

EXCITEMENT IN WALL STREET!



—Cartoon drawn by Davenport for the New York Evening Mail.

VAST RICHES IN THIS YEAR'S CROPS

Farmers Getting More Dollars For All They Have to Sell, and, Therefore, Are in Better Condition Than Any Other Class of Consumers.

Washington, D. C.—Secretary of Agriculture Wilson, who has just returned from a trip extending to the Pacific Coast, can see nothing but a continuance of good times.

"The people of the West," he said, "are not fearful of a panic or of hard times. The West is prosperous. There is plenty of money. In fact, I have reason to believe that the West is loaning money to the East, instead of the East to the West. And this is being done at good rates of interest. The people of the West are not worrying over Wall Street and its troubles. They scarcely know that such troubles exist, save as they read of them in the newspapers. The rest of the country is no longer dependent on Wall Street."

"Grain crops generally will be good, with the exception of oats. There will be a good corn crop, not a bumper crop, but a good one, if frosts do not come too early. Prices for farm products and for stocks are high and the farmers are making money."

Farmers are getting more money for their grains this year than in any former year, and the shortage of the yield in bushels is being made up by the advance in prices. A banker from South Dakota, who has been in that section for years, while in Chicago last week, made this statement: "Banks in South Dakota have larger deposits than they have ever held, and farmers are getting more dollars for what they have to sell than in any year on record. Last year at this time they sold their wheat at sixty to sixty-five cents, while now they are securing ninety-two cents. Oats sold at twenty-two cents last year, and are now bringing thirty-five cents. Barley that sold at thirty cents last year brings sixty-five cents. Live cattle sell for \$1 to \$1.25 per 100 pounds more than last year, while hogs are selling at the same prices as a year ago, and there are lots of them. Of corn, we are not raising any more than needed for home use. Wheat is of fine quality, although yields are not heavy. This also applies to all other grains."

The above story represents the conditions in the West, despite the fact that prosperity stories are being overworked. There has been a conservative recession in business in nearly every line, which has been beneficial, as things were going too fast. But there is a good, healthy business, which denotes steady consumption of goods at satisfactory prices. A majority of the people in the agricultural regions are in as good condition as last year for the purchasing of goods, as the advance in prices makes them feel easy. In fact, they are in better condition than are any other class of consumers.

Notwithstanding the fears in the

"LACK OF CONFIDENCE."



—Cartoon by Triggs, in the New York Press.



FARM FURROWS

PERMANENT SOIL IMPROVEMENT
At the last annual meeting of the Pennsylvania State Board of Agriculture Prof. Hopkins, of the Illinois Station, delivered an address on the subject "Systems of Permanent Soil Improvement vs. Land Ruin." Prof. Hopkins figures that two and one-third billion dollars' worth of manure, is made by the farm animals of this country every year and that one-third of it is wasted. The value of the commercial fertilizer bought is seventy-five million dollars, or forty per cent of the amount wasted in farm manure. The value of any fertilizer is computed in two ways: First, chemically, by the market cost of its constituents; second, by applying to the land and computing from the increase in crops. In grain crops two-thirds of the nitrogen, three-fourths of the phosphorus and one-fourth of the potassium is in the grain, the rest in the stalk. Where crops are fed on the farm and the manure is returned three-fourths of the nitrogen, three-fourths of the phosphorus and nearly all of the potassium will be retained in the manure. The value of the manure depends to a large extent on the amount of exposure it has; a few weeks' exposure will take out one-half of the nitrogen and potassium. Growing animals and dairy cows retain more of the nitrogen of their food than mature animals, or such animals as work horses. The value of the manure depends upon the constituents of the food consumed by the animal. The idea that sheep manure is richer than cow manure is because sheep manure contains less water. With the same proportion of water there is no material difference. Fifty years' experiments at Rothamsted have shown that the results from the use of a certain quantity of nitrogen, phosphorus and potassium were essentially the same whether these elements were obtained in commercial fertilizer or in stable manure. Prof. Hopkins declared the belief that rotation of crops will maintain the fertility of soils is erroneous. Crop rotation is a stimulant and ultimately reduces the fertility of the soil. The only element added to the soil in ordinary crop rotation is nitrogen, and the other elements are exhausted in making the clover crop, which produces the nitrogen. Clover's effect on land is not due solely to the addition of nitrogen but to its ability to liberate phosphorus and potassium. Clover will exhaust land of these two elements and ultimately refuse to grow and they must be added in some form. He does not discourage rotation but encourages the growing of larger crops in rotation, and the retaining of all the product possible on the land. Where it is necessary purchase phosphorus and potassium. Unless phosphorus is returned in some form failure is inevitable if grain is grown. Clover in the rotation will maintain pretty well the supply of nitrogen, but ultimately phosphorus must be used to maintain the clover. A grain farmer might help to maintain the nitrogen by growing an additional legume in his corn crop. It is easier to put two years of pasture in rotation.

THE GROWTH OF ITS FLEECE IS ALSO THE BEST PROMOTER OF THE INCREASED FLOW OF MILK OF THE EWES.
Hogs can be kept from rooting by giving them charcoal or pulverized soft coal and salt. It is a much better way than putting rings through their noses.

When seven to ten weeks old is the usual time for weaning pigs. When weaning they should have a feed trough separate from the sows, with good nutritious food given them regularly—such as skim milk and wheat bran and a little meal.

Concrete is coming to be one of the most important building materials, and nowhere is it found to be of greater utility than in the various kinds of farm building operations.

The raspberry requires more care in picking and packing for market than the strawberry, but those who can grow it successfully claim that it is the most profitable berry.

The widely exploited and ferocious little ant called the Kelep, which was brought over by the government from Guatemala to eat up the boll weevil in the cotton fields of Texas has gone out of business. He thrives on the weevil all right, but the cold, wet winters of Texas are too much for him and he cannot survive.

BRAN FOR POULTRY.
A mess of bran is always beneficial to fowls. Bran contains mineral matter of the kinds most needed. It contains more phosphates than ground grain and is found a good regulator of the bowels. This is more especially true when a little linseed meal is given with the mash. In warm weather mashers are not so necessary, hence they should not be fed so often, say three times per week. In feeding a mash of this kind it is well to feed either in troughs or on clean boards, or it can be fed sprinkled on dried vegetables or cooked potatoes. Experience has taught us that grain is not so necessary in summer when bran is fed, if the fowls have a large range. In warm weather but very little grain will be found necessary except at molting time when it is most necessary. Dry bran has a place in the poultry yard, and will take the place of grain for summer if it can be fed in an appetizing manner.

A NEW KEROSENE EMULSION.
It is not a very delightful job to make kerosene emulsion. Besides, being not the cleanest of work, it takes considerable time. The principal trouble and annoyance is in dissolving the soap and mixing it with kerosene. The Canadian Station has made a new discovery which promises to make the work a great deal easier, says the Rural World. It is found that eight ounces of flour will hold in suspension a quart of kerosene. If the flour is scalded before the kerosene is added, two ounces have been found sufficient to make an emulsion which will remain in suspension three days. It has also been found that when flour is used in making the emulsion there is not nearly so much danger of discoloring the trees.

GUINEAS AS GAME BIRDS.
Guineas are easy to raise because the mother bird, following the habits and instinct of her wild state, almost invariably hides her nest and emerges again at the end of the incubation period with a fine lot of sturdy chicks. The mother cares for these and brings them up with almost no help from man. These little fellows are great foragers, and the great number of grasshoppers they devour make them desirable upon the farm. Now, in many cities the domestic guinea is being substituted on the table of the wealthy, for the game birds which are necessarily growing scarcer each year. The prospect of guinea culture in the light of the fact is promising. Heretofore comparatively few of these fowls have been raised by poultrymen and farmers.—Indiana Farmer.

ON WATERING THE HORSE.
If the horse comes from the field or the road in a heated condition it is not advisable to give him all the water he wants. Give him a pailful or so, and then allow him to cool off, by which time his thirst will have partially subsided. On no account water him within an hour or two after feeding. Running water is best suited for stock, and well water should only be used after being exposed some time to the air, and so become oxidized.—Weekly Witness.

ROUP CURE.
Can any one give me a sure and tested cure for roup in chickens? And can you tell me where to get the Muscovy ducks and Polish chickens? Wataeka, Ill. A Subscriber.

NOTES ON THE FARM.
Keeping sheep is profitable, providing one can keep clear of ailments and pests. When stomach or tape worms get hold of the lambs they soon play havoc. These things must be handled promptly and handled right.

Good tender grass is a good promoter of the health of the sheep and



SHABBY CARPETS.

Shabby carpets may be brightened up considerably by brushing them thoroughly first with a stiff broom and then a short-handled one in order to brush the corners well. Afterward get a pail of warm water, add a cupful of vinegar, wring out a coarse cloth in it, and rub the carpet all over with this, changing the water when dirty.—New York Journal.

DRESSMAKING HINT.
If you are what is called an "out" size, and the paper patterns cut in ordinary sizes do not fit you, rip an old well-fitting dress waist apart, iron out the pieces so that they will lie flat, and cut a waist pattern in paper from this. By allowing extra width where fullness will be needed, you can cut blouses from the same pattern.—New York Journal.

SOOT IN THE RANGE.
A sure and easy way to clean a range of soot is to burn raw potato parings on the coals. This will also clean the chimney. If housekeepers would burn the potato parings every day, instead of throwing them away, they would have quicker and better heat in the oven, and a better draught. They may also be used in the furnace to clear the pipes.—New York Press.

FURNITURE DISCOLORATIONS.
Discolorations are caused on furniture chiefly from dust and dirt. If warm water in which has been dissolved a little castile soap is applied with a soft cotton or linen cloth all discolorations may be removed. Afterwards rub furniture briskly with a flannel cloth.—New York Press.

TO LOOSEN STOPPERS.
There are several ways of loosening the glass stoppers of bottles or decanters. One is to stand the bottle in hot water; another is to drop a little oil with a feather between the stopper and the decanter and set near the fire. After a time strike the stopper gently with a piece of wood on all sides, and if it does not move, repeat the process. A strip of flannel around the neck of the bottle and smartly pulled back and forward to produce friction will sometimes loosen stoppers.—Washington Star.

LEMONS AS MEDICINE.
For toning the system and purifying the blood (unless, for some special reason, the acid is directly forbidden), the lemon is more effective than any other of the natural foods. For a sluggish liver, which makes one as miserable physically and mentally as one can be and keep control of themselves, lemons furnish the most beneficial of acids. The juice of a lemon squeezed into a glass of water should be drunk as often as possible, especially when rising in the morning. Malaria, which is one of the results of a torpid liver, can often be routed by the Italian cure that is now used in the Roman malarial districts.—Washington Star.

RECIPES.
Strawberry Pudding.—One-half cup sugar, one egg, one tablespoon of butter, cream together. Add good one-half cup of milk, one teaspoon baking powder in flour to make rather stiff batter, a pinch of salt and nutmeg. Steam twenty minutes; cut in slices, and spread with butter and crushed berries, well sweetened.

Currant Marmalade.—Six pounds of currants, six oranges, one and one-half pounds seedless raisins, five pounds granulated sugar. Cut the oranges in fine pieces, being careful to remove the seeds. Mix fruit with sugar and cook forty minutes. Put in pint jars or jelly glasses.

Currant Juice.—Take one quart of currant juice, a small piece of stick cinnamon, put on fire. When boiling stir in one-half cup of sago; cook five minutes and stir all the time; sweeten to taste. Pour in fruit dish, put in ice box. When cold serve with milk or cream.

Jellied Chicken.—Allow jelly to cool in a ring mould. When ready to serve turn out and fill the centre with a salad made of celery, cucumbers, and radishes cut up in small pieces and thoroughly mixed with mayonnaise.

Bean Salad.—Cook string beans until tender. When cold cut in small pieces, add a good sized onion and broken English walnut meats. Mix with French dressing and serve on lettuce leaf. With two cups of beans add one-third of a cup of nut meats.

Effect of Whistle on Rattlesnakes.
"Should you ever encounter a rattlesnake and he shows fight just begin to whistle softly and the reptile will uncoil and lay with his eyes closed and body quivering," said John T. Shelton, of Petersburg, Tenn. "On more than one occasion I have run across rattlesnakes and have always taken the fight out of them by whistling. The snake seems to become absolutely helpless when he hears a soft whistle and will make no attempt to spring upon you. This whistle appears to soothe his anger and robs him of fighting power. I saved my life on one occasion in this manner. Try it and you'll find that I tell the truth."—Nashville Tennessean.

One of the newest domestic conveniences is a jointed clothes prop which folds up for convenience in storing away.

The first-class railroad fare of Belgium is the lowest in the world.

Around The World On 35 Cents.

On a capital of 35 cents, James Erskine, 18 years old, has just completed a tour one and one-half times around the globe. He arrived in New York yesterday with more money and better clothes than he possessed at the inception of his romantic journey. "My people were drowned in the Galveston flood," he said, "and that's what made me leave home. But I'm going to get off the road now. Traveling is not funny like it used to be." When he left Galveston five years ago he was a barefooted boy of 13. He went across the Pacific, and worked his way around the world to New York.—N. Y. American.

No Danger.
"Oh," said the timid guest, "are you sure the motor will not break down?"
"Positively," replied the owner stonily.
"But how can you be sure?" she argued.
"Because we have heaps of time," he answered.—Brooklyn Life.

THE "YELL-OH" MAN
And One of His Ways.

To call a man a liar seems rude, so we will let the reader select his own term.

Some time ago the Manager of "Collier's Weekly" got very cross with us because we would not continue to advertise in his paper.

We have occasionally been attacked by editors who have tried to force us to advertise in their papers at their own prices, and, on their own conditions, falling in which we were to be attacked through their editorial columns. The reader can fit a name to that tribe.

We had understood that the editor of "Collier's" was a wild cat of the Sinclair "jungle bungle" type, a person with curdled gray matter, but it seems strange that the owners would descend to using their editorial columns, yellow as they are, for such rank out and out falsehoods as appear in their issue of July 27th, where the editor goes out of his way to attack us, and the reason will appear tolerably clear to any reader who understands the venom behind it.

We quote in part as follows:—"One widely circulated paragraph labors to induce the impression that Grape-Nuts will obviate the necessity of an operation in appendicitis. This is lying, and, potentially, deadly lying. Similarly, Postum continually makes reference to the endorsements of a 'distinguished physician' or a 'prominent health official,' persons as mythical, doubtless, as they are mysterious."

We do not hesitate to reproduce these mendacious falsehoods in order that it may be made clear to the public what the facts are, and to nail the liar up so that people may have a look at him. If this poor clown knew what produced appendicitis, he might have some knowledge of why the use of Grape-Nuts would prevent it. Let it be understood that appendicitis results from long continued disturbance in the intestines, caused primarily by undigested food, and chiefly by undigested starchy food, such as white bread, potatoes, rice, partly cooked cereals, and such. These lie in the warmth and moisture of the bowels in an undigested state, and decay, generating gases, and irritating the mucous surfaces until, under such conditions, the lower part of the colon and the appendix become involved. Disease sets up, and frequently, of a form known as appendicitis.

Now then Grape-Nuts food was made by Mr. C. W. Post, after he had an attack of appendicitis, and required some food in which the starch was predigested. No such food existed; from his knowledge of dietetics he perfected the food; made it primarily for his own use, and afterwards introduced it to the public. In this food the starch is transformed by moisture and long-time cooking into a form of sugar, which is easily digested and does not decay in the intestines. It is a practical certainty that when a man has approaching symptoms of appendicitis, the attack can be avoided by discontinuing all food except Grape-Nuts, and by properly washing out the intestines. Most physicians are now acquainted with the facts, and will verify the statement.

Of course, this is all news, and should be an education to the person who writes the editorials for "Collier's," and who should take at least some training before he undertakes to write for the public.

Now as to the references to "a distinguished physician" or "a prominent health official" being "mythical persons." We are here to wager "Collier's Weekly," or any other skeptic or liar, any amount of money they care to name, and which they will cover, that we will produce proof to any Board of Investigators that we have never yet published an advertisement announcing the opinion of a prominent physician or health official on Postum or Grape-Nuts, when we did not have the actual letter in our possession. It can be easily understood that many prominent physicians dislike to have their names made public in reference to any article whatsoever; they have their own reasons, and we respect those reasons, but we never make mention of endorsements unless we have the actual endorsement, and that statement we will back with any amount of money called for.

When a journal wilfully prostitutes its columns, to try and harm a reputable manufacturer in an effort to force him to advertise, it is time the public knew the facts. The owner or editor of Collier's Weekly cannot force money from us by such methods.

POSTUM CEREAL CO., Ltd.