1 1/2 "							
" "				Steel wool & leather							

Township,

January County, for the Year Ending 1922 19

Form D 1.		TOWNSHIP FUND												ADDITIONAL ROAD FUND				ROAD FUND					
Name of Fund		Trustee's per Diem or Salary		Salaries		Expense of Justices		Advertising		Stationery, Books and Printing				Labor		Tools and Material				Labor			
On What Account Appropriated																							
Amount of Appropriation.		\$		\$		\$		\$		\$		\$		\$		\$		\$		\$		\$	
Date	No. of Voucher	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance
Aug 16		Dr Swartzel																					
" 18		Dr Carroll Will																					
" 19		" " Lela																					
" 7		" " Will																					
" 12		" " " + Lela																					
" 22		" " " "																					
" 24		" " " "																					
" 26		" " " "																					
" 29		" " " "																					
" "		" " Dr Swartzel																					
" "		" " Care fare																					
Sep 2		Dr Terrold Will																					
" 14		Dr Swartzel Will Anna Lela																					
" 20		" " " "																					
" 25		Dr Swartzel " "																					
" 29		" " Will, Anna Lela																					
" 25		" " Care fare Will																					
Oct 1		Dr Hendricks Office																					
" 2		" " " "																					
" 5		" " " "																					
" 11		" " " "																					
" 18		" " " "																					
" 26		" " " "																					
" 9		" Swartzel " "																					
" 18		" " " "																					
" 26		" " " "																					
" "		" " Care fare for 3 times																					
" "		" " Cammince on Viaria																					
Nov. 2		Dr Hendricks Office																					
" 8		" " " "																					
Dec 2		" Viaria																					

Form D 1.		TOWNSHIP FUND												ADDITIONAL ROAD FUND				ROAD FUND					
Name of Fund		Trustee's per Diem or Salary		Salaries		Expense of Justices		Advertising		Stationery, Books and Printing				Labor		Tools and Material				Labor			
On What Account Appropriated																							
Amount of Appropriation.		\$		\$		\$		\$		\$		\$		\$		\$		\$		\$		\$	
Date	No. of Voucher	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance
Aug 16		Dr Swartzel																					
" 18		Dr Carroll Will																					
" 19		" " Lela																					
" 7		" " Will																					
" 12		" " " + Lela																					
" 22		" " " "																					
" 24		" " " "																					
" 26		" " " "																					
" 29		" " " "																					
" "		" " Dr Swartzel																					
" "		" " Care fare																					
" "		" " Quinine 1g.																					
" "		" " Capsules																					
" "		" " Dr Terrold																					
" "		" " Dr Hendricks came to house																					
" "		" " Dr Swartzel																					
" "		" " Care fare																					
" "		" " Drug Store Tooth Paste Baume Bengue																					
" "		" " Dr Swartzel																					
" "		" " Care fare																					
" "		" " Capsules 2 grain two boxes																					
" "		" " Dr Swartzel																					
" "		" " Care + Intiererbain																					
" "		" " Care + Intiererbain																					
" "		" " Dr Swartzel																					
" "		" " Dr. Olumia Cure																					
" "		" " Dr Swartzel																					
" "		" " Care fair																					
" "		" " Dr Swartzel																					
" "		" " Care fare																					
" "		" " 3 April 13 April 18 April 24 finished																					
" "		" " having teeth out																					

Township,

Form D 2

[illegible]

January County, for the Year Ending 1922 19

[illegible]

Township,

Form D 2.

January County, for the Year Ending 1922, 19

[illegible]

Record of Appropriations of 1923 Delta Township,[illegible]

Lela		
Jan 4	Calico for a quilt 4 yds	1.88
" 5	Half sole Lela's Shoes	1.50
" 12	crystal for watch	.50
" "	ribbons for tie	.25
March 12	Lela Spring Coat	15.00
" "	" " Hat	2.95
" "	Slippers 2.30 + Stockings 77 =	3.27
May 3	Lela waist + silk stockings	3.48
" 12	Lela a dress (percale)	8.00
" 18	" " dotted Swiss dress	3.37

January County, for the Year Ending 1922 19

ADDITIONAL ROAD FUND										ROAD FUND			
		Labor		Tools and Material				Labor					
		\$	\$	\$	\$			\$	\$				
Disburse-ments	Balance	Disburse-ments	Balance	Disburse-ments	Balance	Disburse-ments	Balance	Disburse-ments	Balance	Disburse-ments	Balance		
				Ralph Snyder,						8.00			
Jan. 5'				Ralphs glasses						8.00			
" 18				Gave Ralph \$5-						5.00			
Feb				" " \$4						4.00			
April 12				Underware 2 Suits						19.00			
" "				Gray Silk socks						5.9			
" "				Sunday Shirt						1.75			
" "				Sunday pants (gray)						5.95			
" 13				Cap (Sunday)						1.95			
" "				Oxfords						3.00			
" "				Gloves						1.00			
" "				Half sole Ralphs Clippers						1.50			
May 5'				Overalls						3.00			
" "				Ralph Silk Pongee						3.75			
June 4				" tie						.88			
" 17				" Shirts + socks						3.00			
" "				" Silk Socks						.59			
July 19				" Ralphs underware						1.50			
Sept 16				" Overcoat						22.50			
Oct-				" Shoes						3.50			
" "				" Ralph Socks + Scarf						2.80			
Nov. 14													
										\$86.26			
										3.00			
										91.26			

January

County, for the Year Ending

1922

19

Form D 2

[illegible]

$238' 5'' \div 2 = 119' 2''$
 $276 \div \frac{1}{2} = 37 \frac{1}{2}$

(3) $\frac{1\frac{1}{2}}{2} = \frac{3}{4}$ of 66 = 49' 6"

$\frac{43' 2''}{49' 6''}$
 $\frac{6'' 6''}{54' 12''}$

4) $\frac{142}{2} = \frac{3}{4}$ of 61 = 46.75

(5) $\frac{1\frac{1}{2}}{2} = \frac{3}{4}$ $\frac{70}{4} = 52\frac{16}{4}$

$$\begin{array}{r} 0.40 \\ 2.50 \\ 18.00 \\ 18.75 \\ 18.00 \\ 6.00 \\ \hline 49.25 \\ 20.52 \\ \hline 69.77 \end{array}$$

[illegible]

Hired Help.

Hired Help.			
January 4	Rollings halling 2 Dows		2.00
February 13	Russell Mount Gormery		1.50
April 4	Rollings halling Cattle		1.70
June 19	" " Hogs		1.80
" 30	Dave + Archie Pratt (Chay)		5.00
" 28	" Pratt + Bozo (Thrashing)		2.75
" "	Loyd Ellis	" " "	1.00
" 28	Mace	" " "	.75
" "	Hendricks for Thrashing		10.72
Sep 14	Sparks " clover 16 ^{11 lbs} bu.		28.95
" 1	" halling hog,		1.00
Nov. 9	" " "		17.00
" "	Russell shucking corn		7.50
" 30	Pratts " "		8.40
1923	Hired Help 1923		
Feb 8	Sparks halling hogs		4.00
March 22	Ralph Cammence work.		
April 22	Paid Ralph #30 up to date	April 22	2.50
April 25	" Sparks halling Steer		
May 25	" Ralph #30 up to date	May 25	18.00
June 9	" Sparks halling hogs		30.00
July 7	" Ralph #30		3.00
" 4	" #3		
Aug. 1	Paid Dave Pratt for Thrashing	Aug. 1	7.75
Sep 16	" Hendricks Thrashing		20.52
Nov. 30	Paid Ralph #65 for Shucking Corn		18.00
" 28	" Sparks		6.00
Dec. 14	" "		

Record of Appropriations of Union Township,

Form D 1.

TOWNSHIP FUND													
Name of Fund													
On What Account Appropriated		Trustee's per Diem or Salary		Salaries		Expense of Justices		Advertising		Stationery, Books and Printing			
Amount of Appropriation.		\$ 1000		\$ 1000		\$ 1000		\$		\$			
Date	No. of Voucher	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance	Disbursements	Balance

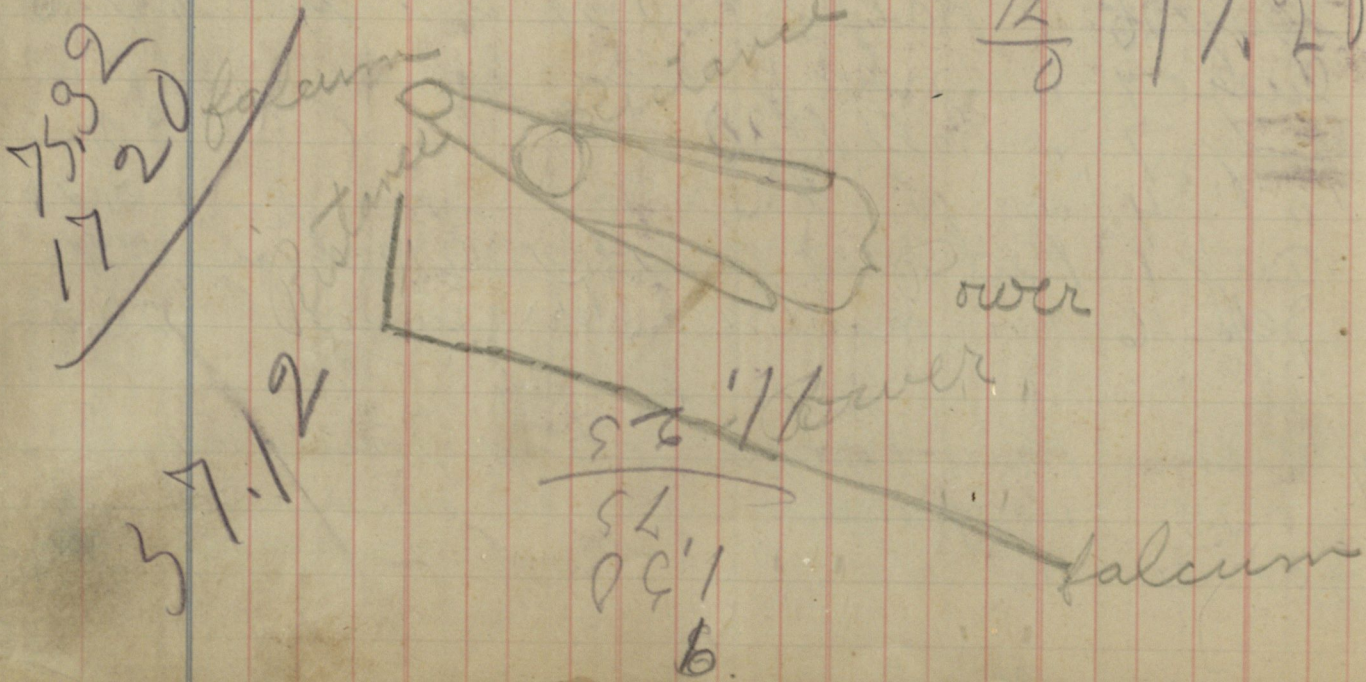
- 1 The lever
- 2 The Pulley
- 3 The Wheel and Axle
- 4 The inclined Plane
- 5 The Wedge
- 6 The Screw

269
28

Law of Machines = Power x Power distance = weight x weight distance

- (1) Lever = $\frac{\text{Resistance} \times \text{Distance}}{\text{Power} \times \text{Distance}}$
- (2) Nut crack = $\frac{\text{Resistance} \times \text{Distance}}{\text{Power} \times \text{Distance}}$
- (3) Head of grindstone = $\frac{\text{Resistance} \times \text{Distance}}{\text{Power} \times \text{Distance}}$

Distance 25.44 Power 17.21



Raymond S.

Map. B+ 375 20 110
375 10
7.75' 7.50 24 22.00
22

66' 1 48
48
5' 2 8
1 7

Raymond Snyder 11.56
375
18.75
10.72 58
100 477 89
275 33 43
15.22 131 268 230
76 86 1/2 37
4 2 10.72 20
304 48 2 17.20 2 3 1/2 14 13 1/2 77
23/48 12 66
39 73
19 5 48 23.00 48
273 19 2 20 10 13 20 8
28.25 380 2.00
21 14 6
14 6
15 139 3 15.20
69 5 110 57 1/2
20 20 1140
14 2 17.40

