

LINCOLN COUNTY LEADER

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TOLEDO.....OREGON

Maxim Gorky says Russia is aflame. And she is poorly provided with fire-escapes.

This promises to be a fruitful year, in spite of an atmosphere supercharged with anti-grafting.

There is a strong tendency today to judge an "uplift" by the uplifted and the implement he uses.

Japan proves its good faith by opening Manchuria to foreign consuls and foreign trade. Now it is Russia's turn.

Surgeons report that a Buffalo Hungarian has his heart in the wrong place, but they admit that it is on the right side.

Mr. Rockefeller is said to be tracing his genealogical tree. He may find that the roots have a strong tendency to hunt for oil.

It must pain the life insurance looters to notice that if it is under the guise of a religion the graft can be gotten away with.

Gaynor and Greene have learned a great deal to their disgust, that even rich men may be punished for breaking the laws of this country.

Should the proposed reformed or "simplified" spelling be adopted, there is one source from which no protest will be heard—the "silent letters."

French investors are said to hold \$13,000,000,000 worth of foreign bonds. If the population keeps on decreasing, after awhile everybody in France will be rich.

John D. Rockefeller has added a searchlight to the equipment of his Lakewood place. He believes in the admonition, "Let your light so shine before men."

One of the theologians says 95 per cent of the sons of rich men are worthless. This is hardly fair. Most of them are nobly helping to keep money in circulation.

Some ingenious person has discovered that the word "senator," by making a few changes in the order of the letters composing it, becomes "treason." But it also makes "a Nestor." And there you are.

There are now 35,205 rural routes on which mail is delivered by carriers. First thing you know the farmer will get so effete that he will have hot rolls and fresh milk in bottles left at his front door of mornings.

The ministers of Hammond, a western town, are afraid there won't be enough men in heaven to sing bass in the celestial choir, and their brethren of the East declare there are no women angels. When doctors disagree, etc.

Andrew Carnegie was once a telegraph messenger. The man who managed the office in which Andrew was employed is now old and no longer able to work. Therefore Mr. Carnegie wants to give him a pension. That, also, is "white of Andy."

In Japan the railways have been taken over by the state. This sounds like a tremendous national enterprise, and so it is. But the total mileage of Japanese railways is less than five thousand, and the gross earnings for last year were only twenty-six million dollars. There are several American railroad systems that have a mileage of from five to ten thousand, and earnings of from fifty to more than a hundred millions.

The announcement that the United States will build a battle ship of 19,400 tons displacement, or about 1,500 tons over the gigantic Dreadnought, which has just been launched by King Edward, is possibly the forerunner of a navy construction which will put all previous exertions in this line in the shade. Naval experts decline to admit that the limit of size, combined with effectiveness, has been reached. The Dreadnought is a perfectly practical ship; then why not one a little larger? This is the argument of the ship-building nations. But if there is no limit upon the size of ships which may be built there will be attained one day another limit—that of the pocketbook of the so-called naval powers.

The universal acceptance among civilized nations and from time immemorial of the third finger of the left hand as the "wedding ring finger" is regarded by most people as the blind following of a custom which was inaugurated by whim or chance, but that it has a deeper significance for its selection appears from what was said by a mem-

ber of the Philosophical Society the other day in a desultory discussion of the subject. The third finger is the only one where two principal nerves, belonging to two distinct nerve trunks, meet. The thumb, forefinger, middle finger and one side of the third finger is supplied from the radial nerve, while the other side of the third finger and the little finger are supplied from the ulnar nerve. At the tip of the third finger a union of the two nerves takes place, so that this finger is scientifically typical of matrimony.

One of the most interesting developments of the pure food movement is the plan of the American Federation of Labor to spread information about adulterated foodstuffs among its members. Specific, not general, statements are what the federation has in mind, and they are what are most needed. Many of the states which already have pure food laws and enforce them, are accustomed to issue, through the state board of health, printed lists of articles which have been found on examination to be adulterated. But these lists if they receive any publicity at all receive only so much as may be conferred by the local papers, and not all papers are fearless and public-spirited. The federation rightly takes the view that there are no citizens whose interests are so closely affected by food adulteration as the laboring classes, since they have to consider prices; and it purposes, if somebody's pure Vermont maple sirup proves to be half glucose and the rest brown sugar, to tell its members the truth about it.

It is an interesting story that comes to us from Philadelphia how a little boy who was to all appearances hopelessly malicious has been made gentle, kind and benevolent by a surgical operation. His name is Spurgeon Welty, he is 11 years old and his home is at Nazareth, Pa. What the particular acts of cruelty were which made him a burden to his family and a terror to society we are not informed, but they were ultimately traced to an injury to his brain which he sustained several years ago by falling from a hayrack and striking his head immediately over the phrenological organ—just back of and above the right ear—supposed to represent conscience. After much debate, no doubt, little Spurgeon was taken to Philadelphia and there Dr. Ernest La Place bored a hole in his skull over the injured portion, relieved the pressure on the brain and forthwith the little patient became as amiable as anybody's little boy in all the world. About the phrenological element in this account we are skeptical. Phrenology can hardly be called a science now and it never can be a science until the science of mind is assured. Until we have properly analyzed our faculties and their relation to each other it is useless to pretend to assign each of them a place in the brain, and even then it is almost impossible to assign it a place on the skull. That the human conscience has any special relation to that part of the brain behind and above the ears is not at all likely, but that an abnormal pressure upon that or any other part of the brain may produce irritability of the temper and manifestations of malice and rage is too well known to be argued. The insane asylums contain many homicidal maniacs who have been made such by injuries to the skull. This should not be considered wonderful when it is well known that even by such a gentle and transient force as is exerted by food and drink a person's whole moral character may be temporarily transformed. It is a common thing for men to put things down their throats which cause them to murder their wives and children or to plunge into immorality which is more unkind than murder itself. Nor is this all, for character—even moral character—is influenced by everything we see and hear. If we consider a man's moral character as the product of his nature multiplied by his habits and experiences we shall have to make his nature much the smallest factor. We have been called the creatures of circumstances and we are not far from that. The most important value of such speculations results from their bearing on human accountability and the punishment of crime. If we are the creatures of circumstances is anything that we do either morally right or morally wrong? The answer is that this is a question about words. Right and wrong actions remain what they are in spite of all theories. They still excite our approval or disapproval, no matter what we show about heredity, environment, immoral food and surgical operations. Right is right and wrong is wrong and must be rewarded and punished as such to the end of time. Our moral instincts will always be supreme.

Lectures and Learning.

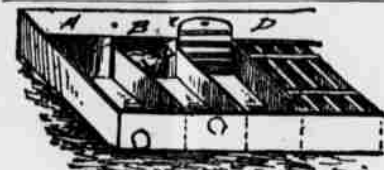
I have gained nothing whatever from any lecture I ever heard excepting an increased power of forgetting.—Confession by the Head Master of Eton.

A man who clerks in a cigar store should not smoke a pipe when on duty.



Place for Sitting Hens.

We have always had a preference for having the nests of sitters low down, if possible, on the ground. In some cases we have scattered barrels, laid on their sides and slightly sunk into the ground, all over the orchard, which served as a run for our laying hens. The hens would select them for nests, and when they became broody, could be allowed to sit and hatch, and take care of their brood for at least a few weeks, right in the nest of their own selection. In the hatching room, too, we have regularly endeavored to have the nests near the ground, and if possible on the natural earth floor; or if in tiers, at least the lower one on the ground. Eggs usually hatch well on the natural earth floor. A reader of the Farmer, William Elwick, of Hankinson, N. Dak., gives herewith a plan of coop for sitting hens, that may prove decidedly serviceable in many cases. He makes these coops in rows, 16 feet long, 10 nests in a row, and 16 inches square. The nests are covered by a board 16 inches wide by 16 feet long, and inclosed by slide



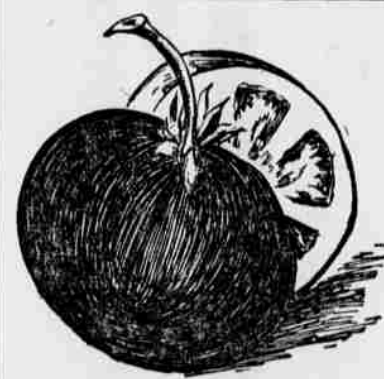
CONVENIENT NEST COOP.

doors between nest and feed coop. Each feed coop (or run) is covered with a lath door. If hens sit well, he lets them off in the morning, and shuts them in at night. Thus they can be kept under full control all the time. At A is shown the empty nest; at B the hen sitting; at C the slide door fastened down, with sitting hen inside; at D the lath cover on top of run, confining the sitter to nest and run. The runs are 4 feet long.—Dakota Farmer.

The Success Tomato.

One of the most promising of the several new varieties of tomatoes afforded to planters this spring is Success. It has its chief merits in its brilliant red color and its splendid shipping qualities. It ripens evenly and almost to the very stem, the skin is smooth and, as yet it has shown no tendency to crack. It is very firm and yet the flesh is not hard, but yielding and juicy. In habit of growth it is exceedingly promising, the vines being vigorous and compact and the fruit setting abundantly in clusters. Taken altogether it is a sort that will make a mark for itself unless it should develop, under field culture, some traits not now seen in the testing grounds.

It ought to be a variety of great value for shippers and those who grow



THE SUCCESS TOMATO.

tomatoes for distant markets are advised to watch the variety closely.—Indianapolis News.

Farming Under Glass.

Tobacco, oranges and pineapples are being grown under glass, or shelter, and those who have ventured into such work find that the method pays. More capital must be invested, but a farm of two acres under glass will give a larger profit than an ordinary uncovered area of 100 acres or more. On a small area only the crops that sell at the highest prices are grown, and, while greater expense is incurred, yet the crops pay. Garden crops are also receiving attention, and the future will witness hundreds of covered small farms.

Effects of Drainage.

By means of the drainage of land the various chemical actions which take place through the action of the atmosphere on the surface soil are carried down to a greater or less extent into the subsoil, for as the water level is lowered the air enters from above to fill the cavities in the soil. By drainage, also the depth to which roots will penetrate is increased, for roots will not grow in the absence of oxygen, and they will rot as soon as they reach a permanent water level.

Water for Horses in Summer.

If one will stop to think how hard it is to go through the work of the morning in a dry, dusty field on a hot day without a drink, one will then have an idea of how horses feel under the same conditions. An excellent plan of feeding and watering the horse during the warm weather is to give them water in the morning, then the hay and then the grain; at noon the water, a little hay and then the grain and at night the water, the grain and some time afterward, usually two hours or more, all the hay the animal will eat up clean. It will be noticed that the water always precedes the meal of hay and grain. During the forenoon and during the afternoon the horses should have at least one cooling drink. It will do them no harm and they will do all the better work in consequence; then, at night, see that they are properly groomed and that they have a good, comfortable bed for their tired bodies. Treated in this manner, one will get a full day's work from every horse and he will not suffer from it, either.

Green Food for Small Chicks.

As soon as the little chick begins to grow feathers, that is, after the down age is past, green food is quite necessary to its happiness. If there is no danger of the bird being chilled or getting wet, then let it have the grassy run to pick over; even if the weather is cool, it will do no harm to let the chicks on to the grass in the warm part of the day, but they must be watched, so that they do not stay too long and become chilled. One of the most successful poultrymen we know makes it a practice to grow a quantity of lettuce in hotbeds especially for feeding his young chicks for green food. This seems to be a good plan in his case, because his birds are hatched very early, before it is fit to turn them on to the grass. Don't attempt to raise young chicks wholly on grain.

Waste of Feed.

Straw, corn fodder and rough hay are known as coarse foods, because much of such foods contain either an excess of woody fiber and little nutrition in proportion to the bulk, or are not as readily eaten by stock as is good hay or food of a better quality. For this reason there is a large waste of valuable feeding material in the United States that might be saved and used if proper attention is given to the preparation of foods and the combining of the different materials in a manner by which all can be utilized, and a corresponding gain in meat or milk thereby secured. Millions of stacks of straw and a still larger number of "shocks" or corn fodder rot in the fields, or are damaged in a manner to render the food valueless, though all of such could be made to perform service.

Effects of Manure on Lands.

Organic matter in manure seems to be chiefly to make the land work better, and in absorbing and retaining the moisture. So many are disposed to attach a mysterious value to the excrements of animals, and to think that some special properties are imparted to these in the transformation of food through the body of the animal, that they will not readily accept the idea that the manuring properties of dung are confined to the chemical salts which it contains. It must be borne in mind that experimental fields receive no manure, nor does any animal enter them, except the horses which cultivate them and carry off the crop. Unless, therefore, the plants can thrive on chemical salts, they could not be there.

Wounds on Fruit Trees.

An eastern fruit grower says: "Wounds of any considerable size should be given a coat of paint or some other durable substance. A suitable dressing must possess two distinct properties. It must check the weathering of the wound and prevent the growth of bacteria and fungi, and it must be of such a nature as not to injure the surrounding bark. The dressing is of no value in the healing of the wound, except as it prevents decay. For general purposes, a white lead paint is most satisfactory. It adheres closely to the wood. Wax, shellac, talow, etc., are lacking in both respects. Bordeaux mixture would be an admirable material for this purpose if it were more durable."

Grass Seed.

Much care should be taken in obtaining the various kinds of grass and clover seeds, as these often contain injurious seeds of weeds that thus become widely scattered over the country.

A Crop That Pays Best.

At a meeting of the tobacco growers at Lancaster, Pa., recently, the declaration was made by President Herr that last year's crop was the best ever raised in this country, and that it sold at prices that yielded more than the value of the land on which it was grown. There will be a largely-increased acreage.

The potato crop of Germany is nearly ten times as great as that of the United States.



Frost Cakes.

Beat the whites of six eggs to a stiff froth, adding a little at a time, two cupfuls of granulated sugar; when this is thoroughly whipped in, add two beaten yolks and one-third cupful of butter; then, after another thorough beating, add one cupful of finely-sifted flour in which has been sifted one teaspoonful of baking powder. Flavor with almond, bake in a long tin and when done cover with a boiled icing and cut into squares.

Beef Like Game.

Cut some slices of beef into square pieces, put on each a piece of bacon, dredge flour over them, skewer each into a rolled shape, fry them in butter; when brown add a finely minced onion, a slice of lemon peel, a spoonful of capers, two bay leaves, salt, spice to taste, a wineglassful of vinegar and a glass of diluted black currant jelly; stew till the beef is very tender.

Molasses Taffy.

Boil a pint of molasses steadily for twenty minutes, then beat in a scant half-teaspoonful of baking soda and boil for fifteen minutes more, or until a little dropped into cold water is brittle. Stir steadily all the time it is cooking or it will scorch. When done add a teaspoonful of vinegar, pour into buttered tins and, as it begins to cool, pull to a light brown.

Cabbage Tart.

Chop fine a small head and season with salt and pepper; cook in a kettle in just enough water to keep from burning. Take half a cupful of sour milk, half a cupful of vinegar, two eggs, butter the size of an egg, beat together and pour over cooled cabbage in the kettle. Let it boil up once and serve. Can be eaten by a dyspeptic without harm.

Nougat.

Boil a pound of sugar with a gill of water until a little dropped into cold water is brittle. Cover the bottom of a shallow and greased tin with nut kernels, strips of cocoanut, bits of figs, etc. Stir into the boiling candy a tablespoonful of lemon juice and pour over the nuts and fruit in the pan. Let it get cold, then cut into squares or strips.

Potato Pudding.

Collect the cold potatoes from two or three meals and bruise them through the colander with a wooden spoon. Beat up eggs to the proportion of one egg to three ordinary sized potatoes in a cupful of milk. Beat up with the potatoes to a thick batter and add sugar to taste. Bake in a quick oven and eat with marmalade.

To Keep Meat Hot.

If cooked meat is ready for table before it is required, place it on a dish ready to be served and set this over a pan of boiling water. Put a dish over the meat and a cloth over all. The steam will keep the meat hot for a long time, and does not draw the gravy out or dry it up, as would happen if it were set in an oven.

Milk Sponge Cake.

Into two cups of sugar whip four beaten eggs, a half teaspoonful of salt, the juice and rind of half a lemon, two cups of flour sifted with two level teaspoonfuls of baking powder, and, last of all, a cup of boiling milk, added slowly. The batter is very thin, but do not add more flour.

Shrimp and Tomato Salad.

Remove the shells from cold-boiled shrimp. Cut the tops from ripe tomatoes and scoop out the insides without breaking the skin. Fill the tomato shells with the shrimp, seasoned, and stand each on a lettuce leaf. Put a great spoonful of the mayonnaise on top of each tomato, and serve.

Salmon Mayonnaise Salad.

Boil eight eggs hard and throw into cold water to loosen the shells. Make a cup of mayonnaise and rub into it six slices of boiled or canned salmon. Slice the eggs, lay them among the lettuce leaves and pour over them the salmon mayonnaise.

To Color Ice Cream.

If you wish ice cream to be ornamental you may use beet juice for coloring. It will give you any shade of pink desired. Use spinach for green, or a little butter color will make it a deep cream. All are perfectly harmless.

Escalloped Onions.

Fill an earthen baking dish with layers of bread crumbs and boiled onions pulled into small bits, each seasoned with salt, butter and pepper. Fill the dish with sweet milk and bake half an hour.