

KEEP THE COWS CLEAN

Pure Milk Cannot Be Secured From a Filthy Animal.

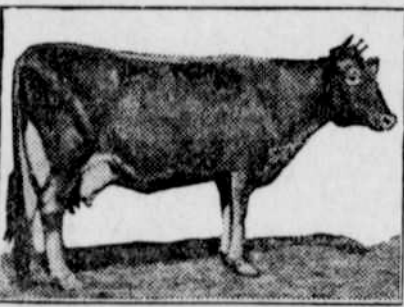
Curry Comb and Brush as Essential in Dairy Barn as in Horse Stable—Remove Bedding From the Stalls Every Day.

The curry comb and brush are just as essential to the health, comfort and appearance of the cow as they are to the horse. Clean, pure milk cannot be had from a filthy cow. A well arranged barn and plenty of bedding assist greatly in keeping the cow in a sanitary condition at all times.

By the use of good stanchions the cows are kept much cleaner than where they are simply tied with a rope or halter, as by the use of stanchions the cows are not able to back off and lie down in the manure, as they do with other methods of stabling. Straw is usually cheap and plentiful on most dairy farms, and it does not pay to neglect to bed the cow well. The bedding should be removed from the stalls every day, and fresh litter provided. The manure should be hauled from the barn to the field or storage pit often, every day or two if possible to prevent it from being a breeding place about the barn for flies, disease germs and bad odors which taint the milk.

It is a good plan to disinfect the stables occasionally, whether there is any apparent reason for it or not. It is not expensive, can do no harm and does much good in the way of destroying lice and disease germs. Where enough cows are kept to make it profitable it is advisable to use milking machines, as we believe milk can be produced much cleaner in this way than can possibly be done by hand milking.

Where hand milking is necessary see that the hands are always clean before milking, and use a covered pail. Curry and brush the hind parts of the cow well each morning at least half



Well-Kept Dairy Cow.

an hour before milking time, which should always be regular, and rub the udder well with a brush or burlap sack, to remove all dirt and dust that might get into the milk.

Dry, well-drained and well-kept feed lots assist greatly in keeping the cows clean, hence, also in producing clean milk. Where cows are compelled to stand all day in a wet or muddy feed lot, unless much care is used, the evening milk will be far from pure. A naturally high, dry and well-drained location is advisable for the feed lot during winter and spring, and if it can be graded and stoned it is much better. It is preferable to have the feeding pens provided with feed racks, in place of feeding on the ground, as the cow is a very cleanly animal, and will not readily eat soiled food if it can be avoided.

INJURY BY CORN ROOTWORM

Insects Are More or Less Abundant in All of Corn-Growing States of Mississippi Valley.

(By J. TROOP, Purdue Experiment Station.)

Numerous letters have been received by this station, concerning two cornroot insects, viz., the corn rootworm and the corn root aphid. It is evident that these insects are more or less abundant in all of the corn-growing states of the Mississippi valley.

The corn rootworm has destroyed millions of dollars worth of corn during the last thirty years for farmers, and yet it is one of the easiest species of insects to control, when once the farmer becomes acquainted with its habits. Like most insects of this class, it is useless to attempt to hold it in check by the application of poisons; it covers too much territory, and, during the period when it does its injury, is concealed beneath the surface of the soil. As one becomes better acquainted with its life history, therefore, the more evident it becomes that the application of good, up-to-date farming methods is the only remedy needed.

As the larvae do not feed upon anything but the corn roots, it is evident that if a regular rotation of crops is practiced, so that corn is grown on the same soil only once or twice in three or four years, there will be no chance for the insects to increase.

Water Supply for Cows.

In the matter of water supply for the cows if it cannot be had from running stream or spring it should come from a deep well that is kept clean at all times and not subject to surface drainage, and the water for use in the barnyard or for washing the dairy utensils should be kept free from foreign matter and taints of all kinds.

Life of Asparagus Rooter.

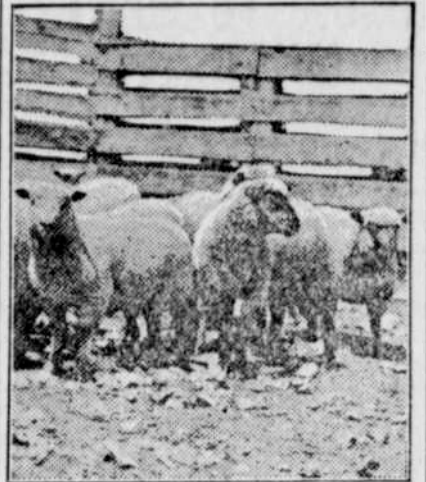
Asparagus root, properly planted, fertilized and given good culture, will continue to produce large spears for fifteen to twenty years in succession.

SUMMER TROUBLES OF SHEEP

Warm Season Worries Flockmaster and Discourages Inexperienced Farmer—Grubs Are Nuisance.

This is the season which troubles the flockmaster and discourages the inexperienced farmer.

Grubs in the head of sheep produce great inflammation, difficult breathing, sneezing, nasal discharges, in fact drives the sheep almost crazy;



Choice Bunch of Spring Lambs.

the animals fall off in weight and occasionally one dies.

During the warm season the fly lays its eggs on the edge of the sheep's nostrils and the larvae, moving up through the nasal cavities to the organs above, produce inflammation and sometimes death.

After the larvae has become fully developed it loosens its hold and falls to the ground and passes into the pupa stage and later becomes a full-grown fly. This fly then deposits its eggs just as the parent did, and this process is repeated until the pest is multiplied millions of times.

If the sheeps' noses are rubbed with tar the parasites will give little or no trouble. Some flockmasters provide very narrow troughs at the bottom, smearing the sides of the trough with tar so that the sheep in seeking the troughs will anoint themselves.

If the sheep are provided with darkened sheds in which to lie during the heat of the day they will suffer very little annoyance.

PROTECT LITTLE SONG BIRDS

Best Helper Farmer Can Have Is Host of Feathered Songsters—Devour Many Weed Seeds.

Birds are the chief protectors of our trees. Who ever heard of codling moth and San Jose and other scales when the orchards were full of birds? Now that these feathered helpers have been driven out of wood and field, man is compelled to resort to all sorts of vexatious and difficult struggles against the enemy of fruit and tree.

The birds are the very best destroyers of weeds. Native sparrows, finches, grosbeaks, redpolls, longspurs, catbirds, mourning doves and similar birds feed hungrily upon the



The Robin.

fall weed seeds at a time when the crops have been gathered and then can do no harm to it.

The best helper a farmer can have is a host of birds. But instead of recognizing these efficient helpers, so generously provided by nature, we wantonly slay them by the hundreds for fun.

TOADS ARE OF GREAT VALUE

Farmers Learning More and More to Appreciate Natural Enemies of Destructive Insects.

We have heard the statement made that each toad on a farm is worth several dollars a season to the land owner. It is difficult to place an exact value on any beneficial species, but we are learning more and more to appreciate the natural enemies of our destructive insects, and when one of them shows such distinctly beneficial habits as does the toad, it deserves special consideration.

Snails, grasshoppers, crickets, ants, wireworms, potato beetles, cutworms, army worms, tent caterpillars and many others of equal importance have been found in the stomachs of toads.

Toads have many natural enemies, such as snakes, hawks and the like, and numbers of them are killed by lawn mowers and farm machinery of various kinds. We can well afford to study toads, with a view to giving them protection. They should not be killed for sport, as many animals are, for they are too valuable.

Make Honey Anywhere.

There are few places in the country where one or more colonies of bees cannot make honey. It is true that the natural surroundings may be unfavorable to the bees, but one who has no experience is often astonished at the distance bees will go in search of nectar of the flowers.

No Problem to Solve

By H. M. EGBERT

(Copyright, 1915, by W. G. Chapman.)

Some men at the club had brought up the old problem of wife versus mother. Which should a man save, if he were struggling with them in the water? Then it was that Merrill told this story.

"Sothey had been out boating with his fiancée, Evelyn, and her little crippled niece, Mollie," he said. "I think that problem was still harder. Ordinarily, of course, his duty would have been to save his fiancée, but Mollie was lame—had been so from birth. She could walk, after a fashion, but she couldn't have swam, and she was far too frail and delicate to swim for her life in such a tide as Eight Mile race.

"He knew Evelyn could swim like a fish, too. The girls were staying at North Cliff when he went to see them. He had met Evelyn a few weeks before, in town. He knew she and her sister were orphans. They had hardly a relative in the world. Sothey had become engaged a week or two before, and he was madly in love with Evelyn, and the envy of all the other men who admired her dashing beauty.

"I think his predicament was worse. It was about half a mile to the land, and Mollie could probably have made it. Evelyn was helpless. Sothey did not know what to do. He acted on impulse. He saved Mollie.

"He never knew how the boat had overturned. He was trying to bring the tiller around and let the boom go when they found themselves in the water, and clinging to the overturned boat, which was drifting rapidly out to sea.

"He saw Evelyn struggling beside him, and Mollie sinking. Quick as a flash Sothey grabbed Mollie by the hair. He lost sight of Evelyn. He knew he could not save both girls, and he could not let Mollie go. Alternately swimming and treading water, he managed, in utter exhaustion, to get Mollie ashore. Then he faltered.

"He awakened in the fisherman's cottage. Mollie was upstairs and doing well. The next day he saw her. He



He Lost Sight of Evelyn.

had not dared to ask about his fiancée; everybody knew she was drowned. To his astonishment Mollie seemed almost unconcerned.

"It was a tiny fishing village, and the tragedy, though it stirred the place, was not widely reported. After Mollie, and he had recovered the girl gave up the little cottage and went home.

"You must let me come an see you," for Evelyn's sake, said Sothey. "He was rather astonished when Mollie resolutely refused. 'I bear you no ill will, Jack, and I owe you my life,' she said. 'But I feel that it would be impossible after—that has happened.'

"The girl's uncanny calmness shocked John. However, there was nothing to do but acquiesce. It was a year before he saw Mollie again. They met on Fifth avenue, and the recognition was mutual. Mollie told Jack Sothey that she was living with an old aunt in an apartment uptown.

"That had been a hard period for Sothey. He knew that his shadow over his life would deepen rather than disappear, as the years went on. And yet, strangely enough, he began to realize that he had not truly loved Evelyn. Their meeting and engagement had been rapid, and there had been no communion of tastes between them. It had been infatuation, and, in spite of the tragedy, Jack thought of Evelyn as an imposture in his life, rather than his lost love.

"When he looked at Mollie he was conscious of a sudden awakening of interest in the frail girl, whose beauty had developed until she seemed a replica of Evelyn—the less dashing, less vivacious, but the Evelyn whom he would have loved rather than the one he had known.

"I am coming to see you, Mollie,"

he said. And this time the girl did not refuse.

"Weeks passed. Their intimacy deepened. The girl was becoming very dear to Sothey. At last the day arrived when he felt that the shadow which hung over them ought to be lifted.

"Mollie," he said, taking the girl's hands in his. "I want to ask you, dear, to be my wife. I feel that you and I have something inseparable, something that makes our lives one. It is Evelyn, and yet I never cared for Evelyn as I love you."

"The girl looked at him, and then, to Sothey's amazement, she burst into passionate weeping.

"I can never marry you, Jack," she cried. "You do not know—Oh, you do not know, and I cannot bring myself to tell you."

"But you love me, Mollie?" he cried. "He took her in his arms, and for an instant her head lay on his shoulder. "Yes, I love you," she said. But I cannot marry you." She raised her head and looked him frankly in the eyes. "Listen, Jack," she said. "I have loved you since I first saw you, and I have never loved anyone else. That is why I must send you away. It is because of Evelyn."

"He could find no answer to make. He bowed his head and went away. It was another year before he saw Mollie again. Then he was at Atlantic City.

"He was seated in a secluded corner by the Boardwalk when he saw Mollie coming toward him. At first he thought, so striking was the resemblance, that she was Evelyn here-If. Then, as he watched her, he saw Evelyn in the flesh, at her side, and, beside Evelyn a man.

"The trio were advancing toward him, and Evelyn and the man were engaged in animated conversation. Evelyn had grown stouter and fleshier; she was still the dashing beauty of old times, but the dashingness could not carry itself so well under that accumulated load of flesh. It was overdone, and the woman was obviously too artificial. The hair was too light, the eyes too dark. Sothey stared. He could not be mistaken. It was Evelyn.

"Sothey was not superstitious. He knew that Evelyn was at Mollie's side, and he rose and followed them to their hotel. He watched them enter, and all that day he waited until he was rewarded at last by seeing Mollie come out alone. She walked, with her limp gait, along the Boardwalk until she came to the same place where Sothey had sat that morning. There she sat down, and there he accosted her.

"The terror in the girl's eyes almost unnerved him. She glanced at him fearfully, and saw that he knew all. "You have seen her?" she cried, with a quick intake of breath.

"Sothey nodded. "Tell me the truth, Mollie," he said, taking her hand in his. And he knew then that, although it was not the same Evelyn whom he had loved, it was just the same Mollie who had been so dear to him, who had always been in his thoughts, night and day, since he had learned to love her.

"She is not dead," said Sothey. "But—Mollie, tell me the truth, and trust me."

"Yes, I will tell you the truth," answered the girl. "When you became engaged to Evelyn you looked on it as a serious matter. But to Evelyn it was just a joke, a summer flirtation. She gets engaged at least two or three times every summer. When you looked on it as something lasting Evelyn was—well, just plain scared. She liked you well enough to become engaged to you, but she never loved you, Jack. Why, Evelyn couldn't love anybody. The man she is engaged to now is rich, and she will probably marry him; but she never intended to marry you."

"You frightened her, Jack, and because she really did care for you in a way, she was afraid that she might not be able to help marrying you. And you were not a rich man, not rich enough for Evelyn. I didn't know what she was going to do, but I knew that she was planning to do something, because she was mad with fear when you came down to North Cliff."

"You know she can swim. She told me afterwards—she sent me a letter while I was in the fisherman's house, before you came up to see me. She had upset the boat, knowing that you would take care of me, because I could not swim. When the boat upset Evelyn dived and climbed out and hid behind the rocks. She waited there until she saw that we were safe, and then she ran home and changed her dress, packed up and ran away. That was 'o prevented your knowing that she was alive. She wanted you to think her dead, so as to escape marrying you."

"And you knew all that, Mollie? And that was why you forbade me to see you?"

"Yes," cried the girl. "And when I was living with my aunt I could see you, because Evelyn had gone West. But I dared not let you love me."

"But I have always loved you, Mollie," said Jack. "I love you now, dear." "He took her in his arms and kissed her. And this time they knew that there was no obstacle to their happiness.

"Jack, dear," said Mollie presently. "If Evelyn marries that man they will go West to live. You won't want to see her again. Can you wait two weeks longer until I send you to come to me?"

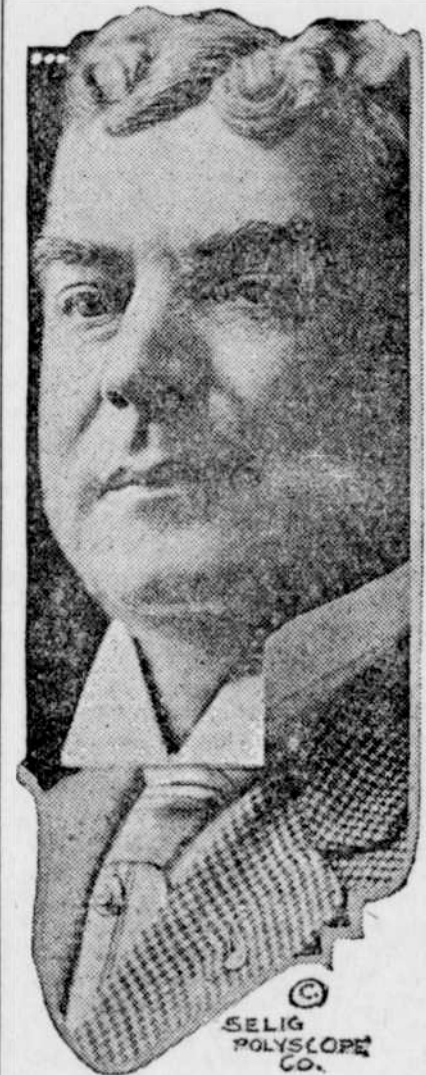
"He laughed. "I have waited two years, Mollie," he answered. "I think I can wait two weeks longer—for you, not Evelyn."

GOT REALISM HE WANTED

Film Director Went After Substantial Thrills, and Pictures Show He Obtained Them.

Ned Finley, one of the Vitagraph directors, believes in realism and always makes every effort to inject substantial thrills in his pictures, often going to the extreme limit of caution. In a very recent film story on which he was at work, he engaged the services of a sharpshooter, whose duty was to make a "hit" as close to the director as he dared. The scene of the picture shows Mr. Finley shooting from a dismantled barn with bullets splintering the wood within a few inches of his body. In the same picture, Mr. Finley falls from a horse and rolls down an embankment. The first time he essayed the fall, it was so realistic that a new camera man became so interested in its sensational realism he neglected to film the scene. A second attempt, the next day, was spoiled by a spectator, who, thinking Mr. Finley was hurt, rushed in front of the camera. The third time was successful, so far as the actual taking of the scene was concerned, but Mr. Finley, in his headlong descent down the embankment, failed to notice a tree stump and a collision resulted in a very much bruised director, but a happy one, because of his realistic ambitions being fully realized.

Stars in a New Play. Blanche Sweet is featured in "For Her Father's Sins," a two-reel film play produced by Jack O'Brien. In the production is told how a miserly department store owner, leaves her home and works under an assumed



Al Fillson.

name to learn how the underpaid clerks live.

As the result of her investigations, she forces her father to increase the wages of his employees and incidentally saves him from being killed by a dissatisfied workman. A pretty romance is woven into the production. Wallace Reid, Billie West and Al Fillson have prominent parts. The scenario was written by Anita Doos.

New Series of Plays. Four new series of photoplays by prominent authors are announced for future presentation. Each play will be complete in itself, treating an individual incident. "Below the Dead Line," by Scott Campbell, will be a detective series; "Young Lord Strangleigh," adapted from the stories by Robert Barr, which appeared in a well-known weekly, will be produced in four two-reel subjects; "Olive's Opportunities," written especially for motion pictures by Mrs. Wilson Woodrow, and "The Girl Who Earns Her Own Living," by Mark Swan, are the other future serial plays.

Novel Moving Picture. An interesting motion picture presentation is promised in the forthcoming moving picture, entitled "The Bachelor's Baby," a comedy drama, in which two tiny children take the leading parts. The story deals with a wealthy girl's financial ruin, her fight to support herself as a governess, and her final reconciliation to her former sweetheart through the children she cares for.

Hoosier Poet Seen in Films. An interesting future Selig production is a drama based on James Whitcomb Riley's famous first poem, "The Ole Swinmin' Hole." The noted poet will himself be seen on the screen in a prologue.

Bernstein's Play to Be Filmed. Henri Bernstein's dramatic success, "The Thief," which was produced in this country by Charles Frohman, is now being adapted for pictures, and will soon be "filmed."

MANY WAYS TO USE COFFEE

Wise Housekeeper Will Not Allow Left-Over Material to Be Thrown Away.

If you have coffee left over from breakfast or dinner by no means allow it to be thrown away, but see that it is saved from day to day and kept in a bottle, as it can be used in many different ways. One of the best ways of using coffee is in making coffee jelly. But there are other equally as nice. For instance, there is coffee soufflé, the recipe for which I stumbled upon quite by accident not so long ago, and which I have used many times since, always with good success. Take a half cupful of milk, one and a half cupfuls of coffee, two-thirds of a cupful of sugar, one tablespoon of gelatin, a good pinch of salt and three eggs. First, soak the gelatin for an hour in cold water. Then, mix with the coffee, milk and half of the sugar. Heat in a double boiler. Beat the yolks of the egg slightly, add what is left of the sugar and the salt and pour slowly into the coffee mixture. Cook until the mixture becomes thick and then add the whites of the eggs, beaten stiffly, and half a teaspoonful of vanilla. Beat the whole thoroughly and turn into a mold.

Then there is another: Take seven lump of sugar, half a cupful of coffee, half a cupful of Santa Cruz rum. Heat the coffee, mix the rum and sugar with it and allow it to stand until cold. You have made a most delicious cordial, which may be served after dinner.—Exchange.

CHICKEN IN SPANISH STYLE

Variation From Accepted Method Which Is Familiar to the Housewives of America.

It will be noticed that in Spanish cookery white onions, tomatoes and olive oil play a prominent part. Little butter is used for frying. If good olive oil is not obtainable they prefer a vegetable fat.

This way of stewing a chicken is delicious and makes a pleasant variation from any American style.

Put one large cooking spoonful of olive oil in a frying pan; cook in it until tender one large tomato and sliced onion and one peeled (or half a cupful of canned ones), and half a banana. Pour this boiling hot over the chicken in a stew pan. To a four-pound bird add one and a quarter quarts of boiling water, one tablespoonful of salt and an eighth of a spoonful of white pepper. When the meat is done stir in the thickening, cook and stir for two minutes and drop in one tablespoonful of minced parsley. You may require a little more salt and pepper; that is left to individual taste.

Serve in a deep dish with the sauce poured around it.

Sometimes half a cupful of rice is used (uncooked of course), then boiled in it for the last 20 minutes. In this case omit the thickening.

Two Ways to Use Up Cold Ham.

Cup Omelets.—Butter half dozen custard cupfuls and fill lightly with equal quantities of stale (soft) bread crumbs and cold ham chopped fine and seasoned well. Beat three eggs and add one cupful milk and divide among the cups—adding more milk if necessary. Set cups in pan of hot water and bake in moderate oven until firm in center. Turn on platter and serve with white sauce.

These can be made with cold roast meat and served with a tomato sauce and are equally as good as the others. A Good Breakfast Dish.—Take deep oatmeal dishes and put a small quantity of cold chopped ham in each, making a hollow in center. Drop an egg in each, season with salt and pepper and a small piece of butter on each. Bake in a moderate oven until whites are firm.

Meat Succotash.

Here is a recipe for succotash: Four to five pounds of lean corned beef, a small fowl, four quarts of hulled corn, one large turnip, six or seven fair-sized potatoes, one quart of white beans, mush beans alone until they are real mushy and strain. Cook meat and fowl together and when partly done add turnips. Take meat out when cooked. Then add your potatoes as you would for a stew and when done add your strained beans and hulled corn and keep stirring. Season to taste.

Corned Beef Hash.

Take corned beef without gristle or skin and equal parts of hot baked potatoes (I use cold boiled), wet them up with beef stock if you have it, if not take milk, just a flavor of onion and nutmeg. After you put it in your frying pan never stir. Put milk or stock in pan first, with a generous piece of butter or drippings. Now turn in hash and simmer till liquid is absorbed, brown and fold. For a change use bits of celery or pieces of bacon instead of butter.—Exchange.

Baked Beets.

Beets retain their sugary, delicate flavor to perfection if they are baked instead of boiled; turn them frequently while in the oven, using a knife, as a fork allows the juice to run out. When done remove the skin and serve with butter, salt and pepper on the slices.

For Colored Goods.

To wash delicately colored goods so that they will not fade grate raw potatoes into the water and wash with soap.