

Over 18 Billion, Year's War Cost

What the American People Had to Pay in 1918 for Operation Against Germany

It cost the American people about \$18,160,000,000 to run its war government and make loans to the allies in the past year, according to computations from treasury reports.

December expenditures above \$2,000,000,000, the record of the nation's history, sent aggregate war costs to approximately \$24,500,000,000.

Of the \$18,160,000,000 paid out of the treasury's coffers in 1918 probably \$10,000,000,000 went for the army and the general military establishment; about \$1,000,000,000 for the navy; \$1,000,000,000 for the shipbuilding program; \$1,000,000,000 for other civil government needs, and \$4,150,000,000 as loans to America's brothers in arms.

That the public has paid only about one-third of the war's expenses, excluding foreign loans, in taxes in cash and two-thirds in loans to be repaid in another generation is indicated by treasury figures of collections from various sources.

Kansas With 11,184,000 Acres Has 22.8 Per Cent of Winter Wheat Area of United States

A reporter for the federal department of agriculture declares that Kansas, with 11,184,000 acres has 22.8 per cent of all the winter wheat area of the United States.

A full crop on this enormous acreage, which is 13 per cent larger than the record acreage of last year, would total 200,000,000 bushels, or more than one-third of the 500,000,000 bushels for the average annual consumption in the United States, the report says.

Such a production, with a guaranteed price of \$2 a bushel, would bring Kansas \$400,000,000. The December report stated that the average condition is 98 per cent.

"Not only is this the largest acreage of wheat ever sown in a single state, but it is probably the largest acreage ever devoted to a single grain crop of any state," says the report. "The Texas cotton crop is possibly the only state crop that ever exceeded it in area."

A campaign for mobilizing a great army to harvest the 1919 crop is being worked out by the Kansas City office of the director general of the federal employment service, in charge of western farm labor. Last year the federal employment offices supplied fully half of the 40,000 men used in Kansas and Oklahoma harvest fields. It is expected many thousand more hands will be needed for the 1919 yield. Women, children and business and professional men responded to the "wheat won't wait" call and helped gather the big war crop.

Ideas Worth Fortunes Are at the Disposal of Those of Inventive Turn of Mind

A soldier was once tramping along a country road on his way to rejoin his unit. Hearing that his luck was rather down, a casual friend put him up for the night at an inn, and on parting with him in the morning gave him some tobacco. To show his gratitude, the soldier parted with the only thing he had which he thought would be of service to his benefactor, the recipe for making bootblack. Out of that simple recipe was born a great polish firm.

"I was singing to the mouthpiece of a telephone," said Edison, "when the vibrations of my voice caused a fine steel point to pierce one of my fingers. That set me to thinking. If I could record the motions of the point and send it over the same surface afterward, I saw no reason why the thing should not talk. That's the story." It was only an idea, but out of that simple notion sprang the phonograph. It was a passing idea which gave the world the discovery of galvanic electricity, so useful in transmitting vocal and written language. Mme. Galvani simply happened to notice the contraction of the muscles of a skinned frog accidentally touched at the moment her husband took a spark from an electric machine. That was the whole thing.

Chinese Use Ancient Method of Printing and Engraving

The Chinese follow the primitive way of printing from engraved wooden blocks. The matter to be printed is first written, by means of ink, upon paper, which is pasted face downward upon a block of a pear or plum tree. After the paper becomes dry it is rubbed until an inverted impression of the characters is left. Then the blank spaces are cut away and the block is turned over to the printer, who works by hand. He takes care to ink the characters equally and to avoid tearing the impression.

WISE AND OTHERWISE

The man who keeps his self-respect has saved all that matters.

A woman's idea of a real party is one for which she feels it necessary to go to an expert to have her hair dressed.

Next to shopping for herself there's nothing a woman likes better than helping another woman to pick out a new gown.

There's one thing about good work—you never have to worry about being able to get away with it.

QUICK CHANGE IN STYLE OF GOWNS

Women Must Catch Ideas Quickly or They Will Be Lacking in Fashion.

NEW DECOLLETAGE IN VOGUE

Queen Elizabeth and Queen Anne Are Sponsors for the Neckline Now in Favor—Delta Becoming for Evening Wear.

New York.—It is time to change a few things in women's apparel, asserts a prominent fashion authority. Women are leaping from uniforms into medieval gowns of gold, and crystal, and tulle in brilliant colors, and into smashing furs and red street apparel.

There are significant changes working up from the ground. There is the new decolletage which was prophesied in this department weeks ago and which is coming into view as smart women exploit it. Half a dozen new ways of cutting the neckline have leaped into existence and a dozen new collars claim the blue ribbon of excellence. No matter whether we dress differently about the hips and feet, we are dressing decidedly differently about the neck and even the wrists.

It is in these significant changes that the great mass of women are interested who do not feel that they can afford entirely new gowns for the mid-season.

The artist who said that all changes in fashions for women consisted in the placement of the bulge, or the ab-

in the back and was finished with a deep vandyke collar that extended over the sleeves.

In the picturesque days of Queen Anne women introduced the low, square cut decolletage, guileless of collar, which our women have worn for two decades; and in the middle of the eighteenth century, in the Georgian era, women used a simple decolletage in a rounded V outlined with a wrinkled handkerchief as a part of their great attire.

Running the mind over this slight summary of historical changes in the decolletage, it is easy to see that we have done nothing new; but here is what we are going to do at the immediate moment: Revive the delta of the Elizabethan times, the deep square of Queen Anne, with its tight, high line at the side of the neck, and the U-shaped decolletage of the end of the eighteenth century, with its modesty piece of lace.

Return of Lace Collars.

We have gone through a season of medieval severity in the neckline. Women have aided nature which made them ugly or cheated nature which made them beautiful by going about without any softening effect at the neck, by wearing coat collars of heavy homespun unrelieved by white, and by the use of V-shaped lines of heavy velvet and crepe which fashion kept unadorned.

True to history this was, but not true to art. There were few women who looked their best in such severity. Today collars return slowly. There are still those who tell you they are not smart, but at the exclusive house there is a tendency to put precious lace on the new neckline. It is a deep V which calls for a softening outline and an extremely soft arrangement of lace or tulle across the bust.

The Queen Anne decolletage which



V-shaped decolletage in back of a black velvet evening gown which is cut high in front. This idea is worked out in many types of gowns, even those for street. Delta decolletage shown in new brocade evening gown in white and gold. This neckline originated in the Elizabethan days.

sence of it, should have added that the open spaces in costumes were second in importance.

Cut to the bone, there is no doubt that he was right. The contour is the thing. It is where a garment goes in or out that determines its fashion. Few women there are who are brave enough to go against the contour of the hour, even though it may not suggest the best there is in their figures.

New Decolletage.

The change in the neckline is perhaps the most important to the average woman. She has belief in herself when it comes to cutting a new kind of neckline. She feels that a good pair of scissors may be the medium of transforming an old gown into a new gown by the simple process of turning an oblong neck into a round one, a square one, or a U-shaped one.

All history is filled with rapid changes in the neckline, and so far we have not had anything new. We have rung the bells of history all over again. That is all.

When Edward II was king of England the women wore the georgette, which wrinkled about the neck and spread outward over the chin and the back of the head. This was introduced to fashion a few years ago through a dancer and her clever designer. It is still worn by women who go motoring, and they make it of dark blue crepe or veiling, rather than of white satin.

When Richard II was king his French queen brought over the fashion of the low neck, and so, after centuries, women dropped the neckband of the gown from chin to collar bone.

When Elizabeth was queen of England the delta decolletage was invented, and it ran along with another neckline that exposed all the chest and half the shoulders, and then, as if by a sudden spasm of prudery, hid the neck and ears by an immense ruff.

When James I came to the throne of England his queen introduced the very decollete, tight bodice with its immense, flaring collar of wired lace at the back, and when Charles I allowed Henriette of France to lead the fashions for his court, there was the low, round neckline that dipped well downward

hugs the side of the neck and runs down into a narrow L-shaped opening is extremely smart, and it is banded with fur and then filled in with fine folds of silk net.

It is felt by those who have their hands on the pulse of fashion that the oblong neckline of the Renaissance is no longer smart, although it is worn by some well-dressed women.

Double Neckline.

There is a disposition on the part of some designers to make a double neckline, and this they do by a subtle arrangement of thin fabrics. A certain designer has turned out a remarkably brilliant gown of raspberry chiffon having a deep U-shaped decolletage outlined with chinchilla which swings the chiffon with the movement of the figure, as though it were a neckline. Beneath it, and hugging the bust in the eighteenth century manner, is a bodice with a rounded decolletage.

There will be an oblong Renaissance neckline that reaches from shoulder to shoulder, cut on a tight satin bodice, and over that will be swung a looser bodice of colored chiffon or tulle which is high at the back and has a long, rounded line in front that drops to the waist.

Black and seal brown velvet afternoon gowns have the Queen Anne decolletage, which follows the exact line where the neck is placed on the body, until it gets to the collar bone, where it dips into a straight, open space half way to the waist. This is outlined with fur. Again, it may be outlined with Venetian point.

The delta decolletage is considered the most becoming of all for evening wear. Get out any picture of Elizabethan times and you will see what is meant. In that gorgeous era the women wore a jeweled piece of open net over the shoulder to the base of the neck at each side, and then the decolletage spread downward and outward to the arm-pits.

Take this change in the neckline seriously. It will govern the clothes of the next few weeks.

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To remove smoke stains from ivory, immerse in benzine and go over it with a brush.



ORCHARD TOPICS

CHANGE VARIETY OF APPLES

Process of Making Transformation is Simple and Can Be Done by Almost Any Farmer.

In times past, unscrupulous nurserymen and fake tree agents have distributed a good many worthless varieties of apple trees. Farmers who ordered them for their home orchards usually had ideas as to what they wanted, and in giving an order they would specify their favorite varieties. Even expert nurserymen cannot with certainty tell the variety of fruit by the looks of the young or old tree. Consequently it was very easy for these agents to substitute any varieties in place of the ones ordered. There was a heavy demand for the more valuable varieties, and the supply was insufficient to meet this demand in the earlier history of the corn belt, says a writer in Wallace's Farmer. This encouraged the substitution, and hundreds of farmers have found their orchards filled with early or worthless fruit, which they care nothing about.

It is fortunate that an apple tree of one variety may be changed into any other one or more varieties desired. Some have taken advantage of this fact and have simply remade their orchards, getting rid of the varieties they do not want, and now, from the same trees are harvesting the fruit of their choice. While it requires years from planting time to bring an apple tree to bearing, the variety can be changed into something desired in a very few years. The process of making this transformation is quite simple, and can be done by anyone who is willing to go to the trouble. It is known as top working.

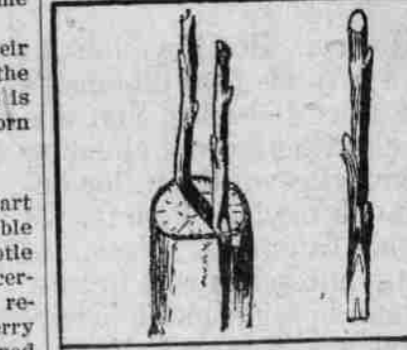
The best time for making these grafts is just before growth starts in the spring. All that is necessary is that the tree be fairly vigorous in health, and that good scions of the variety wanted be obtained from some reliable nurseryman or from a tree which is known to produce the particular variety.

The scion itself is simply a small cutting taken from the previous year's growth. It should have two or three buds, and be from three to six inches long. The scions may be cut in the spring from the ends of bearing branches, or cut the previous fall and stored until needed. It is important that they be inserted when they are dormant. In picking out a tree from which scions are to be cut one should select one which is known to bear well and to produce fruit of good quality. The accompanying cut shows how to insert the scion. The limb to be grafted is cut off smooth and is then split. The large end of the twig cut for a scion is then made into a wedge tapering to a V-shaped point. This can be done with two strokes of a sharp jack-knife, which will leave the surface smooth. To insert the scion properly,

the split in the limb should be held open by some sort of a wedge. Then the scion is pushed in until the inner bark of it comes in contact with the inner bark of the limb. It is preferable to have two scions, placing one at each edge of the split. Only the one which shows the most vigor is allowed to develop, however. The most important part to provide for in grafting is to make sure that the inner bark, or cambium layer of the scion comes in contact with the inner bark of the parent branch which is to be fed it.

With the scions in place, the next step is to cover the wound with grafting wax, which can be purchased ready prepared or made at home, according to a formula which will be given in a following paragraph. The soft wax is applied over the ends of the scions, and over the cut surfaces, making them both air and water-tight. It is a good idea to wrap a cloth around the graft, to protect the wax from the sun later in the summer.

Grafting wax may be made at home by melting together one part of tallow or linsed oil, two parts of beeswax and four parts of resin. It is pulled like taffy as soon as it is cool enough, and wrapped up in oiled paper. Another formula, if the wax is to be applied with a brush, is to melt together six parts of resin, one part of linsed oil and one part of beeswax. This must be kept in a melted state while the grafting is done, but it should not be applied too hot. Grafting wax is very sticky and must be handled with greased hands.



Plan for Inserting Scion.

POULTRY FACTS

GREEN FEEDS FOR POULTRY

There is Much in Proper Curing and Handling—Beets and Mangel-Wurzels Also Good.

If you have fed clover or alfalfa to poultry in its green state or dry you know its value. If you have not used it as a hen feed do so this winter, even if you have to buy some, and in future seasons you will lay in a good supply. There is much in curing and handling this food to have it right for hens. If it has been done properly, cut into one-quarter-inch lengths, and place it in a tub or barrel, then turn on steam or hot water, which at once brings back the aroma of the harvest field. Next spread out in the mixing box and sift on some cornmeal, middlings and animal meal, salt a little and you have as good a mess for laying hens as can be prepared. In some respects alfalfa is better than clover. It is very rich in protein, yields more in a year than clover, and hens like it better.

For poultry it should never be allowed to become woody. A good field of alfalfa will produce more hen feed than the same amount of space put into any other crop.

Next in order for a dependable winter food come beets and mangel-wurzels. There are different sorts, red, yellow and white. All make a good winter hen feed. They are composed largely of water, but it makes an excellent winter food, being easily grown and kept and is very handy to feed. By feeding plenty of green food to the hens in winter there is a profit derived in two ways. The hens will be more healthy, therefore lay better, and by working it into the daily ration the cost of feeding the flock is lessened considerably.

HINTS ON HANDLING POULTRY

Among Other Things for Farmer to Remember is That Male Does Not Influence Number of Eggs.

(Prepared by the United States Department of Agriculture.)

It is urged that all farmers and poultrymen adhere strictly to the following principal rules in handling their poultry and eggs:

1. Keep the nests clean; provide one nest for every four hens.
2. Gather the eggs twice daily.
3. Keep the eggs in a cool, dry room or cellar.
4. Market the eggs at least twice a week.
5. Sell, kill or confine all male birds as soon as the hatching season is over.



One Hundreds Hens Should Be on Every Farm.

so as to produce infertile eggs. The male bird has no effect on the number of eggs produced.

MISSION OF OYSTER SHELL

Not Given to Supply Grit, but to Make Bone, Muscle and Feathers—Help Out Ration.

Many poultry growers, especially beginners, have the impression that oyster shells make a good grit for fowls, but such is not the case. Oyster shells, in some respects do help to grind the fowl's food, but the chief mission is to make bone, muscle and feathers. They form the shell of the egg, or assist in this matter and at the same time aid in making a complete ration when fowls are fed charcoal and grit together with their grain rations. If you keep them before the hens and do not feed fat-producing feeds, they will prevent soft-shelled eggs and keep them from acquiring the egg-eating habit, which is one of the greatest losses ever experienced by any poultryman. In almost every feed given to fowls we find a shortage of ash. The oyster shells supply this want of ash and the hens lay their full quota of eggs.

AVERAGE YEARLY EGG RECORD

About 130 Per Hen Is Good Estimate—Result From Flock Properly Cared For.

About 130 eggs per hen is a fair average for the yearly egg record. A flock properly cared for should produce about one third as many eggs as there are hens, during the months of December, January and February.