

# Coos County Leads All Counties of United States

Oregon Agricultural College, Corvallis—With six cow testing associations carrying slightly more than 3000 dairy cows on official test, dairymen of Coos county lead all counties of the United States in this progressive plan of building up the dairy herds. What makes the fact still more remarkable is the comparatively short time in which the work of testing has been in operation in this new Western Oregon county that has put Oregon on the map. Just about one year ago the County court of Coos county, in cooperation with the Agricultural college, completed arrangements to secure the services of a county agricultural agent. J. L. Smith, the present incumbent, was selected by the College Dairy department and Extension division and sent into the field, known to be highly favorable to dairying. His work has resulted in many things of great importance and value to Coos

county and to Oregon, but at the present time nothing else looks so big to those who are following the movements as the wonderful dairy organization. Cow testing in Coos county has been made to mean precisely what the term implies. Each cow under test has her milk weighed and tested for its butterfat content for each month in the year by a competent, enthusiastic and disinterested official tester working under the supervision of the college dairy officers. The records are accepted by dairymen everywhere as being correct and authentic, and if any cow fails to measure up to standard dairy requirements she is put out of the class of profitable dairy cows and her place in the herd will be supplied by another and better cow. In this way good cows are secured for the present production, and still better cows will be bred for future producers.

# Sub-station at Umatilla Issues Report of Work

Oregon Agricultural College, Corvallis—"Soil and climatic conditions prevailing on the Umatilla reclamation project were considered by the reclamation service to be better adapted to the production of fruit than to other crops. As a result of this early decision, the land was divided into small units with a view to the development of small intensively farmed fruit and garden tracts." The foregoing is a quotation from the report of the Umatilla branch experiment station, made by Superintendent Ralph W. Allen and issued by the Oregon Agricultural College Experiment Station under the direction of Director A. B. Cordley. The report tells further how and for what purpose the branch station was established, how it is maintained and managed, and reviews the leading features of its activities since its establishment. The report says further: "The predominant soil type on the Umatilla project, upon which the station is located, is sand, ranging in texture from coarse to fine. Approximately half of this area is of coarse sand and the remainder ranges in character from medium to fine. The

higher land that lies back from the Columbia river is mostly of finer texture. The soils are markedly deficient in organic matter and nitrogen. The physical character of this land renders the duty of irrigation water very low. From a soil standpoint, the correction of these two difficulties, which are among the principal factors influencing crop production, is of the utmost importance. "Climatic conditions of this district are very congenial for crop growth. They are a rare combination of dry atmosphere and dry weather. The effect is comparatively long growing seasons and mild, open winters." Conditions on this tract are such as render necessary scientific investigation in eradication of alkali, securing stands of crops, crop rotations, and the economical use of water and increasing soil fertility. Reports of experiments with truck crops, strawberries, cane fruits and tree fruits as carried on in field plots, are given in the new bulletin, free copies of which may be had by all interested persons upon request addressed to the Oregon Agricultural College.

# Mutual Fire Insurance Company Quits Business

Salem—Upon application of the directors of the company, which is unable to meet its financial obligations, Circuit Judge Galloway appointed Harvey Wells, insurance commissioner, receiver of the Horticultural Fire Relief of Oregon, with offices in this city.

Assets are estimated by Mr. Wells at \$20,000, with liabilities of over \$50,000 to \$60,000. The company absorbed the Oregon Merchants' Mutual Fire Insurance Association of Dayton, and the Pacific Home Mutual Fire Insurance company of Forest Grove in 1912. Recent large losses and the absorption of the two companies are ascribed as the cause of the failure. The three companies had insurance aggregating about \$13,000,000. Arrangements will be made with the Pacific States Fire Insurance company to rewrite as much of this business as possible on a 10 per cent basis. Insurance Commissioner Wells said: "The net premiums received by this company during 1914 were \$80,072 and losses incurred were \$89,976, plus an expense of about 30 per cent of the premiums received. Practically the same condition prevailed with the business in 1913. "A short time after I took possession of this office it became apparent to me from inquiries from all parts of the state that the Horticultural Fire Relief of Oregon, Oregon Merchants' Mutual Fire Insurance Association and the Pacific Home Mutual Fire Insurance company were having trouble in meeting their obligations and also in collecting assessments levied during the month of December. During the first part of last month I requested the president and secretary of these companies to call at this office for a conference. They readily accepted this invitation, and in discussing their future plans, it was decided a thorough investigation be made by an expert insurance accountant. This met with their approval and they employed W. W. Chamberlain.

"The results of this investigation showed these three companies to be in such financial condition that the board of directors deemed it advisable to notify the insurance department of same, and on being informed of conditions I decided that immediate steps should be taken to protect the policyholders and warn those who held insurance in these companies to secure new insurance."

**Tablet Sent to Oregon.** Salem—R. A. Booth, Governor Withycombe's personal representative at the opening of the Oregon building at the Panama-Pacific Exposition, Thursday telegraphed the executive that the commemorative bronze tablet presented to Oregon by the Exposition officials had been sent to this state. Mr. Booth's telegram is as follows: "For the official opening of the Oregon building the weather was all that could be desired. We were attended by a splendid crowd, who manifested a spirit of genuine friendliness. President Wilson was represented by M. B. Lamar, the governor by Arthur Ariant. Mayor Rolph spoke for the city and Vice President Hale for the exposition. At the close of his address he presented to our state a beautiful commemorative bronze tablet, which I am forwarding to you by express. The Californians have fairly won the admiration of all the people and the Exposition commission has made the whole world their debtors. For you I have expressed a genuine interest and pledged the loyal help of all Oregonians."

**Girls Best Spellers.** Oregon City—The third spelling bee in the all-county schedule arranged by County School Superintendent Calavan and Supervisors Vedder and McCormack, was held at the Brown schoolhouse, near New Era, this week, and spelling teams representing Browns, Leland, Union Hall, Twilight and New Era districts were present. The schools are divided into two divisions, one composed of the fourth and fifth grades and the other of the sixth, seventh and eighth. Miss Ruth Floyd, of the Leland school, won in the lower division, and Miss Easter Noble, of Union Hall, was second.

**More Berries Planted.** Hood River—Indications point to an increased strawberry crop in the Hood River valley. Strawberries have been profitable in the past few years, and fruit has been planted on many additional tracts. Last year the Apple-growers' association shipped 100 carloads of strawberries. "I think that the Underwood strawberry crop will be of about the same quantity of last year's," says S. C. Clark, who has one of the largest tracts in the Underwood district of Skamania county, Washington, just across the Columbia.

**Lawrence Is Reappointed.** Salem—Arthur Lawrence, of Portland, was reappointed state printer by the board of control Thursday. His salary is \$1800 a year, which is fixed by statute.

# Problems of Increasing Importance to Agriculture.

**No Trouble Has Caused Greater Difference of Opinion as to Nature and Cause Than "Leaf-Roll"—Symptoms Vary Greatly.**

(By N. ORTON.) No plant disease in this generation has been the subject of such general discussion as that known in Germany as the "Blattrollkrankheit," herein named "leaf-roll." None has aroused greater difference of opinion as to its nature and cause, and no other malady of plants is today receiving so much investigation by skilled pathologists as this. Possibly no disease which has appeared since the forties presents a greater menace to potato culture. The literature on leaf-roll has become so voluminous that few will undertake to peruse all the contributions.

Leaf-roll is a disease characterized by an upward rolling of the leaves, by

a decreased yield of tubers, and by transmission of the diseased condition through tubers planted. Its symptoms vary so much in detail that they can be most clearly outlined by separate treatment. The rolling of the leaves is the most constant and conspicuous symptom of this disease. The leaflets curl or roll upward on their midrib, often assuming a nearly tubular shape, and giving a plant a stunted appearance. This rolling is sometimes restricted to the upper leaves, while in other cases all or nearly all of the leaves may exhibit it. This type of roll is distinct from the curly-dwarf condition, but a very similar roll may be induced by other causes.

The color of the foliage changes with the advent of leaf-roll, but these color symptoms vary greatly, from cases where the leaves assume an unhealthy, light-green color to those marked by pronounced yellowish, reddish or purplish tints. The effect of leaf-roll on the plant is to check development. There is a lessening or cessation of growth. The shoots remain short and the leaves stand more upright. There is, however, no such shortening of stems and leaf ribs as occurs in curly-dwarf, with its resultant deformation of the plant. The duration of life of the plant is shortened by leaf-roll. This is a relative matter, since the leaf-roll cases may die earlier, as would be expected of sick plants.

The true leaf-roll is inheritable. The tubers from diseased plants produce diseased progeny, as a general rule.

Upper illustration shows yields of healthy and diseased hills caused by curly-dwarf. Lower illustration shows yields of diseased and healthy hills caused by leaf-roll.

This affords a means of distinguishing from the genuine leaf-roll those temporary conditions which give rise to a similar appearance of the plants. All those who are best acquainted with the trouble agree as to the results of planting diseased seed stock. This point is one of capital importance in the control of the disease and of great interest in its bearing on the nature of the disease. That leaf-roll is not communicable from diseased to healthy plants is the conclusion to be drawn from all available evidence.

**Sheep Parasites.** Sheep infested with ticks will not fatten no matter how much feed and care are given. The man who gives his sheep over to ticks through the winter may expect little return for the feed.

If, during the winter, your sheep show any indication of scab, give them a thorough dipping. If you wait until spring they may be alive, but the chances are against them.

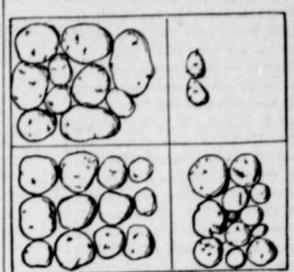
**Green Feed for Ewes.** A little green feed in the form of roots such as turnips or beets, is good for the ewes, but too much of it is injurious, as it makes the lambs soft and useless when dropped.

# DISEASES OF POTATO

Problems of Increasing Importance to Agriculture.

**No Trouble Has Caused Greater Difference of Opinion as to Nature and Cause Than "Leaf-Roll"—Symptoms Vary Greatly.**

(By N. ORTON.) No plant disease in this generation has been the subject of such general discussion as that known in Germany as the "Blattrollkrankheit," herein named "leaf-roll." None has aroused greater difference of opinion as to its nature and cause, and no other malady of plants is today receiving so much investigation by skilled pathologists as this. Possibly no disease which has appeared since the forties presents a greater menace to potato culture. The literature on leaf-roll has become so voluminous that few will undertake to peruse all the contributions.



Comparison of Healthy and Diseased Hills of Same Varieties.

a decreased yield of tubers, and by transmission of the diseased condition through tubers planted. Its symptoms vary so much in detail that they can be most clearly outlined by separate treatment. The rolling of the leaves is the most constant and conspicuous symptom of this disease. The leaflets curl or roll upward on their midrib, often assuming a nearly tubular shape, and giving a plant a stunted appearance. This rolling is sometimes restricted to the upper leaves, while in other cases all or nearly all of the leaves may exhibit it. This type of roll is distinct from the curly-dwarf condition, but a very similar roll may be induced by other causes.

The color of the foliage changes with the advent of leaf-roll, but these color symptoms vary greatly, from cases where the leaves assume an unhealthy, light-green color to those marked by pronounced yellowish, reddish or purplish tints. The effect of leaf-roll on the plant is to check development. There is a lessening or cessation of growth. The shoots remain short and the leaves stand more upright. There is, however, no such shortening of stems and leaf ribs as occurs in curly-dwarf, with its resultant deformation of the plant. The duration of life of the plant is shortened by leaf-roll. This is a relative matter, since the leaf-roll cases may die earlier, as would be expected of sick plants.

The true leaf-roll is inheritable. The tubers from diseased plants produce diseased progeny, as a general rule.

Upper illustration shows yields of healthy and diseased hills caused by curly-dwarf. Lower illustration shows yields of diseased and healthy hills caused by leaf-roll.

This affords a means of distinguishing from the genuine leaf-roll those temporary conditions which give rise to a similar appearance of the plants. All those who are best acquainted with the trouble agree as to the results of planting diseased seed stock. This point is one of capital importance in the control of the disease and of great interest in its bearing on the nature of the disease. That leaf-roll is not communicable from diseased to healthy plants is the conclusion to be drawn from all available evidence.

**Sheep Parasites.** Sheep infested with ticks will not fatten no matter how much feed and care are given. The man who gives his sheep over to ticks through the winter may expect little return for the feed.

If, during the winter, your sheep show any indication of scab, give them a thorough dipping. If you wait until spring they may be alive, but the chances are against them.

**Green Feed for Ewes.** A little green feed in the form of roots such as turnips or beets, is good for the ewes, but too much of it is injurious, as it makes the lambs soft and useless when dropped.

# OYSTER-SHELL BARK LOUSE

Insect Found on Over Forty Different Food Plants in United States—An Effective Spray.

(By GEORGE M. LIST, Colorado Experiment Station.) As the name will indicate, this is one of the scale insects, taking its name from the scale covering that is secreted over the insect's body, resembling somewhat the convex side of an oyster shell.

This insect has been reported on over forty different food plants in the United States, including most of our fruit trees, also many ornamental and shade trees. It has proved especially bad in some sections of this state on lilac and ash. If one of these scales be raised in the winter or early spring, there will be found beneath it a mass of very small yellowish or whitish eggs that hatch about the middle of May into small lice that appear as mere specks to the naked eye.

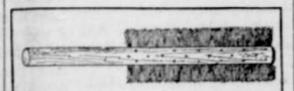
They move about for a few days, then insert their beaks into the bark and begin to feed. By the end of the season they are fully developed and have secreted a scaly covering over the entire body. In the fall, the adult deposits the mass of small eggs and dies.

Spraying with kerosene emulsion 5 per cent kerosene in May or June just after hatching time has proved very effective in controlling this pest.

# CONVENIENT IN THE APIARY

Brush Made of Manila Rope Is Handy for Cleaning Combs of Bees—Tool Box Is Useful.

I have several little conveniences that I use in my apiary, one of which is a brush for clearing the combs of bees, writes B. A. Manly of Milo, Iowa, in Bee Gleanings and Culture. Take a round stick, 15 inches long, and with a rip-saw divide it for about nine inches, leaving the other end for a handle. Take a piece of one-inch manila rope six inches long, and with the strands fill the opening in the stick, allowing them to project on both sides of the stick. At the end secure it with bee wire and securely



Bee Brush Made of Rope.

Another convenience is my covered hive seat and tool box. My hive seat is 14 by 16, with a pocket on each end 6 by 14. These pockets come within an inch of the top, and a cover is made to telescope over the seat and rest on the top of the pockets. Under the seat I have my smoker fuel; in one of the pockets my smoker, and in the other my tools. The framework of the cover is made of 3/8 by 1 1/2-inch white pine. The roof is rubberoid. Everything under it keeps dry, though I leave it standing in the apiary all summer, and at the same time I take no chance of setting anything on fire in the honey house.

# FEEDING MASH IN DRY FORM

More Equal Distribution of Food Is Obtained by Use of Hoppers—Feed Some Cut Bone.

Some of the most experienced poultry breeders claim that the best results can be obtained by feeding mash in dry form in hoppers where fowls have access to it at all times. This allows a more equal distribution of the food.

A slight feed of moist mash about three times a week in addition to this dry mash is good. It is essential in preparing this mash that the mixing process not be slighted, as a little longer mixing will result in a much better mash and prevent the using of an excess of water, which tends to make the mixture pasty.

By mixing green cut bone with the mash in the quantity hereinafter given a food will be obtained that is unequalled for laying hens. Probably the best way to feed this ration is to give the flock a quantity which they will consume entirely in from eight to ten minutes. This should be given them three times a week and the amount usually runs so that each fowl will receive on an average of one ounce at each feeding or every two days. In other words, about one-half ounce of green cut bone per fowl per day is considered the right amount.

**Alfalfa Versus Timothy.** In one ton of alfalfa hay there are 1,044 pounds of digestible nutrients, of which 220 pounds are digestible protein. In one ton of timothy hay there are 926 pounds of digestible nutrients, of which 56 pounds are digestible protein. The nutrients in the timothy hay are furnished a little cheaper than in the alfalfa, but the protein in the alfalfa is far cheaper than in the timothy. As a dairy feed we would consider alfalfa hay cheaper at \$26 per ton than timothy at \$20.

**Cracks Bad Ventilators.** Having cracks in the barn is not a good system of ventilation. A draft of cold air causes the cow much discomfort. Windows hinged at the bottom when partly open will allow the fresh air to enter and not strike the cow directly.

**Coffee Frappe.** Put two ounces of finely pounded fresh roasted coffee into a pint of milk with six ounces of loaf sugar; let it boil, then leave it to get cold; strain it on the yolks of six eggs in a double boiler and stir on the fire till the custard thickens; when quite cold work into it a gill and a half of whipped cream; freeze the mixture; then fill the mold and keep on ice until the time of serving.

**More Comfortable Shoes.** Paste a round piece of black velvet inside your low-cut shoes when they begin to stretch, and you will not be bothered with them slipping up and down.

**To Prevent Tam-o-Shanter Shrinking.** When washing a child's tam-o-shanter hat, if you dry it over a dinner plate it will not shrink.

# FOR COLORED SALADS

DISHES THAT ADD ATTRACTION TO TABLE.

Possible to Make Them in Almost Any Color Desired—Orange Salad One of the Particular Favorites.

**Yellow.**—To make a yellow salad at this time of year use the yellow heart leaves of lettuce. On them put diced orange pulp, dressed with French dressing, and sprinkled with chopped walnut meats. Or else scoop out the centers of small yellow-skinned apples and fill them with a mixture of orange and apple, dressed with mayonnaise made with lemon juice for thinning and flavoring of mustard.

**Green.**—On green but tender leaves of lettuce, put a little mound of spinach which has been boiled and pressed through a sieve and mixed with French dressing. In the center of each mound, concealed by the spinach, put a spoonful of chopped hard-boiled egg.

**Green and White.**—Peel and boil tiny white turnips of equal size and hollow out the center of each. Fill with cold boiled peas and mayonnaise and put on green lettuce leaves.

**White.**—Celery, potato, chicken—white meat only—whitefish, blanched asparagus—any or two of these may be used for white salad. Dress with French dressing or with a white mayonnaise, to which the beaten white of an egg has been added and which has been thinned with vinegar.

**Red.**—Scoop out the insides of tomatoes. Save the slice removed from the top for a cover and replace it on the tomato after filling it with a mixture of celery and nut meats, mixed with mayonnaise. Place each tomato on a white leaf of lettuce.

**Pink.**—Strain tomato juice and mix it with equal quantity of white stock—veal or chicken. Thicken sufficiently with gelatin and harden in molds. Serve on white lettuce leaves, with mayonnaise that has been colored with a little cranberry juice.

**Orange Salad.**—Make mayonnaise with much egg yolk in proportion to other ingredients, and thin with cider vinegar. Dice tender carrots and arrange on lettuce leaves, dressing with orange mayonnaise.



If your soup is too salty try adding a few slices of raw potatoes and cook a little longer. The potatoes will absorb the surplus salt.

Before stuffing a chicken rub it inside and out with bacon drippings. Sausage instead of stuffing in a chicken is an agreeable thing.

A generous piece of newspaper crumpled into ridges acts as an efficient drain to all croquettes, fritters, doughnuts and bacon.

Rubber bands are inexpensive and are of great use in preparing lunches to fasten the waxed paper around sandwiches, cakes, fruits, etc.

When running dates or figs through the meat chopper add a few drops of lemon juice to prevent the fruit from clogging the chopper.

Kitchen scissors for cutting raisins and figs, lettuce, parsley, and so on, are exceedingly handy.

**Individual Cocoon Pies.** Beat together the yolks of two eggs, one cupful sugar, three tablespoonfuls flour and pinch of salt. Add one pint boiling milk and stir briskly until it thickens smoothly. Remove from stove, flavor with vanilla and add three-quarters cupful shredded cocoon. Pour into individual shells that have been previously baked. Make a meringue of whites of two eggs and a tablespoonful of sugar and drop on pies. Brown in quite hot oven. These are truly delicious.

**Macedoine Vegetables.** Here is a way to use cold potatoes which may be new: Melt three tablespoonfuls of butter, add three tablespoonfuls of flour and add gradually 1 1/2 cups of milk. When thickened add one cupful each cooked string beans, peas and cold boiled potatoes, cut in cubes. Season with salt and paprika and let stand 15 minutes over hot water before serving. As this calls for other vegetables it may help to use up the leftovers.

**Liver Hash.** One pint of liver, chopped coarse and measured after chopping. In frying pan melt one tablespoonful of butter, add one teaspoonful of flour and blend well. Now add one cupful of water gradually, while stirring, and season with salt and pepper. Stir in the liver and simmer for 20 minutes. Just before serving add one teaspoonful of lemon juice.

**Making Dustless Dusters.** Wring out pieces of cheesecloth in hot water and saturate with crude oil. Another way of making a dustless duster is to saturate the cheesecloth with kerosene oil and hang it in the sunlight to dry.

**To Improve Chocolate's Flavor.** A drop of cinnamon extract and three or four drops of vanilla added to a pot of chocolate will greatly improve its flavor.

**Good Thing to Know.** An excellent way to remove the odor of onions from the hands is to rub them with a raw potato or parsley.

# PROPER COOKING OF MEATS

Various Treatments Necessary for Their Effective Preparation for the Table.

Fresh meats which are to be served cold should be put to cook in a pot of boiling water and boiled hard for 15 minutes, covered, then boiled gently until tender throughout. The seasonings may be any combination of herbs or vegetables desired. Salt and pepper should be added when meat is half done.

Salt meats take different treatment. First soak over night in plenty of cold water. Then scrape and clean the next day, and put them on to cook in a pot of cold water.

Cook tongue very gently until the small bones in the root can be easily pulled out. This is a matter of four hours. Leave in water until cold. Then lift out, trim, skin and serve. It may be put away cold in the ice box, wrapped in a coarse clean cloth, or may be returned to some of the water in which it was boiled. This will help it retain its succulence.

Ham, if very dry, may be soaked 48 hours, changing water once or twice. Put to cook in plenty of cold water. It should simmer five to eight hours. It is done when the small bone in the hock can be pulled out easily. When nearly cold draw off the skin; do not cut. Cover the top with a mixture of egg, bread crumbs, pepper, salt, sugar and a little made mustard, and set in a slow oven to brown. Baste frequently with two tablespoonfuls of vinegar and a little boiling water in the pan. Bake from one to two hours. Save ham fat from the pan. It is fine for frying potatoes, hominy or rice. Save the ham skin and use it to cover the ham under a coarse cloth.

# KEEPS DRAIN PIPES CLEAN

Arrangement That May Be of Home Construction Has Been Recommended.

A device for the kitchen sink that has proved successful in keeping the drain pipes clean is made of a wooden frame and ordinary window screen. Make a wooden frame, about two inches high, just wide enough to fit nicely into the sink, and not quite as long as the inside of the sink. On one end of this nail a board, covering about half the length of the frame; on the other end, on the opposite side, nail a piece of wire window screen. This device may be kept in the sink always, the dishpan set on the wooden part, and anything poured on the other part will be strained before reaching the pipes. This may be easily cleaned, and the wire screening renewed at small expense, when worn through. It is better than the ordinary sink strainer, as it covers the bottom of the sink, and catches everything thrown into it.—Holland's Magazine.

# German Potato Salad.

Boil in their jackets two dozen small potatoes until tender. Peel, and while hot, cut in thin slices and mix carefully with two white onions, a cucumber, a green pepper and half a dozen radishes, all sliced thin. Season with salt and pepper and while hot, mix with the following dressing: One-quarter pound bacon cut into small pieces, one-quarter cupful each of water, vinegar, sugar and one-half teaspoonful of mustard, one-quarter teaspoonful of salt, and a dash of cayenne pepper. Fry the bacon slowly until brown; then pour over both the bacon and the fat that has been fried out, the vinegar to which has been added the water. Mix the sugar, mustard, salt and pepper and add this mixture to the other. Cook until the sugar is dissolved and while hot pour it over the potatoes. Heap on a platter and around the sides of the dish; garnish the top and sides of the mound of salad with radishes cut like roses.

# Meatless Mince Pie.

Half a cup of molasses, two-thirds cupful of water, two-thirds of a cupful of vinegar, one cupful of sugar, one cupful of breadcrumbs, one cupful of chopped raisins, one cupful of minced apples, one tablespoonful of cloves, one tablespoonful of cinnamon, one nutmeg grated, and add a piece of butter the size of a hen's egg. Mix all the ingredients and heat the mixture thoroughly without really allowing it to cook, stirring it often. While hot, fill into the pie pans, baking it with two crusts.

# Liver Hash.

One pint of liver, chopped coarse and measured after chopping. In frying pan melt one tablespoonful of butter, add one teaspoonful of flour and blend well. Now add one cupful of water gradually, while stirring, and season with salt and pepper. Stir in the liver and simmer for 20 minutes. Just before serving add one teaspoonful of lemon juice.

**Making Dustless Dusters.** Wring out pieces of cheesecloth in hot water and saturate with crude oil. Another way of making a dustless duster is to saturate the cheesecloth with kerosene oil and hang it in the sunlight to dry.

**To Improve Chocolate's Flavor.** A drop of cinnamon extract and three or four drops of vanilla added to a pot of chocolate will greatly improve its flavor.

**Good Thing to Know.** An excellent way to remove the odor of onions from the hands is to rub them with a raw potato or parsley.