

RECIPES FOR THE HOUSEWIFE

Honey Gingerbread.

Heat one cupful of honey and half a cupful of butter together; just before it begins to boil, remove from the fire and add half a cupful of sour milk, two well-beaten eggs, two cupfuls of flour, half a teaspoonful each of cinnamon, salt and ginger, and one and three-fourths teaspoonfuls of soda.—E. I. L.

Log Cabin Sandwiches.

Select large loaves of bread, cut off bottom crust, then slice in thin even slices along that side of loaf. Now place together two slices at a time, and trim off all crust evenly, spread with butter and any desired filling, then cut across into strips about one and one-half inches wide, place in log cabin fashion on plates.

Mexican Chowder.

One pint boiled Mexican beans, two quarts beef stock, one-fourth pound noodles, one-half cup diced celery, one tablespoon minced parsley, one-fourth cup minced onions, salt and pepper. Cook the noodles, celery and onions in the beef stock. Add beans, let become very hot, season to taste, and serve with corn bread.—I. C. B. Allen.

Honey Muffins.

Sift two cupfuls of flour with two level teaspoonfuls of baking powder and half a teaspoonful of salt. Rub in two level tablespoonfuls of butter, add two well-beaten eggs, two-thirds of a cupful of honey and five tablespoonfuls of milk. Mix well and pour into well-buttered muffin pans, filling half full, and bake in a moderate oven.—Elma Iona Locke.

Favorite Cake.

Sift 1 cupful of sugar, 2 teaspoonfuls of baking powder, 1 1/2 cups of flour, and 1/2 teaspoonful salt in a bowl. Add 1/2 cupful of shortening and work into the ingredients as in making pie crust. Beat 2 eggs and add gradually with 1 cupful of milk. Make into a stiff batter. Spread about 1/2 inch deep in buttered pan, sprinkle with granulated sugar. Bake one-half hour in moderate oven. If desired may be iced with chocolate or orange and nut icing. Makes a delicious cake.—Miss Tille Haremski, De Pue, Ill.

Triod and True Cookie Recipe.

Two-thirds cup butter or lard mixed, 1 cup sugar, 2 eggs, 1/2 cup sweet milk, 2 teaspoonfuls baking powder, flavor with vanilla, lemon or nutmeg. Flour enough to make stiff batter—just as stiff as can be stirred with a spoon. Flour the board well. Pour out half the dough on board, sprinkle flour on top of dough and roll one-eighth inch thick. Cut out, place in the bake pan with a pancake turner. Sprinkle either red, white or blue sugar on top. The recipe can be doubled, as these cookies keep well.—Aunt Lou.

Cranberry and Raisin Pie.

Seed a cupful of raisins and chop them fine. Cut into halves 2 cupfuls of cranberries, and mix them with the minced raisins, add 2 even cupfuls of sugar, a cupful of water, 2 tablespoonfuls of flour and a few drops of lemon juice. Line deep pie plate with puff paste, fill each with the mixture, put on a thin upper crust and cut slits in this for the escape of the steam. Bake until a golden brown. When cold serve with sugar sprinkled lightly over crust.—Mrs. Bessie Ogden, 26 South Kline street, Oklahoma City, Okla.

The Real Culprit.

The Duke of Sutherland, at a dinner in New York, praised ardently the icy and delicious watermelon. "I better understand now," he said, "a story that I heard on the voyage over. "This story was told me by an interesting Southerner. He said a colored preacher in his town cried vehemently one August Sunday in the course of his sermon: "Brethren and sisters, Ah warns yo' against de heinous sin o' shootin' craps. Ah charges yo' against de brack rascality o' liftin' pullets. But above all else, breddern an' sisters, Ah demoneshes yo' at disher season against de crime of melon stealin'." "Ch— "A brother in a back seat made an odd sound with his lips, rose and snapped his fingers. Then he sat down again with an abashed look. "Whuffo, mah frien," said the preacher sternly, "does yo' r'ar up an' snap yo' fingahs when Ah speaks o' melon stealin'?" "Yo, jes reminds me, pahson," the man in the back seat answered quickly, "whar Ah lef' mah knife."—Country Gentleman.

Dry Farming in the Great Basin

Problems Vary With the Location and Results From Scientific Application of Known Principles Bring Wonderful Results

Students of history 25 years ago were taught that between the Missouri river and the Rocky mountains there stretched a mighty plain peopled only by wandering herds of buffalo and the smaller animals of the prairie. School histories of that period treated this country as the great American desert, and pictured the waste that never would be brought to use. And while that same idea still prevails in the minds of a few who have not seen the wonders developed on the sagebrush plains, the government has seen fit to send its experts into this vast country to determine the best means of producing a crop without the aid of rainfall, hitherto considered essential, and to induce settlers to enter and possess the land. While much of the country west of the Missouri river was included in the old conception of the great American desert, the part most particularly referred to was the sage-

this instance wheat had been grown on an irrigated tract for several years with excellent results. In the summer of 1855 the water failed, and the farmers were confronted with the possibility of no crop. An attempt to raise wheat on the irrigated land failed and some was planted on the adjoining tract where water had never been used. To the great surprise of the farmers, the wheat on the dry land drew rank and healthy while that on the irrigated piece was wilted and stunted. The continuous watering of the soil had destroyed its water-retaining power and the moisture evaporated too rapidly. From then on dry farming was a successful reality. It was not until the '90s, however, that the states began to take up the matter of experiments in dry farming, Colorado leading in 1894. Now experimental farms are to be found in all of the great dry farm states and

find plants that will adapt themselves to the soil that experiments are now being carried on. So well has wheat adapted itself to these districts that instances are on record where a stool of wheat had roots six feet long. Thus does Nature, when properly encouraged, provide the necessities of its creatures. Experiments in these states have proven that the continuous cultivation of these dry lands has had little effect upon the quantity of humus and nitrogen in the soil. Many tracts have been examined where cultivation has been carried on continuously for 45 years without any appreciable decrease in the amount of these essential elements in crop production. In fact, an increase is noted in many cases. A summer fallow every fourth year, however, has been declared by experts to be necessary, while fall plowing and a careful attention to the mulch on top will give the farmer the advantage

Field of Alfalfa, Showing Abundant Yield Under the Dry-Farming Process



brush lands of the great basin, whose barren appearance gave anything but the assurance of productivity, and whose tillage now is a matter of wonderment to the average man of the rain-soaked East. The practice of dry farming probably had its inception with the gold rush into California in 1847. Men who crossed the plains during those days of meager transportation facilities knew well the nature of the country through which they passed and some of them were observant enough to recognize the possibility of producing a crop without water. The extent to which dry farming was carried on, however, was not great, for the settler, quick to realize the value of water, siezed upon the stream most available, diverting its waters to his fields by means of canals and producing astonishing results. Such, too, was the experience of the Mormon immigrant in the early '50s. Indeed, the truth about dry farming is related to have been discovered in the Malad river case in Utah in 1855. In

they have successfully demonstrated that by a proper method of tillage practically three-fourths of the moisture can be retained and a large percentage of it carried over from one season to the next. The area of dry farming is being annually extended by the introduction of drought-resisting cereals. The chief basis for the difference of methods to be employed in the handling of dry land lies in the depth of the soil and the subsoil. It has been found that in the sagebrush country the top soil is very deep, while in the Mississippi Valley a decided line of demarkation is noted between the top soil and the subsoil. It is a general rule that the roots do not penetrate beyond the subsoil, hence the necessity of long-rooted plants in the dry farming areas, where no line of demarkation is apparent. The roots of the sagebrush are found to extend to great depths and, because of their woody fiber, do not decay readily. Herein lies the secret of the dry farming plant, and it is to

of three farms in one, owing to the great depth of the soil in most of the districts. The soil is not uniform, either in depth or productivity, in the entire dry farming area of the West. In fact, so varied is it that government experts have sent out a warning that "no definite system of dry farming has been established that is of general application to the entire dry farm area of the country." Depth and composition of the soil have been found widely at variance in several sections and no set general rules can be followed with success. But with the facilities now at hand in almost every section, advice is available that will guide the settler in the proper handling of his particular piece of land. The ability of plants to absorb water and resist transpiration are vitally important to the dry farming problem. The percentage of clay and sand in the soil will have much to do with its capillary powers. For this reason each individual section must receive its own individual study.

Mothers Will Be Pensioned

(Continued from page one)

open to welcome the woman driven to desperation by the pangs of hunger and cold. And if she is employed for the major portion of the day she is hardly in condition to accept the risks and responsibilities of maternity. Yet the falling off of birth rate is not confined to the poorer classes. Statistics in England show that among the well-to-do, thrifty class of artisans, taking 10,000 members of this class as a basis, the number of births fell from 2472 in 1880 to 1165 in 1904, while among the extremely wealthy families the average number of children to each family was 5.2 prior to 1870 and only 3.08 since that year. Very much the same ratio exists in America, the love of ease and the migratory disposition of the wealthy tending to interfere with the raising of a family. In fact, the size of wealthy families is far less than that of the poor. And why? Mother love is not obsolete, nor are paternal instincts dead. There can be but one answer; the poor man gives less

An Open River for the Northwest

(Continued from page one)

thought to the family conditions than does the wealthy. He suddenly finds himself with a large family and with insufficient means of supporting them and his only remedy is to put them to work. The child thus robbed of its childhood becomes dwarfed in mind and body under the life-sapping toll in stuffy sweatshop or damp coal mine. France stands as the one prominent example of this great national menace. That once conquering nation is, more than any other, threatened with extinction. Millions of dollars have been spent to make perfect highways, yet the traveler marvels as he motors over the peerless roadway at the infrequency of children along the way. The change has been very rapid during recent years. In 1902 the excess of births over deaths was 84,000; in 1906 it was 27,000; the following year the death rate passed the birth rate, and in 1908 the latter fell 20,000 short. The shortage is increasing annually, while across the border in Germany the population is growing by leaps and bounds. So startling is this distinction that it is freely predicted that unless the other nations awaken to their condition, the world will fall into control of the German and the Slav. Lincoln prophesied that by this time the population of the United States would be 200,000,000. But he was basing his prophecy on the birth rate and increase in population as he knew it. We have not reached the 100,000,000 mark. Yet we would easily have fulfilled Mr. Lincoln's hopes but for the turn the birth rate has taken in the last generation. At the opening of the nineteenth century Thomas Robert Malthus became alarmed at the apparent tendency of population to increase in a higher ratio than the means of subsistence. He prophesied the pauperism of England unless the enormous increase in birth rate should be stopped, warning the nation against over-population conditions such as prevail in India. And why should not the British government undertake to repair conditions that tend to make her a vanishing race. Societies are formed for the protection and preservation of vanishing species of animals. Is the human species less important than some steps should not be taken to keep a nation from decay?

prise, since both are vitally interested in its development. With the plant completed it is estimated power can be furnished at the very low figure of \$9 per horse power per annum, less than one-tenth of the present cost of power in the City of Portland. Already the plan has been communicated to European capitalists with the result that a corporation for the manufacture of fertilizer is ready to take 240,000 horse power per annum at \$9 per horse power. The balance would find a ready market in the Northwest. An idea of the enormity of this project can be had from the fact that 300,000 horse power is approximately one-tenth of the developed water power in the United States. At present the largest project in operation is that on the Mississippi at Kookuk with a capacity of 200,000 horse power. What that project has done for the people of the Mississippi valley the proposed project will do for the Northwest. It is not difficult to picture a gigantic power plant that would furnish power for an interstate railway. It is easy to imagine great transcontinental railways terminating at the power plant, from which point ocean-going vessels would carry their cargoes to the ports of the Orient, while inland-bound boats would distribute the products of the world to the farthest confines of the great Northwest. And as for the limit to the number and varieties of products that could be turned out from a single great factory at the power plant there is no limit. The people of the Northwest must rise up as one man in behalf of these projects. The heritage of the Northwest lies in a successful carrying out of these schemes. It is to the interest of the states that feed into the great basin of the Columbia to provide for their future welfare and that of their posterity. The wealth is here, the power is here, the resources are here. They must be developed.

Soda Crackers are extremely sensitive to moisture.

Before the advent of Uneda Biscuit the only persons who ever tasted fresh, crisp soda crackers were the people in the bakeries.

Now that we have Uneda Biscuit—we have perfectly baked soda crackers—perfectly kept.

No moisture can reach them—no contaminating influences can effect their flavor—their goodness is imprisoned only to be liberated by you, for you, when you open the package. Five cents.

NATIONAL BISCUIT COMPANY

Natural Flesh Tints

There is no improving on Nature. When art essays to depict beauty, the nearer to Nature's own coloring it gets with its flesh tints, the more successful is the realization. This shows that only natural beauty is really effective. This was the prompting idea in the invention of

Pears' Soap

a hundred and twenty years ago. It is a soap composed wholly of such pure emollient and detergent ingredients as the skin naturally and freely responds to.

Pears never spoils the natural flesh tints. It improves them, by keeping the skin soft, fine and pure. Its influence is so kind, beneficial and refining that its use means the preservation of the dainty pink and white of a perfect complexion from infancy to old age. Pears is in accord with Nature first and last.

The skin is kept soft and the complexion beautiful by using Pears, which maintains the soft refined daintiness which is Nature's alone.

The Great English Complexion Soap

The Call of the Bell

It is music to Johnny's ears if he starts the day with a warm, nourishing breakfast of **SHREDDED WHEAT**—and it's so easy to get him off to school without fuss or worry because it's ready-cooked and has in it everything he needs for study or play. It's the whole wheat, cooked, shredded and baked to a crisp, golden brown.

Simply heat the biscuits in the oven a few moments to restore crispness, then pour hot milk over them, adding a little cream, and salt or sweeten to suit the taste. A muscle-making, brain-building food for children and grown-ups, for athletes and invalids, for outdoor men and indoor men, for workers with hand or brain.

The Only Breakfast Cereal

Made in Biscuit Form

Made only by

The Shredded Wheat Company

NIAGARA FALLS, N. Y.

Shake

this space into your memory and watch it

Develop