

THANKSGIVING.

Let us be thankful—not only because Since last our universal thanks were told We have grown greater in the world's applause...

A DELAYED THANKSGIVING.

The little red house was full of overflowing with bustle and preparation. Half a dozen times a day John Robert or the twins flew out of the door and down to Mr. Bang's grocery-store after something that had been forgotten or overlooked...

happened to her or she wouldn't hold off from folks so." "I'm sorry," sighed Penny. "Of course she couldn't be as happy as we are—it's nice to be us! but I do wish she was just a little more smily."

"Take as Much Care of Your Body as You Do of Your Fur-nace and You'll Ward Off Disease and Eliminate Operations."

That's the Message Which the Great Surgeon, Dr. Maxwell Lauterman, Gives You.

"If a man exercised the same good judgment regarding his physical welfare as he is obliged to exercise regarding the upkeep of his automobile, his home and his business, that man would be a more efficient human agency, the world of which he is a part would be a more efficient world and the nation of which he is a part would become a greater and more powerful nation."

FOR AND ABOUT WOMEN.

DAILY THOUGHT

Thanksgiving is not only the memory but the homage of the heart rendered to God for His goodness.—Willis.

It is always a good idea to have a few new plans on hand for table decorations to use on unusual occasions. Hostesses who entertain a good deal are always on the lookout for new schemes and are glad to take advantage of plans that others have perfected.

The red and yellow dinner can be made most attractive by using for the center of the table a gilt basket horn of plenty, filled with red and yellow apples, bananas and grapes. Red and yellow chrysanthemums tied with yellow and red ribbons may be placed between each red-bordered service plate, and a little market basket filled with Marzpane vegetables at the other side of the plate can have the place card tied to its handles.

The Indian table is very pretty if it is carefully carried out. First cover the polished table with two wide strips of bead work, crossways and lengthways, then place a dark red pottery jar in the center, filled with quills. Use red pottery service plates with a place card hanging from his back. Serve the foods in the old-fashioned way, doing the carving and cutting the pies right at table.

For a green and gold color scheme, cover the table with a cloth of yellow linen. In the center place a green vase filled with yellow flowers. Use green china, and yellow candles with china sticks in green leaf shades. Use a half green paper-mache shell for the olives and a half yellow apple for the bonbons.

This is a novel money-making entertainment, which can be held about Thanksgiving time. If invitations are sent have them written on yellow paper which has been cut in the shape of a pumpkin, and enclose them in yellow envelopes. A barn is the best place in which to have the festival, as the rough interior is well suited to the scheme of decoration.

In hankerbchiefs colored effects are expected to score in the holiday selling, says the Dry Goods Economist. Novelty printed designs in three and four color combinations will be a feature, as also will border effects in colors combined with embroidery.

Considerable scarcity is apparent, especially in the popular-priced goods. In the better class goods, such as embroidered novelties, to retail at 25, 35 and 50 cents, the increased cost of production has been offset to some extent by the use of slightly less desirable materials and by a reduction in the amount of embroidery.

A little French dress made for a growing girl has the three-yard skirt and the wide girde, which comes up well over the bust, of leaf brown velvet. The top of the gown is of mouseline de soie, of the same tone, and consists of a slightly low round neck and a sleeve which is tight at the top and lower part and full in the middle.

A novelty in hosiery is a sure guarantee against "cold feet" while motoring. Long woolen stockings in gray, blue and brown have slipper soles of flexible leather and an opening through which the heel can slip. A rosette on the top gives the appearance of a slipper. These can be slipped on over the shoes and easily removed when so desired.

For high class Job Work come to the "Watchman" Office.

FARM NOTES.

—It does not necessarily follow that an important sheep is a superior animal. Look for something beside the record of importation.

—Constant care is one of the secrets of success in the breeding or feeding of stock of all kinds. It is only the man who likes work of this kind who will make any real success in it.

—One acre of corn harvested by hogs will return a greater profit than an equal area harvested in the usual way. At the Missouri Experiment Station an acre of corn hogged off produced more pork than an acre of corn harvested and fed to hogs in the customary way.

—The loss each year in young pigs is much greater than it should be, and much greater than it would be if the proper care were taken of the sows before farrowing and while the pigs are young. Too often little or no attention is given to the sow before she is to farrow. Sometimes even shelter is neglected. Then if a heavy rain and cool night finds the young pigs without protection several of them may die.

—There is no doubt that the most effective way to use manure and fertilizer is to use them together, one helping out the other, not only with its plan food contents, but also by reciprocal action in the soil. The organic matter in the manure is a great help to some of the chemical fertilizers, assisting by the action of acids created in the decomposing of the manure, to make more quickly available some forms of plant food.

—The United States Department of Agriculture in 1855 found that it required four hours and 34 minutes of human labor to produce a bushel of corn. In Minnesota it has been found that 45 minutes is the time required to produce a bushel of corn now, or only one-sixth as long as in 1855. In other words, a day of human labor now is worth more than six times as much as in 1855, due to the use of more and better machinery, better varieties of corn and better soil management.

—During November the trees shed the most of their leaves, and when this process is completed we may consider them to have entered upon their winter sleep or dormant stage of life. During the fall months prior to this period there was activity of a very important order proceeding within the trees, although invisible to the eye. Actual growth had long ago ceased. Much the greater part of this takes place in the spring, within a comparatively short space of time, but in the fall the tree retires within itself to perform some vital functions. The principal part of this work consists in storing up reserve food for the following spring. Certain cells are selected as granaries and packed full of starch crystals, which are concentrated tree food. Thus the tree manifests the same instinct as the animals, such as the squirrel, which lay up a winter store.

—If every tree planter would remember that there is a substitute for cultivation, and that if he finds himself too busy to devote any time to his trees through the growing season he can employ with very good results a much shorter method, the general average of loss might be much diminished. This substitute for cultivation is mulching, which merely consists in throwing around the tree for a distance of four feet, or two feet out from the stem, a layer of stable manure or litter of some kind, and deep enough to prevent grass and weed growth. Straw, corn stalks, leaves or sorghum refuse will answer very well, but stable manure is much the best because of its fertilizing properties. By keeping a mulch of this kind constantly renewed, as fast as it decays, a tree may be brought to bearing size in fine condition.

—The results of ten-year experiments on twenty-five fields in Missouri show an average return of \$5.80 from applying a ton of ground limestone once in a corn, oats, wheat, clover rotation. The largest return was secured on clover, second on corn, and second of all on wheat. These tests have shown that a \$3 a ton is the amount to pay for ground limestone for this purpose. On a south soil, the lime is absolutely necessary and makes the difference between a clover failure and a good stand, the lime has a still higher money value. About 1200 pounds of lump lime, or 1500 pounds of water-slaked lime, furnish the equivalent of 2000 pounds of ground limestone for this purpose but more economical to use. It should be applied at the rate of two tons per acre under the average conditions of these tests, but, of course, this depends largely on the sourness of the land.

—Following is the dry cure for hams as recommended by President H. J. Waters, of the Kansas Agricultural College: For each 1000 pounds of meat use the following: Forty pounds common salt, 10 pounds New Orleans sugar, four pounds of black pepper, and one and a half pounds of saltpeter, half a pound of cayenne pepper. Weigh the meat and take such part of the ingredients as that is a part of the 1000. Let the meat cool thoroughly. After mixing the ingredients, half the amount should be rubbed well into the meat. Put the meat in a dry, cool place—never in a cellar. Let it remain two weeks, then rub on the remainder of the cure and let it lie about six weeks, when it is ready to hang. It is important that the meat be well rubbed each time the cure is applied, and that plenty of the cure be forced into the hook end and around the joints. Less cure should be used on thin sides than on the joints. The heavier and fatter the meat the longer the time required for curing. The warmer the weather the quicker the meat will take the cure. These arrangements are estimated on the basis of about 200 or 225-pound hogs, and ordinary January, February and March weather.

and mother's got out all the best spoons. You'll come, won't you? Ple-a-se! Penny says it's so dreadful to thanks-give alone!

she wheeled around the table, laying the knives and forks. "I think it's almost nice he was late," she confessed to her mother, "because if he hadn't been we wouldn't have had Miss Lucinda. And now we'll have two Thanksgivings. One for her and one for when he comes."

"Kind of left-over Thanksgiving," laughed Mother Perkins, slamming the oven door, but quite failing to shut in the delicious odors of richness that made Bud exclaim with a watering mouth: "Whew! I bet he'd smelt that he'd put on his rubber boots and come. I'd like to see any blizzard keep me!"

Dulcinea, who with a doll under each arm was running back and forth between the kitchen and the sitting-room window, singing her old song slightly varied to suit the occasion, "Miss 'Cindy's a tummin';" "Miss 'Cindy's a tummin'!" finally ended in a gasp. "And here she is!"

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