

OLD LEM LIKKER.

Suitable acknowledgments to the creator of the late Daniel Deever. "What are the whistles blowin' for?" said Kickless Lemonade. "To turn you out in dozen lots," cool Coca Cola said. "What makes you look so white, so white?" said Root-Beer-on-the-Ice. "I'm dreading' what we have to see," Braxilla faint replied. For they're hangin' Old Lem Likker, You can hear the Dead March play, Your Uncle Samuel's sentence is That he hang high today. They've taken off his license, and the criminal must pay, So they're hangin' Old Lem Likker in the mornin'.

A PIG UNDER THE FENCE.

Cal looked down at his wheelbarrow. "Saves me the cost of hiring a horse and wagon," he said, "and I'm trying to save all I can, as I told you I've worked hard at something every vacation." "I know. And I've been ashamed of you every vacation," she retorted. "I vowed again and again I'd stop speaking to you. But you did so much better than the other boys in the High school, and looked so gentlemanly on the platform that I always overlooked your lapses. I was really proud of the way you represented our class when we graduated. Why don't you try and get a gentlemanly position like Andy Bray and Andy Seales?" "Because I feel just as gentlemanly between the barrow handles, and I'm making twice what Arthur does at the bank or Andy in the real estate office," he answered. "In fact, I was offered Arthur's job before he took it. I feel my time, with the future beyond, is worth more than \$7 a week to me." "But it's so common and undignified," she argued. "And it's sure to cut you from society, I'd rather go in to the drug store for a soda with Arthur or Andy on their salary, than with you on twice as much, even though I—I might like you better, and you could make a better appearance if you would. Why, I'm beginning to hear you spoken of as 'Cal Cabbages.'" "It's horrid."

HERE ARE THE SIGNS OF INDIGESTION.

You May Have Them and Hardly Recognize Them. A Perfect Digestion is Very Rare.

Perhaps I ought to say in the beginning that I am not going to talk to the chronic dyspeptic, but to the ordinary man and woman, the majority of whom, at one time or another and to a greater or less extent, have suffered or are suffering from indigestion. Also, without hair-splitting distinctions, I am going to use the term indigestion in the sense commonly accepted—a failure on the part of the stomach to digest the food put into it. The symptoms are so familiarly known that I hardly need mention them; nearly everybody has had them, for a perfect digestion is almost as rare as a perfect character. Have you ever had heartburn? Do you experience after eating, even a moderate meal, an uncomfortable feeling of fullness? Does your medicine chest contain pepsin and soda-mint tablets intended for your own use? Have you ever had pain in the stomach? Are you aware of the fact, except that you read it in a book on physiology, that you have a stomach at all? And perhaps, if you are familiar with these symptoms individually and collectively, if you are one in the audience who holds up his hand and pleads guilty, you have wondered why it is that indigestion ever intruded itself into your life, have resented its interference with your enjoyment of food, and have looked upon it as an enemy—one who is always taking the joy out of life. For indigestion, as everyone knows who has had it, does that. People with otherwise amiable dispositions grow crabbed, hard to live with; charitable people become cynics; optimists become pessimists. Certain great writers have given the world a forbidding philosophy because they had indigestion. Carlyle said Great Britain was inhabited by forty million people, and Carlyle was a confirmed dyspeptic. And yet, as I shall show, indigestion is not an enemy but one of the best friends you have—just as pain is, for it is pain that waves a red lantern across the track of your life to tell you there is danger just ahead. I might say that indigestion is the guardian angel of your stomach. If you disregard him there may be serious trouble ahead; if you listen to him, and listen intelligently, he will help you to what and how you eat in order that you may retain a healthy body, a good disposition, and continue to enjoy the pleasures of a normal appetite throughout a long life. But how to listen intelligently—that is the question; for indigestion is many times not specific in its warnings; you know he is present, but you do not know why; you do not know where you have offended your stomach; you cannot spot the particular article of diet that is upsetting you. And the trouble may lie not in any special thing or things you eat, may lie not in food itself at all, but in the preparation and use of that food. I am going to call attention, therefore, to a few ordinary, every day abuses, many of which you may never have considered as abuses at all. One of the chief causes of indigestion is the use of too much seasoning in food. Right here lies the reason why so many families that boast of their good cooking, that have a name in the community for preparing delicious dishes, are families of dyspeptics, and tend to make everybody who accepts their hospitality dyspeptics like themselves. If you will think, you will probably remember such a home, where to be invited to a Sunday or Thanksgiving dinner meant joyful anticipation and painful reaction. Recall the meal you ate that day; the turkey dressing was stuffed with onions and sage, which you probably tasted for hours afterward, a sure sign that they had not agreed with you. The side dishes were numerous and richly flavored, the dessert was heavy and very sweet—plum pudding, we'll say, with hard sauce, or richly spiced pumpkin pie. All the dishes were highly seasoned; therein lay the secret of the fine cooking; and therein probably lay the cause of the indigestion which followed. Salt is the only seasoning required by the body; that it is essential to health we all know, and yet the use of salt is so abused that I do not exaggerate when I say that the average person takes daily from three to five times as much salt as he requires. The trouble begins in the kitchen, where the salt box is too convenient to the cook's hand; it is continued in the dining-room, where the saltcellar is too convenient to the diner's hand. It is not confined to the home. Watch the average man in a restaurant or hotel. A steak is placed before him. Now the juices of a good steak are especially rich in flavor and need no additional seasoning to make them tempting and palatable to any appetite that is not worn out. But without ever tasting the steak, the man reaches for the saltcellar and begins to sprinkle. The side dishes, the potatoes, and the bread very probably contain plenty of salt for his meal. What he puts on his steak is just that much too much. But not only is the saltcellar convenient—so is the pepper box; and having sprinkled salt the man next sprinkles pepper. In fact, with many people this twin operation is a part of the routine, like unfolding the napkin; like a formula, before eating they say, "Pass the salt and pepper, please."

and is used—that is, cayenne or red pepper, which is less injurious than black—in some prescriptions whose purpose it is to spur up the appetite and digestion. But no reputable physician would continue such a prescription indefinitely; it is used only in emergency. Every unnatural increase in the flow of digestive juices is followed by a decrease; if you spur nature on today, she lags behind tomorrow; and you are spurring her to an unnatural pace when, day after day, meal after meal, you sprinkle pepper on your food. And what I have said of pepper is true of mustard to an even greater extent. You know what happens when you put a mustard plaster on your back; well, remember that the membrane of the stomach is many times more sensitive than the skin of the back. And the same thing holds good with regard to many spices—ginger, horseradish, pungent cheeses, and the various "hot sauces."

ing; that the table is no place for family rows, and that, if you must row, you should do so between meals.

These, also, are words of wisdom, for experiments in artificial feeding have shown that when a man is angry or frightened or worried or even excited, he does not digest even digestible and well-prepared foods. Don't go too far with this idea, however. Freedom from troublesome thoughts or excitement will not enable you to digest indigestible food. And things do not stand still, not even indigestion; you will either get better or worse. The mild and infrequent symptoms may become more severe and more frequent, and turn into more serious symptoms—pain, for instance, which, as I have said, is a red lantern waved across the track of your life. Ahead may lie ulcer of the stomach; and ahead of that the fatal enemy, cancer. I am not an alarmist, and the stomach is tolerant; it will overlook many abuses; but constant dripping wears away a stone, and constant abuse and carelessness in this matter of eating is apt to injure even the stoutest stomach. And, unfortunately, indigestion does not always warn you that you are eating too much. Every physician is familiar with the type of man who at middle age or below that point comes into the office for an examination—the stout, ruddy, hearty man who "never was sick a day in his life," "who doesn't know what indigestion is," but who of late has been feeling "all down and out." Questions sometimes reveal the fact that all his life such a man has eaten like a gourmand—steak for breakfast, and a big one at that, and smothered in onions, a heavy lunch containing more meat, and an enormous dinner of rich and highly seasoned foods. And examination of this type of man too frequently shows high blood pressure, hardening of the arteries, maybe kidney trouble. Many times the man's usefulness is past, his arteries those of an old man—and a man is as old as his arteries; and the only explanation of his condition seems to be that he has been busily engaged in digging his grave with his teeth. Indigestion would have been a friend in that it would have warned him long ago.—By Robert H. Rose, M. D.

The Value of Automobiles.

The recent assertion that three-fourths of the automobiles of the world are owned in the United States and that nine-tenths of those now in the whole world were produced in our own manufacturing establishments lend interest to a compilation by the National City Bank of New York, regarding our exportation of automobiles from the earliest date to the present moment. These figures show that the exports of automobiles and parts, including tires and engines, have in the twenty years aggregated about \$1,000,000,000. The year 1919 surpassed all records. The value of automobiles and parts exported in 1919 aggregated approximately \$185,000,000 as against \$140,000,000 in 1918, the former high record; \$38,000,000 in 1914, all of which immediately preceded the war; \$11,000,000 in 1910; \$2,500,000 in 1905, and slightly less than \$1,000,000 in 1902. Of the \$185,000,000 worth of automobiles and parts exported in 1919, \$35,000,000 worth were commercial cars, \$75,000,000 passenger, \$41,000,000 parts of automobiles, nearly \$30,000,000 tires and about \$5,000,000 worth of automobile engines. France, formerly a very large manufacturer of automobiles, is showing a remarkable appreciation of the American commercial machine, the total number of commercial automobiles sent to that country in 1919 having been about 3600, valued at more than \$15,000,000. Great Britain, which took a large number of commercial machines during the war period, is now apparently manufacturing them for herself, for the total value of commercial machines sent to that country has fallen from \$20,000,000 in 1917, and nearly \$7,000,000 in 1918, to only about \$500,000 in 1919. "Sixty countries and colonies took American commercial machines in 1918 and the number of countries taking passenger machines was eighty. Iceland took in 1918 forty passenger machines at a value of \$34,000, and one commercial machine, valued at \$2,245. The imports of automobiles into the United States, which have aggregated \$31,000,000 since the first record, that of 1906, have declined from the high-water mark of \$3,837,000 in 1910, to \$524,709 in 1919. Skunk Skins High. What some authorities regard as the most widely distributed fur in the United States is the skunk's, for the animal is not driven out by civilization; it has even been trapped in the suburbs of the largest cities. At a recent fur auction in New York skunk skins sold at \$9 each. Forty years ago skunk skins brought from 15 cents to 60 cents; in 1887 \$1.25 was considered a good price for one of good quality. They range in price now from five cents for the poor Texas civet skin to \$12 for a fine Canadian black. The thick, glossy character of the skunk's fur and the variety of uses it can be put to by shearing, dyeing, etc., have given it a great value. Practically all skunk skins are manufactured into furs and coats for women's wear, and much of the product is sold under other names. The animal varies in size from species like a large rat to those about the size of an extra large cat. The coloring varies with the species but generally it is black with white stripes extending from the head to the shoulders and then dividing and running high up along the sides to the tail. A Quibbler. "The last time you told me you'd never borrow a dollar again as long as you lived. "That's so, and you'll notice that I am borrowing fivers now."

FARM NOTES.

When eggs do not hatch well early in the season there is time to find the reason for the poor hatching and to cure it before the season is too far advanced. When late hatching is not successful the crop of poultry is cut short and the egg production falls. Early hatched cockerels are ready for the market when prices are highest. Early hatched pullets mature before cold weather and lay when prices of eggs are highest. Late-hatched chickens are not mature before cold weather sets in and often will not lay until spring. Early hatched pullets, if properly grown, ought to begin laying in October or early in November and continue to lay through the winter. Yearling hens seldom begin laying much before January 1 and older hens not until later. It is the November and December eggs that bring high prices. The laying breeds should begin laying when about from 5 to 6 months old, general purpose breeds at 6 to 7 months, and the meat breeds at 8 to 9 months. The early chicks develop to a stage where they can withstand extreme heat and an attack by the parasites which are more numerous and troublesome in hot weather. The severity of the winter is apt to check the growth of the late chicks and in their weakened condition they easily become a prey to lice and mites. When the cold, wet weather comes in the fall they are peculiarly susceptible to it and likely to develop colds, while the vigorous early chicks find the coolness stimulating. There are people who have the right variety of fowls who house and feed them properly, and yet who cannot obtain eggs early in the winter because their fowls are too old. It seldom pays to keep hens for laying after they are 2 1/2 years old; not that they will not give a profit, but that younger fowls will give a greater profit. A great many poultrymen who make a specialty of winter egg production keep nothing but pullets, disposing of the 1-year-old hens before it is time to put them in winter quarters. The champion of the girls' poultry clubs of Mississippi keeps nothing but pullets. It is the Early Hatched Bird that Gets the Price.—Chickens can be hatched at any time of the year, but it is the chickens hatched early in the spring that give the best results. One reason is that if no special effort is made to hatch early on the farms throughout the country the hatching season coincides too closely with the planting season, and hatching operations are reduced on that account. Early hatched chicks, as a rule, are the strongest and most vigorous in the flock because they are produced from eggs laid while the hens are in their best breeding condition. After a long period of laying the hen loses something of their vitality and their capacity to transmit vigor to their offspring, and so late-hatched chicks are on the whole decidedly inferior to early hatched ones in vigor and constitution. Because they are thrifty and vigorous the early chicks make quicker and better growth than the late ones. Thrifty chicks get more from a given quantity of food than others. Weak and undersized birds consume as much feed as the larger and better developed ones but make no perceptible growth. Tuberculosis may be introduced into a healthy herd, says the United States Department of Agriculture, by any of the following means: By the addition of an animal that is affected with the disease; therefore, animals should be purchased only from herds known to be free from tuberculosis, or from herds under supervision for the eradication of the disease. By feeding calves with milk or other dairy products from tuberculosis cows; this frequently occurs where the owner purchases mixed skim milk from the creamery and feeds it to his calves without first making it safe by boiling or pasteurization. By showing cattle at fairs and exhibitions; reports have indicated that numerous herds become infected through mingling with infected cattle at shows or by occupying infected premises. The shipment of animals in cars which have recently carried diseased cattle and which have not been disinfected properly. Community pastures; pastures in which tuberculosis cattle are allowed to graze are a source of danger. In most cases the outward appearance of the animal bears no relation to the degree of infection. The disease frequently develops so slowly that in some cases it may be months or even longer before any symptoms are shown; therefore, be on the safe side and have your herd tested. —How Leading States Rank in the Production of Peaches.—The farm production of peaches in 1918 was \$4,000,000 bushels and, according to September estimates, in 1919 was 50,000,000 bushels. The commercial crop, in distinction from the farm production, for each of the past three years was as follows: In 1917, 29,000,000 bushels; in 1918, 21,000,000 bushels; in 1919, September estimates, 29,000,000 bushels. These figures are taken from a compilation recently made for representatives of the Bureau of Plant Industry, United States Department of Agriculture, in connection with a comprehensive study of the peach industry in the United States and the production of various districts. It was found that 34 States have an annual average production of more than 100,000 bushels each, Idaho's crop being the smallest of the 34, and California's the largest. The State's average annual production of peaches for the five-year period 1912-1916, inclusive, was 9,669,000 bushels. Georgia ranked second with 4,550,000 bushels, Arkansas third with 3,503,000 bushels, Texas fourth with 2,877,000 bushels, and Missouri fifth with 2,670,000 bushels. While California far exceeds Georgia in yield, a large part of the former's peach crop is used for drying and canning, and in shipments of fresh fruit Georgia normally leads all other States in seasons of a good crop.