

# Facts About Bottled Carbonated Drinks

From various sources, and for reasons not easily understood, erroneous and disparaging statements have often been made relative to soda water, for the apparent purpose of creating a prejudice in the public mind against all beverages familiarly known as soft drinks. To counteract such false and malicious statements and to demonstrate that bottled soda water, particularly, is the purest, most healthful and most refreshing of all summer beverages, it is only necessary to consider the following simple truths, which are easily proven and cannot be controverted.

First—Absolute cleanliness is the first requisite of every successful bottling shop.

Second—Pure carbonic acid gas in beverages is healthful, refreshing, and tonic in its action upon the digestive organs.

Third—None but the purest water can be used for bottled carbonated drinks.

Fourth—No flavoring or coloring which is harmful, and no deleterious drugs are now permitted to be used in either bottled or fountain soda.

If these assertions are true, it must be manifest to every reasonable person that the sensational and disparaging statements and prejudices against soda water have absolutely no foundation. Fortunately the truth of each of these four assertions is easily proven, as follows:

First—Unless the syrup jars, hose, carbonator and bottling apparatus necessary in putting up bottled soda are kept perfectly clean internally, and unless the bottles are thoroughly washed and rinsed before filling, the beverages will not remain clear; an unsightly sediment or cloudiness will appear in the goods that will render them unsalable. Every practical bottler knows that viscous fermentation, or what he technically calls "ropiness," is his worst enemy and that its cause is dirt. For that reason, if for no other, the bottles are obliged to observe the laws of cleanliness in order to produce salable goods. If bottled drinks are clear, it is positive evidence that they are made in a clean shop, and bottled in clean bottles.

Second—There is abundant medical testimony to prove the beneficial influence and refreshing effect of carbonic acid gas upon the appetite and digestion. Ask your own doctor about it. It is the carbonic acid gas in kumiss and in champagne that makes them so refreshing and so easily borne by weak stomachs. The bottler does not now make the gas, but buys it, purified and liquefied, from the large manufacturers, thus insuring the use of none but the purest and best gas.

Third—Ordinary drinking water, from whatever source it may be derived, from spring, well, lake or running stream, is at certain times of the year contaminated with organic matter or living germs held in solution. Such contamination does not necessarily render the water turbid; on the contrary, it will often remain crystal clear, and in appearance and taste perfectly usable. If a little syrup or other nutritious substance be added to the water, the invisible germs feed upon it and in a day or two the water is filled with fungous growths that render it unsightly and unfit to drink. Such water cannot be used by the bottler for obvious reasons; his goods must remain clear—they must "keep"—so he is obliged to filter all the water which he uses for his bottled drinks through a dense stone filter capable of excluding the germs, or else to distill it, so that, as a matter of fact, the water used in bottled drinks is much purer and better than any ordinary drinking water.

Some waters contain mineral salts that are precipitated by the carbonic acid gas, and for that reason are unfit for the bottler's use. His beverages require pure, soft water.

Fourth—The use in beverages of any ingredient harmful to health, or of any deleterious drug, is prohibited under penalty of the National Pure Food Law, and by the Pure Food laws of every state. No bottler can afford to risk prosecution by using any coloring or flavoring or drug ingredient that is not perfectly harmless, or by using any dangerous drug. The fact that there have been no prosecutions on such charges is reasonably satisfactory proof that there is no ground for them.

It is true that imitation instead of genuine flavors are used for some drinks, (not all, by any means) such as "strawberry," "raspberry," etc., but that is because the fruit juice contains albumen and will not remain in clear solution in a bottled carbonated drink. The "imitation" flavors are wholesome, and are not used as a matter of economy, but simply because it is necessary to use them, as nothing else will take their place; furthermore, such flavors are always plainly labeled "artificial" or "imitation," to avoid any possible deception.

Fountain soda water enjoys a wide popularity and deserves it, but it is often drawn by inexperienced clerks who put in the glass too much syrup and too little soda, or is served with ice cream as a sort of confection rather than as a thirst-quenching drink; again, too much of the gas escapes when the water is drawn from the fountain, or is not sufficiently cooled. On the other hand a bottle of ginger ale, root beer, sarsaparilla or lemon soda, taken off the ice, is always clear, cool and sparkling—not too sweet; in fact it is just the drink to quench the thirst—nothing else is as exhilarating and refreshing.

## WHAT IT IS

Bottled soda water is just the purest of water, charged with pure carbonic acid gas, with a little syrup, flavored with harmless coloring and pure fruit acid. ANY STATEMENTS TO THE CONTRARY ARE FALSE AND BASED UPON IGNORANCE OR MALICE.

PATRONIZE THE

## Cottage Grove Bottling Works

J. A. RASMUSSEN, PROPRIETOR, COTTAGE GROVE, OREGON

## Meat! Meat! Meat!

Prime Rib Roast Beef, per lb.	15c
Pot Roast Beef, per lb.	10c-12 1/2c
Boil Beef, per lb.	10c
Loin Beef Steak	2 lbs. for 35c
Pork Liver	2 lbs. for 15c

FREE DELIVERY PHONE 89

## City Meat Market

QUALITY ECONOMY

## Ladies', Misses' And Children's Hats

## New Ribbons, New Collars, Aprons, Boudoir Caps

NEW JEWELRY NOVELTIES, Pocket Books and Hand Bags.  
SPECIALTIES IN DRY GOODS—Navy Blue Flannel for Middies; Percalé, Gingham, Outing Flannel, Towels and Toweling, Table Damask, 48c yard.  
ART GOODS OF ALL KINDS—Crochet Thread, the New Fancy Work Floss, just in.  
GLOVES—for Men, Ladies and Children.  
SPECIAL BARGAINS IN SWEATERS AND BLANKETS.  
ENAMELWARE, TINWARE, DISHES, GLASSWARE—all at the Old Prices—No Advance.  
ALL COLORS IN PAINTS, ENAMEL, STAIN, ETC.—At 10c a can.  
LAMPERS AT ALL PRICES, STONEWARE BUCKETS AND TUBS.

## Special Sale of Aluminum Ware Sat. and Mon.

# The Fair

# Society

If you know a society item and do not inform the newspaper, it is your own fault if it is not printed

## Celebrate Thirtieth Anniversary.

The most elaborate social function of the season, and also the most enjoyable one, was the celebration by Mr. and Mrs. H. A. Miller of their thirtieth wedding anniversary, which was held in Moose hall Thursday evening. The floral decorations were elaborate and tastefully arranged, making the hall a bower of beauty. Seats for 150 or more guests were arranged along the east side of the hall and the west side was banked with flowers. Mr. and Mrs. Miller received their guests at the south end of the hall. In the receiving line were: Mrs. H. Veatch, Mrs. Eakin, Mrs. Job, Mrs. Adams, Mrs. K. K. Mills, Mrs. Nichols, Mrs. Geo. Hall, Mrs. Will Hall, Mrs. Kerr and Mrs. Donaldson. The latter was from Springfield.

With Rev. D. A. MacLeod presiding, the following program was rendered: Piano solo, Miss Hildred Hall; vocal solo, Mrs. Roy Short; vocal solo, revision of "The Old Grey Bonnet," by George Matthews; male quartet, "Darling, I am Growing Old," Messrs. Aldrich, Richmond, Mackin and Umphrey; reading, "An Old Sweetheart of Mine," with soft music accompaniment, Miss Eunice Vandenburg; vocal solo, "The Sweetest Story Ever Told," Mrs. B. K. Lawson; male quartet, medley; vocal solo, "April Morn," Mrs. Leon DesLarzes; piano solo, Miss Genevieve Jury; comedy sketch, "Why We Never Married," seven elderly maidens in costume, Messdames K. K. Mills, Van Allison, C. E. Frost, T. C. Wheeler, Will Hall, J. P. Graham and G. O. Knowles.

## RECIPES FOR BOTTLED SODA WATER FOR HOME USE

The soda fountain as a source of enjoyment in summer, for women and children, as well as for most men, has become justly popular.

Why not have a soda fountain in your home? Such a luxury is easily and simply obtainable by purchasing bottled soda water by the case from your local dealer or from the nearest bottling establishment. A large variety of flavors are available, sufficient to please all tastes, healthful and delicious when served cold direct from the bottles without any addition or improvement. Many novel and refreshing combinations are possible, however, which will appeal to individual tastes, and which will be found particularly attractive in providing refreshments for social gatherings at home. A few suggestions for such combinations are offered herewith.

**Cream and Soda Water**—To a wineglassful of sweet cream add contents of a half-pint bottle of soda water of any desired flavor. Particularly good with lemon, root beer, sarsaparilla and ginger ale.

**Soda Egg Nog**—Beat up an egg with a teaspoonful of powdered sugar, and add the contents of a half-pint bottle of soda water of any desired flavor. Especially good with lemon soda or ginger ale. The entire egg may be used or only the white of the egg, as preferred. A little lemon juice will improve it, for some tastes.

**Orange Juice and Cream Soda**—To the juice of one orange add a scant teaspoonful of powdered sugar and the contents of a half-pint bottle of cream soda.

**Soda Lemonade**—To the juice of one-half a lemon add a heaping teaspoonful of powdered sugar and the contents of a half pint bottle of lemon or orange soda.

**Thirst Quenchers**—To the juice of one-half a lemon, or lime, or orange, or a wineglassful of grape juice, add the contents of a half-pint bottle of lemon soda, wild cherry soda, ginger ale, orange soda or root beer.

**Grape Juice and Soda**—Dissolve a teaspoonful of powdered sugar in a wineglassful of grape juice and add contents of one-half pint bottle of lemon soda, orange soda or ginger ale.

**Fruit Sodas**—Crush enough of any fresh fruit to obtain a wineglassful of juice; add powdered sugar, varying the amount from a scant to a heaping teaspoonful, depending upon the acidity of the juice, and contents of one-half pint bottle of lemon soda, orange soda, strawberry soda or ginger ale. (This makes a fine fruit punch for a large party, made in quantity and poured over a cake of ice in a punch bowl.)

**Iced Coffee, Carbonated**—To a small cup of black coffee (made very strong) add a teaspoonful of powdered sugar, and contents of one-half pint of cream soda.

**Iced Tea, Carbonated**—To a small cup of clear tea (made very strong) add contents of one-half pint bottle of lemon soda.

**Chocolate Cream**—Crush an ounce of sweet chocolate with just enough milk or water to make a thin paste, and add the contents of one-half pint bottle of cream soda.

**Lemon Mint**—Crush a few mint leaves in the juice of one-half a lemon; add a heaping teaspoonful of powdered sugar, stir till dissolved, and add contents of one-half pint bottle lemon soda.

**Grape Fruit and Ginger Ale**—Juice of one-half grape fruit, two teaspoonfuls powdered sugar, contents of one-half pint bottle of ginger ale.

All soda water beverages should be served ice cold. Put the bottles on ice or mix the drinks with crushed ice.

Following is a list of the guests:

Mr. and Mrs. Joe Porter, Mr. and Mrs. Geo. Hall, Mr. and Mrs. Geo. Kerr, Mr. and Mrs. Henry Veatch, Mr. and Mrs. B. R. Job, Mr. and Mrs. Herbert Eakin, Mr. and Mrs. T. C. Wheeler, Mr. and Mrs. Chas. Adams, Mr. and Mrs. Wm. Hall, Mr. and Mrs. John Bader, Mr. and Mrs. E. A. Gleason, Mr. and Mrs. Leon DesLarzes, Mr. and Mrs. O. L. Nichols, Mr. and Mrs. C. C. Cruson, Mr. and Mrs. A. W. Kime, Mr. and Mrs. D. H. Hemmaway, Mr. and Mrs. E. R. Spencer, Mr. and Mrs. Chas. Beals, Mr. and Mrs. Armand Wynne, Mr. and Mrs. Joe Arnold, Mr. and Mrs. Wm. Buckley, Mr. and Mrs. J. P. Curran, Mr. and Mrs. David Griggs, Mr. and Mrs. Hiram Griggs, Mr. and Mrs. J. B. Lewis, Mr. and Mrs. David Scholl, Mr. and Mrs. C. A. Lineh, Mr. and Mrs. C. A. Bartell, Mr. and Mrs. Oliver Veatch, Mr. and Mrs. C. M. Shinn, Mr. and Mrs. H. J. Shinn, Mr. and Mrs. Geo. Scott, Mr. and Mrs. A. S. Powell, Mr. and Mrs. Geo. Knowles, Mr. and Mrs. Andrew Brund, Mr. and Mrs. J. P. Graham, Mr. and Mrs. Van Allison, Mr. and Mrs. K. K. Mills, Mr. and Mrs. Roy Short, Mr. and Mrs. Albert Helliwell, Mr. and Mrs. C. E. Frost, Mr. and Mrs. J. A. Wright, Mr. and Mrs. B. K. Lawson, Mr. and Mrs. Harry Metcalf, Mr. and Mrs. A. E. Hamloth, Mr. and Mrs. Henry Rohde, Mr. and Mrs. G. Graber, Mr. and Mrs. Orville Spear, Mr. and Mrs. W. C. Conner, Mr. and Mrs. C. H. Vandenburg, Mr. and Mrs. Elbert Bede, Mr. and Mrs. Ray Trask, Mr. and Mrs. J. H. Chambers, Mr. and Mrs. A. L. Monroe, Mr. and Mrs. L. S. Hill, Mr. and Mrs. A. B. Wood, Mr. and Mrs. Roy Smith, Mr. and Mrs. Chas. Beidler, Mr. and Mrs. John Silsby, Mr. and Mrs. S. L. Maekin, Mr. and Mrs. C. E. Umphrey, Mr. and Mrs. Ben Lurch, Mr. and Mrs. Alfred Jury, Mr. and Mrs. Bert Richmond, Mr. and Mrs. Nelson Durham, Mr. and Mrs. J. B. Protzman, Mr. and Mrs. H. N. Aldrich, Mr. and Mrs. Bert Trask, Mr. and Mrs. Ray Griswold, Mr. and Mrs. Adrian Merryman, Mr. and Mrs. D. Sterling, Mr. and Mrs. Harry Wynne, Mr. and Mrs. S. R. Brand, Mr. and Mrs. G. B. Pitcher, Mr. and Mrs. George Atkinson, Mr. and Mrs. Chas. Jackson, Mr. and Mrs. George Lea, Mr. and Mrs. W. W. Oglesby, Mr. and Mrs. W. G. Beattie, Mr. and Mrs. B. S. Swengel, Mr. and Mrs. James Ostrander, Mr. and Mrs. J. I. Jones, Mr. and Mrs. J. S. Benson, Mr. and Mrs. Lee Roy Woods, Mr. and Mrs. Harry Wheeler, Mr. and Mrs. Lee Nixon, Mr. and Mrs. Geo. McQueen, Mr. and Mrs. M. P. Garroute, Mr. and Mrs. J. H. Baker, Mr. and Mrs. Virgil White, Mr. and Mrs. Curran Cooley, Mr. and Mrs. A. J. Armstrong, Mr. and Mrs. C. E. Jones, Mrs. Clara Burkholder, Mrs. Lydia Stouffer, Mrs. Helen Silsby, Mrs. C. C. Hazelton, Mrs. Mary Smith, Mrs. Ilma Beaker, Mrs. Libbie Phillips, Mrs. Lizzie Jackson, Mrs. Barbara Hohl, Mrs. Jennie Fishburn, Misses Inez White, Adeline White, Neita Hazelton, Carolyn Schilling, Fern Holcomb, Ruth Robinson, Jessie Smith, Mabel Velle, Josephine Wright, Esther Silsby, Belle Burkholder, Lulu Curran, Neva Perkins and Elsie Lea, Messrs. Worth Harvey, M. H. Anderson, George Matthews, D. A. MacLeod, Joe Smith and George Hall, Jr.

Out-of-town guests were Mr. and Mrs. Marion Veatch, of Eugene; Mrs. Wm. Donaldson, of Springfield; Mrs. G. H. Hess and daughter, of Roseburg, and D. T. Awbrey, of Oakland, Calif.

Mr. and Mrs. S. E. McGavran, former residents, but now of McMinnville, were guests at several dinner parties while visiting in the city last week. On Monday the McGavrans and Aldrichs were entertained by Mr. and Mrs. G. M. Hall. On Tuesday the McGavrans were entertained by Mr. and Mrs. G. O. Knowles and on Wednesday by Mr. and Mrs. H. J. Shinn. The McGavrans returned to McMinnville the first of this week.

## FADS AND FANCIES

Keep cheese wrapped in a cloth wet with vinegar, and it will always be moist, and will not absorb a particle of taste from the vinegar.

Like most housekeepers, I have had a great deal of trouble from the disfigurement of varnished woodwork by steam and water stains. Each radiator has done its deadly work in this direction, and tables especially have suffered from stray splashes of either hot or cold water. After trying everything, including revarnishing, I hit upon a cure. This does the work to a charm. Simply rub the stain with crude oil until it vanishes and the surface will be found to be as good before.

Broken tumblers, fruit dishes, lamp chimneys, globes and other such articles can be mended by using the following recipe: Take five parts of gelatine in one part of a solution of bichromate of potash. Cover the broken edges with this and press together, then place in direct sunlight for a few hours. The mended article will not come apart even if washed in boiling water, nor will the break show.

Chamois gloves, which will shrink with the most careful washing, will give no further trouble if a clothes pin is inserted in each finger while drying. This will prevent shrinking and will save a great deal of time in using the glove stretcher and fitting on the hands.

When buying lemons for table use and for garnishing dishes, always get the nice, bright yellow ones. But for making lemonade select the riper ones with shriveled and discolored skins, as their skins are very thin and they have double the quantity of juice. Make a syrup of one and a half cups of sugar, the same quantity of water, then add the strained juice of one dozen lemons and a few slices of lemon peel. Use a porcelain kettle and let the syrup boil before adding the lemon juice. This syrup should be kept in a glass jar in a cool place ready for instant use. This is both convenient and economical.

After getting all the cheese out of an Edam shell cut the shell into small pieces, scrape off all the waxed surface and put the pieces through the meat chopper. Sift the ground cheese and use on shirred eggs, spaghetti, apple pie and many other things. It is delicious.

Cold Slaw—Crisp, fresh, young cabbage in very cold water, remove the hard core and shave the dried leaves until you have three cupsful. The cabbage must be thoroughly dried or the dressing will not adhere to the leaves, but run through and form in the bottom of the dish or bowl. For the dressing take a quarter of a cupful of vinegar, add pepper and salt to taste, half a teaspoonful of French mustard and a tiny pinch of celery salt. Mix well, and gradually blend in three-quarters of a cupful of stiffly whipped cream. Pour the dressing over the cabbage, heap into a chilled salad bowl and sprinkle lightly with very finely minced green peppers.

Let your friends in other states know of the country you live in, and they may want to come here too. Extra copies of The Sentinel for that purpose, two for 5 cents. dec22tf

## AMONG THE CHURCHES

[Every religious organization is invited to use this column for announcement of its services and other news. Contributors are requested to omit exhortations and other editorial matter, and to make the announcement of services as concise as possible. Social functions, etc., and news outside of the weekly announcement may be elaborated upon.]

**Presbyterian Church**—D. A. MacLeod, pastor; phone 137R. Bible school at 10 a. m. Morning worship at 11 a. m. Junior Christian Endeavor at 3 p. m. Evening worship at 7:30 p. m. Morning, "Man's Unconscious Need." Evening, "The Faint Heart."

**Christian Church**—Bible school at 9:30. Preaching at 11 by Evangelist Abe F. Bennett. Subject, "Onward." Christian Endeavor at 6:30. Preaching at 7:30. Subject, "Who Wins?" All are welcome. Revival meetings continue. Subject Friday night, "The Soul." Every member of the church requested to be present on Lord's day. First, because a minister is to be selected; and second, because this will be the closing day of the meeting.

**Free Methodist Church**—Rev. F. W. Oliver, pastor. Sabbath school at 10 a. m. Preaching 11 a. m. and 7:30 p. m. Prayer meeting Wednesdays at 7:30 p. m. All are welcome.

**Baptist Church**—C. C. Van Gorkum, pastor. Sunday school 10 a. m. Preaching 11 a. m. and 7:30 p. m. B. Y. P. U. 6:30 p. m. Prayer meeting Thursday at 7:30 p. m.

**Catholic Church**—Father Moran, pastor. Mass every Sunday at 8 and 10:30 a. m. Sermon at 10:30 a. m.

**Christian Science**—Services in the chapel at 242 Second street each Sunday at 11 a. m. Regular testimonial meeting each Wednesday at 7:30 p. m. The building is open for the use of the circulating library each Wednesday from 1:30 to 4:30 p. m. All are cordially invited to the services, as well as to make use of the literature.

## THE COUNTY AGENT.

The Value of His Advice is Made Manifest.

Until the last few years the county agent was practically unknown in America. The educational work done was accomplished through the department of agriculture or agricultural colleges in the different states, usually working on the farmer from a distance through pamphlets, correspondence, etc. The county agent movement represents the growth of the idea that the most good can be accomplished through local organization coming in closer contact with the farmer. There are now in the United States 313 counties employing paid county agents, or advisers, whose work comprehends silos, crops, live stock, cultural and tillage methods, better roads and is being enlarged to include other activities. Indiana, Wisconsin, New York, Minnesota, Michigan, North Dakota, New Jersey, Ohio, Utah, Oregon, Washington, Vermont, Colorado, Idaho, Montana and Illinois have laws providing for county agents. These advisers visit the farms in their counties during the summer, give lectures, help the farmer with his problems and bring to him in concrete form the results of the latest scientific experiments conducted by the agricultural colleges. What the county agent has done for the farmer is described by Robert H. Moulton in the Outlook. The farmer, he says, has been taught to recognize each of the soil types of the county by sight; to know each of the numerous insect pests, and the means of its extermination; to make seed tests and to discover the variety best adapted for their peculiar need. He has been taught the value of rotation, leguminous crops and commercial fertilizers. Through the medium of the county adviser's office the farmers are brought together in a social intercourse which was led, in many cases, to the formation of co-operative organizations. In one county in Illinois farmers organized a seed pool, each sending in a list of the seeds needed. The discount from the list prices obtained by this method is said to have been almost sufficient to pay the county agent's salary for the year. That county has also established a co-operative slaughter house and a community laundry. The 156 county agents who reported to the department of agriculture last year showed that benefits directly traceable to their work were worth several millions of dollars. They were responsible for the construction of 1,804 silos, the improvement of 614 farm buildings, the installation of forty water supply systems and improvement in sanitary condition and appearance of home grounds on 597 farms. This work was incidental to advising with farmers, making soil analyses and working out rotation and drainage problems. Their success and the fact that in nearly all cases they are employed by the farmer, who bears part of the salary expense, indicates that the attitude of the average farmer toward scientific agricultural methods is changing, or that in the past he has been misrepresented.

**Hay Rack For Loader.**  
Those farm youths who have toiled beneath a 98 degree sun in an attempt to load ahead of a loader that was sweeping up heavy windrows will see that the head of the farm looks into this invention that is designed to do away with the killing pace they have had to put up to keep from stopping.

## NITROGEN FOR NOTHING.

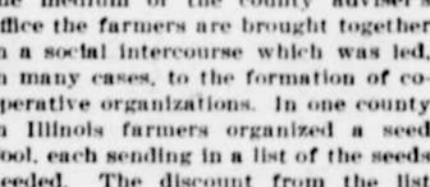
Why buy nitrogen when you can get it for nothing? Both cowpeas and soy beans take nitrogen from the air and put it in the soil. These plants are great soil builders and furnish a great deal of humus when plowed under. As a feed, both green and cured, they are equal to clover. Both these plants, especially the cowpeas, will grow on poorer soil and require less lime than clover, and on this account are easier to grow. Cowpeas and soy beans will grow only during warm weather. Planting should therefore be delayed until about June 1. The seed may be sown broadcast or put in with a drill, using one and a half to two bushels of seed per acre. Drilling will be found more satisfactory than broadcasting, especially in dry weather. While both the plants will grow in rather poor soil, some lime is necessary. Use about a ton of hydrated lime to the acre. This should be applied after plowing and disking in before seeding, so the lime will also help other crops which follow.—John Michels.

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the team and resting while they distributed the piles of hay that rolled up. The man on the hayrack can tell the driver to go ahead and calmly tramp down the hay as it rolls up on the front end. When that is loaded he moves a lever that unlocks a reciprocal truck on the bed of the rack and the hay loading surface of the rack is moved ahead and the rear half brought up under the loader to be loaded, as was the front.—Farming Business.

regal blanks—The Sentinel.

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