

# CASTORIA

The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

## What is CASTORIA

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Bears the Signature of

*Chas. H. Fletcher.*

The Kind You Have Always Bought  
In Use For Over 30 Years.

THE CENTAUR COMPANY, 77 MURRAY STREET, NEW YORK CITY.

### HOW UNCLE SAM MAKES MONEY.

Interesting Machines Used in the Government Mints Shown at the Fair.

Portland, Or., Aug. 31.—A million pennies a day—that is the capacity of a strange machine which Uncle Sam used in the Philadelphia mint to count the coin of smallest value made by the Government. The machine, known as a counting table, is exhibited in the Government building as a part of Uncle Sam's \$800,000 display on the Peninsula in Guild's Lake at the Lewis and Clark Exposition.

The counting board is about as large as a big kneading board such as housewives use. The surface of it is wide enough to hold a row of forty pennies. When the pennies are to be counted several thousand are heaped onto the board which is placed above a hopper. Then an operator tips the board backward and forward, and sideways so that the pennies slide about, and finally settle in the grooves made by the brass partition strips. When the board is full, there are 190 pennies on it. It is then dumped into a receptacle just outside the hopper, and the pennies which have slipped off the board are caught by a box underneath. Pennies are coined only at the Philadelphia mint, and the Government finds the coinage of them profitable, because the value of the metal they contain is only about three-fourths of a cent.

The upsetting machine is another interesting mechanical contrivance. It is used for turning the edges of coins. The coin discs, of the proper size and thickness, but with their edges still rough, are put into tubes to fit them. These tubes are placed upright beside a round topped revolving table. At each revolution of the table, one of the discs drops into a groove between the table and an outer shell, and the pressure on the edges of the disc makes them smooth.

Stamping the coins is the last process, and this is done by means of a great machine which weighs 15 tons and costs \$15,000. There are 24 such machines in the Philadelphia mint. The discs which are to be coins are placed in a tube, as in the case of the upsetting machines. Two steel fingers take hold of the bottom disc, and move it over to the die. Then the die above presses down on the disc, so that the impression is made on both sides. At the same time, the edges are milled, and when the upper die raises, the steel fingers push the finished coin out of the way and bring a disc into position.

The machine at the Portland Exposition, which is used in stamping twenty-dollar gold pieces, has a capacity of 90 a minute. A pressure of 180 tons is necessary to stamp a silver dollar, but 120 tons pressure will stamp a double eagle. Smaller coins require less pressure.

In connection with the exhibit at the Western World's Fair coins of this year's make in all denominations except the silver dollar are displayed. None of the mints are now coining dollars, because the Government has on hand \$600,000,000, which are being held for the purpose of redeeming silver certificates. There is also on exhibition at Portland the first coining press ever used by the United States Government, a crude machine which was operated by hand, and was used in 1793 for making copper pennies.

### EVOLUTION AS APPLIED TO WEEDS.

If there is anything regarded by the farmer or gardener as utterly worthless, if not pernicious nuisances, it is weeds. They are the torment of his life, the persistent enemy of his crops, the one thing to be exterminated on sight; without any questions except what is the best method of getting them out of the way. Yet, unless all science is at fault, there is a possibility of reform, a potentiality of good in every weed. There is not one that grows, whether on the wayside or between the rows of corn and vegetables, that is not susceptible of improvement to the point of usefulness provided some one is willing to take the time and trouble to bring about the transformation. In fact, many of the useful greens and vegetables were once mere weeds. The potato, now such a favorite article of diet, was nothing but a stringy root when first discovered on the plateaus of Peru and in the islands

of the West Indies. If clover, timothy, and orchard grass could see their original progenitors they would be a little flattered as a modern aristocrat who, in tracing his pedigree, ran against a robber ancestor several generations back.

It is well known that new varieties of rice, wheat, barley, oats or rice may be bred, which will produce one grain more to the head, or a corn which would produce an extra kernel to the ear, another potato to the plant and so on all through the world of fruits and flowers and vegetables. The possibilities of such improvements and increase are limitless and the scientific agriculture of the future will largely consist of instruction along this line. Every experiment station is now operated with this view to some extent and this feature of the work will absorb more and more attention as the necessity for increasing production and quality without extending area is made more and more apparent by the crowding of population upon substance.

Weeds occupy the same position in the vegetable world that is held among men by the scum and riffraff of cities and the hereditary paupers or proscribed class in every community. They remain weeds because they are jostled, crowded, cropped, trampled upon, scorched by fierce heat, starved or perhaps suffering with cold, wet feet, tormented by insects or lack of nourishing food or sunshine. Nevertheless there is not a weed alive which will not sooner or later, respond liberally to good cultivation and persistent selection. If Luther Burbank should devote the same labor and pains to weeds that he has bestowed upon fruits and flowers there is no doubt that in time he would produce wonders equal to the white blackberry, the stoneless prunes, the thornless cactus, the plumcot and the crimson poppy. How long it would take to convert the farm abomination called the ragweed into a useful flower or vegetable is, of course, beyond the ken of man, but none can doubt that in time the feat would be accomplished. Perhaps, after all, the ideal world we hear so much about is to be given to us through improved agriculture. When the noxious weeds bear fruits or flowers, when the grains are so prolific that but a modicum of land will be necessary to produce the needed supply, when a way shall be found to get rid of all sorts of pests, in short, when everything shall be made to subservise a useful or ornamental purpose, something like the hoped-for millennium will be at hand. Alas! even after all this is done, man himself will still remain the perplexing problem, for it has been shown to be easier to improve all the other animals and vegetables than the veritable lord of the universe. The reformer still remains unreformed, and neglected human weeds, jostled, crowded and trampled on, defy the utmost efforts of civilization. They, however, must be reached if it is to be rendered impossible for any future Byron to speak of a land where

The maidens are lovely as the roses they twine,  
And all, save the spirit of man, is divine.  
—The American Farmer.

### POPULAR AND PICTURESQUE.

The only thing necessary to make the Denver and Rio Grande the most popular, as it has ever been known the most pleasant and most picturesque way to cross the continent has come about. This is the establishment of through sleeping car service.

In connection with the O. R. & N. a through Pullman Standard Sleeper is now run from Portland to Denver, leaving Portland at 8:15 p. m., arriving at Salt Lake at 8:40 a. m., the second morning, leaving Salt Lake at 3:50 p. m. and arriving at Denver 4:20 p. m. the following day. This schedule gives passengers seven hours stop-over in Salt Lake, affording an opportunity to visit the Mormon Capital as well as a day light ride through the grandest scenery in the world.

For reservations in this car and for illustrated booklets picturing the scenery contiguous to the Denver & Rio Grande, proving it to be the "Scenic Line of the World," write to W. C. McBride, General Agent, 124 Third Street, Portland.

### HOW TO KNOW MUSHROOMS.

In urging upon the readers of The American Farmer a closer acquaintance with nature than even country residents usually enjoy, I want to begin with one means to this end which will, I think, the more readily awaken an interest in Nature Study, because it may at the same time be made to add a delightful dish to the table and also become a source of income. For this is one food article which is never a glut on the market and for which there is always a demand. There would be small danger of overproduction, indeed should every farmer's family learn to contribute to the supply.

One condition common to the growth of all mushrooms is dampness. We must time our hunt therefore, to comply with this essential of success, and choose a day after a shower or several of them. It would be impossible in one mushrooming trip, of this brief account of it, to attempt to become familiar with more than a very slight proportion of the thirty-five thousand species of fungi known to botanists; so we will look only for those kinds that are most desirable among the edible varieties and readily distinguish from non-edible kinds.

On our way to the woods, as we cross fields, meadows, and pastures, or even by the roadside, we are apt to find specimens of the Lycoperdales or puffballs which you have probably known also as "smokeballs," or "devil's snuffboxes," and have very likely often pressed with foot or stick to see the "smoke" fly out. Not knowing, perhaps, that you were passing by a delicacy "fit to set before a king." Of course at that stage it is not good to eat, having, as we commonly express it, "gone to seed;" and the breaking of the outer rind, by nature's provision or by your assistance, is scattering the spores or seeds to grow into new plants. At an earlier stage the balls have a fleshy interior, cheesy and white at first—at which time only they should be used—later turning yellowish or pinkish, gradually darkening and drying to the dust-like spores.

Of the four edible genera of the puffball, the Lycoperdon, Calvatia, Bovistella and Bovista, the most common are the small pear shaped variety, Lycoperdon pyriformis. These are found everywhere throughout the world. They are only three-fourths to one and a fourth inches in diameter and one half inch in height but grow in groups sometimes several feet across so that enough may easily be gathered at one time for use.

The Calvatias are puffballs of large size. The brain-shaped, (Calvatia craniformis) and the Giant (Calvatia maxima) are very large. Of the latter "It is asserted on good authority" says Marshall in his "Mushroom Book," that the giant puffball has been found with a diameter of three feet and a weight of forty-seven pounds. It is considered a choice article of food when the flesh is white. It is said that if the flesh of a growing puffball is cut or injured the wounds will fill up with new tissue. It will be interesting for someone to try this experiment. In the days before matches came into use, the dry spore threads were used as tinder to catch the sparks which flew from the flint stone when it was struck for fire, and the spore dust was used to stanch the flow of blood.

To prepare puffballs. Clean, peel, trim off the base and cut the small ones in halves and the large ones in slices a half inch thick, dip in beaten egg, salt and pepper and fry in butter a golden brown or in boiling fat five or six minutes.

Another mushroom to be found at this time of year—July to September—with which the novice may safely experiment is the Clavaria. These are fleshy fungi of upright growth which unlike the puffball, have their spore-bearing surface exposed. They grow in branching forms, resembling coral in shape and color, exquisite shades of pink, violet, yellow or white. Except in color you will think it looks somewhat like the Iceland, or "Irish" Moss which you may have seen used to boil in milk to thicken it for blanc mange. Of these the Pale yellow, golden, red-tipped and crested are all edible and grow in thin woods and open places, the last named especially in cool, shady, moist places, while a specimen of the Clavaria formosa, golden to pink in color, grows on a fallen tree in dense mixed woods.

To prepare Clavarias. Cleanse, throw into scalding water for a moment, and then put into cold water made acid with lemon or vinegar. Divide the large ones and tie the small ones into bunches. Place in a stew pan with bits of butter laid on them. Cover the pan and expose to heat enough to melt the butter. Leave for ten minutes and rain. To cook, put in a hot stewpan with butter, salt, pepper and lemon juice. Cover closely and stew for half an hour. Cook until tender then thicken with cream and flour.

Clavarias may also be cooked by receipts found in all complete cookbooks, for cooking the common mushroom, Agaricus campestris, which is the mushroom ordinarily seen in the markets, and seems to be used exclusively by canneries. I do not wonder that many people who have never tasted any other variety think they do not care for mushrooms. Even this common kind few people feel safe in gathering because they cannot tell them from "toadstools." They have some characteristics in common: They are shaped like a parasol, the handle is the stem or stipe, the open top is the cap or pileus, under the cap radiating from its edge to the stem are the gills or lamellae. The gills are not visible in their buttons—the name given to all young mushrooms—for they are covered with a thin sheet of threads called the veil. As the button grows this veil stretches and finally breaks leaving a ragged edge to the cap and a ring or annulus of veil around the stem.

In the Agaricus the gills are not fastened to the stem but are rounded off at the end near the stem; they are a delicate pink, later a dark brown in color. The skin of the cap is separable, the margin extending beyond the gills. The stem is white, smooth, stuffed, that is softer within than without, and shorter than the diameter of the cap. The ring or annulus is delicate, often disappearing with age. The flesh is white and this mushroom is to be found in late summer and autumn, in pastures, lawns, and open places. Surely here are points of distinction sufficient to help in this direction.

—The American Farmer.

**CASTORIA.**  
Bears the Signature of *Chas. H. Fletcher.*  
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| Atlantic Express 8:15 p. m. via Hunt-ington. | Salt Lake, Denver, Ft. Worth, Omaha, Kansas City, St. Louis, Chicago and East.              | 8:00 a. m. |
| St. Paul Fast Mail 8:15 p. m. via Spokane.   | Walla Walla, Lewiston, Spokane, Minneapolis, St. Paul, Duluth, Milwaukee, Chicago and East. | 7:15 a. m. |

### Ocean and River Schedule

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Steamers leaving Portland make connection at Lyle with C. R. & N. for Goldendale and Klaskanine points.

C. R. & N. train leaves Goldendale Mondays, Wednesdays and Fridays 8:30 A. M., making connection with steamer "Regulator" for Portland way points.  
C. R. & N. train leaves Goldendale Tuesdays, Thursdays and Saturdays 8:30 A. M., connecting at The Dalles with steamer "Badie B." for The Dalles, meeting there with O. R. & N. train East and West.

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