

VERDICT A FAVORABLE ONE

Small Girl's Pretty Answer to Stupid Question of Inquisitive Busybody.

She was a pretty little tot, and everybody who knew her took pleasure in pausing to ask her some kind of a question, merely to show an interest and for the pleasure of hearing the musical cadence of her voice. Some of the questions were what might be termed leading, but for all she invariably had some kind of an answer. Among these latter inquiries was one from an intrusive busybody who was old enough to know better, but who belonged to a class of persons who never learn. Knowing that the little girl had only recently become the possessor of a young and attractive stepmother, with a curiosity inborn she asked her very frankly:

"Well, Pollykins, how do you like your stepmother?"

The child raised her blue eyes gravely, and with her face glowing with happiness replied:

"Oh, very much, indeed, Mrs. Skillington. We fit very nicely, considering that she got us ready made."—Judge.

Millions for Anti-Tuberculosis Work. Money to the amount of over \$14,500,000 was spent in anti-tuberculosis work during the year 1911, according to the third annual statement of expenditures in the war against consumption issued by the National Association for the Study and Prevention of Tuberculosis. The statement is based largely on reports received from anti-tuberculosis agencies in all parts of the United States.

By far the largest item of expense was that for treatment in sanatoria and hospitals, and for the erection of institutions of this kind, over \$11,800,000 being spent for this purpose alone. Dispensaries for the examination and treatment of tuberculosis spent \$850,000, and associations and committees in their educational campaign against tuberculosis spent \$500,000. The remaining \$1,300,000 was spent for treatment in open-air schools, prisons and hospitals for the insane, and also for the work of state and local boards of health against tuberculosis.

Felt He Had Known the Worst.

Pat O'Shaunessy had been told by the doctor that he could live but a few hours, and his wife and assembled relatives and friends asked him whether there was one last wish he would like to have gratified. "There is," said Pat, "I'd like to hear the village band play once again." Accordingly the village band gathered. When at last it had played, "Say Au Revoir But Not Good-bye," and had taken its own departure, Mrs. O'Shaunessy, kneeling at her husband's bedside, asked: "Can ye die aisy now, Pat." "Yes," replied Pat, "I can die aisy now. Hell has nothing worse than that."

Was Testing the Baby.

Little Phil Warriner, of Addison road, was detected in the act of pulling out the baby's hair despite her frantic protest.

"I just wanted to see," he said in explanation, "whether she was cold storage baby. Teacher told us that's the way you can tell a chicken. If the feathers come out easily the chicken has been in cold storage."

Needless to say, Phil is doing penance.—New York Times.

Woman's Way.

"A woman's convention, eh? What do women know about enthusiasm? Now at the last national convention we men cheered our candidates for an hour."

"That's all right," said his wife. "We threw kisses at ours for sixty-seven minutes by the clock."

"Lost—A golden hour, set to 60 diamond minutes. There is no reward, for it is gone forever."—Beecher.

IN MATCHTOWN.

Fortunately no Faith Was Required, For She Had None.

"I had no faith whatever, but on the advice of a hale, hearty old gentleman who spoke from experience, I began to use Grape-Nuts about 2 years ago," writes an Ohio woman, who says she is 40, is known to be fair, and admits that she is growing plump on the new diet.

"I shall not try to tell you how I suffered for years from a deranged stomach that rejected almost all sorts of food, and digested what little was forced upon it only at the cost of great distress and pain.

"I was treated by many different doctors and they gave me many different medicines, and I even spent several years in exile from my home, thinking change of scene might do me good. You may judge of the gravity of my condition when I tell you I was sometimes compelled to use morphine for weeks at a time.

"For two years I have eaten Grape-Nuts food at least twice a day and I can now say that I have perfect health. I have taken no medicine in that time—Grape-Nuts has done it all. I can eat absolutely anything I wish, without stomach distress.

"I am a business woman and can walk my 2 or 3 miles a day and feel better for doing so. I have to use brains in my work, and it is remarkable how quick, alert and tireless my mental powers have become." Name given by Postum Co., Battle Creek, Mich.

"There's a reason," and it is explained in the little book, "The Road to Wellville," in plgs.

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.

HORTICULTURE



PROBLEM FOR OHIO EXPERTS

Pears Grown on Tree Which Came Up as Sprout From Stump Long Dead Proves Big Puzzle.

In Ohio there are exhibited at the state fair some pears which were said to have grown on a tree which came up as a sprout from the stump of an old tree long dead and gone. The vigorous, upright tree which bore the fruit, was five or six inches in diameter, and about 16 feet high.

It was difficult to determine whether it sprang from above or below the point at which the original union



Victim of Ax Pruning.

between bud and stock had been effected, and the stump of the original tree was almost completely rotted away.

Investigation by experts, however, show that the bearing tree undoubtedly represented the original variety as had a previous young tree, the stump of which is illustrated.

The former young tree evidently had never borne, and it had been the victim of a dull ax. The owner of the fruit believed it was a seedling. It was almost as truly an apple form or oblate as the Japanese Golden russet pear. The smaller fruits had more of the pear shape.

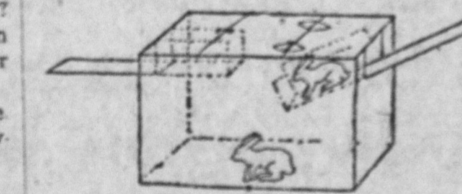
Prof. G. B. Rebeck of the government bureau of plant industry finally pronounced the variety a fine type of the Sheldon pear.

RABBIT TRAP HAS OPEN END

Scheme Devised to Capture Pestiferous Little Animals in Groups of Two or More.

In response to a query as to how to make a rabbit trap that catches more than one animal without being reset a writer in the Kansas City Star gives the following instructions:

Make the box 4x14 feet and bury it in the ground so the bottom of the trapdoors which extend out on either side will come level with the surface of the ground. Make these trapdoors



Open-End Rabbit Trap.

so the inner ends will pass when tilted. Hang these doors on pivots where they cross side of box, and have outer ends a little heavier than inner end so when the rabbit is off the board will swing back to its horizontal position again.

Sides must be nailed to edges of door inside the box so rabbit will have to pass off at the ends, the inner end being entirely open so when rabbit comes along and sees bait (which is hung under center of door in top of box) it also sees straight through box and thinking it can pass through and eat of bait, it tips the trap and falls into box.

I have known as high as 15 to be caught at one time. Use an apple or corn for bait and set trap somewhere in a rabbit trail, and it is best to place the box about six weeks before using it so things will look familiar. Use stick fastened to underside of door in top of box to fasten bait to. We have splendid results from the use of this trap.

Protect Against Rabbits and Mice.

These animals may be kept from injuring the trunks of trees by boxing, or by placing a piece of galvanized wire screen around the tree trunk and covering it to a height of about 20 inches. This will also prevent sunscald, and it costs much less than to replace the trees after the rabbits have injured them. The snow should be well tramped about young apple trees to prevent mice from injuring the bark under the snow crust.

Pruning Apple Trees.

Apple trees improperly pruned make good nesting places for woodpeckers. The birds dig out the decayed wood where stubs of branches have rotted in to the heart and there start house-keeping.

CULTIVATION OF APPLES

If to Be Made Profitable Trees Should Receive as Good Care as Other Crops—Kill Weeds.

(By L. H. BAILEY, Cornell Experiment Station.)

If orchards are to be made profitable, they must receive as good care as other crops.

Good drainage, natural or artificial, is essential to success. Trees are impatient of wet feet.

Well-drained lands are drier in wet spells and moister in dry spells than other lands. They can be worked earlier in spring.

Good tillage increases the available food supply of the soil and also conserves its moisture.

Trees should be made to send their roots deep into the soil, in order to fortify themselves against drought. This is done by draining the soil and by plowing the orchard rather deep.

This deep plowing should begin the very year the trees are set, and it should be continued every spring until the habit of the tree is established.

Moisture is retained in the upper soil by very frequent but shallow tillage, by means of which the surface of the land becomes a mulch for the soil beneath.

Tillage should be begun just as soon as the ground is dry enough in spring.

This tillage should be repeated as often as once in ten days throughout the growing season, which extends from spring until July or August.

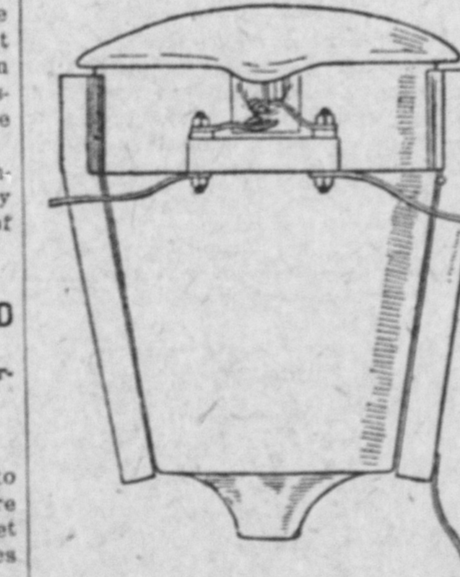
Tillage should not exist for the purpose of killing weeds. Weeds have taught the most important lessons in agriculture, to be sure, but the schoolmaster should now be able to retire.

Late cultivation may be injurious by inducing a late growth. At all events it can be of small utility when the tree begins to mature and rains become frequent. This season of respite gives the grower the opportunity of raising a green manure and of adding fertility to his land at trifling expense and with no harm to his trees.

FIRE POTS FOR AN ORCHARD

Any Number of Little Stoves May Be Ignited by Electricity—Prevents Frost Damage.

In many fruit belts, especially in the west, fire pots are utilized as a means of preventing frost from destroying the fruit crops. In the illustration is shown an electrically ignited



Ignited by Electricity.

fire pot for such purpose, any number of which may be connected up in a circuit, says Popular Mechanics. Normally, the fire pots are covered, but the contact points in each are so arranged that a wire will fuse and trip the catch holding the cover down when the current is turned on, and at the same time ignite a wick which sets fire to the fuel. The covers, of course, are weighted so that they will fly open when the catch is tripped. In this manner all the fire pots in the orchard are instantly ignited by turning on the current.

HORTICULTURAL NOTES

Leaves are fine for lining the storage pits.

Prepare land for a small fruit plantation next spring.

Do not neglect to provide ample ventilation for the cellar.

Apples keep best in a cold cellar; just above freezing point.

Trees injured by freezing very often need to be severely cut back.

A peach tree will stand a heavier heading back than an apple tree.

Do not allow stock to run in the orchard during the winter months.

Remember that your orchard, especially the young trees, need good cultivation.

Walnut trees thrive under almost any condition and do well in many states.

Keep all rubbish from about your fruit plants so that mice cannot harbor there.

Move all of the trash standing in the orchard and burn it to destroy weed seeds.

Trees to do their best should be planted in blocks or groves rather than in single rows.

Ascertain the varieties of fruits and vegetables wanted in the markets desired to be patronized.

If there are any limbs dead or out of shape on the young trees now is a good time to look after them.

Grow trees for post timber, lumber, nuts, fruits, as well as evergreens and ornamentals for the home grounds.

Bend all young and tender fruit bushes and vines carefully to the ground, place a layer of straw on them, and cover lightly with dirt.

HOW TO MAKE SOUP

STIMULATING DISH SHOULD PRECEDE ALL DINNERS.

Freshest Meat Should Be Used and With a Reasonable Amount of Care the Result Will Be Satisfying.

Soup is the prelude of the dinner. It is light, healthy, stimulating food that gently prepares the diner for heavier food to come.

The earliest mention of soup that occurs to me is the dish of pottage for which Esau sold his birthright. There can be little doubt that Rebecca was a fine cook, for we know how she made the tempting dish for which he gave his inheritance. Tender pieces of fresh-killed kid were seethed in milk and seasoned with herbs and thickened with meal. This makes a most excellent stew that even these enlightened days have not improved upon.

Indeed, there are but two kinds of soup, thick and thin, or if it please you better, fat and lean. The thick, fat soups comprise bisques, cream soups, purees and mixed soups. The thin soups, or "soup maigres," as the French designate them, are consommé or bouillon and clarified broths.

When making soup use the freshest meat obtainable. Split the bones and cut the meat in small pieces. Put to cook in cold, salted water. This permits the albumen to dissolve before the water commences to boil.

This albumen and gelatin rises to the top of the soup kettle, but should not be skimmed off, as much of it will be assimilated in the process of cooking and it contains the richest juices of the meat. After the contents of the soup kettle have commenced boiling briskly, season and add the vegetables and herbs. Keep it boiling slowly and continuously. Thirty minutes to each pound of meat is the usual time allowed, but longer cooking is sometimes necessary. Bisques are the richest and most satisfying of all soups. They originated in 1700 and 1750, and these ancient ones differed greatly from the modern style, which is only a vegetable soup enriched with cream and well thickened. The original bisques well deserve to be resurrected.—Henrietta D. Grauel.

Never attempt to polish a kitchen range until all the grease and dirt has been removed from it. Dip a rag in some soot and with this remove all grease stains. Take off varnish marks with tissue paper, moistened with vinegar. When the ironwork of the stove is discolored through the heat it should be well rubbed with a soapy flannel and then thickly coated with black lead. To obtain an absolutely black surface mix a little ammonia with the black lead.

Coal oil will soften the old paint brushes used last year. Place them in a can of the oil and wash them well in warm soap suds.

Rugs have a tiresome way of curling at the corners, which spoils their appearance and in the end the corners are torn away. To insure against this, directly a rug is bought bind it on the under side with stout Holland webbing.

To wash soiled dress shields let them on a board or table, scrubbed sides up, and give a thorough scrubbing with a stiff brush and any good lukewarm water, with plenty of lukewarm water. Hold under a faucet until completely rinsed. Do not squeeze, but hang each dripping piece on the line until dry.

The life of old linoleum may be lengthened somewhat by giving it a coat of varnish. When dried the varnished surface is easily kept clean with a damp cloth. Where there is a badly worn spot in the center it is a good plan to cut the linoleum through the middle and bring the two outer edges together before varnishing.

Stewed Liver.

Cut up in slices half a pound of calf's liver and the same quantity of fat bacon; put first a layer of bacon at the bottom of a pie dish, then one of liver; sprinkle with salt and pepper; add a medium sized onion and one apple, both cut up; cover down and let it stew gently in the oven for about an hour and a quarter. No water is required.

Carrot Salad.

Wash and scrape tender rich colored carrots; throw them into fast boiling water and boil until soft; cut them into very thin slices; put them into a glass bowl and sprinkle with sifted loaf sugar; add the juice of a large lemon and a wineglassful of olive oil; garnish the dish with very thin slices of lemon and any kind of green salad leaves.

Pineapple Tapioca.

To make this, take one quart of water, one cup of instantaneous tapioca, one cup of sugar and whites of four eggs. When water is boiling stir the tapioca and sugar into it quickly. Let cook until it thickens, then add pineapple cut fine. Pour while hot over white of eggs beaten stiff. Turn in moulds and serve cold with cream.

Whipped Cream Fudge.

Four cups granulated sugar, 1 pint milk, ½ teaspoon of cream of tartar. Place in pan and boil to a very hard ball or dry snap when tested in water. In the meantime have the whites of 2 fresh eggs beaten real stiff. Now when your syrup is cooked have some one pour it on in a fine stream over the eggs and beat continually until all is mixed through, then add ¼ ounce of vanilla flavor and ½ cup of walnuts. Pour out on wax paper and let set for a few hours.

Cabbage Pudding.

Chop fine a small white cabbage and put enough into a large, deep baking pan to fill it up when the cabbage is done. Put it into a pint of salted, boiling water and boil until tender. Drain thoroughly in a colander. Into two parts of the cabbage put two-thirds of a cup of butter, with salt and pepper to suit the taste; a pint of cream, four eggs beaten separately, and a pinch of cayenne pepper. Put the mixture in a pan and bake for half an hour.

Orange Ice.

Four cups water, two cups sugar, two cups orange juice, one-quarter cup lemon juice, grated rind two oranges; make a syrup by boiling sugar and water 20 minutes; add, grated rind; cool; add fruit juice; strain and freeze, using three measures ice to one of salt.

MANY USES FOR COMMON SALT

Indispensable Household Mineral Has Medicinal as Well as Culinary Value.

Salt on the fingers when cleaning towels, meat or fish will prevent slipping.

Thrown on a coal fire when broiling steak it will prevent blazing from the dripping fat.

Salt as a gargle will cure soreness of the throat.

Salt in water is the best thing to clean willow ware and matting.

In the oven under baking tins it will prevent their scorching on the bottom.

Salt puts out a fire in the chimney.

Salt and vinegar will remove stains from discolored teacups.

Salt and soda are excellent for bee stings and spider bites.

Thrown on soot which has fallen on the carpet salt will prevent stain.

Salt put on ink when freshly spilled on a carpet will help in removing the spot.

Salt in whitewash makes it stick.

Salt thrown on a coal fire which is low will revive it.

Used in sweeping carpets it keeps out moths.

Never salt meat that is to be grilled, as it hardens the fibers of the meat and tends to extract the juices.

Salt on the table platter just before sending to the table. No meat should be salted uncooked, but after the surface has been seared and the meat partly cooked.

CARING FOR THE KITCHEN

Should Be Kept Scrupulously Clean and Furnished With That End in View.

No part of our home is more important than the kitchen, whether we occupy it ourselves or relegate it to a maid. It does not do to imagine when furnishing that "any old thing" is good enough for kitchen use. Faded oilcloth and soiled rag carpets should not be seen in a part of the house that from the hygienic point of view should be all freshness and brightness. Our kitchens should be kept scrupulously clean, and they must be furnished with this end in view.

No unnecessary articles should be there to get in the way of the occupants. The walls should be painted or, if there is paper, it should be light and easily washed, and the floor ought to be covered with light linoleum.

Inlaid floor covering costs in the beginning more, but it is the only satisfactory wear, and it has been found that light colors are really more economical than dark. A bright table cover and a basket chair are details of kitchen furnishing that will be much appreciated by the occupants.

Stuffed Dates.

Stuffed dates with whipped cream: Remove seeds from choice dates; fill with English walnuts and press into original shape; stew in a little hot water, adding sugar and lemon juice at the last; whip a cup of double cream and a cup of milk with whip churn; remove the froth, drain and serve with the dates around it.

Dates stuffed with walnuts: Select large dates, remove the seed by cutting one side only and fill with chopped nuts prepared with a little powdered sugar and lemon juice to form a paste. Press the dates together and dust with powdered sugar.

Stewed Cucumbers.

Cut the cucumbers fully half an inch thick right through; put them in a saucepan, just covering them with hot water, and let them boil slowly for a quarter of an hour or until tender, but not long enough to break them; then drain them. You want now a pint of good cream with a teaspoon of butter in a saucepan, and when it is warm drop in the cucumbers; season with a little salt and white pepper; cook five minutes, shaking the saucepan all the time, and serve hot. It is just as delicate as asparagus and a very nice dish, indeed.

Whipped Cream Fudge.

Four cups granulated sugar, 1 pint milk, ½ teaspoon of cream of tartar. Place in pan and boil to a very hard ball or dry snap when tested in water. In the meantime have the whites of 2 fresh eggs beaten real stiff. Now when your syrup is cooked have some one pour it on in a fine stream over the eggs and beat continually until all is mixed through, then add ¼ ounce of vanilla flavor and ½ cup of walnuts. Pour out on wax paper and let set for a few hours.

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HOW TO SUCCEED

During the last few years, conditions in all lines of business, even professional life, have changed so completely that every man is waking up to the fact that in order to win success he must specialize and learn to do some one thing and do it well.

So it is with any article that is sold to the people. It must have genuine merit or no amount of advertising will maintain the demand for the article.

For many years we have watched with much interest the remarkable record maintained by Dr. Kilmer's Swamp-Root, the great Kidney, Liver and Bladder Remedy. From the very beginning the proprietors had so much confidence in it that they invited every one to test it, free of cost, before purchasing.

It is a physician's prescription. They have on file thousands of letters received from former sufferers who are now enjoying good health as a result of its use.

However, if you wish first to try a sample bottle, address Dr. Kilmer & Co., Binghamton, N. Y., and mention this paper. They will gladly forward you a sample bottle by mail, absolutely free.

Regular sizes for sale at all druggists—fifty cents and one-dollar.

SHE KNEW.



Visitor (examining picture in dining room)—Is that picture one of the old masters?

Hostess—Yes; that's a picture of our cook.

PITIFUL SIGHT WITH ECZEMA

"A few days after birth we noticed an inflamed spot on our baby's hip which soon began spreading until baby was completely covered even in his eyes, ears and scalp. For eight weeks he was bandaged from head to foot. He could not have a stitch of clothing on. Our regular physician pronounced it chronic eczema. He is a very able physician and ranks with the best in this locality, nevertheless, the disease began spreading until baby was completely covered. He was losing flesh so rapidly that we became alarmed and decided to try Cuticura Soap and Ointment.

"Not until I commenced using Cuticura Soap and Ointment could we tell what he looked like, as we dared not wash him, and I had been putting one application after another on him. On removing the scale from his head the hair came off, and left him entirely bald, but since we have been using Cuticura Soap and Ointment he has as much hair as ever. Four weeks after we began to use the Cuticura Soap and Ointment he was entirely cured. I don't believe anyone could have eczema worse than our baby.

"Before we used the Cuticura Remedies we could hardly look at him, he was such a pitiful sight. He would fuss until I would treat him, they seemed to relieve him so much. Cuticura Soap and Ointment stand by themselves and the result they quickly and surely bring is their own recommendation." (Signed) Mrs. T. B. Rosser, Mill Hall, Pa., Feb. 20, 1911.

Although Cuticura Soap and Ointment are sold by druggists and dealers everywhere, a sample of each, with 32-page book, will be mailed free on application to "Cuticura," Dept. 29 K, Boston.

Speaking Airily.

First Aviator—How far is it to the next gasoline reservoir?

Second Aviator—Two graveyards and a spiral glide to your left, old man.—Life.

Dr. Pierce's Pleasant Pellets first put up 40 years ago. They regulate and invigorate stomach, liver and bowels. Sugar-coated tiny granules.

Blessed is the season which engages the whole world in a conspiracy of love!—Hamilton Wright Mable.

ONLY ONE "BROMO QUININE." That is LAXATIVE BROMO QUININE. Look for the signature of E. W. GROVE. Used the World Over to Cure a Cold in One Day. 25c.

Nothing pleases some people more than the opportunity to spread bad news about their neighbors.

Hale's Honey
Of Horehound and Tar

Loosens the Phlegm
Allays Irritation
Arrests Tickling
Soothes and Heals
Contains no opium
nor anything injurious
All Druggists

For Coughs and Colds

Pile's Toothache Drops Cure in One Minute

PISO'S REMEDY
Best Cough Syrup. Tastes Good. Use in time. Sold by Druggists.