

TO GET GOOD ROADS.

NARROW ROADS AND WIDE TIRES SOLVE THE PROBLEM.

Military Highways of the Old Romans Were Made Narrow—Wear Better and Cheaper to Build—Wide Roads More Susceptible to Huts.

L. Lodiin, writing in *The Motor Age* on "The Roads of the World," declared that he has reached the conclusion that broad tires and narrow roads are the key to the good roads problem. "It stands to reason," he says, "that if a road is narrow it is self-wearing even if it is far more economical to build, quicker to construct and easier to maintain when it needs looking after. We see proofs of this in our own country districts—narrow roads that are almost as hard as adamant, while the wide roads are often much furrows."

Continuing, Mr. Lodiin says: "Automobiles may be seen running over roads in Italy that were constructed more than 2,000 years ago—the same roads, hundreds of miles long, over which the Roman legions tramped flushed with victory, over which St. Paul walked and over which the French troops so repeatedly marched in the early part of the century just passed. And through all those ages of vicissitudes the roads have scarce felt the touch of repair. In fact, most of them have never been repaired during 2,000 years of existence simply because they have never needed repair."

"When the Romans built their splendid military roads, they built them on a sort of 'self-repairing' principle—that is, they built them narrow enough to compel traffic to wear them down evenly; for—the what seems to us moderns—narrowness of the old Roman roads has often been a matter of remark. The real object of this narrowness is never yet seen stated in any exposition on road engineering other than the idea being advanced of economy and rapidity of construction. But I learned the real motive during travels in Italy in 1891-2."

"We all know that a wide road is only too liable to be worn into ruts. The wider it is the more ruts it will degrade into unless sharply looked after. I have seen some natural made roads in Siberia a quarter of a mile wide, but such a collection of ruts! On the other hand, during travels in the Mexican republic I have seen narrow—say 12 feet—natural made roads running through a marshy country almost as hard and compact and smooth as some of the asphalted streets of New York, Paris or Berlin. These roads in Mexico to which I refer had on either side of them the quick mud country. In popular language this country is termed 'quick sands' but, like a good many other things popular, this is erroneous. The earth is literally a quick mud, a tenacious clay, and sticks like glue to the clothing if you happen to sink a foot into it, as did the writer. Among railroad engineers this quick mud is known as 'gyssum,' and to handle the treacherous ground properly has been a problem in track construction. So in Mexico the traffic, being forced to confine itself in the quick mud country to a 12 foot gauge, was in the course of years hammered out a track as hard as a first class French highway."

"Now, the Romans built their 2,000 year lasting highways purposely narrow so that the roads should be 'self-repairing,' 'self-mending,' or 'self-wearing even,' or what expression you like to apply to a road which automatically, so to speak, keeps in good order for a couple of millenniums. Since the old Romans never extended their conquests to America, we are not possessed of any remains of their roads, but the traveler in most parts of Europe will find them as you will even find them as you would find them in Scotland—since the republic extended its conquest even into Caledonia. A sectional view of a Roman road shows that the successive layers of material used in their construction consisted of, first, loose stones, 1 1/2 feet thick; next, stones and lime, three-fourths of a foot thick; then coarse gravel, and a top layer of fine gravel, one-half foot thick; the whole topped by basalt blocks one foot thick. The Roman road is not a French road, nor a metal road, nor one of Macadam's, but, so far as the surface is concerned, a substantial solid stone or rock wearing surface, made thicker and rendered more impervious than even the thickest flagstone sidewalks in Europe or America ever were."

"The loose stone underlayers rendered drainage excellent. Can it be wondered at that these ancient Roman highways are still today almost as perfect as two millenniums ago? Just think of it—hundreds of miles are still in good order, without having, as before stated, felt the touch of repair! "He may follow one of these rock-stone highways till it suddenly 'runs to seed' in a cornfield or smiling vine valley. He may be informed that if he likes to travel on a road of this kind he will pick up the stone highway again. The intertemporal space of road has been torn up—nobody knows when—for the construction of forts or houses. Even the peasants used to tear up the roads for the sake of the flagstones when they wanted to use them for their houses or mills. But all that was stopped long ago. In a few places the torn up gaps have been replaced with metal roads, which have required more looking after and repairs in two years than have the old roads of the republic in 2,000."

"By metal road, it may be necessary to explain, is not meant a road of any metallurgical properties or covering, but the kind of broken stone used for and usually rolled into the surface. This 'metal,' or, rather, mineral, is generally the common grayish blue tints visible on railways laying claim to 'standard rock ballast track.'"

How to Make Tomato Sauce.
Shower 20 minutes in a saucepan one pint of tomatoes with a bay leaf, five whole cloves, a blade of mace, a little parsley and a slice of onion. Mix together two tablespoons of butter with two of flour in a saucepan, stir until smooth; add a couple of the tomato liquor, a little salt and butter and mix all thoroughly with the tomato and cook until slightly thickened. This is delicious with chops and other meat. It may be heated over.

How to Clean Cane Chairs.
To clean cane chairs wash the cane on the underside with salt and water; then rub the upper surface with a cut lemon dropped in salt and then with plain lemon juice. Dry in the open air if possible, but safe from the rays of the sun.



When You Eat

Do you have a feeling of undue fullness in the stomach, belching, or sour or bitter risings? These are but a few of the symptoms of the diseased stomach. The best thing which can be done for the stomach in such a case is to take some tablet or pill which merely gives temporary relief from discomfort. The best thing to do is to begin the cure of the disease by beginning the use of Dr. Pierce's Golden Medical Discovery. It cures diseases of the stomach and other organs of digestion and nutrition. It makes the "weak" stomach strong, and puts the body in a condition of vigorous health.

"I was troubled a long time with dyspepsia, torpid liver and constipation," writes Mrs. Julia E. Deal of Newark, N. J. "I could scarcely eat anything at all; would have attacks of pain something like colic and sometimes it seemed as though I could not live. I wrote to Dr. X. Y. Pierce, stating my condition and in a few days received a kind letter of advice, telling me to use Dr. Pierce's Golden Medical Discovery. I took four bottles, and one had Dr. Pierce's Pills, and now I can eat anything I want and I don't hurt me. I have not been in bed a day since I took your Golden Medical Discovery, and I have not since felt any symptoms of disease. It does not take any medicine in two months."

Dr. Pierce's Pleasant Pellets cure constipation.

AUTOMATIC FOUNTAIN.

A Sure Method of Giving Poultry Fresh Water All the Time.

The accompanying illustrations represent an automatic drinking fountain designed to be connected with a supply of water. Either tank or city water pressure will do.

Those I use in my yard in the summer are of the following proportions, although they may be made in any length desired, provided they are set perfectly level: Ten inches wide, six inches deep, 36 inches in length. Make the body of the tank out of 1 by 6 inch stave and have it lined with galvanized iron.

The cover is also made of galvanized iron formed into a half circle. This refers back on either side of them the quick mud country. In popular language this country is termed 'quick sands' but, like a good many other things popular, this is erroneous. The earth is literally a quick mud, a tenacious clay, and sticks like glue to the clothing if you happen to sink a foot into it, as did the writer. Among railroad engineers this quick mud is known as 'gyssum,' and to handle the treacherous ground properly has been a problem in track construction. So in Mexico the traffic, being forced to confine itself in the quick mud country to a 12 foot gauge, was in the course of years hammered out a track as hard as a first class French highway."

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How to Make Milk Doughnuts.
Rub a cup of butter into two cups of sugar, add four beaten eggs, a cup of sour milk, a teaspoonful of soda, dissolved in a little boiling water, a teaspoonful each of nutmeg and cinnamon and enough flour to make a dough that can be rolled out. Roll out and cut into shapes. Fry in deep, boiling lard."

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BREEDING FOR EGGS.

A Few Suggestions on How to Get 200 Eggs Per Hen Per Year.

More poultry men and women get from 100 to 125 eggs per hen per year than ever that amount. And why? There are only four reasons why—first, the stock, second, the houses, third, the feed, fourth, the care given. As to the first, there are only two classes who make money by keeping poultry—the person who has only a few and the one who makes it a business. Two hundred eggs per hen per year are not an unusual thing, and there is no reason why any poultryman should not have that kind.

It is not necessary to have trap nests to find out your layers. The poultryman who has to use them for that purpose is not the one to make a success of poultry keeping, because if he has to depend on a contrivance it is only proof that he cannot place any dependence on himself. As soon as one has to rely on others it is high time that he gives up the business. If you want to find your layers, stay with your fowls, pick them out, hang up a daily egg record and watch it. If you may not get time for this, then you certainly belong to the middle class. Unless you give the fowls all your time you cannot expect them to make money for you. Unless you know your fowls they will not make you money, even if you do give them all your time. If you have a hen that is a known layer and she is undersized or too large, don't breed from her. If you do, you are wasting both time and money.

Stock has greatly improved in the past five years, but egg production has not. When poultrymen are not busy with the best of them, which way and how to increase the egg production. Because John Jones tells you that his way of feeding is the best that is no reason why you should adopt it until you know it to be a fact. Because Sam Jones tells you that his variety of chickens will lay more than the others don't sell what you have and get them until you know it is so. Poultrymen are too ready to listen to the other fellow.

My method of obtaining and holding large layers is as follows, no matter what the variety keep. As soon as the pullets are fully matured they are carefully watched. As soon as one starts to lay she is removed to her permanent quarters, punch marked, a record hung up, date of hatch, pen hatched from, etc. This goes on until pens are full. Those that are hatched in starting are put in a different building, we counting them as culs. The pullets and records are carefully watched. We do not breed from these as pullets, but will breed from the cream of them as yearlings. They are now yearlings, and we start to hatch. Each egg is marked with pen number. When the pen number is set down in a ledger for that purpose, also giving the number of male bird and what pen he was hatched from. When the eggs are due to hatch, they are put in pedegreed egg trays. This keeps each pair of chicks separate. They are then punch marked and placed in brooders, which are grouped in colonies, separated with fine mesh wire, so that the chicks cannot get mixed. The cockerels are removed as soon as possible and fattened for market. We pick out a few, those that we think will make extra good cockerels, and then turn them on free range. Soon the pullets are removed, each lot to a separate house and yard, and then we wait for the first eggs.

You must start your feeding for heavy laying soon after the chick is hatched. This part of poultry keeping is entirely too much neglected. I believe more damage is done by letting the cockerels remain with the pullets while growing than from any other cause. It will put them back two months in their laying, and they will never make as good birds. It certainly stunts them. A pullet must be in the best of condition if you expect her to be a heavy layer, and you must keep her that way if you want her to keep on laying. My experience teaches me that we must have large framed birds, and to get that kind you must start feeding as a little chick. You can put on flesh any time, but there is only one time to form large bones, and that is on the start.—C. A. Durling.

White Holland Turkey.
The illustration shows a white Holland turkey hen. These birds are very popular with many poultrymen, and in some markets they are preferred to the bronze or other breeds.

Food For Late Chicks.
With chicks hatched in May the same treatment as is given the early broods will suffice. With June and July chicks, however, this will not do. While, in my opinion, it is never advisable to give soft food to youngsters intended ultimately for breeders, it is little less than murder to feed it to late chicks. It is well enough to say it can be fed in troughs and that the troughs can be cleaned out, but it has been my experience that no matter how careful one may naturally be this important duty is often neglected. For that reason, therefore, if for no other, late chicks should have nothing but dry food.—Treat M. Right in Poultry Monthly.

A Model.
Mr. Jones came home at an unseasonably hour the other night and was surprised to see Mrs. Jones sitting up for him below stairs, with no other light than that of the gas lamp, which faced the door, to keep her company. "You are a thoughtless wife!" Husband (doily, doily)—"Well, er—y-es, you are thoughtful enough, my dear, but how the mischief did you discover that there was a hole in my pocket?—Exchange."

How to Treat Inflammation.
A point to remember in connection with cleaning is that when linoleum is used as a floor covering scrubbing should rarely be indulged in. When dampness gets underneath the linoleum the way has been found for its speedy rotting. If well swept, wiped over with a merely moist cloth to remove all stains and polished every once in awhile with turpentine and beeswax, good linoleum has no wear out to it, and, furthermore, it looks well as long as it lasts. It is a good plan to wipe it over with milk and water, or with linseed oil once every week or so.

How It Might Have Worked.
If the telephone had been in use in Paul Reeves' day, a writer in the Boston Journal thinks that instead of riding he might have employed that instrument as follows: "Hello! Yes. Give me—hello! What's the matter with you, central? Give me—yes—I was Concord 381—yes, Concord. Concord—three, eight, one—yes, that's it—waiting—waiting—oh, is that you, Concord? Yes? Well, this is Paul Reeves. No—no, Reverse—Boston. Hey? Never mind who I am. Well, don't get gay with me, or I'll report you. Oh, you are, are you? Well, just tell your folks that the British are landing here in Boston in strong force. Yes, that's what I heard. And just get Lexington, will you, and tell them. Thank you, Good-bye!"

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DO IT YOURSELF.

CARE OF MEATS.

How to Keep Them Fresh During the Warm Weather.
Meats of all kinds as soon as brought from the market, if not cooked immediately should be placed at once in the larder. If it is to be kept for a day or two, it is best to wrap it up in wax paper and lay it close to the ice. If wax paper is not handy, wrap in first in cheesecloth, then in paper and in some heat the ice, says Mrs. Gasline Lamerke.

They Were Discovered.
When they went into the hotel, he was determined to do nothing to betray the fact that they were newly married. He took up the pen for his first registration under the new conditions and with an old married man look and sweep of indifference wrote, "Mr. and Mrs. Mary Tompkins."

A Perfect Olive.
A perfect olive is of a yellowish green tinge, hard, and when bitten the mouthful is entire, not mushy or spongy. The stone should have a pinkish color and a soft fresh and agreeable. Beware of the olive that is dark in color, soft and smells like new wet sole leather.

Big Telescope.
The cost of a telescope of the largest size is about \$100.00, and an equal sum is required for a building and the incidental expenses.

Walks in New York.
A statistician has discovered that the average business walk in New York is a mile in 20 minutes and the church-going walk a mile in 25 minutes. The fastest walk is that of the homeward-bound Brooklynite, a mile in 18 minutes.

ICE CREAM RECIPE.
How to Make This Always Welcome.
Ice cream may always be bought, but the process of making it is really so simple and the cost so much less that the ice cream freezer should become an established household institution. This recipe if carefully followed is sure to give satisfaction: Separate four eggs and beat the yolks with one cup of sugar, about one cupful of salt till quite stiff, and pour slowly over them two cupfuls of hot milk. Now put this mixture in the double boiler and cook until it begins to coat the spoon. Have the whites of the eggs beaten thoroughly and add to them the flavoring of whatever kind you wish and a pinch of salt and eggs, which you have removed from the fire.

How to Stew Onions.
Select the medium sized silver onions, peel off the outer skin, let them lie in cold water half an hour and drain, cover with boiling water, add a teaspoonful of salt and boil, uncovered, for ten minutes. Drain off this water, cover with fresh boiling water, add salt and boil ten minutes longer, then change the water again and boil until the onions are tender. They should be white as snow. Do not boil too hard or cover the saucepan or the onions will be strong and dark colored. Make a cream sauce and pour over the onions after carefully draining them.

How to Whip Cream.
Whipped cream is an indispensable with the chocolate pot. A little sugar may be boiled in with the chocolate, but the cream should be added in the cups. Take the best of sweet cream and stir into it a little milk in which a teaspoonful of gelatin has been dissolved. The milk is slightly heated to allow the gelatin to melt and then allowed to cool. When partly cold, but it has time to set, the milk is stirred into the cream, with the result that the cream is stiffened with the lightest foam. The whole is now beaten into the lightest foam.

We Are Shorter at Night.
It is an undoubted fact that the human body is shorter at night than in the morning, and that is due to the weight of the body compressing the intervertebral cartilages. During sleep or while in a recumbent position, the pressure being removed, their natural elasticity enables them to resume their normal size; consequently the height of an individual, who has been through eight to ten hours of sleep, is three-eighths to half an inch higher in the morning and night.

Holed and Cornered.
Wife—I mended the hole in your trousers pocket last night after you had gone to bed, John, dear. Now, am I not a thoughtful wife?
Husband (doily, doily)—"Well, er—y-es, you are thoughtful enough, my dear, but how the mischief did you discover that there was a hole in my pocket?—Exchange."

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A point to remember in connection with cleaning is that when linoleum is used as a floor covering scrubbing should rarely be indulged in. When dampness gets underneath the linoleum the way has been found for its speedy rotting. If well swept, wiped over with a merely moist cloth to remove all stains and polished every once in awhile with turpentine and beeswax, good linoleum has no wear out to it, and, furthermore, it looks well as long as it lasts. It is a good plan to wipe it over with milk and water, or with linseed oil once every week or so.

How It Might Have Worked.
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DO IT YOURSELF.

CARE OF MEATS.

How to Keep Them Fresh During the Warm Weather.
Meats of all kinds as soon as brought from the market, if not cooked immediately should be placed at once in the larder. If it is to be kept for a day or two, it is best to wrap it up in wax paper and lay it close to the ice. If wax paper is not handy, wrap in first in cheesecloth, then in paper and in some heat the ice, says Mrs. Gasline Lamerke.

They Were Discovered.
When they went into the hotel, he was determined to do nothing to betray the fact that they were newly married. He took up the pen for his first registration under the new conditions and with an old married man look and sweep of indifference wrote, "Mr. and Mrs. Mary Tompkins."

A Perfect Olive.
A perfect olive is of a yellowish green tinge, hard, and when bitten the mouthful is entire, not mushy or spongy. The stone should have a pinkish color and a soft fresh and agreeable. Beware of the olive that is dark in color, soft and smells like new wet sole leather.

Big Telescope.
The cost of a telescope of the largest size is about \$100.00, and an equal sum is required for a building and the incidental expenses.

Walks in New York.
A statistician has discovered that the average business walk in New York is a mile in 20 minutes and the church-going walk a mile in 25 minutes. The fastest walk is that of the homeward-bound Brooklynite, a mile in 18 minutes.

ICE CREAM RECIPE.
How to Make This Always Welcome.
Ice cream may always be bought, but the process of making it is really so simple and the cost so much less that the ice cream freezer should become an established household institution. This recipe if carefully followed is sure to give satisfaction: Separate four eggs and beat the yolks with one cup of sugar, about one cupful of salt till quite stiff, and pour slowly over them two cupfuls of hot milk. Now put this mixture in the double boiler and cook until it begins to coat the spoon. Have the whites of the eggs beaten thoroughly and add to them the flavoring of whatever kind you wish and a pinch of salt and eggs, which you have removed from the fire.

How to Stew Onions.
Select the medium sized silver onions, peel off the outer skin, let them lie in cold water half an hour and drain, cover with boiling water, add a teaspoonful of salt and boil, uncovered, for ten minutes. Drain off this water, cover with fresh boiling water, add salt and boil ten minutes longer, then change the water again and boil until the onions are tender. They should be white as snow. Do not boil too hard or cover the saucepan or the onions will be strong and dark colored. Make a cream sauce and pour over the onions after carefully draining them.

How to Whip Cream.
Whipped