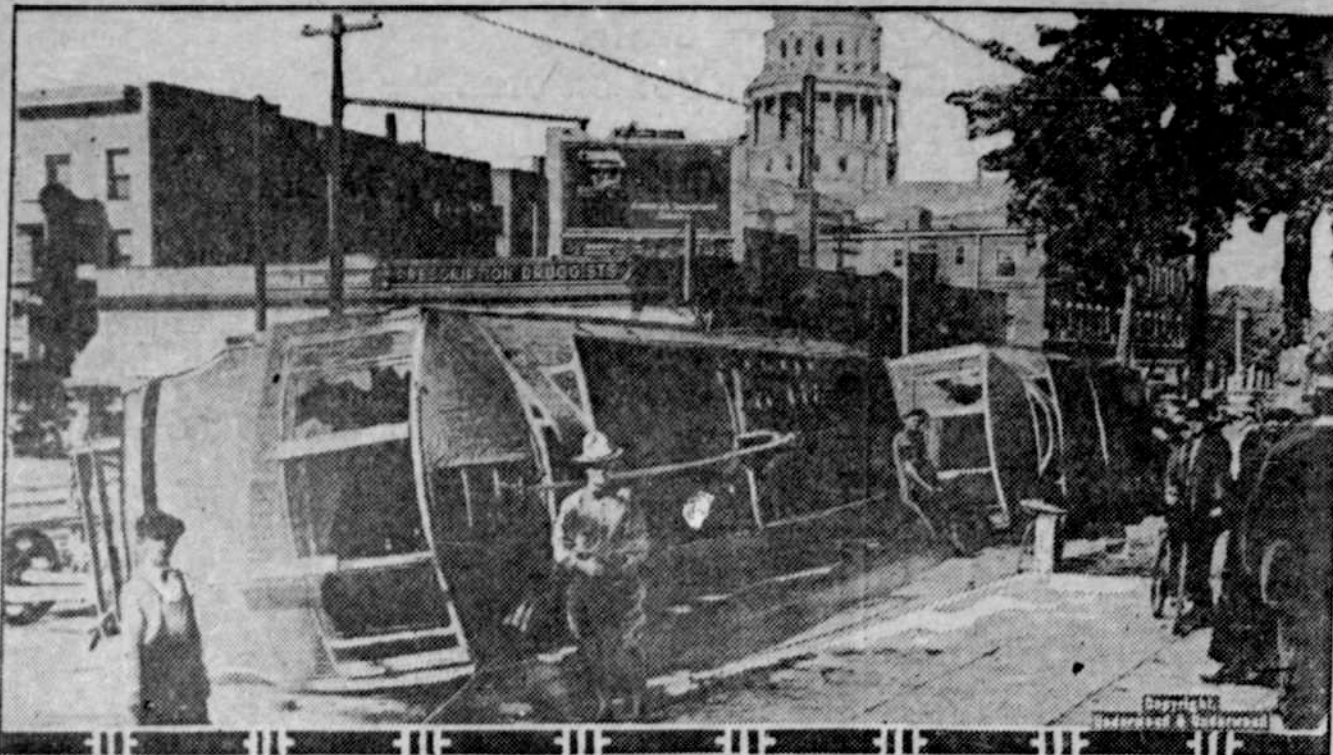
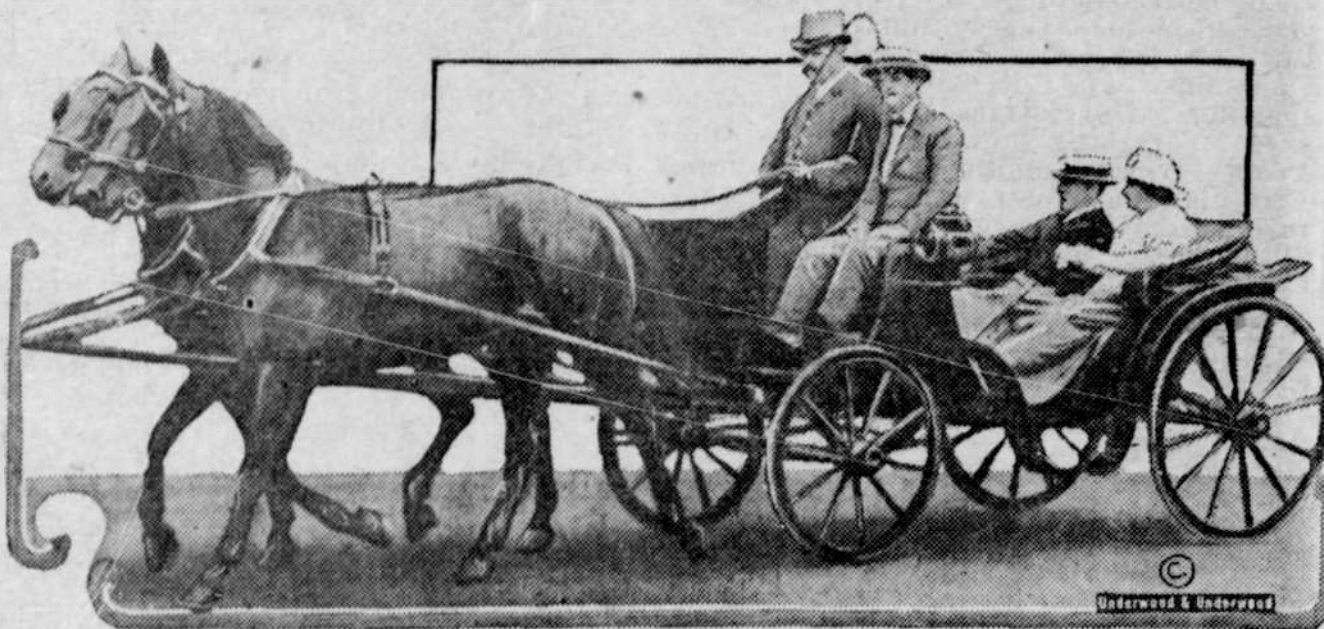


## Trolley Cars Wrecked by the Denver Strikers



Wrecked and overturned trolley cars in one of the principal streets of Denver during the strike of car men. A member of the state militia is seen on guard.

## President and Mrs. Wilson Revert to the Victoria



President and Mrs. Wilson surprised Washington the other day when they appeared in an old-fashioned victoria drawn by horses.

## Queen of Roumania Visits Paris



The queen of Roumania has been visiting in Paris, and the photograph shows Marshal Petain escorting her about the Pershing stadium, where try-outs for the Olympic games were in progress.

## Franklin D. Roosevelt Is Notified



Franklin D. Roosevelt delivering his speech of acceptance following the notification of his nomination as candidate for vice president of the Democratic party, at the home at Poughkeepsie, N. Y.

## CHAMPION OF COWGIRLS



Lorena Trickey, winner of the Cowgirls' relay championship race at the annual Cheyenne frontier days roundup. She is conceded to be the champion all-around woman rider. In the relay race she had to change horses and saddles every half mile and won from many competitors.

## SAGE FROM PERSIA



Mirza Assadullah Fazel, distinguished Persian, who is visiting in America. Mirza Fazel is one of the most noted scholars in his country and is actively interested in the movement for world unity and peace led by Abdul Baha. He was knighted by the British government for important services.

## Just Folks

By EDGAR A. GUEST

"IT'S A BOY."

The doctor leads a busy life, he wages war with death. Long hours he spends to help the one who's fighting hard for breath. He cannot call his time his own, nor share in others' fun. His duties claim him through the night when others' work is done. And yet the doctor seems to be God's messenger of joy. Appointed to announce this news of gladness: "It's a boy!"

In many ways unpleasant is the doctor's round of cares. I should not like to have to bear the burdens that he bears. His eyes must look on horrors grim, unmoved he must remain. Emotion he must master if he hopes to conquer pain. Yet to his lot this duty falls, his voice he must employ To speak to man the happiest phrase that's sounded, "It's a boy!"

I wish 'twere given me to speak a message half so glad As that the doctor brings unto the fear-distracted dad. I wish that simple words of mine could change the skies to blue And lift the care from troubled hearts, as those he utters do. I wish that I could banish all the thoughts that man annoy And cheer him as the doctor does, who whispers: "It's a boy."

Whoever through the hours of night has stood outside her door And wondered if she'd smile again; whoever has paced the floor And lived those years of fearful thoughts, and then been swept from woe,

Up to the topmost height of bliss that's given men to know, Will tell you there's no phrase so sweet, so charged with human joy As that the doctor brings from God—that message: "It's a boy!"

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## Mother's Cook Book

September strews the woodlands o'er With many a brilliant color; The world is brighter than before.— Why should our hearts be duller? Sorrow and the scarlet leaf, Sad thoughts and sunny weather! Ah! me! this glory and this grief Agree not well together. —T. W. Parsons.

### Food for the Family.

A bran bread which is wholesome and easily made is a recipe which should be found in all households. The following is a good one:

#### Bran Bread.

Take one pint each of flour and bran, one cupful of buttermilk, or sweet milk will do, a teaspoonful of soda, a half teaspoonful of salt, three tablespoonfuls of molasses. Mix and bake one hour to one hour and a quarter.

#### Graham Popovers.

Take one cupful each of graham flour and white flour, one cupful each of milk and water, a teaspoonful of sugar and a half teaspoonful of salt. Beat the flour and the milk together then add the water and other ingredients, beat well with an egg beater, pour into hot gem pans and bake in a hot oven. These are light as a feather.

#### Prune Bread.

Wash a cupful of prunes and soak over night in water to cover. In the morning remove the pits and chop the prunes, add one quart of flour, one pint of graham flour, a teaspoonful of salt, a tablespoonful of sugar, one yeast cake dissolved in lukewarm water and enough warm milk to make a soft dough. Allow it to rise, stir briskly, put into a well buttered bread pan. Let rise again and bake in a moderate oven. This is a very healthful bread and one the children like.

#### Eggs in Baskets With Bacon.

Separate the whites and yolks of as many eggs as desired, being careful not to break the yolks. Beat the whites until stiff enough to stand. Turn into a buttered baking dish, make small depressions for the yolks and carefully drop them in. Dot with butter, sprinkle with salt and bake a medium brown. Serve garnished with crisp, fried bacon.

#### Cabbage and Apple Salad.

Chop together one cabbage head, four tart apples, season well with salt and cayenne and mix with a good mayonnaise dressing. Serve at once.

#### Thousand Island Dressing.

Take one cupful of mayonnaise dressing, one cupful of whipped cream, one-half cupful of chili sauce or catsup, two tablespoonfuls of minced red pepper, one tablespoonful of chopped cucumber, one tablespoonful of Worcestershire sauce. Mix in the order given and serve at once.

#### Pecan Pralines.

Boil together one pound of brown sugar, one tablespoonful of butter, and four tablespoonfuls of water; when the mixture begins to boil add one-half pound of pecans, when it begins to bubble, remove from the heat and drop by spoonfuls on buttered dish or marble slab. Stir constantly while cooking.

Nellie Maxwell  
(© 1920, Western Newspaper Union.)

## Mother's Cook Book

"There are sweet surprises awaiting many a humble soul fighting against great odds in the battle of seemingly commonplace life."

### What to Do With Bits of Leftovers.

Most housewives have dozens of ways of re-cooking or serving leftover meats, but too many throw away leftover vegetables or serve them again warmed up in the same sauce. Vegetables of most kinds admit of so many ways of cooking that even a spoonful should never be wasted.

We have any number of recipes which tell us how to serve the vegetable in any quantity, but we have to do in this article with small amounts which are beneath the notice of the average cook.

A spoonful of cooked beans washed from the sauce in which they were served added to a potato salad will make that quite another dish; the same is true of peas, corn or other vegetables.

One cupful of stewed corn will make an escalloped dish sufficient for a small family. Butter a baking dish, put in the corn with alternate layers of buttered crumbs; dot each layer with bits of butter if dry crumbs are used, and sprinkle with salt and pepper. Pour over enough milk with a beaten egg added to cover the corn, and bake until firm.

A cupful of corn will provide corn fritters for four people. Add egg, a tablespoonful of milk and flour, to make a drop batter; add half a teaspoonful of baking powder to the flour; fry the size of large oysters in a well-greased frying pan or in deep fat.

There is no economy in combining with leftovers expensive foods such as butter, cream, eggs and milk, to make them pass muster with the family, for the object in using leftovers is to be frugal, and at the same time serve an appetizing dish.

### Corn Muffins.

Beat together one cupful of stewed corn drained dry; two egg yolks, one-quarter teaspoonful of salt, a teaspoonful of melted butter; add one cupful of milk, one and one-half cupfuls of flour sifted with a teaspoonful of baking powder. Beat vigorously for five minutes, then fold in the well-beaten whites of two eggs. Half-fill heated muffin irons and bake in a hot oven half an hour.

A cupful of tomatoes well seasoned, heated and poured over toast makes a most tasty luncheon dish. Eggs may be added if more nourishment is needed. Tomato in small quantities may be added to salads, soups or escalloped corn. Corn with tomatoes makes a most attractive escalloped dish.

Cold string beans make an excellent salad. Cook two strips of bacon, cut in dice until brown; add a bit of minced onion, salt and pepper; add a little vinegar and the beans and serve hot.

Add a generous half-cupful or more of grated cheese to a small dish of creamed string beans.

A green pea omelet makes a delicious luncheon dish. Drain a cupful of cooked peas, mash with the back of a spoon and season with salt and pepper. When the omelet is ready to fold, spread over it the peas; fold and finish cooking.

A sauce for lamb chops may be made of the usual white sauce with peas added. Serve as a garnish on the platter of lamb chops.

Scalloped onions are especially good using cold cooked onions, a layer of grated cheese and a cupful of white sauce. Bake covered with buttered crumbs.

Nellie Maxwell  
(Copyright, 1920, Western Newspaper Union.)

## Rewards

By GEORGE MATTHEW ADAMS

IT IS an Economic truth that most work is undertaken for Reward, and is strenuous and well directed in proportion to the Reward. So Taussig states in his "Principles of Economics." This condition will undoubtedly always remain true, but if you want to be among those who are this world's Leaders in Thought and Action—

Do a little more than that for which you are Rewarded.

Fortune does more than favor the Brave. It favors the Alert and Industrious—the Thinkers whose Thoughts reach several miles beyond their pay envelopes. Gustavus F. Swift, loyal and enthusiastic in his job as a poor Butcher boy in an insignificant New England town, and Gustavus F. Swift, founder and builder of Swift & Company furnishing the meats and provision for millions, is a case in point. He saw Reward BEYOND his pay envelope.

Do a little more than that for which you are Rewarded.

But remember that Money and Material Achievement is not always Success. Lincoln left next to nothing in Money, but his life was an Evidence in itself of what he felt embodied infinitely more than all Material Reward. No one nor anything is able to give you in Happiness and Contentment what your own Character and Peace of Mind can.

Do a little MORE than that for which you are Rewarded.

Winding armatures of electric motors is the purpose of a new motor-driven machine.

## DESTRUCTIVE ENEMY OF OUR WHEAT CROP

Suggestions Made for Fight on the Hessian Fly.

Specialists Recommend Crop Rotation and Not Sowing on Stubble Where Possible to Avoid—Plow All Land Early.

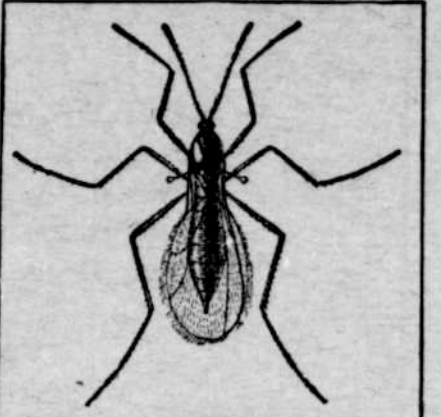
The Hessian fly, one of the oldest and at times one of the most destructive enemies of the wheat crop in the United States, is again on the increase. Specialists of the United States department of agriculture make the following suggestions for combating the pest:

Practice crop rotation. Do not sow wheat on stubble if it is possible to avoid doing so.

Plow under all infested stubble and ruined wheat, where practicable, soon after harvest.

Destroy all volunteer wheat by harrowing, disking, plowing, or some other method.

Plow all land to be sown to wheat as early and deeply as existing conditions



Hessian Fly.

permit, and prepare a thoroughly pulverized and compacted seed bed.

Conserve moisture against a period of drought at seeding time.

Use good seed.

Fertilize.

Sow wheat during the fly-free period, as advised by your farm advisor or state experiment station.

Adhere to these practices every year, whether the fly is abundant or scarce. They will help to keep it scarce.

## ORDER FERTILIZERS AT ONCE

Avoid Transportation Difficulties by Acting Quickly—Phosphate Increases Yield.

So valuable has acid phosphate been found in growing wheat, the Ohio station calls attention to the fact that farmers will profit by ordering their fall fertilizers at once. Transportation difficulties may become more acute during the summer and since the manufacture and transportation of acid phosphate are of a seasonal nature the orders should be placed early.

It may be necessary to use considerable fertilizer next fall to combat the Hessian fly, which has been quite destructive during this season. In some cases it is necessary to plant the wheat late and fertilize heavily, depending on the fertilizer to give the wheat a start equal to that of early sowing. At the Ohio station and on many of the county experiment farms the use of 100 pounds of acid phosphate to the acre has increased the wheat yield by five bushels per acre, while the residual effect of the fertilizer is also noted for several years, the increase in the hay crop following the wheat paying the entire cost of the fertilizer application in many experiments.

## USE SULPHUR AS FERTILIZER

Demonstrated in Many Cases That It Is Valuable Agent, Especially on Alfalfa.

Much evidence has been accumulated during the past five years to show that sulphur in many cases constitutes a valuable fertilizer agent and in many cases gives remarkable results when applied in the presence of lime. In particular, remarkable results have attended its use on alfalfa. Amounts of 100 pounds to the acre have in many cases given remarkable increase in crop.

## POULTRY MANURE IS RICHEST

One of Best Fertilizers Made on Farm—Valuable for Its Large Amount of Nitrogen.

Poultry manure is the richest manure made on the farm, but on the ordinary farm not much attention is given it, simply because of the small amount usually made. Poultry manure is valuable chiefly for its large amounts of nitrogen and phosphoric acid, as it contains about three times as much nitrogen and five or six times as much phosphoric acid as ordinary farm manure.

## LATE HATCHING NOT FAVORED

Evil Effects Are Strikingly Shown in Culling—Large Per Cent Must Be Thrown Out.

The evil effects of late hatching are strikingly shown in practical culling work among farm flocks. The trained observer can pick out the late-hatched flock by the lack of size, early moulting tendency and poor body capacity of the hens. In a flock of late-hatched birds a large per cent of the hens must be thrown out as culls.