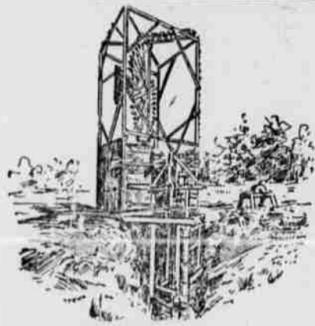


# FARMS AND FARMERS



## Turbine Windmill.

In parts of the country subject to high winds there is risk of mills on high towers being overthrown, especially if the diameter of the wheel is increased above ten or twelve feet. To overcome this difficulty it is expedient to build a mill inside of its tower rather than upon it. The turbine shown in the illustration has a diameter of twenty feet and is used to drive a feed grinder and other machinery. Its chief office, however, is to operate two pumps which irrigate



THE TURBINE WINDMILL.

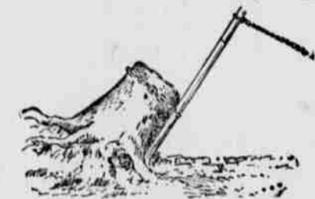
sixteen acres of land. The expense of erecting this mill was about one hundred dollars. There is no particular difficulty about its construction and a considerable part of the work could be done with ordinary tools and a little mechanical knowledge.

## Lack of Mechanical Knowledge.

The full benefits of farm machinery are not realized because the average farmer has not the mechanical training or the requisite skill to get the best results out of these complex implements. We are the greatest makers and users of farm machinery in the world, and it is owing to this fact more than any other single cause that we have been able to maintain our agricultural supremacy in the markets of the world. The cost of this machinery to the farmers is greater to-day than ever before. The character of this machinery every year becomes more complicated, requiring increased knowledge of engineering principles on the part of users. The traction engine, the steam plow, the combined harvester and thresher operated by steam power, the automobile, the growing use of electricity as a motive power on the farm, the machinery now required in dairies, in the growing of sugar beets and manufacture of beet sugar, are all illustrations of the momentous changes in the character of farm machines which have taken place in the last fifty years. The increase in skill and mechanical knowledge required by farmers to operate these complex and costly machines compared to what was needed to operate the primitive tools of half a century ago cannot be given in percentages.—Elwood Mead, in *Field and Farm*.

## Pulling Stumps.

A writer in *Home and Farm* gives this description of an implement for pulling stumps: Cut a good, strong pole about twenty feet long, of white ash; trim and peel it nicely, hitch a



FOR PULLING THE STUMPS.

strong rope to the top—a chain will do, but it is heavier to handle. Set the pole against the stump to be pulled, letting the lower end rest between two roots. Then put a strong chain around the top of the stump, passing it around the pole. A team hitched to the rope will pull out most any stump. Place the pole close to the stump and cut the roots opposite the pole. Two men can best do the work—one to tend the horse, the other to cut roots as the stump is being turned out.

## The Great American Hen.

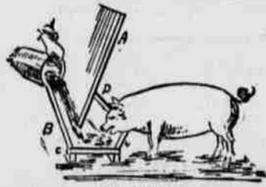
Some one has figured that the American hen each year earns enough to buy all the silver and gold dug out of the mines, all the sheep in the country and their wool, and leave a balance equal to the entire year's crop of rye, barley, buckwheat and potatoes. Or, as a hen enthusiast writes in *Farming*, "she pays the interest on all the farm mortgages, pays the entire State and county taxes of the whole Union, and then leaves a balance large enough to give every man, woman and child in the United States a dollar."

## Harvesting Potatoes.

More or less judgment is required in doing any kind of work, and the digging of potatoes is no exception to the rule. In the first place, so many should not be dug out at one time that they cannot be handled readily. A good way is to dig during the fore part of each half day and then gather the tubers before quitting. As soon as dry they should always be picked up, and if the weather is reasonably dry the length of time necessary for drying depends almost entirely upon the nature of the soil. If sandy, an hour may be long enough, but if a moist clay it may take several hours. Potatoes, once dug, should certainly not be left out on the ground over night. If they are, the frost has every chance to get at them, and only a little freezing is required to spoil a good many bushels for market. It is a poor practice, too, to pick up potatoes without any regard to grading. Two classes, anyway, should be made of them; all those of good marketable size should be gathered first and the undersized ones left till later. It also pays to have crates or bushel measures in which to pick them up. Easy to distribute about the field, these, after being filled, can readily be placed on a wagon and drawn off. Furthermore, they prevent the tubers from being jammed and marred. Thirty or forty of them, or even a less number, may profitably be owned by every farmer who makes a business of raising potatoes and similar crops.—Fred O. Sibley, in *Agricultural Epitomist*.

## Good Hog Trough Feeder.

The best hog trough I ever saw is made as shown in cut. A is a fence between man and pigs, 3 feet high; B, back board, 18 inches; C, bottom width to suit size of pigs; D, sticks to keep them from crowding; E, front to suit size of pigs also. You see, the pigs can't crowd each other or you as you feed them. They can't get their feet in the mush and must stand up and eat like horses in the stalls. A nice sight



HOG FEEDER.

to see thirty or forty side by side, eating quietly and cleanly.—*Farm Progress*.

## Cutting Silo Corn.

It is of primary importance to know at what stage corn should be cut to secure the best results. It is also necessary, it is pointed out in *Farming*, that a careful study be made as to how rapidly nutriment is stored up in the corn plant and when the maximum amount is reached. When corn is fully tasseled it contains but eight-tenths of a ton of dry matter an acre, or one-fifth of what it contains when fully ripe. When in milk it contains nearly three times as much dry matter as when fully tasseled. Only seventeen days were occupied in passing from the milk to the glazing stage, yet in this time there was an increase in the dry matter of 1.3 tons an acre. This shows the great advantage of letting the corn stand until the kernels are glazed. After this period the increase in dry matter is but slight.

## Shelter for Stock.

The piles of stalks and straw which go to waste can be made to do good service in providing shelter if it is not considered fit for feeding. With a few posts and poles the stalks and straw will furnish a warm place of refuge for animals that cannot be accommodated in the barn or stable. With plenty of straw on the ground under the covering so formed, no better place could be arranged for sheep, and with care in making the roof only a heavy storm will cause it to leak.

## The Apple Harvest.

System in harvesting is essential. Care must be taken in picking thoroughly and without bruising the fruit. Apples should be partially sorted in the orchard. Apples should be left on the trees as long as possible, that the fruit may get color and weight.

## Storing Vegetables.

To enjoy palatable and wholesome vegetables during the winter months proper care and attention are just as essential in harvesting and storing as in cultivation. Roots and vegetables, as they are often promiscuously thrown in heaps about the cellar, soon lose their freshness and flavor. Most of our house cellars are too warm for the proper preservation of vegetables, and it is therefore advisable to store only a limited quantity for immediate use in the house, while the main stock should be kept in a cool barn, or in an outdoor pit.

## AMERICANS AND CHEESE.

We Not Only Eat More of It; We Also Make All Foreign Brands. Americans used to be half apologetic, half defiant when they took cheese, says What to Eat. They had so often been told that it was indigestible that they would as soon have questioned the rule of three.

The status of cheese is different now. Physicians are declaring—and the people are believing—that cheese, if eaten properly, is not only digestible, but also more nutritious, weight for weight, than almost any other food.

A great amount of cheese manufactured in this country is exported to those places in Europe which have been and still are famous for their cheeses. Our product is fully equal to the native brands.

It is said that Stilton cheese is made in this country, sent to England, where a cloth is put around it, and reshipped to this and other countries as the genuine English Stilton. The cloth used puts a peculiar print upon the cheese rind which is supposed to identify it.

However this may be, this country is successfully making cheeses which were once made only in certain European districts. Chief among these is the Swiss cheese called Schweitzerkase by the Germans and gruyere by the French, an excellent brand of which is made in Ohio.

Much of the native cheese is made in the state of New York. It is called simply New York state cream cheese and runs from the new, nearly white and nearly tasteless cheeses to the dark yellow or dark reds, which in flavor and appearance resemble Stilton, Parmesan, Edam and similar European makes.

To get any particular kind the purchaser must—except it be American Swiss Roquefort, Limburger or the like—go to the shop, and buy a sample. Most of the American cheeses, indeed, are nameless. In Europe the call for a cheese of a certain name always brings the same product.

The white cream cheeses, such as the Neuchatel from Normandy, are made in this country to perfection.

For the eight months ended February, 1905, the cheese exported from this country amounted to 7,202,388 pounds. For the corresponding period of 1904 it was 5,089,096 pounds. This falling off is entirely a coincidence and does not indicate a lessening of the product, because the industry in this country is increasing. During the last four years it has nearly doubled and a feature of the situation is that Americans are becoming great cheese eaters, a fact which may, indeed, account for part of the falling off of the exports.

## MURDERS BY ROAD AGENTS.

### An Early Day Period in Montana When Reign of Terror Prevailed.

The discovery up to the fall of 1893 of no less than 110 bodies of victims of the road agents had finally aroused the feelings of the law-abiding citizens to a pitch of frenzy. They felt that the mysterious disappearance of many other men whom they had known was to be traced to the bandits. Scores of miners who had set out with large sums of money for various places had never been heard of and had never reached their destination. Murders occurred daily, almost hourly. Had there been the most perfect system of legal procedure, time would not have permitted of the orderly trials of offenders, so frequent were the crimes. Alder Gulch continued to disgorge its treasure in a steady stream, and the very excess of its bounty excited the most selfish passions of men. The heart of a man possessed with the thirst for gold is like the country where gold is produced—it is wild and barren, and the flowers wither.

It must not be supposed that during these long months of sickening dread and doubt attempts had not been made to organize justice. Rude courts were established and the guilt or innocence of offenders submitted to regularly chosen juries, but the swaggering outlaws would boldly force their way through the lines of spectators and into the presence of the qualified twelve men, announcing their determination to avenge upon everyone connected with the case any verdict other than acquittal. Witnesses and jurors, under these circumstances, were afraid of their lives, and justice had miscarried until the outlaws, seeing the blank of fear everywhere, were supreme. In the early stages of this reign of terror some of the road agents had been tried, found guilty and condemned to death by unanimous vote, but as in the case of the murderers of Dillingham, between conviction and punishment motions to reconsider had been intervened, and the vacillating mob, through fear of retreating doubt, had revoked the action of the previous hour.—*McClure's Magazine*.

### Needed Stirring Up.

"I see San Salvador and Guatemala are at war."

"What are they fighting over?"  
"Nothing in particular. The weather began to get cooler and the troops needed exercising."—*Milwaukee Sentinel*.



## An Ingenious Housewife.

A young wife who finds catering for two without a waste of provisions perplexing makes a part of her own cooking butter.

A bottle of cream, unless it happens to be needed for a dessert, is never used up, so she turns what is left into a bowl, day by day, until she accumulates enough to pay for churning. Then she beats it into butter, drains off the buttermilk, salts it and works out the moisture. Left-over peas go into puree of pea soup the next day. Cold corn is used up in fritters or succotash. Cold mashed potatoes reappear in potato cakes or potato pancakes, says the *New York Evening Sun*. The ways of meat fragments are many, the housewife's repertoire of "cutlets," souffles, croquettes, ragouts and the like being a long one. "The ragout," she whispered in a friend's ear, "is nothing but mother's 'stew,' with less gravy, only, some way, not half so good."

## Artificial Milk.

Artificial milk is one of the latest attempts of science to duplicate by synthetic processes the products of nature. In Germany, where chemistry has reached its highest state of development, they are offering a so-called artificial milk, which is recommended for use in bakeries as a substitute for the natural product. According to one of the reputable German chemical journals, this latest product of the laboratory consists of a mixture of syrup and sesame oil, emulsified with some preservative substance. This is of sufficient strength to be diluted by the consumer with nine parts of water. It is stated that in some of the southern states, remote from milk supplies, an artificial substitute is made from cotton-seed oil in much the same manner.

## Testing Flour.

There are several methods of testing flour, one of which at least should be known to every purchaser of household provisions. If flour is white with a yellowish straw-color it is good, while if it has a bluish cast, or black specks in it, it is the opposite. Flour can also be tested by its adhesiveness—wet and knead a little of it between the fingers; if it works soft and sticky it is poor. If a little flour is thrown against a dry, smooth surface and it falls like powder, you may know that it is not of the best quality. If flour squeezed in the hand retains the shape given it, when the hand is relaxed, it is a good sign.

## Spiced Grapes.

Pulp the grapes, cut the pulp in a saucepan, and stew gently until soft enough to be rubbed through a strainer to remove the seeds. Weigh the pulp, and to five pounds of it add a pint of vinegar, four pounds of brown sugar, three tablespoonfuls of ground cloves and two of ground cinnamon. Stew all together until very thick, then pour into jelly glasses and seal.

## Strawberry Float.

Squeeze every bit of juice from a quart of strawberries. Beat three egg-whites stiff with sugar to taste, and whip into this meringue the squeezed berries. Sweeten a pint of rich cream, and pour into it the juice of the berries. Line a glass bowl with macaroons, pour the strawberry cream upon these, then heap the meringue on top of all. Serve soon.

## Gooseberry Fool.

Put into a jar one quart of green gooseberries, with two tablespoonfuls of water and two cupfuls of sugar; set the jar in a saucepan of boiling water and boil until the fruit will mash; beat to a pulp and put through a coarse sieve. To one pint of pulp add one-half pint of cream and one cupful of milk; add the milk, first gradually, beating well. Serve cold.

## Devil's Food Cake.

Cream one-half cup of butter with one and one-half cups of sugar, add three beaten eggs, one-half cup of grated chocolate dissolved in one-half cup of hot water, a teaspoonful of vanilla, and one and a half cups of flour that has been twice sifted with a heaping teaspoonful of baking powder. Bake in layer tins and put together with boiled icing.

## Rich Vanilla Ice Cream.

Make a custard of a quart of milk, seven eggs and two cups of sugar, or more if you wish the ice cream to be quite sweet. Boil in the custard several vanilla beans. When the custard just coats the spoon remove from the fire and set aside to cool. When cold strain out the vanilla beans, add a quart of rich cream and freeze.

# We Trust Doctors

If you are suffering from impure blood, thin blood, debility, nervousness, exhaustion, you should begin at once with Ayer's Sarsaparilla, the Sarsaparilla you have known all your life. Your doctor knows it, too. Ask him about it.

You must look well after the condition of your liver and bowels. Unless there is daily action of the bowels, poisonous products are absorbed, causing headache, biliousness, nausea, dyspepsia, and thus preventing the Sarsaparilla from doing its best work. Ayer's Pills are liver pills. Act gently, and vegetable. The dose is only one pill at bedtime.

Made by J. C. Ayer & Co., Lowell, Mass.  
Also manufacturers of  
**Ayer's** HAIR VIGOR, AGUE CURE, CHERRY PECTORAL.

## Rough on Reggy.

Tommy—What is the "height of folly," pa?

Pa—Your sister's beau, my son. He is six feet two.

## Probably Went All Right.

"J. Smith, Famed Geological Structure, Ill."

This was the address on the letter postmarked "Boston, Aug. 27, 1905."

"Try Starved Rock," wrote the educated railway postal clerk just below the address.—*Chicago Tribune*.

## \$100 Reward, \$100.

The readers of this paper will be pleased to learn that there is at least one dreaded disease that science has been able to cure in all its stages, and that is Catarrh. Hall's Catarrh Cure is the only positive cure known to the medical fraternity. Catarrh being a constitutional disease, requires a constitutional treatment. Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system, thereby destroying the foundation of the disease, and giving the patient strength by building up the constitution and assisting nature in doing its work. The proprietors have so much faith in its curative powers that they offer One Hundred Dollars for any case that it fails to cure. Send for list of testimonials.

Address: F. J. CHENEY & CO., Toledo, O. Sold by druggists, 75c.

Hall's Family Pills are the best.

## Next Summer.

A million or two of people who have spent this summer at the seashore are strongly disposed to spend next summer in the back country or the mountains. If they persevere in this determination their places will be filled by persons who have spent this summer in the mountains and the back country and don't want to go back. It has been a very trying summer, muggy, foggy, skeetzy, damp, moist, hot and miscellaneous pliantive, but it has been about as bad in one place as in another.—*Harper's Weekly*.

**FITS** St. Vitus' Dance and All Nervous Diseases permanently cured by Dr. Kline's Great Nervine Restorer. Send for FREE 24 trial bottle and treatise. Dr. R. H. Kline, Ltd. 931 Arch St., Phila., Pa.

## Would Suit Him Better.

The Judge—Mr. Twiggles, do you wish to poll the jury?

The lawyer (who had lost his case)—No, your honor; but it would afford me infinite satisfaction if I could club the jury.

Mothers will find Mr. Winslow's Soothing Syrup the best remedy to use for their children during the teething period.

## One of His Gloomy Moods.

"Honesty is the best policy, to be sure," moralized the professor, "but in the case of too many men it is a policy that has a surrender value."

## To Break in New Shoes.

Always shake in Allen's Foot-Ease, a powder. It cures hot, sweating, aching, swollen feet. Cures corns, ingrowing nails and bunions. At all druggists and shoe stores, 25c. Don't accept any substitute. Sample mailed FREE. Address Allen S. Olmsted, Le Roy, N. Y.

## Uncle Allen.

"Many a man," said Uncle Allen Sparks, "dates all his other reverses from the evening when his best girl turned him down."

## A TERRIBLE EXPERIENCE.

How a Veteran Was Saved the Amputation of a Limb.

B. Frank Doremus, veteran, of Roosevelt Ave., Indianapolis, Ind., says:

"I had been showing symptoms of kidney trouble from the time I was mustered out of the army, but in all my life I never suffered as in 1897. Headaches, dizziness and sleeplessness first, and then dropsy. I was weak and helpless, having run down from 180 to 125 pounds. I was having terrible pain in the kidneys and the secretions passed almost involuntarily. My left leg swelled until it was 34 inches around, and the doctor tapped it night and morning until I could no longer stand it, and then he advised amputation. I refused, and began using Doan's Kidney Pills. The swelling subsided gradually, the urine became natural and all my pains and aches disappeared. I have been well now for nine years since using Doan's Kidney Pills."

For sale by all dealers. 50 cents a box. Foster-Milburn Co., Buffalo, N. Y.