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Lake Wattern and Boden See. Lake Wattern, one of the links in the waterway between Stockholm and Gothenberg, is a beautiful sheet of water, lying in the center of a group of lofty hills, and is noted for several remarkable peculiarities.

NOT A BADGE OF A POLICEMAN. Officer's Long Hair Mysteriously an Intoxicated Woman. George Innes, Jr., the son of the great landscape painter, tells a story on himself with great delight.

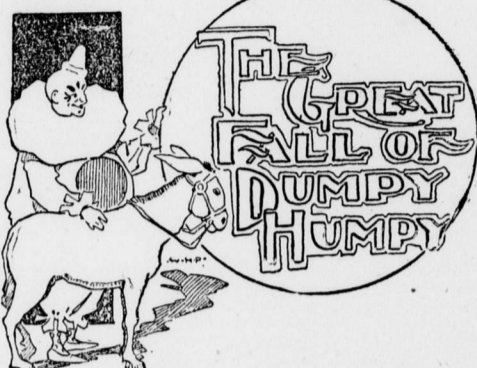
Valuable New York Property. A piece of land on the corner of William street and Exchange place, in the heart of the New York financial district, has changed hands at the third highest price per square foot ever recorded in the real estate history of the city.

The Ceremony of Knighthood. At the beginning of the eleventh century when a man, for some noble deed, was dubbed a knight, the ceremony of knighting him began by giving him a pair of spurs.

Foreigners in France. Between the years 1896 and 1901 about 10,000 foreigners took out naturalization papers in France.

HOWDY.

"Kind of like to hear 'em say it!" "Howdy, howdy!" "Know who's got right there an' then, That's the moral truth, now, men— Put my trust right in him, when Man sez, 'Howdy!'"



ALEB SIMPSON is an old man now, and it is with something of self-deprecation that he sometimes spins a yarn of the old days when he was in the circus business with Simonides Patroclus Price.

somebody—mostly for drunkenness, I admit, but always for something. I thought he was too exacting with the men, but in spite of all I could say he wouldn't tolerate any kind of looseness of speech, habits or manners.



When I heard the familiar yell of 'Dumphy Humpty' I investigated the whole troupe for myself. And sure enough that night, when the vans were all loaded he rounded up the whole company, read an awful lecture about the marshal's complaint, and said that if he ever caught any of his employees engaged in any fraudulent games, or even any games of chance he'd spend his last dollar prosecuting the culprit.



"HERE'S YOUR BUNKO MAN." help us out of a tight place. I used to wonder at his success in holding onto his money, but as his wife made a big salary, as salaries went, and as his earnings as clown almost equaled my two-thirds of the profits, it wasn't so unaccountable that he should always have ready money.

I told him that nobody had come in, but he insisted that a bunko man had skinned Dr. Schneider out of \$200 not five minutes ago, and that he had seen the confidence man duck into the dressing room within the minute.

"Well, sirs, poor Sim flew into a rage. He was for jumping off his mule then and there to help find the long-lost-for swindler. I persuaded him to gallop out into the ring by promising to do the searching myself, and, aided by the officer, I searched diligently. The bugler at the ring entrance had seen nobody enter from the dressing tent. We opened all the trunks and harpers, kicked over piles of rugs, straw, canvas and properties, but found nothing.

"I think that night was one of the best we ever had so far as the attendance was concerned. I was obliged, at Sim's solicitation, to announce that 'Dumphy Humpty' (his ring name) the famous clown would be unable to appear on account of a sudden indisposition. Sim was such a stickler for fair dealing he'd have returned every dollar taken in if the people had asked it.

"Here's your bunko man," he grinned, standing up and stripping Sim of his motley. "Here's the shells and here's three cards, and here's—" "The officer pulled out each article as he spoke. 'Here's the flash roll, and—oh, look here! Do you want any more evidence? Here's his false mustache and his wig!'"

Lace-making in America. Lace-making is no longer a faded and a serious established factor in the commerce of American arts and industries, writes Lillian M. Siegrist in Good Housekeeping.

Farm Topics

Overchurned Butter. When butter is gathered in the churn in the granular form it is never over churned. Pounding it in a lump of large mass is what overchurns it.

Buying Dairy Cows. When buying a cow for the dairy do not give any consideration to her future value as a beef animal. Dairy cows are not intended for producing beef, and any attempt to get a profit on beef from a dairy cow will result in loss of butter and milk.

Protection For Sheep. Sheep are usually more exposed in the fields than other animals. During cold storms they require shelter. In an experiment made it was found that twenty sheep under shelter gained 273 pounds more than unsheltered sheep, and on less food, during one winter.

A Good Suggestion. It is suggested that every farmer should have his name over his farm gate. It is more difficult sometimes to find a farm in the country than a house in the city, as the latter is numbered. If every farm could be designated by the name of its owner, or even by number, it would be an improvement over the present system of using nothing at all.

Fallow Crops Do Not Pay. Fallow crops do not pay. Naked soils are more exhausting of the nitrogen of the soil than a summer crop. A crop of rag weed on a stubble soil may be a nuisance in one respect, but it protects the soil from the heating rays of the sun in summer, at a time when the process of nitrification is at the greatest activity.

Fattening Diet For Hogs. Hogs fed on milk or grain alone when on pasture do much better than hogs similarly fed in small pens. Those fed on milk in the pasture gain more per day and require less dry matter than hogs fed in the pens.

Sunflower Seeds For Layers. Dried sunflower seeds are egg producing, and can be fed sparingly in place of meat scraps, as they contain a goodly supply of oil. The sunflower heads are a fine thing for fowls to peck at on a cold winter's day to exercise the seeds. Thus they get exercise that gives them warmth and health.

Corn Planting. Many of the tests at experiment stations have shown better yields from planting moderately early, rather than very early; from planting a larger number of kernels per acre than most good farmer think advisable; from planting small growing varieties in rows closer together than is best for large varieties; from giving shallow and level cultivation rather than deep and ridged cultivation; from planting rather shallow early and deeper in late planting. Other trials have seemed to show that very frequent cultivation does not repay its cost; that it is important to cultivate as soon as may be after rains; that deep cultivation while the stalks are small may be helpful, if followed by shallow culture, says the Hartford Times. It also adds that the farmer will be better satisfied if he tries some experiments of this kind himself, and tries them more than one season, that he may be sure that the change in method and not the season has changed results.

Combination of Feeds Best. A good feeder is always a good successful business man, and, indeed, it is half the battle. But a good feeder is one who knows how far to carry economy and when to stop. It means a combination of feeds that will give the greatest results for the least expenditure of money. Hay is by all odds this year in many parts of the country the cheapest food we can give to stock and dairy cattle. Good, bright hay, especially timothy, has enough nutriment in it to keep the animals doing well when supplemented with a fair amount of grain. How much grain will suffice for a balanced ration? I have found that about half as much grain in weight as good timothy hay produces most excellent results. That is, to twenty pounds of hay ten pounds of grain of mixed variety will keep the animals in fine condition. I should recommend about equal parts of wheat bran, corn and oat meal, and either oil meal or fine gluten meal, whichever is the cheaper. This makes a balanced ration which any one can mix, and by adapting it a little to the prices ruling for different foods, get economical results without in any way affecting the health of the animals or the yield of milk.—J. T. Wooster, M. D., in the Cultivator.

Contentment. Contentment is that measure of happiness made by ignorance of what others enjoy.—New York Press.

HOUSEHOLD AFFAIRS



A Summer Living Room. A summer living room should have plenty of cane or wicker furniture, lots of cushions and India cotton hangings to make it ideal. Green-stained woodwork is their best accompaniment, too.

An Odd Tea Table. An odd new tea table for the veranda of an out-of-town house has the chrysanthemum as its decorative motif. The stalks of the flower form the supports, and the flowers and leaves are delicately carved on the top.

A Handsome Porch Shade. A new porch shade is something on the order of the old time Japanese shades, only instead of being made of reeds it is made of slats twice as thick; it is colored moss, green, red or mottled, and is very effective. It is not only a porch shade, but makes a decorative accessory to the summer home. They are shown to match blinds or shutters or any other color feature of the house.

New Asparagus Dishes. Asparagus dishes are gorgeous things in color, the body of the platter in green usually, and representing long stalks of asparagus. In some of the dishes the china asparagus stalks are curved up at the sides to hold the vegetable better, and in still other dishes this curved part is separate from the platter proper, and is perforated so that the asparagus may drain on the serving dish. One dish, having the stalks in green, has a representation of red rosebuds at the sides, and at one edge of the platter there is a standard and a pitcher to match the platter for holding the sauce.

Some Modern Conveniences. To keep pace with the modern improvements and conveniences for the home, one would need really to build a house every spring. Wanting that experience, it is a good plan to go through the new house of some friend just as it is ready to be occupied. In one thus visited recently it was noticed that in a compartment in the refrigerator which was, of course, a cold storage box, and finished in white tile that was beautifully clean and attractive, a rack to hold eggs was fitted. This had round holes large enough to hold the eggs standing on end, and thus combat the carelessness of the average cook, who will put them in the ice-box in a paper bag even, and will wonder to find them crushed against heavy jars and dishes. Another innovation in this same house does away with shade cords, those torments of the housekeeper, that have until recently been considered necessary evils. In every room in the house stands a slender rod of wood, tipped with a brass catch, to be used when the shade flies up to the top of the window. These poles are neatly finished, the metal work highly polished. Their use permits a much neater handle or finish to the shade than when the ugly little ring and knotted cord must be relied upon for control of the spring.—New York Post.

HOUSEHOLD RECIPES

Curry of Lobster in Rice Cups—Cook a cupful of rice in salted water until tender, then line with it cups, or a large mold, if preferred. Fill centres or centre with lobster meat cut into small pieces and mixed with a cup of seasoned white sauce to which is added a tablespoon of curry powder. Put in a dash of horseradish if liked. Cover with more rice and bake in a pan of water thirty-five minutes. Garnish with pickles and parsley, and, when fresh lobster is used, with lobster claws.

Lemon Sandwiches—Trim the crust from a loaf of bread; put in a large covered dish and surround with lemon peel. Take sufficient butter, cover in grated lemon, cover in wax paper and put in the covered dish with the bread, allowing this to remain over night. In the morning take out and rub the butter down until it is a little soft; spread on the bread, adding gradually a little piece of the lemon and a small quantity of finely-chopped parsley. Put two slices of the bread together and cut in the desired shape.

Potato Omelet—Cut cold boiled potatoes into dice a quarter of an inch square; mix them with enough white sauce to well moisten them. Place a tablespoonful of butter in a frying-pan; when the butter is hot put in the potatoes and saute them until browned on the bottom, loosen them from the pan, and turn them like an omelet into a flat dish; or this preparation may be put in a baking dish, sprinkled with crumbs and grated cheese, then put in the oven to brown and serve in the same dish.

Preserved Peaches—Plunge ripe but not soft peaches into boiling water and pare them by rubbing off the skins. Halve and stone them, and reserve about one-fourth the number of stones, which open and remove the pits. Weigh the fruit, and to every pound allow three-fourths of a pound of sugar. Make a syrup by boiling the sugar with one cupful of water to each pound. Skim until the syrup is clear, then add the peaches and the pits, and cook until the former are transparent. Pack in glass jars and seal.