

DID YOU!

Did you give him a lift? He's a brother of man. And bearing about all the burden he can. Did you give him a smile? He was downcast and blue. And the smile would have helped him to battle it through.

THE PLAIN KIND.

There was no question about it, Martha Bain was not beautiful. Freckles are not necessarily rocks on the road of romance. Neither is a pug nose nor stringy hair of a rusty hue. But Martha had them all, and was not given a part in Cupid's drama.

the hotel, greeted Harold with an embrace and a kiss, and complained because the best room already was occupied and she had to put up with the second best.

She was a pronounced blond, with a clear, olive complexion and dreamy gray eyes. She was nearly as tall as Harold, and, if anything, slimmer.

Martha's feelings toward Elizabeth Ross were not improved by an incident which took place the day after the latter's arrival. Knight, the terrier, liked to be friendly with all the guests, and he tried to be with Miss Ross when the latter ascended the steps to the veranda.

Slowly the sun crept out of sight behind the rim of Walloon lake, leaving a streaked blaze of blended red, gold and blue. In a secluded dell, fringed with faintly rustling maples, stood a freckle-faced, pug-nosed girl, one arm against a tree, her gaze following a little steamboat that was lazily puffing a path through the placid waters.

The girl stooped and patted the head of the white dog, which stopped snapping at a fly long enough to caress the hand with his tongue.

Martha looked and her eyes met those of Harold Kingsley, standing with his hands in his coat pockets, a queer little smile curving his mouth.

For a moment Martha was too astonished for words.

"Why—why—I thought you and Miss Ross left on—left on that boat," she finally managed to stammer.

He reached and picked a leaf from a tree, and crumpled it in his hand.

"You thought right, partly," he said. "Miss Ross is on that boat, but we—well, we had a disagreement after she made a show—after she kicked the little dog, and so things are not—they are different now. You see, she's one of the artificial kind; and I rather prefer girls like—well, the natural, the plain—yes, the freckled kind."—By R. Ray Baker.

More than 150 beaver will be distributed in State game preserves in Pennsylvania as soon as the weather conditions permit them to be shipped from the province of Ontario, and State Game Commission officials are now making up the list of places to which the animals are to be sent.

Seth E. Gordon, secretary of the State Game Commission, says that the reports he has received from game wardens and sportsmen show that the activities of people in feeding game during the recent snows have saved many birds.

American Legion posts throughout the country, now numbering more than 7500, are co-operating with the United States Public Health Service in efforts to locate sanatorium accommodations for the thousands of former service men who have returned from the war afflicted with tuberculosis. Acting on the suggestion of Surgeon General Rupert Blue, American Legion posts are endeavoring to locate suitable sanatoriums where war risk patients can be accommodated at rates not to exceed \$3 per day, it being the wish of the Public Health Service to care for tubercular patients in sanatoriums near their homes where the patients so desire.

The old idea that tuberculosis patients must seek high altitude and a dry climate has been found to be wrong," said Dr. Rupert Blue. "It is generally necessary or even desirable to make a radical removal. A patient with far advanced or rapidly progressing disease should never be sent to a distant place."

A gentleman and his wife were admiring some college buildings erected by wealthy alumni. Presently they came to a noble hall, over the main entrance of which was a tablet reading, "Erected by John C. Black, as a memorial to his beloved wife."

"Ah," he said with a sigh, "that is what I should like to do for my college." And for the life of him he couldn't understand why his wife suddenly became cold to him.

FOR AND ABOUT WOMEN.

DAILY THOUGHT.

Out of the dusk a shadow. Then a spark; Out of the cloud a silence. Then a lark; Out of the heart a rapture. Then a pain; Out of the dead cold ashes, Life again.

WATER GLASS BEST EGG PRESERVATIVE.

Egg production is not uniform. It never will be uniform, unless perchance the seasons undergo a miracle and winter weather is eliminated, and unless the nature of the fowl is radically altered. Half of the yearly supply of eggs is produced in three months—from the middle of March until the middle of June. Spring is the natural period for laying. Conditions are all favorable. Anything that resembles a fall lays at this time.

Spring is the season of over-production, in that more eggs are laid than we manage to consume. During the remainder of the year production is slight; in the fall and winter months it is almost nil, except for the specialty poultry plants, where the hens are cajoled by more or less artificial means into making a fair showing. Such plants, however, do not represent one-tenth of the poultry industry. The backbone of the industry is the farm flock; a small unit individually, but impressively large collectively.

The consumption of eggs is virtually uniform throughout the year. And the only thing that makes this possible is the fact that we are far-sighted enough to store the surplus production against the time when there is an underproduction. The same idea holds true of most food-stuffs—cereals, vegetables, fruits and the like. Except for the storage of food we would have very slim diet for six months of each year.

PRESERVING EGGS IS SIMPLE TASK.

Preserving eggs is not so well known as canning and preserving fruits and vegetables, though it is just as reliable and a lot simpler. It is unfortunate, perhaps, that it has not been given more prominence, because just as much of a saving can be made by preserving eggs as was ever made by canning fruits and vegetables.

Strictly speaking, the whole idea of preserving eggs consists of precautions, because the actual task is as simple as placing pickles in a vat of brine. It is nothing more than that, anyway, only a different preserving liquid is substituted for the brine.

The precautions consist of providing clean containers for the eggs, storing these containers in a clean, fairly cool place, such as a cellar, and, most important of all, to see that the eggs are strictly fresh to start. No difficulty attaches to the latter requirement if the eggs are produced by the home flock.

In order fully to appreciate the need for these precautions a little should be known of the structure of an egg and its susceptibility to deterioration. When an egg is laid it is comparatively free from any bacteria or life which might cause decomposition. It spoils quickly under certain circumstances, such as dampness and dirt.

WATER GLASS SOLUTION IS BEST.

Of the numerous experiments conducted by agricultural colleges, chemists and others, with the view to determining which method of preserving eggs gave the best results, the water-glass treatment stands at the top, and is to be recommended for all-round use.

Water glass, or soluble glass, technically known as sodium silicate or potassium silicate, comes in two forms—a thick, syrup-like liquid of about the consistency of molasses, and as a powder. Both forms are sold by leading druggists, though the liquid material is probably the most popular. It is not expensive if bought direct from the manufacturers. Properly diluted, a gallon of water glass should make sufficient solution to cover and store between sixty and seventy dozen eggs.

Dissolve one part liquid water glass in ten parts water. If the powder is used a slightly smaller quantity of the chemical may be employed. Only pure water should be used, and if there is any question as to its purity the water should be boiled for about twenty minutes. Allow it to cool before adding the water glass. Stir the mixture thoroughly, and when the glass is entirely dissolved the solution is ready for use. The water glass is heavier than water, and will go to the bottom unless thoroughly dissolved and mixed.

Almost any sort of a container will do for packing the eggs, though large, earthenware crocks which have a glazed surface, such as butter crocks, are preferable. Crockery, glass or wooden containers are better than metal receptacles.

HOW THE EGGS ARE PACKED. If the eggs are carefully placed in the vessel on end and stood close together, more eggs can be stored in a given container and less solution is required to cover them. This is not essential, however, and sometimes, as in the case with most backyard and farm flocks, it will not be possible to store the eggs in such large quantities.

The eggs can be added, a few at a time, as they are gathered each day fresh from the nests. Simply place the eggs in the solution and see that they are covered by the liquid to a depth of two inches. If the solution evaporates, add more; the eggs must be covered by the water glass as long as they are in storage. A good plan is to cover the containers with lids to prevent evaporation and keep out dust. If tight-fitting covers are not available, secure a layer of tough paper on the top of the vessel.

Store the containers in a cool, well-ventilated, clean cellar. Examine the containers about once a month to see that the eggs are submerged. Do not attempt to keep the eggs indefinitely; no method of preservation will do this. The eggs should be consumed within nine months.

considerable time before they are to be used—a week is all right.

When preserved eggs are to be boiled, stick a needle through the shell in the large end to prevent the shell from breaking.

Do not replace the eggs in the solution once they have been removed. To do so may influence the other eggs.

BE SURE OF FRESH EGGS. Strictly fresh eggs are necessary to assure success. Use infertile eggs whenever possible. Test the eggs by the candling process if there is any question as to their quality.

Scrub and scald the containers to insure cleanliness. Dirty eggs or eggs which have been washed should not be preserved. Remember, one defective egg may render the entire lot unfit for food.

Do not use any preserving solution more than once. Make a fresh lot each year.

ORIGIN AND FUNCTIONS OF ELECTORAL COLLEGE.

What is the Electoral College? The constitution of the United States recites that for the purpose of the election of a President and a Vice President of the United States each State shall "appoint," in such manner as the Legislatures may direct, a number of electors equal to the whole number of Senators and Representatives to which the State may be entitled in the Congress.

There is no uniformity in the manner of nominating electors to be voted for at the ensuing election. Previous to the election of 1912 no fewer than 30 States yet adhered to the old custom of naming them in party conventions. Fifteen States made their nominations, as does Pennsylvania, in primaries by popular vote. Virginia and Wisconsin nominated for the districts in district conventions and for electors-at-large in State conventions.

Returns of the results of the elections are made to the clerks of the various counties within two days, and these officials must within eight days certify the returns to the Governors of their respective States. The candidates having the highest number of votes in his district or in the State is declared to be the elector, no matter to what party he may belong; and it has happened that the electoral vote of a State has been split between candidates for the two leading parties.

The electors must meet in their respective States, at such places as shall be designated by the Legislature, the second Monday of January following their notification of election, and there, as provided by the constitution, "vote by ballot for President and Vice President, one of whom, at least, shall not be an inhabitant of the same State with themselves. They shall name in their ballots the person voted for as President, and in distinct ballots the person voted for Vice President, and shall make distinct lists of all persons voted for as President, and all persons voted for as Vice President, and of the number of votes for each, which list they shall sign and certify, and transmit sealed to the seat of government of the United States, directed to the president of the Senate."

After they have cast their votes the electors must make and sign three certificates of all the votes given by them, each in two distinct lists, one for President and the other the votes for Vice President, and to each of these certificates they must annex one of the lists of the electors given them by the Governor. The certificates are now sealed, have the endorsement that they contain all the votes given by them for President and Vice President, and that is the last that will be seen of them by the electors as a body. They all may take a pleasure trip to Washington to witness the ceremony of the counting of the votes, which will take place the second Wednesday of February succeeding the ceremonies of the electors in their respective States.

On that day at 1 o'clock p. m. the Senate and House of Representatives must meet in joint session, in the hall of the latter, according to act of Congress of February 3, 1887, and then occurs one of the impressive formalities associated with the choice of a President, though the result has been known by everybody for fully three months.

The president of the Senate sits in the chair of the Speaker of the House and the Speaker sits at his left hand. The Senators occupy the section of the hall to the right of the presiding officer, with the members of the House to the front and left. Two tellers have been selected by each branch of the Congress. The President of the Senate opens the votes as certified by the electors of the various States and passes them to the tellers to be counted in alphabetical order. Objection may be made to the counting of the vote of any of the electors, and in that case the two bodies must confer separately in their own halls and in the event of agreement or of a plea in site in regard to the challenge the vote or votes shall or shall not be counted. Finally the complete vote is announced to the president of the Senate by the tellers and that presiding officer announces that Mr. Smith, or Mr. Jones, as the case may be, "appears by the vote to have been elected President of the United States" with similar solemn words in relation to the Vice President. That ends the grand formality and the statesmen and visitors who crowd the galleries scatter.

Prior to the act of February 3, 1887, the president of the Senate opened and counted the votes. That method was virtually ended early in 1877, in the heat of the Hayes-Tilden contro-

versy, which was the gravest political crisis that had occurred since the days of the secession. For years the entire matter of transmitting and counting the electoral vote had been a subject for heated discussion. As to the method of transmission, one of the three certified copies of the vote is sent to the president of the Senate by special messenger and another is sent him by mail. The third is deposited with the judge of the District court in the district where the electors assembled. In case the first two certificates disappear a special messenger is sent from Washington to receive the certified copy left with the district judge.

Dispute of the right of the president of the Senate to count the votes was argued for political reasons with much heat at the beginning of the Hayes-Tilden ruction. Tilden prepared a brief in which he showed that the president of the Senate's legal duties ended with his reception and opening of the votes, but that he had no authority for counting them. The law, however, providing for tellers, was not made specific until 1888, with the prescription cited above, according with the Tilden view.

Lovers of Huckleberry Finn and the other creations of Mark Twain, who manifested interest in a movement to preserve the historic home of the writer, literally took the count when the officers of the Hartford Art Society announced that the present owners demand \$300,000, while they acquired the property a few months ago for \$55,000.

The owners, Francis Ahern, an undertaker, and James J. Wall, a real estate promoter, admit, according to the officers of the art body, that they are not in business for their health or for any sentiment about Mark Twain.

\$300,000 is Demanded for Mark Twain Home.

Since it became known that the building is threatened with destruction, offers of financial aid have been received from all parts of the country.

"Innocent Abroad" was written in the house, which is one of the oldest residences in New England. The kitchen is on the top floor on the street side so, as the humorist explained, "the servants would see the parades and funerals without running through the house." All the stairways are on the outside.

An appeal to the State Park Commission to condemn the property for a State park has been suggested. If this were done, officers of the art body say, the present owners would receive only the appraised value of the land and buildings erected thereon.

Trip to Panama Canal for Penn State Entertainers.

Arrangements have just been completed whereby a group of six Penn State student entertainers will be given a trip to the Panama Canal Zone during the next Christmas vacation period. The invitation has come from government officials at Washington, and as a result of the splendid records made by similar parties from Penn State that appeared in the Canal Zone in 1914 and 1915. While the time for the trip is too far distant to select a personnel of the party, it will include a male quartette, a pianist and a reader. They will be accompanied by C. C. Robinson, head of the college department of music, who is largely responsible for securing this unusual trip. Several members of the present Freshman quartet who have made that organization famous during the present year, are certain to be included on the trip. Concerts will be given for the benefit of government employees and army men in Panama.

State College Students Earn \$60,000 in Year.

Estimates supplied by the employment bureau of the college Y. M. C. A., indicate that earnings of Penn State students this year will aggregate more than \$60,000, and for the first time in many years there is a surplus of jobs on hand at the bureau. During the present year there have been 220 applicants for work as against 340 jobs that could be supplied those who want to earn a little money towards paying their college expenses. The bureau states that 170 applicants have received work that will bring them an average of \$3 per week, or a combined total of \$18,360 for the year. More than 150 men earn their board through "waiting table" in boarding and fraternity houses, which is a total saving to them of \$32,400 with board at \$6 per week. Scores of other students have regular work in stores, some as sales agents, stenographers and clerks, their combined earnings totaling several thousands and in the course of a year.

A Stayer.

Two Irish business men were chatting together when an elderly man passed by.

"That's Brown; he works for me," said one of the two.

"He's an honest looking chap," remarked the other. "Has he any staying power?"

"He has that," replied the first. "He began at the bottom of the ladder in '76 and he's stayed there ever since."

The Poor Married Hick.

"Before marriage my husband was so susceptible to flattery."

"And now he is susceptible to nothing but fresh cold."—Florida Times-Union.

He Didn't Mind, Oh, No!

Wife—Jim, I've invited one of my old buds to dinner. Do you mind? Hub—Why, no. I always like to meet lucky people.—Boston Transcript.

The Heartless Monster!

"She accuses the defendant of taunting and teasing her by refusing to buy her only one suit and one pair of shoes a day."—Stuebenville Gazette.

FARM NOTES.

Field peas sown at the rate of 2 bushels per acre with 1 bushel of oats are largely used by dairymen. The combination is cut when the peas begin to pod and used as hay. It is the cheapest food that can be raised, and means a big increase in milk and butter fat.

You should plan to have a better garden this year than you did last year. Plant on generous lines. Plan that the rows may be straight and long, so as to admit horse cultivation. See that there is nothing in the garden but vegetables; fruit trees have no place in the garden; they belong in the orchard. Nothing larger than currant or gooseberry bushes should be allowed a place in the garden, and these should be placed in one side of the garden and in long rows.

If there were no bees fruit trees and other plants could not produce any fruit. Apple, plum, cucumber, clover, alsike and alfalfa are fertilized by bees. Honey is the bait with which the bee is induced to perform this task. The colored, fragrant petals of the blossoms are the advertising signboard, telling the bee where the honey may be found. If the blossom is to "set fruit," the bee, with its fuzzy body, must brush some of the yellow dust called pollen from the male organs or anthers at the bottom of the blossom, and, flying away to another blossom, deposit the pollen on the female organ, called the stigma. The blossoms are so arranged that to get at the honey the bee must first brush, with its pollen-covered body, against the stigma, thus completing the pollination. As soon as it has performed this duty it may draw a check for the work in the form of a drop of honey at the bottom of the blossom. While drawing this pay the bee is involuntarily covered with pollen again and made ready to proceed to the next blossom and repeat the process.

Soy beans are more than three times as valuable as corn when compared in their protein content. The two feeds are hardly comparable on the basis of total digestible nutrients, the one being a nitrogenous feed and the other a carbonaceous. Corn contains in each 100 pounds 7.8 pounds of digestible protein, 66.8 pounds of digestible carbohydrates and 4.3 pounds of digestible fat. Soy beans contain in each 100 pounds 29.1 pounds of digestible protein, 23.3 pounds of digestible carbohydrates and 14.6 pounds of digestible fat. Oats contain less carbohydrates, but about the same amount of protein and fat as corn, and while shorts are higher in protein than corn they contain less than half as much as soy beans. Experiments have shown that soy beans when fed to hogs have a feeding value 10 per cent. higher than shorts, and much superior to oats. They are an excellent supplement to corn, and as such are equal in feeding value to linsed meal. When properly used in connection with corn and other feeds one could well afford to pay \$1.50 per bushel for soy beans to feed to hogs.

The amount of silage which may be stored in a silo depends upon the depth, the diameter and the amount of water in the silage. A silo 36 feet deep will store nearly five times the amount of feed that one 12 feet deep will. Doubling the diameter increases the capacity four times. A silo 30 feet in diameter will hold more than nine times as much as one 10 feet in diameter and at the same depth. The late Professor F. H. King, the authority for the above statements, worked out a table showing the capacity of silos of various sizes. This table shows that a silo 10 by 28 feet would hold 42 tons of silage, and it would require 2.8 acres of corn, producing 15 tons per acre, to fill it. A silo 10 by 40 feet would hold 70 tons and require 4.6 acres of corn to fill it; a silo 14 by 28 feet would hold 83 tons and require 5.5 acres of corn to fill it; a silo 12 by 40 feet would hold 101 tons and require 7.3 acres of corn to fill it. A cubic foot of silage in a silo one foot deep weighs 18.7 pounds. In a silo 20 feet deep, a cubic foot of silage, taking an average of the whole depth, will weigh 33.3 pounds. A deep silo will hold more in proportion than a shallow one and the silage will keep better. The height should be at least twice the diameter.

The economy of pasturing pigs is shown by the results of thirty-three forage crop demonstrations conducted in fourteen counties of this State last year by the animal husbandry extension service of The Pennsylvania State College. A summary of these demonstrations shows that it requires 475 pounds of grain to produce 100 pounds of pork when pigs were fed in the dry lot, while 312 pounds of grain produced the same amount of gain when pigs were on pasture. The saving in grain bill was 34.3 per cent. There is another phase to be considered: Health, vigor and rapidity of growth are valued by experienced swine raisers as much as the saving in feed cost. They mean an efficient herd and one in which disease is not liable to gain a foothold.

Over 1000 pigs were used in these demonstrations, which ran 114 days. The quality of the animals was that of average feeder hogs found in Pennsylvania farms. At the beginning of the period they averaged 45 pounds. The average final weight was 134 pounds, making a daily gain of .79 pounds. Cost of producing the forage crops was computed from man and horse labor, rent of land, seed, fertilizer and fences. This amounted to \$2.43 for each 100 pounds gain in the herds. Labor in feeding and interest on investment came to \$0.84 per 100 pounds gain. Grain cost is the determining factor, amounting to over 75 per cent. of the total cost of production. Thus a saving in the amount of grain used goes a long way toward the efficiency of producing pork. Under present conditions it often means the difference between profit or loss on the year's work for the swine grower. Nothing makes a better hog pasture than alfalfa or clover. Rape is good and may be sown early enough to make pasture for spring pigs as soon as they are ready for it. A succession of various crops planned to take care of the herd all summer is the only way to obtain all the advantages of this method of feeding swine.