

# A VILLAGE CUT-UP

By JOHN CHEELE.

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Miss Adilah Plumtree, the postmistress of Four Falls, sat staring at a letter in her hand. The letter was not addressed to her, but it had come unfastened in the post, and so she had exercised the prerogative which is generally ascribed to postmistresses. It was addressed to Mr. Charles Black, and was signed by Andrew Usher. The sentence which was burning itself into Miss Plumtree's brain was as follows:

"I have told my wife that I have been called away on business till Monday, which is true in a certain sense. I have brought Lily down here for a couple of days. She is the smartest little thing you can imagine, Charley, and as fast as they make them. For heaven's sake throw Rose off the scent in case she suspects anything."

Miss Adilah read and re-read this epistle, and then she folded her hands and uttered a calm, benignant, "I told you so."

Everybody in Four Falls had prophesied what would happen when pretty Rose Black married a traveling man. Charles, her brother, had brought him to the house, and he had fallen violently in love with Rose. They had been married nearly a year now. Nobody knew for what firm Andrew Usher traveled, except Charles, and he seemed completely under the spell



She Told One of the Neighbors.

of his friend. Charles was the black sheep of the village, and it was often said that his brother-in-law would complete his ruin.

Commiserating glances were often thrown at the pretty wife as she passed by. She seemed so devoted to her husband. How long would it be before her eyes were opened? Could she not read her husband's character in the flashy attire, the money that he spent so lavishly, the ever-ready smile, so different from the sour visages of Four Falls?

And then, everybody knew that it was no legitimate business which took him away. He was not traveling for any firm.

Miss Plumtree sat in a daze for a long time. She must tell Mrs. Usher. But how could she without betraying her own breach of trust? She looked at the heading of the letter again. It was Portstown, of all places, where all the flashiest "sports" went about that time for the county fair.

Suddenly a brilliant idea came to her. She knew there was another letter in the mail addressed to Mrs. Usher by her husband. She found it and looked at it. It was mailed from another city, and, like its predecessor, it was unfastened. Mr. Usher was careless with his mail.

The postmistress quickly exchanged the envelopes. Then, sealing them carefully, she handed them to the carrier for delivery. After that she waited.

About half an hour after the delivery Mr. Charles Black came into the post office with a singular expression on his face.

"Any letters for me?" he asked.

"Why, I think there was one for you, Mr. Black," answered Miss Plumtree, watching him narrowly.

Mr. Black looked perplexed and walked away. And Miss Plumtree squinted out up the street, watching for her victim. Surely enough, there she was coming down.

"Good morning, Miss Plumtree," said Rose Usher.

"Good morning, Mrs. Usher," said the postmistress. "I think there was a letter for you this morning."

"Yes, I have just received it," answered the girl. To the disgust of the postmistress there was not the shadow of trouble on her face.

"Do you know, Mr. Usher is growing very careless," she continued, laughing. "What do you think he did? He actually put a letter to my brother into my envelope."

"Dear me!" murmured Miss Plumtree. Then, venomously, "It isn't that he takes anything, you suppose, is it?" she asked.

Rose Usher turned on her with dignity. "My husband is the finest man in the world, I would have you know," she answered.

She walked out of the office. The postmistress watched her. She saw her go into the railway station. A train would leave for Portstown in a few minutes. It was an hour's run, the county seat. Miss Plumtree smiled to herself and nodded her head briskly.

"That settles you and your man," she said to herself. "I can see through you; you're almost as deep as he is, Mrs. Usher, but I can see through you."

In strictest confidence she told one of the neighbors, omitting all mention of her part in the affair. By three in the afternoon half the gossips in the village knew. By six all the gossips were waiting on the station platform to see Mr. and Mrs. Usher return. They were enjoying their anticipations. And when Charley Black put in an appearance, looking decidedly downcast, they nudged each other and chuckled.

The train drew in. There were only a few passengers descending at Four Falls. Duly arriving among them were Mr. and Mrs. Usher—radiant. Charley Black ran toward them, a word passed, and he wrung his brother-in-law's hand warmly. And the smiles on the three faces, which had only been normal smiles of happy people, broadened as the three encountered the onlookers, until they became regular grins.

"This is quite a gathering," said Andrew Usher, addressing the postmistress. "Waiting to meet somebody?"

"Don't you dare speak to me," said the offended woman. "I know all about you, if you think I don't. And let me tell you this, Four Falls is a moral village, and we won't stand for any of your abominations."

"Ha!" exclaimed Andrew Usher, briskly. "Been opening letters, eh?"

"How dare you!" cried Miss Adilah.

"Well, all I can say is that those two unfastened letters were in the right envelopes when they left my hands," answered the bad man, "because I took pains to have a witness present. You laid a little trap, Miss Plumtree, but it was I who set the spring."

He turned to the onlookers. "I hope you are all satisfied," he said. "Perhaps it will be a little lesson to some of you. Mrs. Usher knew all about the matter, but she was foolishly afraid of the village opinion. I told her the village opinion was that of a lot of female rattlesnakes, due to the fact that there is superfluity of female rattlesnakes over male rattlesnakes in these parts, the men having emigrated—and I don't blame them."

The spectators fell back with angry, inarticulate gasps.

"But who is Lily?" gabbled a dame, whose curiosity was too strong for her discretion.

"The filly that won twenty thousand dollars in a canter this afternoon," answered Andrew. "Mine."

## CENTIPEDES A FOOT LONG

Giant Insects of the Tropics Have Forty-Two Feet, and Every Claw Is Poisonous.

The giant centipede of Trinidad and Venezuela is sometimes a foot long, and can do very serious harm. Its foremost pair of feet are modified into supplementary jaws, which are fang-like, and may inflict a powerful bite; furthermore, each has a poison gland at its base, that sends into the wound a venom deadly to small creatures, and very painful even to mankind.

Moreover the sharp claw of each of the 42 feet is poisonous likewise, so that when the animal crawls over the soft skin of the human arm, it leaves a trail of red, inflamed spots. It is dangerous to knock the centipede off, for instantly the creature drives the claws more deeply into the flesh, and sends a greater amount of venom into each puncture; it may also take hold with its jaws.

When the centipede seizes its prey, or is itself caught by an enemy, it coils itself round its antagonist, and grips it tenaciously with all its legs. Many myriapods are brightly banded with black and yellow, contrasting tints that show conspicuously against the dark soil of the forests where they abound. The giant centipede is a shining mahogany brown, with the legs bluish and ringed with yellow.—Youth's Companion.

**Wireless Worries.**  
Wireless telegraphy has done much for us, and will probably—rather, surely—do a great deal more for the benefit of humanity at large.

But, if they could speak, many birds would probably tell you that they don't approve of this new invention in the least. For in the parts of the world where there are a large number of wireless stations observations have been made which seem to indicate that birds are disturbed in a very curious way by the wireless waves.

The unoffending sea gull is one of the chief sufferers, as also is the harmless dove.

This strange state of things is attributed in some way to an effect of the ether waves, though how it is brought about is not yet understood.—Answers.

**The Farmer's Explanation.**

"Every now and then we read about a lot of quail following a hen up the road," said the summer boarder.

"Yes," replied Farmer Corntassel.

"How do you explain it?"

"Various ways. Sometimes the phenomenon is due to the fact that lots of people don't know the difference between a quail and a young-brown Leghorn."

## ALL FROM THE APPLE

HEALTHY AND APPETIZING ARE THESE PREPARATIONS.

**Mulled Cider, Cider Jelly and Cider Frappe All Excellent—Apples With Sponge Paste—For Dried Apple Cake.**

**Mulled Cider.**—To one quart of sweet cider add one teaspoonful mixed whole spices. Boil five minutes and strain. Beat three eggs thoroughly, add to the hot cider and serve at once with hot toasted raisins in each glass.

**Cider Jelly.**—Heat one quart of sweet cider and two cupfuls granulated sugar to the boiling point. Add two tablespoonfuls gelatin which has been softened with a little cold cider. Strain and turn into a wet mold. Cool and set on ice till needed. Serve with whipped cream.

**Cider Frappe.**—Boll together for 15 minutes one quart cider, one-half cupful brown sugar, six each of whole cloves, allspice and cassia buds. Strain and let stand until cool. Put in freezer and pack with ice and salt in proportion of two parts ice to one of salt. Freeze about fifteen minutes. Remove dasher and pack. Serve in sherbet cups.

**Baked-Apple Ice Cream.**—Pare, core and quarter ten tart apples. Add sugar and lemon juice and bake until tender. Scald one quart of rich milk and cream. When cold add to the baked apples and freeze.

**Apples With Sponge Paste (Scotch).**—Sift together five tablespoonfuls of flour and one scant teaspoonful of baking powder. Rub four ounces of butter into the flour. Beat up one egg with three tablespoonfuls of sugar. Add to the flour with half cupful of milk and flavoring to taste. Put a layer of prepared apples in a baking pan, pour the paste over the apples and bake in a moderate oven for half an hour. Sift powdered sugar over it; serve with cream.

**Meringued Apples.**—Prepare apples as for baking. Cook till tender, but not broken. Fill the centers with apple jelly or marmalade and coat each apple with a meringue made of the whites of two eggs and two tablespoonfuls of sugar, flavored with lemon. Place in a quick oven to brown.

**Dried Apple Cake.**—Soak two cupfuls of dried or evaporated apples in cold water overnight. Chop them, add two cupfuls of molasses and stew for one hour. When cold add one cupful of shortening, three well-beaten eggs, one cupful of currants, one cupful of seedless raisins, one teaspoonful cinnamon, half teaspoonful cloves, half nutmeg, grated, and three cupfuls of flour into which has been sifted one heaping teaspoonful of soda. Add sufficient sour milk to make the batter of the right consistency. Bake in deep tins in a moderate oven from two to four hours.

**Apple Sauce Cake.**—Rub together two cupfuls sugar and half cupful shortening. Add three cupfuls apple sauce into which has been stirred two teaspoonfuls of saleratus. Season with two teaspoonfuls of cinnamon, one teaspoonful of cloves and one of allspice. Add three cupfuls of flour. Bake in shallow cake tins and serve hot as a pudding with lemon sauce or nicely flavored whipped cream.

**Peach Dessert.**

Peach pudding is a very popular dish with the peach lover. Fill pudding dish with whole peeled peaches and pour over them two cupfuls of water; cover closely and bake until peaches are tender; drain juice and let stand until cool. Add to juice one pint of sweet milk, four well-beaten eggs, a small cupful of flour with one teaspoonful of baking powder mixed thoroughly in it; one cupful of sugar, one tablespoonful of melted butter and a little salt. Beat well, pour over peaches. Bake until brown; serve with cream.

**Novel Baked Apples.**

Peel some sound cooking apples of medium size, take out the core and roughen the outside of the fruit with a fork. Now roll the apples in coarse brown sugar, stand them in a large buttered pie dish, fill the hole in each apple with any red preserve and bake slowly until tender. Baste the fruit while cooking with the juice that runs from it. When done allow the fruit to get cold before setting in a dish to serve. Very rich if served with cream.

**Tomato Catchup.**

One onion chopped fine, one quart of ripe tomatoes, one small red pepper or one-half teaspoonful of cayenne, one teaspoonful of salt, two teaspoonfuls of sugar, one teaspoonful of mixed spices and one cupful of cider vinegar. Boil tomatoes and vinegar together for two hours. (The tomatoes should be skinned and sliced if fresh ones are used.) Add the other ingredients and cook another hour. Strain the mixture through a fine sieve.

**Canned Pears and Peaches.**

Weigh the pears before paring and to four pounds of pears use one pound of sugar. Pare them at night and sprinkle the sugar over them. In the morning there will be plenty of juice without adding any water. Cook until tender and can. I do peaches the same way, only to four pounds of peaches use 1½ pounds of sugar. I would not do them any other way.—Exchange.

## FROM THE SWEET POTATO

Innumerable "Goodies" May Be Made by the Housewife Who Gives It a Little Thought.

For candied sweet potatoes cut parboiled sweet potatoes into lengthwise slices and put them in buttered pan. Cook for two minutes three-quarters of a cupful of water and two tablespoonfuls of butter. Brush the potatoes with this and bake them. Baste them with the sirup as they cook until they are well candied.

Sweet potato balls that cause surprise are these: Season two cupfuls of baked sweet potatoes that have been pressed through a colander with salt and pepper and add a beaten egg and a little hot cream. Form into balls and into each press a pitted prune into which two walnut meats have been forced. This prune should not be visible. Dip the balls into crumbs and egg. Then brown the potato balls in deep fat, drain and serve at once.

Scalloped sweet potatoes are made by slicing parboiled potatoes into a battered baking dish and covering them with a well-seasoned white sauce. On top of the sauce put some melted butter and crumbs and bake for about twenty minutes.

French fried sweet potatoes are truly a delicacy. To make them, cut in thick lengthwise sections some parboiled sweet potatoes and plunge them in a frying basket, into deep hot fat. Brown delicately, drain and season with salt.

## GLEANINGS FROM COOK BOOK

Knowledge of How to Do Certain Things Will Save Housekeeper Much Trouble.

Just a suggestion of how to do certain things will often be the means of saving the housekeeper a great deal of trouble. Here are a few gleanings from a famous cook book which may prove interesting to some reader.

To cut cheese smoothly, fold paraffin papers over the knife blade.

When making omelets allow one tablespoonful of cream or hot water for each egg.

One cupful of sugar will sweeten one quart of any mixture which is to be served cold or frozen.

New sweet potatoes will not be so hard and dry if rubbed with butter before baking.

When the white of an egg is beaten to a froth and added to the cream it will whip more quickly and easily.

After cooking cabbage add to it, just before serving, one small half cupful of thick sour cream. This is much better than vinegar.

When currant bread has been baked, if it be wrapped in a damp cloth for a few days it will not crumble when cutting, and it will not be dry.

The flavoring of shrimps is improved if boiling water is poured over them a short time before they are served. It must be drained away immediately.

**Housewifely Hints.**

Now is the time to hang fresh bags of lavender in one's wardrobe and lay it plentifully among personal and household linen. Tiny sachets of it sewn into one's garments not only exude a delicious fragrance wherever one moves, but are an excellent preventive of infection. Lavender is the favorite perfume of both Queen Alexandra and Queen Mary, who get a large consignment, freshly distilled for them, from Mitcham each year and use it in great quantities. All the cushions in the queen mother's boudoir are filled with a certain amount of new lavender every summer, so that the room is always full of the delicate English perfume.

**New Chicken Salad.**

Take one cupful of cold chicken that has been chopped and shredded until very fine and one ounce of pate de foie gras. Add to it one ounce of cooking sherry, the beaten yolks of two eggs and a cupful of clear chicken broth. Season to taste with salt and cayenne. Heat the mixture through and cool. Add one ounce of dissolved gelatin to a cupful of whipped cream. Beat the whites of three eggs to a froth and mix all lightly together. Put in a mold and set on ice six or seven hours. Serve on a bed of green with mayonnaise.

**Walnut Cream for Filling.**

One and one-half cupfuls milk, scalded; one egg well beaten, scant one-half cupful sugar, dessert-spoonful each of salt; mix all with the egg, add to the milk and cook in double boiler until thick. When cool flavor with vanilla and add one cupful of walnut meats, ground fine. Spread on cake. If you prefer use a white frosting on top and decorate with whole nut meats.

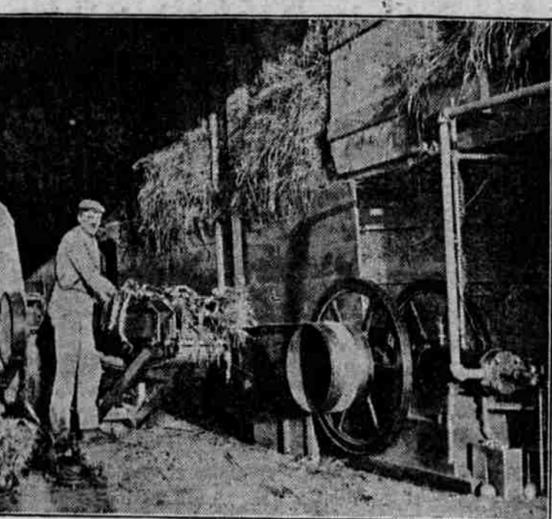
**Mustard Poultice.**

This is used for a counterirritant in case of a pain in the chest, back, ache, etc. Into one gill of boiling water stir one tablespoonful of Indian meal; spread the paste thus made on a cloth and spread over it one teaspoon of dry mustard. Equal parts of mustard and flour made into a paste and spread between two pieces of muslin make a mustard plaster.

**Spiced Limes.**

Boil four quarts of limes in water until tender, drain off water, cut the limes in halves, put them in a jar and pour over them this sirup: One cupful of vinegar, 1½ cupfuls of molasses, cupful of water, two teaspoonfuls of cloves. Boil a few minutes, then pour over the limes. They should be kept a little while before eating them.

## WHAT IT COSTS TO FILL ORDINARY SILO



A Silage Cutter at Work, Showing Connection With Engine.

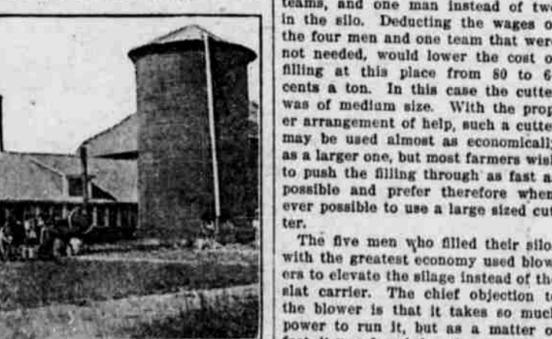
(Prepared by the United States Department of Agriculture.)

Once a year the farmer has to fill his silo. The operation is outside of the regular routine of farm life, and unless considerable thought is given the matter beforehand, it is likely to prove unnecessarily expensive. Information collected by investigators in the United States department of agriculture will, therefore, prove useful to farmers who have not worked out for themselves the most economical system.

Because the silo has been in use for some years in these states, the investigators selected Wisconsin and Michigan for their work. Cost records on 31 farms were carefully kept, revealing a wide divergence in the cost of labor per ton of filling the silo. It was found, for example, that one farmer did this for 46 cents, while another had to spend 86 cents. The average cost was 64 cents.

The cost of labor varies considerably, and in order to ascertain the most satisfactory method, the investigators adopted for their comparisons a uniform rate of 15 cents an hour for men and the same rate for a team of two horses. Engine hire, including the engineer, was placed at \$4.50 per day, coal at \$5 per ton and gasoline at 13 cents a gallon. Ten hours were considered a day's work. While these figures cannot of course be considered as absolute, they afford a convenient basis for the individual farmer's calculation of the expense of filling his silo. The various methods employed on the farms that were investigated were classified in three groups.

(1) The most common practice was to have one man with three horses on a corn harvester cutting corn in the field; two men to load the wagons in the field; three or four men with teams, depending on the distance from the field to the silo, to haul the corn



Where a Blower Is Used the Pipe Should Stand as Nearly Perpendicular as Possible.

to the cutter; one man to run the engine when steam was used for power, and, occasionally, when gasoline engines were used, one man to feed the cutter and one man in the silo to spread and tramp the silage. Each teamster pitched off his own load. This makes a crew of eight or nine men, exclusive of the man who tends the engine.

(2) In cases where there is a shortage of teams the following method is generally practiced. One man, with three horses, cuts the corn; two men load the wagons in the field; two men, or boys, with teams, haul the corn to the cutter; one man unloads the wagons; one man feeds and one man works in the silo. As soon as a load arrives at the cutter the teamster changes his team for an empty wagon and goes back to the field after another load. When a wagon is unloaded it is run out of the way by hand. With this method, boys who are not strong enough to handle the green corn, can be utilized to drive the teams. This method requires a crew of six men and two boys, exclusive of the engine tender.

(3) When enough horses are available and help is scarce, the following arrangement of men and teams is a good one. One man, with three horses, runs the harvester in the field; four men with teams haul the corn to the silo; one man feeds and one spreads the corn in the silo. Low trucks or wagons with racks suspended below the axles should be used, so that the teamsters can put on their

own loads. This requires a crew of seven men, besides the engineer.

Number and arrangements of men employed in filling silos by various methods.

Kind of Work.

Method	Men	Boys	Teamsters
Operating binder	1	1	1
Loading wagons	2	2	0
Driving teams	3 or 4	2	4
Unloading wagons	T	1	T
Feeding cutter	1	1	1
In silo	1	1	1
Total number of men, boys & teamsters	8 or 9	8	7
Number of teams hauling	3 or 4	2	4

The relative merits of these methods depend upon the conditions prevailing on each farm. The best method is that in which the working force is most evenly balanced, that is, where all are working continuously. In the majority of cases in which the cost rose to an unduly high figure, a poor arrangement of the help was found to be chiefly responsible for the extra expense. It is not necessary to rush men and teams to their fullest extent in order to get the work done cheaply. If all are working continuously and no one hindered by the others, economy will result. Two or three men and teams waiting to unload at the cutter or to load in the field represent loss of valuable time.

The factor that should control the size of the crew is the capacity of the silage cutter. On one farm, for example, on which the cost of filling the silo was found to be 80 cents a ton, 14 men were employed. The work could have been done just as well with ten, for as much silage would have been cut in the same time if there had been only two men instead of four, pitching on the field; three men instead of four hauling with teams, and one man instead of two in the silo. Deducting the wages of the four men and one team that were not needed, would lower the cost of filling at this place from 80 to 64 cents a ton. In this case the cutter was of medium size. With the proper arrangement of help, such a cutter may be used almost as economically as a larger one, but most farmers wish to push the filling through as fast as possible and prefer therefore whenever possible to use a large sized cutter.

Fresh Air Is Essential. In building poultry houses do not neglect to provide for fresh air. Be sure to avoid drafts. Fresh air and drafts do not mean the same thing.

Discard Boarder Cow. Swat the boarder cow and save the high-priced feed.