Gophers Killed With Automobile Fumes.

Using automobiles as gopher killing machines is the novel service to which cars have been put by Oregon farmers who have set about to kill gophers, and other burrowing animals that damage their crops. A car, preferably one that is light, is driven into the field where the gophers live. The engine is allowed to continue running and one end of a hose is attached to the exhaust while the other end is inserted in a gopher hole and packed about with a cloth and a little dirt. In a short time the fumes penetrate the various passages and issue from other holes. These are then plugged up; after this has been done the gases penetrate to the remotest chamber, and the inhabitants are suffocated.—From the August Popular Mechanics Magazine.

Different.

Hostess (at party)—Does your mother allow you to have two pieces of pie when you are at home, Willie?

Willie (who has asked for a second piece)—No, ma'am.

"Well, do you think that she'd like you to have two pieces here?"

"Oh," confidently, "she wouldn't care. This isn't her pie."—Philadelphia Public Ledger.

High Cost of Life.

Wayne—Brown does a lot of entertaining at his country place.

Payne—Does he succeed in growing anything?

Wayne—His mortgage has grown from $2,000 to $5,000 since April, and will probably jump another thousand before August—Pittsburgh Dispatch.

P. N. U. No. 31, 1916

IDEAS FOR DESSERT

CONFECTIONS TO FOLLOW SUBSTANTIAL MEAL.

Steamed Custard Is One of the Best—Tangerine Souffle May Be New—Excellent Recipe for Lemon Pudding.

Steamed Custard.—Put three-quarters of a pint of milk into a stewpan with two ounces of loaf sugar and a small piece or pinch of cinnamon. Beat the yolks of two eggs thoroughly and whisk the whites to a stiff froth, finally adding them to the yolks. As soon as the milk reaches the boiling point pour it by degrees onto the eggs, stirring it gently all the time and leave the custard to cool. Butter a plain mold and strain the custard into it. Cover it securely by tying a piece of buttered paper on the top and steam very gently for 35 minutes. Stand aside to get cold. Serve the custard turned out of the mold and surrounded by stewed fruit.

Tangerine Souffle.—Separate the white from the yolks of six perfectly fresh eggs. Put the yolks into a basin with four tablespoonfuls of powdered sugar, the grated rind of two tangerine oranges and a half portion of grated lemon rind. Beat the ingredients with a wooden spoon for ten minutes. Stir in one tablespoonful of pastry flour, and when this is thoroughly blended with the egg mixture add one teaspoonful of orange flavoring. Add a pinch of salt to the whites of the eggs and whisk them to a very stiff froth. Mix them lightly and thoroughly with the prepared yolks and pour the mixture at once into a buttered souffle mold. Smooth the top over with a knife into the shape of a dome and bake the souffle at once in a quick oven for from ten to twelve minutes. Just before serving sprinkle some sifted powdered sugar over the top.

Lemon Pudding.—Put two ounces of butter into a saucepan and when it is melted stir in by degrees two tablespoonfuls of flour and one and a half tablespoonfuls of corn flour. As soon as the ingredients form a perfectly smooth paste, add gradually, stirring quickly all the time, one pint of milk and continue to stir until the mixture has boiled and thickened. Remove the pan from the stove and add three tablespoonfuls of sugar, the grated rind of a large lemon and one tablespoonful of brandy or vanilla. Beat in the yolks of two eggs which have been thoroughly whisked with a fork. Add a pinch of salt to the whites of the eggs and beat them to a stiff froth. Allow the pudding to cool and stir in the strained juice of a lemon, a little at a time, and the whites of the eggs. Line a pudding dish with puff paste, pour in the liquid mixture and bake at once in a fairly quick oven until the top is lightly or evenly browned. The heat must not be fierce nor must the pudding be allowed to remain in the oven more than from 20 to 30 minutes, or it will curdle and be spoiled. A jug of thick cream should be passed with it.

Plain Omelet.

Separate the yolks from the whites of four eggs. Beat the yolks until thick and lemon-colored; add one-half teaspoonful of salt, a few grains of pepper and four tablespoonfuls of hot water. Beat the whites until stiff and dry, cutting and folding them into the first mixture until they have taken up mixture. Heat omelet pan and butter sides and bottom. Turn in the mixture, spread evenly, place on the range where it will cook slowly, occasionally turning the pan that omelet may brown evenly. When well-puffed and delicately browned underneath, place the pan on center grate of oven to finish cooking the top. The omelet is cooked if it is firm to the touch when pressed by the finger. If it clings to the finger like the beaten white of egg it needs longer cooking. Fold and turn on hot platter, and pour around one and a half cupfuls of thin white sauce. Milk is sometimes used in place of water, but hot water makes a more tender omelet.

To Make Baking Powder.

Take one-half pound cream of tartar, one-fourth pound cooking soda, one-eighth pound cornstarch; sift together 12 times, the last time into cans.

To remove iodine stains on clothing sponge freely with ammonia.

To make flaky piecrust fry out three pounds of pure lard and two pounds of cold suet; strain and mix together. This makes a very nice, rich piecrust and is very must healthier and cheaper than clean lard.

Beefsteak With Vegetables.

Put a piece of steak in a baking tin, dredge it with flour and season with pepper and salt. Almost cover with water and cook in the oven for 20 minutes. Then cover it with onions, thinly sliced, and cook for another 20 minutes. Next add a layer of tomatoes, sliced, and cook for ten minutes more. Take it from the oven, baste well, sprinkle grated cheese thickly over and return it to the oven to brown.

Princess Charlotte.

Line a plain mold with lightly oiled paper, arrange sponge or vanilla cakes all around it, then fill up with a good vanilla bavaroise, as below, mixed with one-half cup of any nice dried fruit cut in shreds. When set, turn out and ornament with icing, using a forcing bag with fancy pipe. Serve on a fancy dish paper.

He Didn't Suffer From That.

A good story is being told concerning the head of Cox's, the famous army bankers and a young officer client.

The subaltern called one day and asked the cashier to let him have an overdraft of 50 pounds.

"I am very sorry, Lieutenant Blank," was the answer, "but your account is already overdrawn 100 pounds, and, you, see, we have no security, except your life."

But Lieutenant Blank was not to be put off like this and demanded to see the head of the firm. To him he repeated his request. The banker was courteous, but firm.

"I am afraid, as the cashier says, we have no security for any further advance," he explained. "You might get killed, you see, and in that case we shall lose what we have already let you have."

The subaltern regarded the banker with a scornful stare.

"Oh, all right if you won't," he said haughtily. "But"—scathingly—"let me tell you this—you're bally well losing your nerve."—Pearson's Weekly.

His Only Chance.

A short time ago on the shooting range a recruit was taking a lesson in firing, but not with very promising results. After repeatedly failing to hit the target at 300 yards, the instructor tried him at 200, with the same result. He then decided to try him at 100 yards, but the results were even worse than before. Losing all patience, the instructor exclaimed in disgust:

"Fix your bayonet and go and stab the wretched thing; it's your only chance!"—Toronto Mail.

Corner for the Juniors

BOY SCOUTS PROTECT BIRDS

Pleasure Found In Attracting Little Songsters to "Lunch Counter" Which Has Been Built.

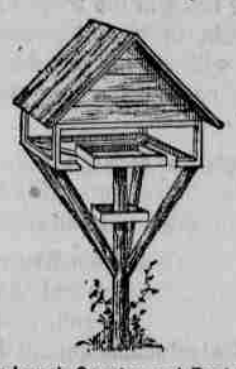
Many of the boy scouts, pledged to "Do a good turn daily," are mobilizing under the banner of The Farm Journal Liberty Bell Bird club to battle for the lives of the sweet song and insectivorous birds of America.

The boys find the Bird club work helpful in passing the boy scouts' ornithology merit badge, the requirements of which are as follows:

1. Have a list of 100 different kinds of birds personally observed on exploration in the field.

2. Have identified beyond question, by appearance or by note, 45 different kinds of birds in one day.

3. Have made a good clear photograph of some wild bird, the bird



Winter Lunch Counter and Restaurant for the Birds.

image to be over one-half inch in length on the negative.

4. Have secured at least two tenants in bird-boxes erected by himself.

5. Have daily notes on the nesting of a pair of wild birds from the time the first egg is laid until the young have left the nest.

6. Have attracted at least three kinds of birds, exclusive of the English sparrow, to a "lunch counter" which he has supplied.

A boy scout may join The Liberty Bell Bird club without cost and there are no dues, fines or assessments of any kind after he joins. The only requirement for membership is to sign and send the following pledge to the club when its badge-button will be sent without cost:

"I desire to become a member of The Liberty Bell Bird club of The Farm Journal, and I promise to study all song and insectivorous birds and do what I can for the club."

EXPERIMENT WITH A TRICK

Coin Covered With Water on Plate May Be Lifted Without Getting the Fingers Moistened.

Put a coin on a plate and pour a little water over it. Then ask some one to take away the coin without wetting his fingers or touching it with anything else. He will naturally think it can't be done, as it is covered with water.

To do the trick you take a tumbler and place inside it a lighted strip of paper and then clap the tumbler down

Clever Coin Trick.

on the plate, but leaving the coin outside. The heated and expanded air in the tumbler will be suddenly cooled and will contract and suck up the water, thus leaving the coin uncovered so that you may pick it up without getting your fingers wet.

Tip for Cyclists.

It is very annoying to find that the inner tube of your tire absolutely refuses to hold any air, and on removing the tire you also find a split about half an inch in length in the tube.

This sometimes happens in tubes that have only had about two or three punctures and are quite good except for the split, which continues to spread if not stopped.

The way to prevent this is to take a pair of scissors, and before fixing the patch make a nick about a quarter of an inch across each end of the split, which makes it impossible for it to travel any further. Then solution tube and apply patch in the ordinary way.—J. Hubberstey, Blackpool.

Of Course.

James started his third helping of pudding with delight.

"Once upon a time, James," admonished his mother, "there was a little boy who ate too much pudding, and he burst."

James considered. "There ain't such a thing as too much pudding," he decided.

"There must be," continued his mother, "else why did the little boy burst?"

James passed his plate for the fourth time, saying: "Not enough boy."—The Multitude.

A Hint.

Mayor Smith of Utica was urging a municipal reform.

"It will best be put through by gentle methods, by hints and suggestions," he said. "Hints and suggestions are often more efficient than heroic measures.

"A man in a barber chair had a big claw on his watch chain.

"'Bear's claw?' said the barber.

"'Yep.'

"'Was it a big bear?'

"'About as big as a two-year-old steer.'

"'My goodness, sir, how many balls did it take to kill him?'

"'None.'

"'My goodness, did you kill him with a knife?'

"'No.'

"'Then—then, er—'

"'I talked him to death,' said the man in the chair significantly."

Her Next Branch.

Young Lady—How is it you don't come to Sunday school, Kate?

Kate—Oh, please, miss, I'm learning French and music now, and mother doesn't wish me to take up religion till later.—Boston Transcript.

"The steamer reports that the crew found an ox swimming about, probably escaped from a cattle ship, and took it aboard."

"Did they put it in the steerage?"—Baltimore American.

Watchful Waiting.

"Doing anything now, Sam, to help your wife?"

"Oh, yes, sah."

"Getting washing for her?"

"Oh, no, sah."

"I suppose you carry home the washing after she does it?"

"No, sah; I doan do that."

"Well, what do you do, Sam?"

"Why, I stay home and watch de house while she delivers d' washin', boss."—Yonkers Statesman.

No Permit.

"Here's interesting news."

"What's dat?"

"In Senegal youse have to get a government permit to take a bath."

"Dat's de place fer me. I'm always on de outs wit' de administration."—Louisville Courier-Journal.

Might Help Some.

"Preparedness, you say?"

"Yes, mother. All we girls are going in for it strong."

"Well, I hope that tendency will moderate your reluctance to wear rubbers in wet weather," sighed ma.—Louisville Courier-Journal.