

A Greek Joke.

A citizen of Cumae, on a donkey, passed by an orchard, and seeing a branch of a fig tree loaded with delicious fruit he laid hold of it, but the donkey went on, leaving him suspended. Just then the gardener came up and asked him what he did there. The man replied, "I fell off the donkey."—Clouston's "A Book of Noodles."

TRY MURINE EYE REMEDY for Red, Weak, Watery, Watery Eyes and Granulated Eyelids. Murine Doesn't Smart—Soothes Eye Pain. Druggists Sell Murine Eye Remedy. Liquid, 25c, 50c, \$1.00. Murine Eye Salve in Aseptic Tubes, 25c, \$1.00. Eye Books and Eye Advice Free by Mail. Murine Eye Remedy Co., Chicago.

Dairying in Sweden.

Sweden has agricultural societies which assist the dairymen by appointing itinerant teachers, giving grants to schools and support to exhibitors.

APPETITE POOR?

Then you surely need the beneficial aid of

Hostetter's Stomach Bitters

It strengthens the entire digestive system, regulates the appetite, keeps the bowels open, and makes the liver active.

Try a bottle today and see what an excellent medicine it is.

IT ALWAYS GIVES SATISFACTION
AVOID SUBSTITUTES

Raising Black Fox.

On Prince Edward Island about 25,000 muskrats, 5,000 minks, 1,000 red foxes and a few weasels are killed each year. The black fox is bred there by people who keep their methods secret. A good black fox skin is worth \$1.500.

WOMAN ESCAPES OPERATION

Was Cured by Lydia E. Pinkham's Vegetable Compound

Elwood, Ind.—"Your remedies have cured me and I have only taken six bottles of Lydia E. Pinkham's Vegetable Compound. I was sick three months and could not walk. I suffered all the time. The doctors said I could not get well without an operation. For I could hardly stand the pains in my sides, especially my right one, and down my right leg. I began to feel better when I had taken only one bottle of Compound, but kept on as I was afraid to stop soon."—Mrs. SADDIE MULLEN, 2728 N. B. St., Elwood, Ind.

Why will women take chances with an operation or drag out a sickly, half-hearted existence, missing three-fourths of the joy of living, when they can find health in Lydia E. Pinkham's Vegetable Compound?

For thirty years it has been the standard remedy for female ills, and has cured thousands of women who have been troubled with such ailments as displacements, inflammation, ulceration, fibroid tumors, irregularities, periodic pains, backache, indigestion, and nervous prostration.

If you have the slightest doubt that Lydia E. Pinkham's Vegetable Compound will help you, write to Mrs. Pinkham at Lynn, Mass., for advice. Your letter will be absolutely confidential, and the advice free.

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Irrigated truck, fruit and alfalfa lands in the Rio Grande Valley, to be watered by the Nine Million Dollar Elephant Butte Irrigation project being constructed by the U. S. Government. Price \$60 per acre on installments. Experienced salesmen wanted. ELEPHANT BUTTE LAND & TRUST CO., Las Cruces, New Mexico.

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FARM AND ORCHARD

Notes and Instructions from Agricultural Colleges and Experiment Stations of Oregon and Washington. Specially Suitable to Pacific Coast Conditions

CHEESE-MAKING ON THE FARM.

(Prof. F. L. Kent, Oregon Agricultural College.)

The purpose of this article is to give simple directions for the making of cheese in the farm home with the appliances which will usually be found on the farm. A reliable dairy thermometer will be necessary, for success in cheese-making depends to a large extent upon the proper control of temperature, and the "rule of thumb" is not sufficiently accurate.

We will assume that 100 pounds, which is about 12 gallons, of milk is to be used. Should a greater or a less quantity of milk be used the maker must govern his work accordingly, using color, salt, and rennet proportionately.

Directions.

Coloring—It is not absolutely necessary to color the cheese, but the appearance will be considerably improved by the use of color. Remember that butter color will not do for cheese. Probably the most satisfactory form in which to buy the cheese color for our purpose is in the dry form. Both color and rennet can be had from the dairy supply houses in dry form, and in this form does not readily deteriorate, an important point to consider where cheese is made for family purposes only, which means making probably not oftener than once a week. The dry color is dissolved according to directions, and the proper amount to use is diluted with about a half glass of water and added to the milk before the addition of the rennet. The amount of color to use will depend upon the shade desired in the finished product, as well as upon the character of feed the animals are getting. The breed of cows also make some difference.

Rennet—The most satisfactory form of rennet for use in farm cheese-making is rennet tablets. They are not quite so convenient to use as the liquid extract, for they should be dissolved two or three hours before time to use them, but they will keep almost indefinitely, which is not true of the extract when once opened.

Preparing the Milk—Take about six gallons of the evening's milk and leave it covered with a cloth at a temperature of 65 to 70 degrees until morning, and then pour it with another six gallons of the morning's milk into a large wash boiler or wooden tub. If a wooden tub is used considerable care will be necessary in keeping it properly cleaned. All the milk is then heated to 86 to 88 degrees. Perhaps the safest and simplest way for heating is to hang a deep can filled with water at about 150 degrees down in the milk and move it around. If the can is suspended from the ceiling it is a very easy matter to swing it back and forth in the milk, and it can be raised up as soon as the desired temperature has been reached. The milk should not be exposed to cool drafts and it is well after the heating is done to cover with a cloth.

Setting—Having previously dissolved one rennet tablet in about a half glass of cold water, add this solution to the milk previously heated to 86 to 88 degrees, and stir well for about two minutes, then pass the back of the stirring dipper over the surface of the milk to stop any movement. While the curdling is taking place it is important that there be no jarring of the milk, otherwise the coagulation will not be so perfect. Some makers prefer to use two rennet tablets, thereby saving time in the making, and the resulting cheese will also cure quicker.

Cutting—Rennet curdles the milk and if one tablet is used the curd should be ready to cut in twenty to thirty minutes. To tell when the curd is firm enough to cut, push the forefinger into the milk, bend the finger to a 45-degree angle, and raise it gently. If the curd breaks clean across the finger it is ready to cut. The cutting can be done with a wire toaster, a piece of sufficiently coarse wire netting, or even with a long knife. First cut slowly lengthwise, then crosswise until the curd is in nearly uniform pieces of about a half-inch cube. If two tablets are used the milk should be ready for cutting in about fifteen minutes. If the evening's milk used should be pretty close to the scouring point, when the morning's milk is added, the curdling will take place somewhat more quickly, but the quality of the cheese is liable to suffer. The factory cheese-maker uses an accurate test to determine the condition of the milk as to its approach to sourness, but this is hardly practical for the ordinary farm cheese-maker.

Cooking—This is rather a misleading term since the temperature reached is only about 100 degrees, but the term is in common use among the factory makers, hence is used here. After cutting leave the curd alone for five minutes, then raise the temperature slowly, about 2 degrees in five minutes, to 98 to 100 degrees by the use of the heating can, stirring gently all the time while heating. Then cover with a cloth and keep the temperature about 98 degrees for about forty minutes, or until the curd is sufficiently "cooked," stirring occasionally to prevent the curd from sticking together. If the temperature falls too low the heating can will have to be used again. Another way of heating the curd is to draw off a part of the whey, heat it to 130 to 140 degrees and pour it back. It is important that no particle of curd gets into the whey that is being heated. To determine when the curd is ready, take a handful and squeeze it hard in the hand for a moment; if it feels elastic and does not stick together it has been cooked enough. If the milk was good the curd should have a pleasant, very slightly acid

odor. As soon as the curd is cooked, draw off the whey. If a tub is used this can be done by letting the whey out through a hole in the bottom, or all the curd can be dipped out by a sieve and placed in another vessel.

Salting—After the curd is well drained and before it gets a chance to stick together, add one-fourth pound of fine salt and mix well. After salting, leave the curd to cool for about fifteen minutes, stirring it occasionally. When properly cooled the curd should have a temperature of about 75 to 80 degrees. It is then ready for the final step in the making, namely:

Molding and Pressing—The cheese hoop generally used is made of tin or galvanized iron, and is seven to 10 inches in diameter and about nine inches deep. But a wooden box, six by eight inches and ten inches deep, without top or bottom, will serve the purpose fairly well. If the box is used it would be advisable to have some small holes bored in the wood to permit drainage for the whey. But if several cheeses are to be made during the season we would strongly recommend the purchase of a regulation cheese hop and regular seamless bandage. A very simple press can be made by using a pole about twelve feet long as a lever. One end of the pole is supported by a slat nailed to the wall, the cheese hoop being placed so that its center is about three feet from the wall. The weight on the long arm of the lever can be a pail partly filled with stones, and the pressure is applied to the cheese through a block of wood that fits the hoop. Before the curd is placed in the hoop, the hoop is lined on the inside with cheese cloth. Cut a piece of cloth and place it in the bottom, then take another piece large enough to line the inside and one inch longer at the top and bottom. The lower end of the cloth is turned in over the cloth at the bottom and the upper end is turned back over the edge of the hoop. After the curd is packed fairly tight, it is covered with another piece of cloth and the upper end of the bandage is turned over it. A slight pressure is first applied by hanging the pail on the lever close to the mold and after about an hour the cheese is taken out and the cloth rearranged, by pulling it up and trimming off so that it will project over the cheese ends about an inch. When placed in the mold again the pressure is gradually increased by moving the pail toward the end of the lever, and the cheese will be ready for the curing room the next day.

Curing—The curing is best done in a slightly moist air at a temperature of about 60 degrees. A good cellar will be quite satisfactory. During the first few days the cheese should be turned daily. It is well to rub the cheese once a week for a few weeks with butter or cheese grease and also with salt if it shows signs of mold. The cheese will be eatable in three to four weeks, but will improve if kept for a longer time. The 12 gallons of milk will make about ten pounds of cheese, varying somewhat according to the richness of the milk.

Don't let the evening's milk get sour. Don't overheat at the various steps in the process. Don't use too much salt. Don't try to get along without an accurate thermometer. Don't fail to keep the utensils clean and sweet.

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FASHION HINTS



Separate fancy waists hold a very important place in the wardrobe of the well-dressed woman. Semi-barbaric tendencies show in many models.

Beard-work is a popular trimming, in colors and in black and white. The accompanying sketch shows an attractive waist of chiffon cloth, with just a little beading on the vest.

Accounted For.

"Where are our poets of today?" thundered the orator, looking over the vast audience that had gathered in the district schoolhouse, waiting a breathless moment or two to let his words sink into the minds of his spellbound listeners.

"Waal," replied Hiram Plunkett, from the rear of the room, "our best poet here is down to Bear Run cuttin' timber for a steam sawmill company, an' Marthy Baker, our next author-here in order, hed to stay away tonight, much to her vexation, becuz her pap's got the roomer's."

Grapefruit Cocktail.

Cut three medium-sized grapefruit into halves, remove pulp and membrane and separate the pulp into flakes. Mix this lightly with quarter of a pound of Malaga grapes, which have been skinned and seeded, sprinkle liberally with sugar and chill thoroughly. Serve in the grapefruit shells with a little crushed ice.

PROFITABLE PIGEON RAISING REQUIRES INEXPENSIVE PENS

Buildings Should be Comfortable and Convenient but Need Not be Elaborate—It Is of Vital Importance That Drinking Fountains be Clean.

By F. A. SOTTER.

Pigeons do not need a fancy house; an old barn or building of any description can be fitted up to serve their needs. If the building is to house 25 pairs of homers, it should be seven feet wide by ten feet long, and if more than one house is to be built under the same roof, leave an alley way from three to four feet wide separating it from the pen by a wire string.

The front of the building should be eight feet high, with six light windows.

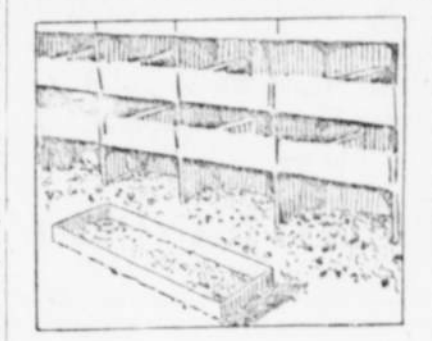
Directly above the windows two oles seven by eight inches should be set, through which the pigeons can come and go. They should be provided with a slide to be closed when the weather is very cold. These can be opened and closed from the alleyway by pieces of rope and pulleys.

The fly pen should be as high and wide as the front of the pen proper and about 18 feet long. It should be fenced with wire netting small enough to keep sparrows out.

Six feet from the ground a six-inch wide board should be placed from front of house to end of run on either side as an alighting board.

The bathing-ran should be placed in the fly, and there should be a door in the front of the fly through which a person can pass in and out. These doors are simply a frame covered with wire.

In the pens, nest-boxes in tiers are built on either side, preferably on the east and west walls. These boxes are 4 feet high, 19 feet long, arranged in



Position of Feeding Trough.

pairs 1 foot deep, 1 foot high and 2 feet long, divided by a capital T front, thus making two nests of each box.

Each side now has 29 pairs of boxes, ample for 25 pairs of breeders or more, up to 35 pairs, but this is rather overcrowding the birds.

When the building just described has been furnished with receptacles for feed, water, oyster shell, salt, grit

and charcoal, and thoroughly white washed inside, it is ready to have the birds placed in it.

On a well conducted pigeon plant the routine should be as follows:

In summer at five o'clock in the morning, all birds are watered; 7:30 fed; 12:30, watered; 4, fed. In winter, 6:30 in the morning, watered; 8:30; 12:30, watered; 2, fed. At five in the afternoon all the fountains are emptied of their water to prevent freezing.

It is of vital importance that the drinking fountains should be kept perfectly clean by frequent washing and scouring. They should be washed with water containing $\frac{1}{4}$ cupful of crude carbolic acid to a bucketful of water.

A pigeon will not bathe in deep water. It always measures the depth of the water with its head and bill.



Position of Water Can.

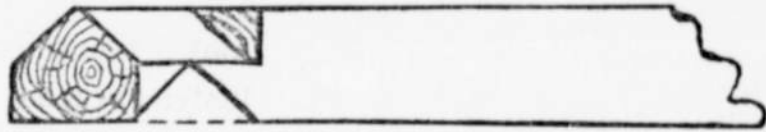
A good rain is equivalent to a bath, as the birds will sit on the running board and hold up their wings to catch the drops. If the weather should turn cold soon after bathing, they should be driven into the house and the windows should be closed.

Use a two-gallon drinking font for 50 birds. The cut shows exactly how this font should be placed in the left. The font must be kept perfectly clean always.

Feeding troughs should be 4 feet long, 4 inches wide, $1\frac{1}{2}$ inches deep, placed in the center of the left, so the feed can be thrown into the trough from the alleyway. Keep it always clean and dry.

Keep plenty of grit, oyster shell and charcoal, together with a sack of baked salt, before the birds all the time.

DUAL PURPOSE LOG STABLE



An excellent plan for constructing a log stable, about 40 by 20 feet, with concrete floor, to accommodate horses on one side and cows on the other, is given below:

Make a foundation for stable a few inches above floor line. To build wall 19 inches wide and 2 feet 6 inches deep will take ten yards gravel, or if you use stone filler, eight yards gravel and two yards stone. If you use fillers, five barrels cement; if all gravel, six barrels cement, mixed eight to one. First three inches of floor will take eight yards gravel, five barrels cement, eight to one; second coat, one inch

thick, will require 2-3 yards sand, four barrels cement, mixed three to one. Ram first coat down hard.

Flatten logs on two sides, bottom and top sides. Cut end of log to "V" shape lengthwise of log on top side, then cut "V" across end of log on under side. These will fit one on top of other. The illustration shows how to cut logs to place them in position. Use two poles and roll them up to place, or you can do this with team of horses by using rope. Tie rope to end of each pole, then bring them down around log, bringing the other ends back over building. Hook on the team, and they will roll up very easily.

CHARCOAL FED YOUNG DUCKS

Experiments in Ireland Indicate That Burnt Wood in Some Form is Important in Fattening Poultry.

In a recent issue of the Journal of Agriculture for Ireland was given an account of experiments conducted for the purpose of deciding the exact value of charcoal as a means of keeping birds that are closely confined in good health during the period of fattening. Eighteen large, healthy Aylesbury ducklings were selected from a large flock, and divided into three pens, each pen containing 6 ducklings. The ducklings were fed upon foods which previous experiment had shown to be profitable and economical, namely, boiled potatoes, barley meal, ground oats, skim milk and tallow greaves. The method of preparing the food was to boil, strain and pound up the potatoes, which before boiling would constitute about one-third by weight of the mash. Barley meal and ground oats were then in equal parts mixed with the potatoes. Skim milk was added to form a rather wet mash. This was fed to the ducklings from the end of the fifth to the beginning of the ninth week. During the last two weeks of fattening, animal food in the form of rough fat or tallow cracklings was added to the mash, the allowance being about two ounces per day to each duck. Grit and water for drinking were liberally supplied. Apart from the charcoal, the

food received by all the ducklings was the same.

Tables were given as to the results of the trials, which seem to indicate that charcoal in one form or another is important in the profitable fattening of ducks. It appeared to keep the ducklings healthy, and enabled fattening to be continued with profit for a much longer period than when charcoal was not allowed. Experiments with geese were conducted on similar lines, and gave almost identical results. The foods fed to the geese were the same as those fed to the ducks, except that they got steeped oats instead of mash for the evening meal, mash being fed in the morning. The charcoal fed to both ducks and geese was burnt wood, broken fine.

Lettuce on Benches.

Good lettuce can be grown upon benches, but those who make a specialty of it plant out in thoroughly prepared soil at the usual ground level of the house. In the latter case more of the space can be given the crop, as the walks are reduced to 10 or 12-inch boards laid on the beds. The best soil for lettuce is a good, rotted soil, liberally enriched with well-rotted manure. Avoid fresh manure for this crop. Give water moderately when first planted, increasing the supply as the plants develop in size.

Farms in Holy Land.

According to Mr. Frank G. Carpenter, the noted traveler, "farms" in the Holy Land are often not bigger than bed quilts and seldom contain more than three or four acres. There are but few farms of large size in the country.

GET THIS NOBBY SUIT



Get the Nobby Suit... All of your friends wear clothes; why not make them for their own work? You can save money by doing your own tailoring. Don't buy your suits in the store. Buy the Nobby Suit. It is made of the best material and is guaranteed to last. It is the only suit that is made in the U.S.A. and is guaranteed to last. Buy it now. It is the only suit that is made in the U.S.A. and is guaranteed to last. Buy it now.

FARE AT HARVARD IN 1850

Breakfast at Daybreak and Boiled Dinner Two Days in the Week.

The students lodged in the dormitories and ate at the commons. The food then partaken of with thankfulness would now be looked upon as prison fare. At breakfast, which was served at sunrise in summer and at daybreak in winter, there were doled out to each student a small can of unsettled coffee, a slice of biscuit, and a slice of butter, weighing generally about an ounce. Dinner was the staple meal, and at this each student was regaled with a pound of meat. Two days in the week, Monday and Thursday, the meat was boiled, and in college language, these were known as boiling days. On the remaining days the meat was roasted, and to them the nickname of roasting days was fastened. With the flesh went always two potatoes. When boiling days came round, pudding and cabbage, wild peas and dandelions were added.

The only delicacy to which no stint was applied was the older, a beverage then fast supplanting the small beer of the colonial days. This was brought to the mess in pewter cans which were passed from mouth to mouth, and when emptied, were again replenished. For supper there was a bowl of milk and a slice of bread. The hungry Oliver who wished for more was forced to order, or, as the phrase went, "seize it," from the kitchen.—McMaster's History of the People of the United States.

Rests Eye Salve

INFALLIBLE FOR WEAK SORE EYES

The Power of Right.

As I myself look at it, there is no fault nor folly of my life—and both have been many and great—that does not rise up against me, and take away my joy, and shorten my power of possession of sight, of understanding. And every past effort of my life, every gleam of righteousness or good in it, is with me now, to help me in my grasp of this art and its vision. So far as I can rejoice in or interpret either, my power is owed to what of right there is in me.

I dare to say it, that, because through all my life I have desired good and not evil; because I have been kind to many; have wished to be kind to all; have willfully injured none, and because I have loved much, and not selfishly; therefore, the morning light is yet visible to me on those hills, and you who read may trust my thought and word in such work as I have to do for you, and you will be glad afterward that you have trusted a them.—Rushkin.

Dr. Pierce's Pleasant Pellets regulate and invigorate stomach, liver and bowels. Sugar-coated, tiny granules. Easy to take as candy.

Mr. Arnold and the American Lady.

Matthew Arnold was sitting in his study one morning when the butler showed in an American lady and a small boy. The lady said, "Glad to make your acquaintance, Mr. Arnold. I have often heard of you. No don't trouble to speak, sir. I know how valuable your time is." Then turning to the boy she said: "This is him, Lenny, the leading critic and poet. Somewhat fleshier than we had been led to expect!"—A. C. Benson, in the Atlantic.

Ham's Wizard Oil is recommended by many physicians. It is used in many public and private hospitals. Why not keep a bottle on hand in your own home?

Mirrors on the Wall.

In continental towns one frequently sees a mirror at the side of a window so placed that people in the room may see reflected therein the view up or down the street. In some bygone periods of English street architecture it was customary to lay almost all the windows at least enough to enable the occupants of the houses to look along the streets.—Craftsman.

Woman Surgeon Plays Heroine.

A runaway horse dragged the ambulance of the Williamsburg hospital half a mile before the animal ended its race in a collision with a cross-town surface car. In the ambulance, clinging to a typhoid fever patient, sat Dr. Elizabeth Bruyn, recently appointed an interne in the hospital. When the vehicle crashed into the car Dr. Bruyn was wounded, but she saved her patient from injury.—New York World.

Richardson's "Clariissa Harlowe."

Consider it from which point you will, the book remains a masterpiece, unique of its kind. It has been imitated, but it has never been equaled. It is Richardson's only title to fame; but it is enough. Not the great pyramid itself is more solidly built nor more incapable of ruin.—W. E. Hen-