Aunt Amanda

By JANE OSBORN

When the other girls of her age were sitting out on vernous in the company of their rustic sweetheurts on summer evenings, Laura Perkins was sliting indoors beside the livingroom lamp, intent on getting her mend ing done for all those little Perkinse to whom she played the role of hig sister and mother combined. It was not that Farmer Perkins was any less prosperous than the other farmers but it would have gone against the grain to pay out money to have this work done when Laura could do it just as well. In the meantime Laura didn't get "any young company." In fact. she never did get any, and it was not until at the age of twenty-five, when Farmer Perkins decided to ask Widow Rollins, down the road, to share his fireside and Widow Rollins acceptthat Laura ever had any chance for the pleasure and flirtation that she had missed in her girlhood.

But she had for too long been tled to the duties of the kitchen and the mending hasket to take very gracefully to the art of finding a suiter then-for obviously the only thing left for Laura to do now was to marry and get a bome of her own. "Of course, I want to have a place where I can do my own cooking and all." Laura would explain, "but I don't know as I want to get a man just to make crullers for him." But the truth was that there was a man that Laura would have been quite willing to cook and mend for for the rest of her life had he been disposed to ask her to accept his hand. This was Widow Rollins' son, who, when that indy came to marry Farmer Perklus, naturally was squeezed into the Perkins farm-

"She's a real nice girl," the mother had remarked to her son in confidence, "But she's got such a lot of notions. Did you hear her carrying on about that Aunt Amanda cruller set? You know some of the women around here got the outfit. Laura was one of them. It has the cutter and a special rolling pin and the kettle and the basket for the crullers while they are in the hot fut. Well, there are one or two things about it that Laura didn't like. The basket doesn't slip into the kettle just the way she wants It to. So she gets to looking at the picture of Aunt Amanda on the packsige, and she makes up her mind she has got to see her. It never occurs to her that maybe there isn't any Aunt Amanda, that maybe it is just a picture on the box cover."

Edward Rollins had listened with out any great interest. His mother niways changed the subject in that way. He had wanted to talk of Laura, but his mother apparently preferred to talk about cruller sets. He had wanted to sound his mother on a subject that lay near his heart. He was twenty-six, just starting out for himself in the hardware business, with all that be owned in the world invested in stocks of hammers and nails and carving knives and wash bollers-an endless variety of equipment for the farmer and his wife. It was quite out of the question now to ask Laura to marry him. If that involved making a home for her. What Edward had hoped was that for the present his mother and Laura's father might let house. But Edward, always somewhat in awe of his mother, never got to the point of asking, and not having asked and received her consent he never got to that further point of asking Laura

Laura was twenty-five that autumn after her father's marriage, when she went off to the city to make her own living. And Laura herself seemed to he the only one in the community who didn't realize that, with no special eduention or training save that of a ousewife and no special talent or uptitude save considerable good sense, the future was not very promising for

"Seems as if the only thing she can do is to be somebody's hired girl," quoth the new Mrs. Perkins for the benefit of her son and her husband, both of whom winced under this remark.

Then old father Perkins died and gone back to the city and no one was the wiser concerning her made of making a living. If truth must be told a rift came in the Peckins-Rollins house hold. In part due no doubt to the settlement of Mr. Perkins' estate. At all events those of the Perkins broad who kept in touch with Laura did not enjoy Mrs. Rollins' good will. They moved away and Laura was no more heard of.

In five years the hardware business as carried on by Edward Rollins had prospered to the point where he was In a position to settle down in life on his own, and as his mother, the present Widow Perkins, had now under consideration an alliance with old Deacon Bradshaw, a union of which her son did not approve, she was anxious enough for her son to marry.

Edward was not lacking in friends among the younger girls of the village who might conceivably look with much favor upon his suit.

"And remember, Edward," the mother laughed one day when she had called at his store, "you once had me worrled for fear you'd marry that carrot-halred Laura. I don't suppose you of course, it is the poor bride.

nave ever given her a second thought." "I wonder what ever became of her," said Edward, and it was not the first time that this question had occurred

to him, "It was funny," mused the mother "Sald she was going to see Aunt Amanda; she thought it was a real Aunt Amanda that put out those crubler sets. So I suppose she went and looked up those Aunt Amunda people in the city and made a fool of her-

"As far as that goes, there really is n Aunt Amanda," Edward Rollins told his mother, "and she is pushing those doughnut cookers for all they are worth. She is on the road sellng them, too. Just got a circular letfrom the firm today, saying that 'Aunt Amanda' had started this way and would be here with the improved doughnut cooker besides five or six other special cooking utensits,"

"Well, I'll bet that isn't her real

But Mrs. Rollins never told her sor just what she would bet, for she was Interrupted by his clerk just then to say that "Aunt Amanda" had arrived.

And Anni Amanda was none other than Laura Perkins. "I didn't want to come here when I knew how you and your mother had felt since father dled," she said. "But your store was on the list, and I didn't want to refuse

So that is how Laura Perkins a thirty-a well-dressed, debonnaire Laura that hardly anyone recognized save Edward Rollins-came back to the home of her childhood.

"I went right to the Aunt Amanda people," she told Edward. "I must have been a scream. I insisted that there was an Aunt Amanda and that I had something to tell her about how she could improve her cruller cooker. I saw the president of the concern, and he told me I could be Aunt Amanda if I wanted to, and started me in right away. All the assets I had was some good common sense and a lot of enthusiasm.

"You must have made a big success," suggested Edward, fearful lest just this success would stand in his way in the plan he had in his heart to propose.

"Yes, I suppose you'd say so," said Laura. "I'm secretary of the concern now, with a good bit of stock. Then get royalties-these new specialties are my inventions. They are things I worked out back in father's kitchen before he was married. The royalties and the interest will go on."

She stopped short, looked at Edward, and both blushed.

"Maybe so," Edward found courage to say. "But the road job won't, Laura; I'm going to marry you."

And that is how it happened that Aunt Amanda" never went on another sales trip, but that within a few months the letterhead paper of the thriving Aunt Amanda company showed the name of Edward Rollins instead of Laura Perkins printed after "Secretary."

HEALTHY PEOPLE LOVE COLOR

Repression of That Feeling, Too Common Among Americans, Declared to Be a Mistake.

If one is to believe Constantin Guy, Fils, a love of color is a sign of excelent health morally and physically. He crites in Arts and Decorations.

The movement initiated by the Russlans to rescue our color sense from the shadow stage of the Victorian era had an invigorating influence on the color elements in dress

Borls Anisfeld made his colors shout like a choir of trumpets in a superorchestra - the colossal orchestra dreamed of by Beethoven for his unfinished Tenth symphony. Bakst followed with a welding of scenery and

costume in a magic ensemble. Too often this revival of color has been accompanied by a sacrifice of architectural beauty, but in the best work of Bakst, his "Papillons Ballet," for example, there is a happy blending of the decorative and the pictorial, The mid-Victorian costumes for this Schumann fantasy are a model for the dress designer.

A healthy people loves color, Amerins, with a sense of humor and love of life, have too often in the past repressed their natural desire for robust color, lest they be charged with levity or bad taste. Only in her outdoor moods does the American girl reveal her buoyancy in areas of radiant color In the cities we are too subdued. Matrons seek an asylum in deadly blacks, forgetting that there is no color like gray for maturing years. This restraint has had one compensation, however, since it has discouraged the crude and the vulgar.

Limitations of Novelty.

The narrowest thing in the world is novelty. Innovation wears thinner than imitation. So far from liberating the mind more and more, it limits the mind more and more. For mere innovation is mere elimination.

A modern artist is really discouraged from doing what has been done before, even if he can do it better; just as a fashionable woman might be discouraged from wearing an unfashionable hat, even if she looked divinely beautiful in it.-G. K. Chesterton in the Living Age.

Her Idea of It.

Mr. Bacon-I see that the Bedoutn marriage does not take much time. It is said the bridegroom cuts the throat of a sheep and spills the blood on his father-in-law's threshold, and it is all over.

Mrs. Bacon-No. it's not, either. Don't you forget that somehody's got to clean up the mess, and I suppose,

The Woods

SETTIN' IN THE SUN.

I recken the party who sets on a throne

Has a perfectly miser'ble time; There always is some one a-pickin' a bone

With a king or a monarch sublime, Some calculate maybe that bein' a king Is a job that is gen'ally fun-Well, well, it may be,

But the best thing, to may Is jest settin' right here in the sun.

I recken the party who sets in the In the president's chair, an' all that,

Must tote on his person consider ble An' a passel of wee in his hat. Some calculate maybe it's fun to be

boss Or even for office to run-Well, that may be so, But the best thing I know

Is Jest settin' right here in the sun

I recken the party who sets up or high He may wish for a moment that's

enlin.

It's awful to set there an' find by an' That you've done gone an' set on a

bomb, I calculate, if they should blow up a king In spite of the good he has done,

Nary king he will be; But me, as for me, I'll be settin' right here in the sun. (Copyright.)

Mother's Cook Book

and what we are is what becomes of us. -Van Dyke,

SAVORY DISHES.

The following dishes are but suggestions to the housewife, for many tasty and wholesome dishes may be prepared from the food at hand; Westphalia Balls,

Pass a cupful of bolled potatoes through a sieve and mix with four tablespoonfuls of finely minced ham, two tablespoonfuls of butter, two eggs, well-beaten, one-quarter of a cupful of cream, cayenne, mustard and sait to taste. Form into balls, egg and crumb them and fry in deep fat until a light brown. These may be served with or without a cream sauce.

Savory Eggs.

Cook four eggs in the shell until hard. Shell, cut in halves, pass the yolks through a steve and mix with two tablespoonfuls of ham, a little onion, two tablespoonfuls of cream, two minced sprigs of parsley, salt, caycane, chopped taragon to taste, and mix well. Fill the egg whites with the mixture and lay on a platter. Pour round the eggs one cupful of mayonnaise to which has been added one small chopped pickled cucumber chopped fine.

Potted Creams.

Fry rounds of bread for six or eight persons and set them in the oven. Take one quarter of a pound of cheese, four tablespoonfuls of butter, sait, cayenne and mustard to taste, adding one tablespoonful of any fruit juice, mix d a spoonful of each or the bread. This mixture may be used for sandwiches and will keep a week or more if covered, in a small jar with melted butter.

Parmesan Puffs.

Take one-half cupful of grated Parmesan cheese, two-thirds of a cupful of bread crumbs, one-half teaspoonful of salt and a few dashes of cayenne put all this mixture into a mortar and pound until well blended. Bent two eggs and add to this mixture. Make balls the size of a large walnut and fry a light brown.

Cheese Sandwiches.

Cut rounds of bread to be used as andwiches. Spread lightly with but ter and add a spoonful of the followng: Take a copful of grated cheese (rich American), add cream, cayeone and a dash of mustard, and alt and spread lightly on one piece of bread, cover with another and when all are filled fry a delicate brown in a hot omelet pan with a small amount of butter. Served hot with a plain lettuce sulad, they are delicious,

Sardines Fried in Batter.

Drain the fish and pour boiling waer over them to remove the oil. Remove the skin's and dip into fritter batter, fry in deep fat, and drain on brown paper. For the fritter batter use one and one-third cupfuls of flour, two teaspoonfuls of baking powder two-thirds of a cupful of milk, and one beaten egg. Serve with hot tomuto sauce.

Hot Sauce Tartare.

To one half cupful of white sauce add one-third of a cupful of mayon mise, one-half a chopped shallot, onehalf teaspoonful of vinegar, and onehalf tablespoonful each of chopped capers, pickies, olives and parsley. Serve when the mixture is heated, but not boiling. This sauce is nice with



FARM POULTRY

LARGE INFLUENCE OF MALES

Selection of Roosters to Increase Egg Production is Urged by Poultry Speciatists.

Although poultry experts have long advocated culling non-producing hens, poultry workers at the College of Agriculture at Ithaca now advise the selection of roosters to increase egg production, according to an article in the Cornell Countrymen. From experiments extending back for more



White Plymouth Rock Cock

than a year, it has been demonstrated that it is possible to determine from appearances the males which are most likely to produce the best-paying

The difference in the appearance of males is comparable to the difference in the rate of growth and the intensity with which hens lay, according to the college. Some hens can lay an egg once in every 24 hours; others are not able to produce an egg oftener than once in 48 hours, although both have the same care and feed. If one hen can lay faster than another, it indicates that she can digest large amounts of feed quickly. The experiments at this point determine also the valde of males as foundations of high-producing flocks.

The Cornell workers measured several lots of males a year ago, and by observing the records of the offspring, they say that they can tell from the appearance of the rooster whether his daughters will be good layers. Members of the college staff think the results of these experiments will have as much value in developing efficient poultry flocks as the original discovery that it was possible to determine by appearance which hens were laying.

A rooster to father egg-laying offspring should grow rapidly and mature quickly. He should appear deep bodied and short legged, full in breast and abdomen with a flat, wide back. His head should be moderately short, set on a large full neck, and with prominent eyes. A good male for breeding is friendly, courageous and proud of bimself, calling attention to his pride by frequent crowing.

MAKE HEN FLOCK PROFITABLE

With Possible Exception of Leghorns Fowls Over Two Years Old Do Not Pay to Keen

It seldom pays to keep hens for laying after they are two and one-half years old. This may not be true of Leghorns but is generally so of most other breeds. Hens older than this may return some profit but younger hens will return greater profits. In this day of high-priced feed, culling will make poultry more profitable.

VARIETY OF FEED ESSENTIAL

Every Flock of Hens Must Be Supplied With Necessary Material to Manufacture Eggs.

Every flock of hens is an egg factory. Like any other factory the flock can be given the best materials in the world to work on and still fall to produce enough to pay for running the plant. Good feed in sufficient variety is necessary for egg production, but the ability to manufacture eggs from feed must be there first.

COLONY HOUSE IS PREFERRED

Give Poultryman Chance to Raise His Fowls Under Ideal Conditions-Must Keep Clean.

Colony houses on free range give the poultryman a chance to raise his birds under ideal conditions. But the same sanitary precautions must be taken as with laying houses. The small houses must be frequently cleaned and sprayed and the roosts painted with kerosene or some lice paint to keep down the red mites.

NO PROFIT IN POOR LAYERS

Unprofitable Producers Should Be Culled Out to Save High-Priced Feed and Labor.

It pays to cull out the poor layers any time, to save the feed anl labor they cost, but to make a profit on them it is best to cull in late summer or early fall, before the rush of spring chickens lowers the market price of

WHEAT HARVESTED IN **ALL PARTS OF WORLD**

Work in United States Begins Late in Month of May.

According to Department of Agriculture 35 Per Cent of Crop Is Gath. ered in July, 25 to August and 15 in June.

Under the conditions prevailing before the World war, 35 per cent of the world's wheat crop was harvested in July, 25 per cent in August, 15 per cent in June, 7 per cent in April, 5 per cent in January, 4 per cent in May, 3 per cent each in March and December, 2 per cent in September, 1 per cent in February, and much less than 1 per cent each in October and November. The wheat harvest of the world may be regarded as beginning In December in South America. Ann



Stacking Wheat In Oregon

tralia, New Zenland and South Africa. continuing through January and substantially ending in February. India then begins and increases in activity through March and April. In April barvesting operations begin in such countries as Persia, Asia Minor, and Mexico. In May activity is lessened, for then the Indian barvest has been about completed, and the harvest season is crossing the Mediterranean from north Africa to southern Europe where harvests do not become general until June. Late in May the barvest of the United States begins. In June. July and August about 75 per cent of the world's crop is harvested, the season progressing steadily northward during these months. By September harvest operations are nearly completed, Scotland, northern Russia and Siberia, the United States and Canada having a little left over from August. Very little burvesting of wheat is done in October and November,

SLIDING DOOR ON CONCRETE

lowa Farmer Solves Problem by Using Channel in Groove, Anchored With Rods.

When a sliding door is used at the entrance of a barn or machine shed a groove between the floor and the approach is often used as a guide for the door. But when concrete is used this construction is not satisfactory, as the edges are chipped off by the wheels of wagons and other machinery with steel tires.

An Iowa farmer has solved this problem in a very simple and satisfactory manner. He placed a three-luch, four-pound channel iron in the groove, Holes were drilled through the sides at intervals of two feet and rods placed through them to serve as anchors,

The Iron protects the concrete and forms a smooth guide for the door.

PROPER ROOST FOR PULLETS

When About Half Matured Provide Platform for Fowls About Eighteen Inches From Floor.

Never provide roosts until the pullets are about half matured. A good plan is to have a platform erected, about eighteen inches from the floor, upon which they may go at night. After the birds are about half matured, roosts can be placed on this platform, to which they will readily take. Where pullets are compelled to roost on the floor until well grown, they are very slow about taking to roosts when they require it. Besides unless the droppings are cleaned up daily, roosting on the floor will soon breed a lot of red mites which will torment the stock more than anything else.

MARKET FOR PUREBRED SIRES

One Method is to inaugurate a Campaign for High-Class Bulls in Place of Scrubs.

There are two ways of helping the narket for purebred bulls. One method is to put on purebred sire compaigns, which will help to put purebred bulls in place of scrub bulls throughout the country, and the other method is to castrate the poorer individuals and place only the better class of bulls on the market. Both methods can be used to good advantage by the purebred men, and both methods will help the live stock production of the

TOBACCO GROWN IN ANY SECTION

Commercial Value of Product Influenced Greatly by Soil and Climatic Conditions.

OVERPRODUCTION IS MENAGE

Certain Methods for Production of Various Types Are Recommended by the United States Department of Agriculture.

The tobacco plant may be grown successfully in all latitudes from southern Canada to the tropics and on great variety of soils, but the commercial value of the product is influenced to a greater degree by the particular soil and climatic conditions under which the plant is grown than is almost any other important crop. These facts are so well recognized that the tobacco industry has become highly specialized, and the trade regularly looks to certain well-defined areas of production for its supply of the various classes and types of leaf required. In these tobacco-producing districts the necessary facilities for marketing are available, and prevailing prices of the cured leaf are governed largely by the relative supply and demand and by the quality of the leaf produced,

Increased Production. Each important district produces a tobacco of certain well-known characteristics which make it destrable for special purposes of manufacture or export. Moreover, in practically all of these districts the production can be readily increased to meet any increased demand at profitable prices. For these reasons efforts to introduce the commercial growing of tobacco in sections outside of the established producing centers are likely to result failure, either because the leaf produced is not quite right in type or satisfactory marketing facilities are not available. Furthermore, any development of the ladustry in a new section on a large scale, which would be essential for economical marketing, would most likely lead to overproduction and, as a consequence, unprofitnble prices. As a matter of fact, overproduction is a constant menace in all of the established centers of tobacco growing.

Growing and Handling. The methods of growing and handling the crop must be varied according to the type of leaf which it is desired to produce, for the kind of tobacco is influenced very greatly by the methods of growing and handling which are employed. Certain methods



Harvesting Tobacco by Cutting the Stalk, Showing the Method of Spears ing the Plant on the Stick.

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for the production of the various types are recommended by the United States department of agriculture. Though possibly susceptible of improvement in some of the details, they are the best available in view of the present knowledge and experience of investigators and the more successful growers. These recommendations are contained in Farmers' Bulletin 571, "Tobacco Culture," copies of which can be had by addressing a request to the United States department of agriculture, Washington, D. C.

QUALITIES OF LAYING HENS

Small Feminine Neck and Head, Bright, Alert Eye and Drooping Tail All Count.

An experienced, close-observing poultry raiser knows at a glance the laying hen; the small feminine neck and head count again; the bright, alert eye tells a tale, the drooping tail tells another tale, and when she picks her feet up and plumps them down we

RAPE EXCELLENT FOR SWINE

have another pointer.

Can Be Expected to Add Many Pounds In Season to Growing Shoats-Lessens Feed Bill.

Never forget that good rape makes excellent hog feed and can be sown lightly in the onts or broadcast in a cornfield at the last cultivation and be expected to add many pounds in a season to a growing bunch of shoats with a corresponding lessening of the pressure on the feedblns in making