

LINCOLN COUNTY LEADER

R. E. COLLINS, Editor
F. N. HAYDEN, Manager

TOLEDO.....OREGON

It may some day dawn on Harry K. Thaw that he made a big mistake when he got crazy.

The most trustworthy of all the "signs of returning confidence" are these: \$\$\$\$\$\$.

Mr. Bradstreet says the cost of living has been decreased 12 per cent. Bet Mrs. Bradstreet made the discovery.

In his desire to get out of prison and go to Congress, Caleb Powers no doubt feels that the change would do him good.

Miss Elkins seems to have violated all international marriage traditions by getting hold of a man as well as a duke.

John Burns, M. P., believes in fewer and better babies. There isn't as much milk in England as there is in this country.

A scheme to limit speeches in Parliament to five minutes. And some of the members will be able to tell all they know in less time than that.

Isn't it absurd to accuse New York society people of planning a divorce just because the husband chooses to live in London and the wife at Lenox?

Instead of patching up our battleships, it might be easier to induce the next Hague conference to decree that no sea fighter may hit an antagonist below the armor belt.

A London paper is telling its readers "how to live on £800 a year." The average human being would be glad of the opportunity to experiment on that income without any instructions.

A big diamond firm which failed the other day blames its trouble on "the public's craze for automobiles." The old saying may, therefore, be changed to "Stick to me and you'll ride in an automobile."

Governor Hughes gives it as his opinion that men are nine-tenths good. It is unfortunate that the nine-tenths good should always have to be at so much trouble and expense to keep the one-tenth bad from wrecking things.

The British House of Commons has passed a woman's enfranchisement bill on its first reading and put it on the shelf. The suffragettes are making headway. When a legislative body begins to throw sops it indicates that it is sitting up and taking notice.

A New York woman who had forgotten her pocketbook applied to a policeman for a dime with which to pay her car fare home. He gave her the money and has just received a \$10 bill for his politeness. This is fine; but probably the next New York policeman who hands a dime to a strange woman will be swindled.

So "Bim the Button Man" is dead. He made a fortune by holding the celluloid disk up to nature and giving his countrymen the counterfeited presentment of their presidential nominees. What lifted him from the commercial commonplace was his power to prophecy who the nominee would be and to embody that prophecy in countless buttons before the convention had even met. We are sorry that Bim has gone. But this is an unusually easy year for anyone who wants to succeed him in the presidential prophecy industry.

Apropos of its "bargain list," a firm of manufacturers announces that it recently sold "a 1907 second-hand automobile" to the vice president of one of the largest transcontinental lines; another to the president of a national bank; a third to a prominent real estate dealer; another to a famous Wall street operator; one to a well known and popular man of leisure; another to the president of a great commercial enterprise, and yet another to a noted corporation attorney. "This is a class of buyers," it is added, "who in the past would not consider any but a new car." Perhaps the reason is not far to seek. They are not the only persons who are economizing.

France, in spite of the reputation given to it by Parisian novelists, is an exceptionally moral country, and one of the most sacred of its institutions is marriage. Divorce has never been much sought for there, and separated married couples are infrequent. For this reason the action of the French Chamber of Deputies and Senate in passing a law automatically to convert a decree of separation into a divorce at the end of three years, when either party requests it, is significant of the trend of modern civilized opinion. Divorce has never been obtainable in France except

during the revolution and the reign of Napoleon until within the last twenty years. But now the nation deliberately makes divorce so easy that no married person dissatisfied with his or her condition need continue in it.

In a recent newspaper interview Bishop Samuel Fallows of Chicago maintained, on scriptural and scientific grounds, that 120 years were the natural duration of human life. Leaving out of view the scriptural argument, of which he is the best judge, it must be admitted that his scientific reasoning is simple, if not conclusive. The rule in the animal kingdom, he says, is that the lifetime of an animal is six times the period of its maturity. By way of illustration, the dog, he says, reaches its maturity in one and a half years, and its lifetime is nine years. Then he argues that as a man reaches his maturity in twenty years his natural lifetime is 120 years. And certainly, if the bishop's premises are right, his reasoning seems to be conclusive, though it constitutes the greatest indictment that could be framed against the living habits of the human race. The rule of nature, however, on which it rests admits of an important elaboration. The age of maturity is different, not only in different species but in different individuals of the same species, and its relation to longevity is as obvious in individuals as in species. It would be interesting to know—though probably it can never be exactly known—how widely the age of maturity in human beings varies. The mind and body do not appear in all cases to mature at the same age, but judging by the growth of the body, which is visible, it is obvious that there must be a difference of several years in the age of maturity. Some would say that the mind matures ten years sooner in some human beings than in others. This principle is useful not only in forming an estimate of the probable duration of life, but in determining what ought to be expected of people at a given age. It will hardly be questioned that precocious people, like Lord Macaulay, John Fiske and President W. R. Harper, rarely live to a great age. And perhaps they might live longer if they realized that, having matured quickly, they have not naturally the same lease of life as those who mature more slowly. The greatest use of the principle, however, is in judging of the capacity and intellectual needs of immature minds. There are cases in which a young person is unnecessarily discouraged in regard to his intellectual powers and progress because age deceives him, and he does not reflect that he has not yet reached maturity. Still more frequently does it happen that in the work of teaching the young the age is consulted more than the development.

TESTING HIS TONGUE.

The Unhappy Experience of a Young Married Woman.

A young married woman in Brooklyn suspected that her husband was indulging in wine. She determined, however, to say nothing till she had confirmed her suspicions. In conversation with her bosom friend she said she would give anything to discover the truth. The friend mentioned that a man even slightly intoxicated cannot pronounce words of length. This gave the young wife an idea, which she proceeded to put into execution.

When the young women met again, the suspicious wife announced that the worst had been ascertained. She burst into tears and took from her hand bag a paper, which she handed to her friend.

"I gave him this," she sobbed. The friend read from the list the following words: "Philliprogentiveness, disproportionableness, pseudanesthesia, phthisis, parachronism, hypochondriasis, photochromy, syncategorematic." "And," added the unhappy wife, with a fresh sob, "the wretch missed nearly all of them!"—New York Tribune.

A Curious Grace.

The most curious form, or, rather, expression, of grace after meat which I have ever come across was that customary at Clifford's inn, one of the vanished inns of chancery. The society consisted of two distinct bodies, the principal and rules and the Kentish mess, each body having its own table. At the conclusion of the dinner the chairman of the Kentish mess, first bowing to the principal of the inn, took from the hands of the servitor some small rolls or loaves of bread and, without saying a word, dashed them several times on the table, after which they were taken away. Solemn silence relieved only by the thumps prevailed during this curious substitute for a verbal grace.—Cor. London Chronicle.

Common Law.

The common law is not a code of written laws enacted by a legislative body, but consists of rules of action which have become binding from long usage and established custom.

Proud of His Ancestors.

Bill—What in the world do you suppose makes whales blow so much?

Jill—Why, didn't you ever hear that Jonah story?—Yonkers Statesman.

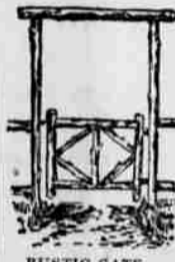


Making Butter on the Farm.

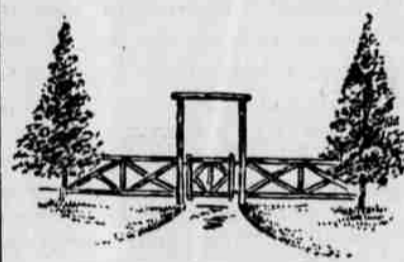
There are two prime essentials in making butter on the farm a profitable business. In the first place, one must have plenty of pure, cold water, and then a good enough grade must be turned out to make and hold customers. The trouble with nine out of every ten farm homes is they are not equipped to take care of milk and cream. When one goes into this work to make money, better put up a milk room, where pure water may be had from pumping or from a spring. Concrete floor and walls may now be built as cheaply as with lumber, and it is a great deal better than lumber. Don't stop here. A barrel churn and a butter maker will be necessary in turning out a uniform product. It looks easy—simply separating the cream, churning till the butter comes, and salting, and the trick is done. That is where so many fail. The cream must be churned at the right temperature; it must be neither too sweet nor too sour. Working and salting butter to secure uniform color and flavor is a very nice art. Don't try to learn to do it infallibly in two or three weeks, but by all means don't practice on your customers. That means loss. It is better to wait two or three months before you seek customers. And, before you ship, find out how your commission man or private customers prefer to have their butter put up. Sometimes the package means a difference of two or three cents a pound.

An Attractive Gateway.

This rustic gateway, which was built at a small cost, may be worth imitating, modified, of course, to fit the surroundings. This one is between two cedar trees, and from it a winding path leads to a pretty rustic cottage. Such a gate would be entirely out of place at the entrance to a stately or formal building. The cuts give an idea as to how the gate is made. The two uprights and the cross-piece on the top are of locust. All the rest is of cedar. Parts of the smaller branches have been left on the pieces that go to fill up the gate. A gateway like this would not prove effective against pigs or chickens, but would turn larger animals. It is not only cheap and durable, but decidedly attractive, because



RUSTIC GATE.



TWO CEDARS STAND GUARD.

so perfectly in harmony with its surroundings.—E. E. Miller, in Farm and Home.

Color of Eggs an Asset.

One of the most potent factors, perhaps, that should be considered when selecting a breed for producing eggs for market is the demand of the market at which the eggs are to be disposed of, says The Outing Magazine. Some markets, notably New York City and cities immediately adjacent, prefer white-shelled eggs, and the best trade in these markets will accept none other. Boston prefers brown eggs, and pays a substantial premium for them; and, taking the country over, the preference is for brown eggs by a large majority. However, in many markets no preference at all is expressed; in fact, those just mentioned are practically the only markets in which the color of the egg receives attention to the extent of influencing prices. Where there is a preference, and whichever the preference is, one should keep a variety of fowls that lay eggs of the preferred color.

Labor of the Horse.

Some one has figured out that it costs on the average only one-half as much to feed a horse as it does to feed a man; and that the horse will do ten times the amount of work that it is possible for the man to do. If this estimate is correct, then a dollar's worth of food given the horse will produce twenty times as much results as the same amount of money will if expended in feed for a man. Therefore, when man domesticated the horse he immensely increased his own power of securing results. When much farm work is to be done there should always be enough horses to do it. Farmers try to economize on the number of horses and have to leave much work undone.

In the event of hired help being scarce, it is sometimes possible to offset this lack by increasing the number of horses kept. In some parts of the West and Northwest, declares the Farmers' Review, the scarcity of help has resulted in more horses being used. Five are hitched to a double plow, and one driver is thus enabled to turn two furrows at a time and practically double the work that one man has to do. This is the result of the complete utilization of horseflesh.

Guide for Drag Saws.

A very simple method by which one man can manipulate a drag saw to cut down trees has been devised by a western timber man. In using these saws two men have heretofore been necessary, one at each end of the saw.



ONE-MAN SAW.

According to the new invention, there is rested against a tree a rod from which is suspended a cord. At the end of the cord is an adjustable clamp, to which one end of the saw is secured. At the other end of the saw is a handle. In operating the saw to cut the tree, the end opposite the handle is supported by the cord in the same position as if operated by hand. With the employment of this guide the necessity of an extra man to manage one end of the saw is eliminated.

Loss of Fertility by Leaching.

Land kept constantly as a garden loses much of its fertility by leaching. A clover rotation is the best preventive of this. There should be at least two or three garden spots on each farm kept rich enough so that one year's extra manuring will bring it into the finest possible condition for garden truck. If farmers could always plant gardens on two-year clover sod they would raise better crops and with less stable manure and other fertilizers than they now require. The clover does much more than furnish green manure to ferment in the soil. Its roots reach down into the subsoil, thus not only saving and bringing to the surface plant food that would otherwise be wasted, but also by enlivening the subsoil, allowing the roots of crops to go deeper. Clover sod to begin with, if well enriched, is best for such crops as cucumbers and melons, that are always most likely to suffer from drought. It is quite impossible to make a good garden crop unless the land has previously been enriched by a series of heavy manurings. The fertility lost by leaching must be constantly renewed.

A Feed Combine.

Feeding sheep and lambs for the market is very much of a lottery at best. It is the purpose of the feeder to buy thin stock and, after feeding it from sixty to ninety days, return it to market at a profit. This is the hope that impels him to put in his time and labor, else he would not do it. There are three important factors that enter into the operation. The cost of the sheep or lambs on the market, the price of the feed that is to make them fat, and the condition of the market when they are returned for slaughter. The first element is a known quantity, but the second and third are often a chance. They have proved to be very much of a chance this season. The original cost of the feeders was the greatest on record, feed was high and market conditions have not panned out as good as generally expected.—Drovers' Journal.

To Cool the Manure Heap.

When manure becomes heated and the odor of ammonia is noticed there is then a loss of valuable fertilizing substance—nitrogen. If the heat is very high force a crowbar down in the heap in several places and pour cold water in to reduce the temperature.

The Good Hen.

If the cow is not by nature a heavy and rich milker, all the balanced rations one can prepare will not make her such. So with the hen. She will only return for food and attention up to her original capacity.

Poultry Notes.

Clean the droppings from under the roosts frequently.

Buckwheat is excellent for both young and old poultry.

A laying hen should have constant access to lime or gravel.

Grit is the hen's teeth. Provide her with plenty of it, so that she may digest her food.

If you expect the hen to lay freely, you must feed her the kind of stuff that will make eggs.

Feed only what the hens will eat up clean. Any kind of feed left from one day to another is apt to start disease.

Watching the incubator carefully is the way to get the best hatch. A little carelessness is sure to produce disastrous results.

Charcoal or burned corn occasionally is a good conditioner for the fowls. It prevents indigestion and other diseases to which they are heir.



Prevents Dust Falling.

An ingenious Pennsylvania man has invented a dust pan, provided with a hinged cover, which can be held in a completely opened position while the dust and dirt are being swept into it and firmly closed afterwards, so that the pan can be easily carried about without spilling the contents. When closed the cover rests upon the bottom of the pan, the bottom at this point being slightly raised, presenting a barrier to the fine dust in the pan and preventing it falling out when the cover is lifted. A spring attached to the cover securely holds it in either an open or closed position.



DUST PAN.

Preserving Orange Juice.

While oranges are still in market a store of orange juice may be put up for use in the summer's punch bowl. A sweet, pleasant cordial is made from the juice of the sour orange. The usual formula is to add three gallons of water to one of the sour orange juice, and then three pounds of white sugar to each gallon of the liquid. After fermentation, bottle and lay aside for a few months before using. For the unfermented juice, allow to each quart of juice a pint of sugar and a cup of water. If very sour a little more sugar may be required. Bring to a good scald bottle hot and seal.

Corn and Potatoes.

Wash enough medium-sized potatoes for dinner and put in a large kettle. When the potatoes are nearly done put in roasting ears, with outer husks and silks removed, but with a thin layer of inner husk tied about the ears. Steam till done and serve at once. The potatoes will hold the corn up out of the water. If extra work is going on, the kettle may be hung, gypsy fashion, out of doors. Good for picnics also.

Filling of Cracks in Wood.

White tissue paper is steeped and perfectly softened in water and by thorough kneading with glue transformed into a paste, and by means of ochers (earth colors), colored as nearly as possible to the shade of the wood. To the paste calcined magnesia is then added and it is forced into the cracks or holes. This cement attaches itself very firmly to the wood and after drying retains its smooth surface.—Scientific American.

Supper Rolls.

Scald a pint of milk and add to it a half cup of butter. When cool, add a yeast cake, stir until dissolved, then put in a quarter cup of sugar, one beaten egg and seven cups of flour. Do all this early in the morning; knead and set to rise until afternoon. About 3 o'clock roll out, make into rolls and set to rise until a half hour before supper time; then bake. When half done, brush over with melted butter.

Sienna Eggs.

Sienna eggs as served at restaurants are prepared in this way: Slice a half dozen hard-boiled eggs and put a layer of them in a buttered dish. Sprinkle with grated cheese, add another layer of eggs and more cheese, and so continue until all are used. Pour enough white sauce in the dish to thoroughly moisten, cover with buttered crumbs and bake ten minutes. Serve in the dish in which they were baked.

Potted Cheese.

When left-over cheese grows dry and hard, don't throw it away, but grate to a powder. Put some in a bottle and save to serve with soups, Italian fashion, or cook with macaroni, or add to scallops. The rest of it may be beaten soft with a fork, seasoned with mustard and cayenne and reduced to a paste with a little vinegar. This is fine to spread on saltines or crackers or for sandwich filling.

Sweetbreads in Ramekins.

Blanch two pairs of sweetbreads, and when cold chop very fine, removing all bits of skin or gristle. Rub smooth with a gill of cream and then whip in gradually the beaten yolks of two eggs. Season with salt and pepper and beat until very light. Put the mixture into greased ramekins, set these in a pan of hot water and bake until "set." Serve in the ramekins.

Spice Cake.

One cup of brown sugar; one-half cup of molasses; one-half cup of butter; one-half cup of sour milk; two cups of flour; the yolks of four eggs, beaten light; one teaspoonful of soda, dissolved in milk, a teaspoonful, each, of cinnamon, nutmeg, cloves and allspice. Mix well and bake.