

THE WORLD'S WONDERS ON DISPLAY

St. Louis Working Night and Day to Be in Readiness For the Opening of the World's Fair on Saturday, April 30th Next.

THE first few thousand car-loads of the twenty thousand cars of exhibits that will arrive at the World's Fair in St. Louis within the next few weeks have been received and unloaded. Large forces of men are employed night and day in receiving and placing the valuable products from many nations of the world as they come in. Any one who has not been over the World's Fair grounds cannot, with the wildest stretch of his imagination, realize the magnificence of this latest and greatest of Universal Expositions. With its thousand buildings spread out over an area of two square miles, enclosed by six miles of fence, the great World's Fair glistens in the sun, and is the centre of interest to all this part of the country.

The management has very considerably arranged many of the principal exhibit palaces in a compact group. While there are more than twenty-five buildings of considerable size given up to exhibit purposes, the very large buildings are some fifteen in number; eight of these, the Palace of Transportation, Machinery, Electricity, Varied Industries, Education, Manufactures, Mines and Metallurgy, Liberal Arts, are situated in the north-

eastern part of the grounds. The main entrance to the Exposition will take the visitor into the centre of this group. As each building covers from eight to fifteen acres and contains several miles of aisles, lined on either side by most interesting exhibits, the visitor will see his time slipping away with a world of things yet remaining to be seen.

The Government has spent more on this Exposition than it has ever expended before. First, it gave \$5,000,000 to the general fund of the Exposition, upon consideration that the city of St. Louis would raise \$10,000,000. This of course was promptly done. Then, the Government appropriated nearly a million and a half more for buildings and exhibits, and a few weeks ago decided to make a loan of \$4,600,000 to the Exposition in order to have the elaborate plans carried out to their completeness. The Government cannot lose much on this investment at St. Louis, for the reason that St. Louis returns in internal revenue taxes for the Eastern half of Missouri alone, over \$15,000,000 a year.

I wish I might describe the great beauty of the Government building. It is 800 feet long and stands on a broad terrace upon the hillside, overlooking the grand group of exhibit

palaces. Near by are the Government Fisheries building and sea coast defense guns.

The Palace of Agriculture is the largest of the Exposition buildings and stands in the central western part of the grounds, upon a high elevation. This building covers twenty acres of ground, the equivalent of a small farm, and contains many thousands of exhibits, not only from the States of the United States but from countries of the world. The Palace of Horticulture stands directly south of the Palace of Agriculture and is 400 by 800 feet.

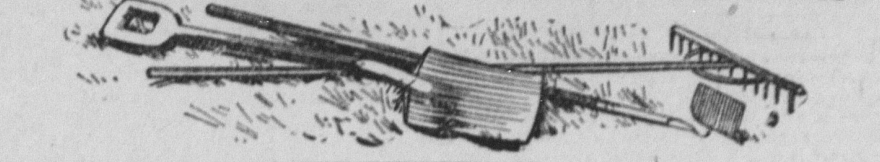
The Palace of Art, composed of four large pavilions, is one of the most interesting parts of the Fair. The several buildings contain a total of 135 galleries, filled with the priceless treasures of Europe and America, gathered with great care by discriminating committees. As an example of the care with which these selections were made, Italy may be taken as an example. Some four thousand paintings were offered, yet only four hundred could be selected. One of the four buildings of the Palace of Art is devoted entirely to statuary.

The Palace of Forestry, Fish and Game is in the western part of the grounds, covering four acres. The physical culture exhibits is situated in the western part of the grounds, and adjacent to it is the fine large athletic field, with amphitheatre seating twenty-seven thousand people. Upon this field the games will take place during the summer.

In this hurried glance at the Exposition of 1904, we must not forget that very interesting quarter, known as the Pike. This is the amusement street of the Exposition. The visitor will certainly open his eyes in amazement when he sees the array of amusements spread out for his delectation. It is a long story in itself, to tell what has been prepared for his entertainment. The Pike is considerably more than a mile long, and upon either side are arranged about fifty elaborate and extremely novel shows. Some of them cover as many as ten or eleven acres each.

The World's Fair will open on Saturday, April 30, with fitting ceremonies. Upon that occasion an anthem written by Edmund Clarence Stedman will be sung by a chorus of six hundred voices. The music—by the eminent composer, Professor John K. Paine, of Harvard University—as well as the poem, was written especially for this occasion upon the invitation of the Exposition. Frank Vander-

FARM AND GARDEN



MAKING COLD FRAMES AND HOT-BEDS.

A cold frame is a small plot of ground surrounded by boards and covered with glass, to protect plants early in spring and hasten growth, that they may attain a good size before being set in the open. They are excellent for starting melons and cucumbers. These plants are very susceptible to late frosts, and unless protected in some way, planting must be delayed until quite late. In the autumn cold frames are used for protecting half hardy plants. During the late fall and even late in the winter, if properly covered at night and open during the day, the season of many of these plants may be very greatly prolonged.

A cold frame is usually four or six feet wide and any length desired. The back part of the frame should be somewhat higher than the front and the slope should be located on the south side of a wall or building, or, at any rate, adjacent to a clump of trees. Any kind of a board may be used for the sides of the frame, after which earth should be thrown out of the inside and banked up around the outside. The interior can then be filled with garden soil or a mixture of compost and soil, as may be desired, for the different crops. Of course these beds must be properly ventilated and cared for. During the night the sash must be closed down and covered with some material to prevent rapid radiation. During the day this covering must be taken off and part of the sash raised, to admit fresh air. When the sun becomes too hot, partial shade may be necessary.

Hotbeds are made much as cold frames. The only difference is that instead of using soil or compost the earth in the bottom of the bed is thrown out and this is replaced with fresh horse manure. On top of this a foot or so of good soil is spread. The fermentation of the manure creates heat, which will enable plants to grow during much colder weather than would be possible with the cold frame. In some of the colder northern states the hotbeds may be started early in March.

The preparation of the manure is very simple, but must be very carefully followed. It should be placed in the hotbed and allowed to remain a day or two. A few bucketfuls of hot water may be poured over it and when the fermentation is nicely started the manure should be worked over. In a few days it may be worked over again. The violent heating period will have passed and it can then be tramped down and covered with a foot or so of soil, as noted above. Allow the hotbed to stand for a few days and when an even temperature is maintained level of the top of the soil and plant the seeds.

A hotbed prepared in this way will continue to give out heat for five or six weeks. The young plants, as they come up, must be watched, carefully watered, and the weeds which come up pulled out. More water is required in a hotbed than in a cold frame. Also the matter of ventilation must receive especial attention. At no time must the heat be excessive, for the plants will become spindling and tender. When planted in open ground they will wilt and be comparatively useless.—N. E. Homestead.

But poor orchards should be cut down for the good of the state's reputation. In the discussion Prof. Macoun was a little more favorable to the old orchard. It was worth while to renovate, he held, if the trees are not rotten at heart. This trouble is caused chiefly by unsuitable conditions, worst of all a wet sub-soil.

KEEPING HOG HOUSES DRY.

Those who have owned hogs that suffered with rheumatism during the winter have properly ascribed the trouble to the damp floors. It is difficult to keep the floors of the hog houses dry under the usual plan of pens which are found on most farms for, while the idea of a bedroom for the animals saves much trouble, it is not an easy task to educate hogs so that they will not soil their beds. A hoghouse was recently seen which was an ideal in its way. When it was built the floor was inclined from the rear toward the front quite sharply and a trough arranged just under the front of the floor boards which held the liquid excrements going into it through a number of inch holes bored in the planking in the floor.

This trough was arranged so that its contents ran off into a barrel placed for its reception at one end of the house. It required some careful work to construct this arrangement, but the plan works nicely and the floor of the house, and consequently the bedding, is comparatively dry. Of course, the dry floor could be obtained by boring holes at frequent intervals through the planks of any level floor, but then the manure would be lost, which would hardly be profitable. Care should be used in bedding so that the hogs have sufficient to make them comfortable, yet not so that they will destroy too much either by soiling it or eating it. Furthermore, one should be as careful in cleaning out the hoghouse each day as they would be the horse stable. General opinion to the contrary, hogs do not like wet, soiled bedding any better than do horses. Remove the bedding daily and treat it exactly as the bedding for horses is treated. Indianapolis News.

DO WE TREAT OUR HORSES RIGHT?

The farmer's main help and dependence are, first, his good wife, second, his faithful team of horses; and when he goes to the field we may say the latter are first; as a farmer can do but very little good on a farm without a good farm team. The question I wish to ask is, "Do we farmers appreciate them as faithful servants and treat them as such?" I think not. If we did some of us would not abuse them as we do. A great deal of this abuse is mere thoughtlessness. Farmers do not realize they are killing the horse by degrees. Just let us stop and consider how we drive our horses. If we want to drive to the village three or four miles, or if it is twenty, it is all the same, and if the horse has been idle, or hard at work, all the same. He must go as fast as he can put his feet down till he gets there. Then very often he is tied up dripping wet for several hours, as there is no hurry to go home—then driven home at the same gait. Often if there is a load to haul to market he is over loaded to haul more than a neighbor's. This is the kind of treatment our horses are receiving every day from a large number of drivers of farm horses. If we were to treat ourselves in proportion to our strength and health, as we do our horses, we would not live half so long as we do; but if we were to treat our horses with more humanity they would live three times as long and feel and look better.—Louis Campbell, in the Epitomist.

OLD APPLE TREES.

Renovating old apple orchards was the next subject, which was taken up by Charles E. Bassett, of Fenwick.

An old orchard, the speaker claimed, could not be rejuvenated, though it might be renovated and rendered valuable if in a favorable location, with a good soil, desirable varieties and trees not too closely set, otherwise it was not worth the labor. Good orchards are now the exception because neglected for the peach and grape.

The method of procedure is to begin with shallow fall plowing, so as to make the plant food available for spring. Suckers and dead wood are cut out, but not many large limbs, and the stubs painted with white lead. In the fall vetch, common or crimson clover are sown, the last preferred. Wood ashes and barnyard manure may be used for fertilizers. The ground is worked with an extension disc harrow, followed by a common smoothing harrow. Spraying is done in season.

Spraying is an important part of the work. First, before the buds open the trees are sprayed with copper sulphate solution made by dissolving two pounds of copper sulphate in fifty gallons of water. After the blossoms fall Bordeaux mixture is used. Three sprayings are necessary for the codling moth and scab, the third time during the last of July. The formula for the mixture used is six pounds of lime, four of copper sulphate and fifty gallons of water. One-fourth pound of paris green is added. Spraying will aid to put the trees in a healthy condition and enable them to throw off the dead, scabby bark. But the work must be thoroughly done.

The best investment for a young man is a good orchard well cared for.

HOLLAND TALKS

RICE BISCUITS.

Cream one cup of butter. Add one cup of sugar, gradually, then the beaten yolks of two eggs, and half a pound each, of rice flour and ordinary flour, lastly the whites of two eggs, beaten dry. Drop the mixture from a spoon onto a buttered baking sheet, and bake in a moderate oven from ten to fifteen minutes. Serve at five o'clock tea.

SCRAMBLED EGGS AND BACON.

Cut three slices of bacon into pieces half a finger long and one-fourth of an inch thick; put the blazer with the bacon over the lamp and fry a light brown; beat six eggs, season with a pinch of salt, add them to the bacon; as soon as they begin to set draw the eggs with a spoon from the side to the centre; when firm, but soft, put them on a warm dish and serve.

SWEDISH SPONGE CAKE.

Beat separately, the whites and yolks of four eggs. Beat one cup of sugar into the yolks, then add half a cup of potato flour sifted with three-fourths a level teaspoonful of cream of tartar, one-fourth a tea-spoonful of salt. Add, lastly, two teaspoonfuls of lemon extract and the whites of the eggs. Bake in a moderate oven forty minutes. This recipe, using potato flour, makes a very tender sponge cake.

RASPBERRY SPONGE.

Soak one-third of a box of gelatine in one-third cup of cold water one hour; then add one-third cup of boiling water, one cup of sugar; stir over the fire until gelatine is dissolved; add one tablespoonful of lemon juice and one cup of raspberry pulp; stand in a pan of cold water, stirring until thickened; then add the whites of the eggs beaten stiff and one cup of whipped cream; fold in carefully and when stiff turn into a charlotte russe mold and stand in a cool place.

CHESTNUT PUDDING.

One pound of chestnuts, one pint of milk, a quarter of a pound of sugar, two eggs and vanilla. Cut the chestnuts half through, but do not divide them; put them into a saucepan of boiling water and let them boil for twenty minutes. Drain and peel them, pass them through a masher and add the milk and sugar. Mix all together on the fire until boiling point is reached, then add the eggs well beaten up in a little milk. Stir them well in, but do not let them boil, take off the fire, add the vanilla and stir well. Put into a glass dish and serve warm or cold.

ENGLISH HONEY CAKES.

Put three-quarters of a pound of butter in a saucepan and melt. Stir in gradually two and one-half pounds of sifted flour, and keep stirring till lightly browned. Turn out on a board and make a hole in the centre. Dissolve one teaspoonful each of salt and soda in a little water and pour into the flour. Mix well. Stir in sufficient water to make a soft, flexible paste. Knead thoroughly, divide into small portions, round them and make a dent in the center of each. Put on a buttered baking tin and bake a golden brown. Put a half pound of honey and a pint of water in a saucepan over the fire and stir until reduced to a syrup. When the cakes are cooked, pour the syrup over them and put again in the oven until the syrup is soaked in well. Then arrange on a hot dish and serve at once.

BROWN OR WHITE SANDWICHES.

Any kind of finely chopped nuts, beaten to a paste with a small quantity of mayonnaise, will make a delicious filling for either brown or white bread sandwiches. Waldorf sandwiches are made of white bread and butter spread with a mixture of equal parts of sliced apple and celery, a sprinkling of sliced walnuts, all moistened well with mayonnaise. Chicken sandwiches are made in the same way, omitting the nuts and apple. The ripe olive sandwich was very popular last season for afternoon teas. For one loaf of gluten bread use a pint of ripe olives, one breakfast cheese, one tablespoonful of mayonnaise dressing and one tablespoonful of cream; stone and mince the olives; cream the cheese, adding first the cream and then the dressing, and, lastly, the minced olives. Stir to a smooth paste and spread on this slices of buttered bread.

CLAM CHOWDER.

One pint of clams, one-fourth cupful of fine carrots and two tablespoonfuls of minced celery, one-fourth cupful of minced onion, one cupful of chopped potatoes, one-half cupful of tomatoes, one and one-half pints of boiling water, one tablespoonful of jarding pork, one-fourth teaspoonful of salt, a little pepper and a good pinch of thyme; put the pork in the chafing dish pan over the lamp, fry until it turns straw color, then add one and one-half pints of boiling water, the celery, carrots and onions; cook until the carrots are tender; add the potatoes, salt and pepper; cook ten minutes; add the tomatoes; cook twenty minutes; then add the finely chopped clams and the liquor, a little cayenne pepper and the thyme; mix one teaspoonful of flour and one teaspoonful of butter together; add it to the chowder and if needed add more salt; boil five minutes and serve; if too thick add more water.



PALACE OF MACHINERY, WORLD'S FAIR, COVERS TEN ACRES.

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new science of forestry has here a most interesting exemplification.

In the central western part of the grounds are many of the Foreign Government Pavilions. Some fifty foreign nations are taking active part in the World's Fair, several of them spending more than a half-million dollars each. These are England, France, Germany, Brazil, Japan and China. Japan alone has brought seventy-eight thousand exhibits.

The displays from the Philippine Islands form a very attractive feature of the Exposition. There are some eighty thousand of these exhibits arranged in buildings upon a reservation of forty acres, lying west of the Palace of Agriculture.

About thirty acres are given up to an exhibit of the North American Indians, their industries and home life. A large space is devoted to the aerial concourse. Here will be held the series of airship trials and contests, upon which the Exposition has planned to expend \$200,000. Of this sum, \$100,000 is to be given as a grand prize to the aeronaut who will sail an airship in the quickest time over a fourteen-mile course.

The quadrennial Olympic games are to be held at the World's Fair this year. A large building devoted to

stucken, director of the Cincinnati Orchestra, has written a march, and Henry K. Hadley, of New York, has written a waltz, also upon invitation of the Exposition, for its musical programs.

The central feature of the Exposition, or what is intended to be the most beautiful scene in the whole grand picture, is made up of Cascade Gardens, the Colonnade of States and the Hall of Festivals. The garden with their cascades and statuary, and the elaborate architectural features, are nearly a half a mile from east to west and represent an expenditure of one million dollars. It is the most ambitious scheme of formal gardening ever undertaken at an Exposition, or elsewhere. The Festival Hall, 200 feet in diameter and 200 feet high, contains the largest organ in the world, and has a seating capacity for thirty-five hundred people.

Practically all St. Louis is preparing to accommodate World's Fair visitors. The private homes will be open for the reception of guests throughout the Exposition. The prices will be from 50c. to \$1.50 per day for each person for rooms. Restaurants are so plentiful that meals may be had in almost any locality where the visitors may happen to stop.

MUSIC AND ANIMALS.

The Puma is the Most Sensitive to the Influence of Melody.

Some very curious experiments have recently been carried out in the German Zoological Gardens in order to ascertain the actual influence of music upon animals. The instrument was the violin and Herr Baker was the performer.

Of all the animals the puma was the most sensitive to the musical influence. His moods changed rapidly, according to the nature of the melody, the animal frequently becoming very excited and nervous, "just like a Frenchman," is the report says.

Leopards were entirely unconcerned, but the lions appeared to be afraid, although their cubs wanted to dance when the music became livelier. The hyenas were very much terrified, but the monkeys were merely curious and the monkeys were merely curious.

The experiments are to be continued, and with a variety of instruments, in order to distinguish between the mental states which are actually produced by the music and those which are merely the result of an unusual experience.—Scientific American.

N-RAYS AND DIGESTION.

This Process Causes Their Emulsion, as Does Muscular Activity.

That the processes of digestion, as well as mental and muscular activity, seem to cause the emission of N-rays, is the conclusion reached by M. Lambert, in France, after a series of interesting experiments. He believes that these curious rays are produced by ferments, especially by those concerned in the digestion of albuminoid matter. In his experiments on digestion, says a writer in Harper's Weekly, M. Lambert placed a small quantity of fibrin in tubes containing in one case activated pancreatic juice, and in another artificial gastric juice made by mixing five per cent. solution of pepsin with a four per cent. solution of hydrochloric acid. From these tubes the N-rays were emitted, and were detected not only by producing increased luminescence of a phosphorescent screen, but also photographically, thus removing the subjective element from the experiment. As a result of these experiments, M. Lambert believes that in the course of digestion the fibrin undergoes strains which act to produce N-rays.

Prosperous Yucatan.

Yucatan simply boils over with prosperity. Her railways are paying, her banks grow fat dividends, and her multi-millionaires are buying the best there is to be had, whether it be luxuries for the family or a first-class education abroad for their sons Mexican Herald.

A Machiavellian Maxim.

Whatever is the occasion of another's advancement is the cause of his own diminution.—From the Prince.

RUSSIA'S VICEROY.

Admiral Alexeief a Master Mind, a Master Will and a Masterful Hand.

Admiral E. I. Alexeief, described by Senator Beveridge in his book, "The Russian Advance," as "a master mind, a master will, altogether a masterful man," is the subject of an informing article by Charles Johnston, in Harper's Weekly. Admiral Alexeief has toiled for years at the building of a new region of Russian influence, a region nearly as large as the combined area of France and Germany, and with a fringe of possible future acquisitions many times greater, only to see the whole of his life work threatened with dissolution. "In this lifework," says Mr. Johnston, "he has accomplished miracles almost, facing conditions of great and unexpected difficulty, amid surroundings alternately picturesque with the glamor of the East and squalid with intrigue and physical wretchedness. Through all these difficulties Admiral Alexeief has acted with constant resolution, force, rapidity, and constructive power.

Youngest Cavalryman of Civil War.

The death of Oscar Arlon Frost, of Ottawa, brings out the claim for him that he was the youngest cavalryman enlisted in the Civil War. He went into the Third Missouri Cavalry at fourteen years of age, and served through the war. It cannot be claimed for Mr. Frost, though, that he was boyish in appearance. At the time of his enlistment he was six feet tall and weighed 190 pounds.—Kansas City Journal.

Interesting.

To hear the music of sweet bells, and also to test solid silver, take a solid-silver tablespoon, and the two cords of equal length to the handle. Hold the ends of the cords to each ear, at the same time closing the ears with the fingers. Then by a motion of the body swing the spoon, letting it strike the back of the chair or like wooden object. You have no idea what sweet music you will hear. Try it, and see.—Woman's Home Companion.