



AGRICULTURAL

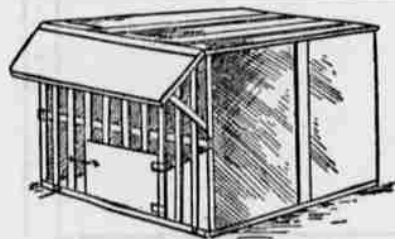
To Sugar Cure Pork.

Hogs of 200 to 250 pounds weight are best for family use. In dressing a hog it should be so hung that it can be split down the back, and the sides allowed to separate, the head being cut off. The leaf and some other surplus fat should be removed at 5 c. This allows the meat to cool thoroughly, and it is in good shape to handle. The meat barrel should be kept in a cool place without freezing. A good way to keep the hams and shoulders after being cured is to slice and fry and pack in jars, covering with hot lard. Fresh pork may be kept this way in hot weather, but it must be thoroughly cooked. While the cured meat requires much less cooking to preserve it.

Allow the hog to thoroughly cool before cutting, carefully trim hams and shoulders and split the sides in two lengthwise. Sprinkle bottom of barrel with fine salt, and rub each piece of meat with salt. Pack in barrel with hams on the bottom, shoulders next and sides on top. After three days cover the meat with brine made as follows: Water, 8 gallons; salt, 12 pounds; sugar, 3 pounds; saltpeter, 3 ounces; concentrated lye, 3 teaspoons. Boil all together and skim. After cooling, pour over the meat. Leave in brine from four to six weeks, then smoke as desired. The brine should be strong enough to bear up an egg.—Philadelphia Record.

Rain and Sun Proof Coop.

I have a chicken coop which I think suits me better than any other I have tried before. This coop is made out of cheap lumber. The bottom is hinged



MR. BECRAFT'S COOP.

at the back to the upper part. At the front I drive two staples to fasten the coop down so as it can be moved about. The upper part comes down over the floor all the way so that you can put a nail through the staple. The shade in the front is to keep the sun and rain out. These coops are very easy to clean.—J. C. Becraft in Poultry Keeper.

A Primitive Threshing Machine.

A common sight in the agricultural districts of Hungary is two women treading out grain by means of a beam. The woman seated on the ground takes a bundle of grain and puts it under one end of the beam. When the grain is in place the woman leaning on the pole for support takes a step backward which has the effect of raising the broad, flat end of the beam, and making the other end fall in a hole made for that purpose. Then a quick step forward, with some little pressure, brings the thick end of the beam down on the wheat and flattens it out so effectively as to separate the grain from the husks.

Farm Notes.

It is the seed that mostly exhausts the land of plant food. A grass crop that is allowed to produce seed takes more from the soil in mineral matter than two crops cut for hay while the grass is young.

If a garden is made on sandy soil, especially in a section where nearly all the soil is sandy, the use of air-slacked lime will be found very beneficial, as such soils are deficient in lime. Gas lime will not serve as a substitute for stone lime, but shell lime is excellent, however, though the use of stone lime should be preferred. The cost is small compared with the benefits derived.

The horse has a tail that should never be docked. The lightning rod peddler and the cloth peddler have tales that should be completely and effectually docked.

When it is known that the olfactory of a cow are ten times more acute than those of a man it would be seen at once the necessity for keeping the troughs clean and sweet. A little feed left in a trough will become as distasteful to a cow as it would be for a man to continue for a week eating from the same plate without cleaning.

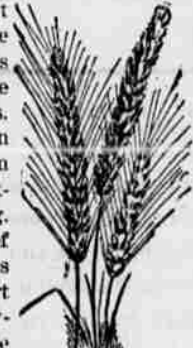
The cow that gets fat is never the best one for the dairyman. The good dairy cow has a good appetite and eats heavily, but her feed goes to milk rich in butter fat instead of to the making of flesh.

A great deal of hay is sent to market that is full of weeds. Such hay brings the lowest price, and also indicates that the farmers who ship it are not only careless, but also ignorant of the true methods of farming.

The Kelfer pear is one of the best varieties for canning, and is also hardy and a strong grower, but the supposition that it is free from attacks of blight is not corroborated by growers. There is no blight-proof pear.

Beardless Wheat.

Those who have had the most experience in combating the hessian fly are the strongest believers in the late sowing of wheat wherever it can be done. Some varieties are better for late sowing than others, and the two shown in the illustration seem to be especially suited for late sowing. The center head of the illustration shows a beardless sort known as the Claw-on Longberry. The variety is a strong BEARDLESS WHEAT. It grows and stools prolifically, the straw being strong and wiry. The heads are full and long and wide. The chaff, which is brown, is free from beards.



The grain, which is of true Longberry type, is dark amber in color, large and long and of the finest quality. The other heads shown are of the bearded sort. Sheaf Longberry Red, and claimed to be the most perfect Longberry red wheat grown. It is one of the hardest varieties, a strong, healthy grower, and especially desirable for late sowing. The straw is strong, though only medium tall. The chaff is thin and of a pearly white. The grain is dark and flinty, and nearly as large as rye kernels. This variety is much prized as a fancy milling sort.—Indianapolis News.

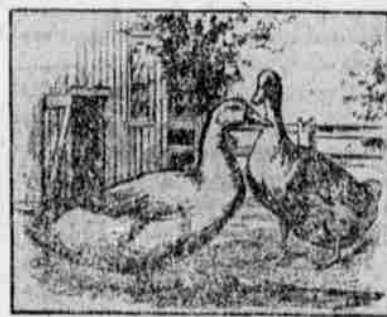
The Farm and the Man.

How any farm should be cropped depends upon where the farm is, its character and location. Some farms are by nature pasture farms, because they are not adapted to cultivation; other farms invite tillage. Size, too, is a controlling factor. A crop rotation and schedule of farm work that is admirable for fifty acres may be wholly impracticable for five hundred or a thousand. The ambition to own and cultivate broad acres is an American disease. This disease is not so much a desire to add to worldly possessions as it is for a gratification of the ownership of dominion; when analyzed it will be found to be a feature of man's kinship with nature.

Another and the most important factor of all is the man himself. The man makes the farm good or bad, as he makes everything else that comes under his control. The experience of one farmer is invaluable to another, but each farm is nevertheless a separate and local problem which the farmer must think out and work out himself.

Pekin Ducks Are Popular.

The Pekins are the most popular and probably the most profitable of all breeds of ducks. They reach heavy



PAIR OF PEKIN DUCKS.

weights at an early age, lay a large number of eggs which hatch well, and produce strong, hardy ducklings. They are pure white in color with yellow bill and legs. As a farmyard fowl they are somewhat noisier than some other breeds.—Farm and Home.

A Ration of Pumpkins.

Pumpkins are a most excellent food for milk cows, but owing to their bulky nature and their tendency to freeze and decay, they are chiefly valuable as a late fall food, when they answer a splendid purpose, to be fed for a couple of weeks while the cows are changing from grass to dried or preserved fodder. In some instances, when fed in very large quantities, the seed has a very stimulating effect on the urinary system, which may be prevented by removing the seed part.

JEW'S ULTIMATE DESTINY.

Return to Palestine Likely to Be by Gradual Stages.

Israel Zangwill, writing in the World To-Day, says pertinently: "The freer the Jew is left the more he tends, if not toward Christianity, toward a broader view of it and toward the acceptance of Christ in the apostolic chain of Hebrew prophets. The modern Jew is a pro-Christian, only too eager to admire the ideals of whatever nation he lives amid, only too uncritical. There can be little doubt, therefore, that were the Jew left to himself and given a free run in Christendom and free elbow room he would in the course of a few generations be practically merged with his environment."

For this consummation, however, Christendom is too unchristian to wait. It requires three or four generations after the first emancipation, and before these generations are up something is sure to happen to throw the Jew back upon himself. The Dreyfus case is what Bacon calls an "ostensive instance." But apart from such unpredictable particularities, it may be prophesied generally that with such a good "whipping boy" as the Jew ready to the agitator's hand, no economic or other crisis will pass in any country without its Jews being called to account for it. It is a notorious device of statecraft to divert attention from internal evils to foreign affairs and the Jews are a quasi-foreign body provided at home in default of a better cover. These outbreaks of anti-semitism, these incipient persecutions will always be answered by reactionary rigidness in the Jewish ranks.

The road to Palestine is hard and long. The Jew will probably make many a detour to his goal, and is most likely to settle as a first step in some neutral territory, less beset with political and religious pitfalls, there to reorganize his scattered forces, to relearn the lessons of co-operation and self-government, to readjust the balance of the old world and the new and to reconcile his conceptions with the modern scientific vision of the universe and with the new, historical perspectives opened up to us by archaeology. Thus tempered and prepared and reunited, he will await the opportunity of colonizing the holy land with his overflowing population and there re-inspired and re-sanctified by the fulfillment of his secular dream, he will continue his word toward the creation of a model state, which, set on Zion's hill, may be a light to the people.

THE ORIGINAL DEVIL WAGON.

First Idea of an Automobile Was Newton's Road Engine.

In the Field Columbian Museum in Chicago the progress of the science of transportation is shown in a series of object lessons. It is possible for a man to enter the department of the museum set aside for the purpose and



NEWTON'S "DEVIL WAGON."

there is an hour's time learn by means of the best teacher—the eye—the development of railway and water way transportation from the day when the first nomad moved his tent until this day, when time and space are approaching annihilation in the ages of steam and electricity.

The first idea of propulsion on land by steam is made known by a replica of Newton's engine of the year 1680. The engine was reproduced from description. It looks in part not unlike a gigantic tea kettle. In its day it was thought by those to whom steam was but a name that this child of the good Sir Isaac was of close kin to the devil.

Insect Balloons.

Insects enjoying aerial navigation by the use of balloons were recently caught by a French naturalist, who noticed them as small, bright objects floating in the air and behaving as if they were being steered. He caught some of them and found them to be viscous air bubbles one-fourth of an inch long, of uniform dimensions, and showing iridescent reflection. Each balloon was suspended by the feet of an insect resembling the hornet fly.

Fishes Thrown Up by Volcanoes.

The vomiting of fishes from volcanoes is no new experience and it seems more startling than mysterious. M. J. Girardin explains that in the interval between two eruptions—often a century or more—the craters become filled with fish-stocked lakes, and the next eruption blows out the water and its contents.

Russia a Good Customer.

Russia takes nearly half the agricultural machinery that the United States export.

Prudence is merely well-trained common sense.



To Foil Mutton.

Boiled mutton is not a poetical dish, but it is a good standby for the family dinner. It appears much oftener on the English tables than on American. The leg on boiling should be quite fresh. Wipe, remove all the fat and put into a kettle of well-salted boiling water. As it begins to boil, skim frequently, then set back on the range and simmer slowly, allowing twenty minutes to each pound of meat. A little rice is frequently boiled with the mutton. Serve with a thick caper sauce poured over the mutton and currant jelly. The caper sauce is merely a drawn-butter sauce, made by combining a scant half-cup of butter with two tablespoonfuls of flour in a saucepan, adding when bubbly one pint of the hot water in which the mutton was boiled, seasoning to taste, and adding at the least six tablespoonfuls of capers or pickled nasturtium seeds.

English Ginger Snaps.

Fourteen ounces of white sugar, eight ounces of butter, eight eggs, one teaspoonful of milk, two ounces of ground ginger, two tablespoonfuls of baking powder, one and a half pound of flour. Mix up in the usual way for cookies. Sift sugar over before cutting out the cakes. It is generally best to make the dough for all kinds of cookies and sugar cakes as soft as it can possibly be rolled out. Different persons make very different cakes of these sorts from the same recipes, and the common fault is too much flour in the dough. The baking powder, too, is responsible for some of the changes. With too much powder the cakes run into each other and lose the good round shape they ought to have.

Corn Chowder.

Chop fine one-quarter of a pound of fat salt pork, put into a deep-kettle with two large white onions, chopped fine, and cook for ten minutes without browning. Add one pine of raw potatoes cut into half-inch dice and sufficient boiling water to cover. Cook for ten minutes, add one pint of corn cut or scraped from the ear, salt and pepper to taste and simmer for fifteen minutes longer. Have ready one pint of milk made into a thin sauce with one tablespoonful of butter and one and one-half tablespoonfuls of flour. Add to the chowder with more seasoning if necessary and boil up twice.

Potato Salad.

One of the best methods of serving cold potatoes is to make them into salad. Cut them in any convenient form, add one small onion finely chopped and a little celery. Mix thoroughly with a dressing made as follows: Break into a bowl the yolks of three eggs, add a pinch of red pepper, a teaspoonful of made mustard, a teaspoonful of salt, and beat hard. Add of best oil, beating constantly, enough to make the dressing as thick as cake batter, alternating occasionally with a few drops of sharp vinegar. Finish by adding one cupful of thick cream—sweet or sour.

Stuffed Mushrooms.

Chop one shallot, saute in half a tablespoonful of butter. Remove the insides of mushrooms, chop with half the stalks and add to the shallot; add a little good broth. (Steep the remaining stalks in one-third cup of water for mushroom broth or gravy.) Cook for one-half hour, then season with salt, pepper and nutmeg. Add chopped parsley, butter, yolks of two eggs, fresh crumbs and a little lemon juice. Fill the mushrooms, place in a pan well buttered. Bake thirty minutes. Moisten with the gravy. Garnish with parsley.

Lemon Pie.

Two lemons; bake them a short time, then squeeze and strain the juice; boil the rind in half a pint of water, then pour the water in the following mixture: Two cups of sugar, half cupful sweet milk, one tablespoonful corn starch, one of butter, yolks of six eggs. Bake it in paste; then beat the whites with eight tablespoonfuls of sugar and pour over the pie; brown slightly. This quantity makes two pies.

Sauce Hollandaise.

Into a cupful of drawn butter beat the yolk of an egg, then a large teaspoonful of salad oil, dropping this in gradually as you would for mayonnaise. Add, then, the juice of half a lemon, a pinch of pepper, one of salt, the same of sugar and serve at once.

Tomato Sauce.

Brown a sliced onion in a tablespoonful of melted butter. Stir in two sprigs of parsley, one bay leaf, a half-can of tomatoes, a little cayenne, a pinch of salt and a teaspoonful of sugar. Boil rapidly, thicken slightly and strain.

Asthma

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