

FOR BETTER ROADS

MILLIONS GOING INTO ROADS

Western States to Spend Much Money in Highway Construction and Needed Maintenance.

Millions of dollars will be expended in highway construction and bridge work and maintenance by the states of the central West during the present year, according to data recently compiled by highway authorities.

Colorado has 51 miles of highways under construction at a cost of \$300,000; 91 miles ready for contract to cost \$360,000, and 30 miles and three bridges contemplated, to cost \$350,000.



The Photograph Shows a Portion of the Pike's Peak Ocean-to-Ocean Highway.

Maintenance on 4,000 miles will amount to about \$500,000, while local road and bridge expenditures will amount to about \$2,200,000.

Idaho has 87 miles, costing \$720,000, under contract; 45 bridges, costing \$425,000, ready for contract, and about \$1,800,000 worth of additional work is contemplated during the season.

Iowa will expend \$15,000,000 on the road system of the state, of which about \$11,000,000 will be for road and bridge construction.

Missouri has 606 miles under contract, costing \$1,785,000; 888 miles, costing \$3,104,000, ready for contract, and about \$3,000,000 additional construction contemplated. Local road and bridge expenditures in the state will amount to about \$7,900,000.

Nebraska has 173 miles, costing \$431,000, under contract; 145 miles, costing \$550,000, ready for contract, and about 610 miles, estimated at \$1,310,000, contemplated. Local road and bridge expenditures will amount to about \$3,000,000.

Nevada has four miles, costing \$54,000, under contract; 102 miles costing \$657,412, ready for contract; 123 miles, costing \$523,000, contemplated. Local expenditures on maintenance will amount to \$600,000.

Oklahoma has 128 miles, including 80 bridges, costing \$1,200,000, under contract. Additional construction of 765 miles, costing \$2,500,000, contemplated.

These amounts will be supplemented by increased federal aid appropriations and later, it is hoped, by national construction of main trunk lines under the supervision of a federal highway commission, as provided for in the Townsend bill which will come up for consideration by the next congress.

SAVING OF IMPROVED ROADS

Report of Congressional Committee Shows 8 Cents Per Ton Per Mile Can Be Saved.

The report of the joint congressional committee which investigated highway economies in 1914 shows that a saving of 8 cents per ton mile can be effected in transportation costs when a road is lifted from the dirt to the durable class. This does not take into account increased real estate valuation or social advantages resulting from the improvement.

Build Roads Now.

If roads are a good thing, why not build them immediately, instead of waiting and suffering inconveniences for years to come, because it should be remembered that we are not saving any money by acting in such a manner.

Big Change in Sentiment.

People are apparently ready and willing to spend huge sums for roads where a few years ago it would have been impossible to secure even a small appropriation for this purpose.

SUMMER FROCK AND CHIC HAT



This is delicate white indestructible voile with countless tiers of satin ruffles. The hat of leghorn has a pink crown and flowing pink and blue ribbons.

CREPE DE CHINE FROM JAPAN

Italy and France Also Produce the Favored Fabric—No Factories in China.

Crepe de chine, in spite of its name, does not come from China but from Japan, Italy and France. There are no factories for making silk piece goods in China, all the weaving being done by hand. With the exception of pongees the products of the Chinese looms are not popular abroad, except in oriental countries, being too heavy, although the patterns are wonderfully beautiful and the colors exceedingly rich.

The pongees are woven in the homes of the peasants, and as they come from many looms no two pieces are ever exactly alike in weight, fineness, color and texture. The shantings come from the Lutang district, and the nanshai from the Nigai district. These pongees are made from the wild silk of Manchuria, where the silkworms are not cultivated and fed on mulberry leaves as in the rest of China but feed at will on oak leaves. In the spring the eggs hatch on the branches of the oak trees and the cocoons are gathered about September.

On attaining their full growth silkworms seek something to which to attach themselves in order to wind themselves up in their silk envelopes. Having found it the worm spins a thread from five hundred to a thousand yards long, wrapping it around its body as it spins. This takes from thirty-six to forty-eight hours.

If left alone the worm's skin hardens, its internal organs disintegrate to a thin jelly, and then begin reorganizing themselves into those of a butterfly. Within a week or ten days it would be a butterfly, and as such would eat its way out through its envelope of silk.

AN OVER-THE-SKIRT BLOUSE

Garment for Summer Wear is Made of Sheer Cotton Voile and Handkerchief Linen.

It is no longer necessary to emphasize the fact that the long costume or smock blouse has a preferential place in the lineup of fashionable garments. The question now is not at all whether the long blouse is fashionable but rather one of putting as much originality as possible into its designing and development. This type of blouse proves a great aid to the woman who wants to make over a last season frock, using just the best portions of it. The simplest sort of skirt is always the best selection as an accompaniment of the costume blouse, and as gay colorings predominate in many of these blouses the skirt may be of any color.

The long blouse shown for summer wear is made of sheer cotton voile, cotton novelty fabrics and lovely handkerchief linen in white and colors.

Elbow and three-quarter length sleeves are decidedly approved by American designers and by the women themselves.

American designers are always feverishly anxious to know what styles the French are showing—what they are recommending, etc., but for several seasons there has been a very noteworthy tendency on the part of American fashion designers to accept more suggestions from the French houses and these to a large extent are modified and Americanized.

There is no denying that Paris first brought out the long blouse and that we have been a long time in accepting it. This very thing helps to prove that no longer does the American dressmaker and style designer blindly follow any leader.

A Color Sensation.

What is known as the Talbot green is the color sensation of Paris, according to an American buyer of millinery. At any rate it is chiefly by the brilliancy of their coloring that Paris designers are expressing their joy of victory.

TAKING HIM DOWN A PEG

Visitor's Comment on the Intelligence of His Host Verged on the Caustic.

Two old men, one a bachelor and the other a widower of many years' standing, have lived on small adjoining farms in the southern part of Washington county for many years. Not long ago one of them inherited a small amount of money and he immediately put it to use by building a new shack on his land.

When the house was completed he asked his old friend and neighbor to come over to spend the night. After supper they sat by the fire and smoked and talked, and finally, when conversation began to lag, the visitor turned to his host and said:

"You say this home is all done and paid for?"

"Yes," was the short reply. "And you planned it all yourself and hired the carpenters and everything?" the guest insisted.

"Why, yes, of course, I did. What's the matter with you?" "Oh, nuthin' much," yawned the visitor. "Only if I was smart enough to buy a house and build it and then'd ast folks to come to see it, I'd be dumb'd if I wouldn't know when it was time to say something about going to bed."—Indianapolis News.

Shark Salad Wins Favor.

Shark meat is delicate in flavor and texture, and sharks are plentiful in certain parts of Florida, but the fishermen do not catch them because they are not salable. The home demonstration agent of Monroe county, Florida, decided last winter on an effort to establish in favor this fish now under the ban. At her request a fisherman caught one, but warned her that no one would eat it. Undaunted, she invited a large company of women to a home economics luncheon at which was served a fish salad. When all had tasted the salad she asked for a vote as to how many liked it and wanted the recipe. Without exception, the women voiced their hearty approval, and thus proved to themselves that their prejudice was without foundation.

Increasing Use of Castor Beans.

The use of castor beans for making oil increased very rapidly in 1918. Great Britain imported from India from 3,500 to 4,000 tons per month. They were used in making a motor lubricating oil. An effort was made last year to plant large areas of the beans in the southern part of the United States and in the West Indies and Brazil. So far most of the beans have been

raised in India from which some 1,723,000 gallons of oil were exported in 1918-17. This bean is a form of our common garden castor bean used as an ornamental.

Recent Spanish Inventions.

Recent inventions reported by Carl Bailey Hurst, American consul general at Barcelona, include a straw compound as a substitute for coal for locomotives and agricultural tractors, as it develops sufficient heat in thirty minutes, and the ashes make an excellent fertilizer. This is invented by Joaquin Estevan, the engineer. Another patent is by Thomas Roen of Las Palmas, on a process for the use of lanana fibre for textiles, yarns and cords as a substitute for hemp.

Becomes His Mother's Niece.

His own mother's uncle, his grandfather's brother and a great-uncle to his half-brother is the peculiar status of five-year-old Irving Tucker, who was adopted by his great-grandmother, Mrs. Johanna Freitag of Mount Vernon.

The boy's mother, Mrs. Mabel Hanser, agreed to the legal adoption. He has lived with his adopted mother since the death of his father, more than four years ago.—Brooklyn Eagle.

Health and Height Count.

Every flying man in the United States air service has to undergo a strict medical test periodically in order that he may be classified in one of four grades. "AA" men are the few who can stand air work at altitudes above 20,000 feet. "A" men can stand the strain between 15,000 and 20,000 feet, while the "B" class consists of pilots for duties between 8,000 and 15,000 feet, and the "C" group includes all airmen fit only for service between ground level and 8,000 feet. It has been found that airmen of most robust physique cannot stand the sudden changes of air pressure entailed by diving and rapid climbing for any length of time. Hence the frequent medical examinations, carried out by experts who have drawn up a carefully calculated standard of efficiency.

She Did.

She was a four-flusher, particularly as to her abilities in various sports. "Do you golf?" he asked.

"Oh, I love golf," she answered. "I play at least 36 holes twice a week."

"And how about tennis?" "I won the woman's championship in our state."

"And do you swim?" "The best I ever did was a half mile straight away," she replied.

Somewhat fatigued he changed to literature. "And how do you like Kipling?" he asked.

"I kipped an hour only yesterday," was her unblushing reply.—Journal of the American Medical Association.

"Meats in Storage"

Every working day of the year 75,000,000 pounds of meat are required to supply home and export needs—and only 10 per cent of this is exported.

These facts must be kept in mind when considering the U. S. Bureau of Markets report that on June 1, 1919, there were 1,348,000,000 pounds of meats in cold storage. If the meat in storage was placed on the market it would only be 20 days' supply.

This meat is not artificially withheld from trade channels to maintain or advance prices.

Meats in storage consist of—

- 65 per cent (approximate) hams, bacon, etc., in process of curing. It takes 30 to 90 days in pickle or salt to complete the process.
- 10 per cent is frozen pork that is to be cured later in the year.
- 6 per cent is lard. This is only four-fifths of a pound per capita, and much of it will have to go to supply European needs.
- 19 per cent is frozen beef and lamb, part of which is owned by the Government and was intended chiefly for over-seas shipment. If this were all diverted to domestic trade channels, it would be only 1 1/2 lbs. per capita—a 3 days' supply.

From this it will be seen that "meats in storage" represent merely unfinished goods in process of curing and the working supply necessary to assure the consumer a steady flow of finished product.

Let us send you a Swift "Dollar". It will interest you. Address Swift & Company, Union Stock Yards, Chicago, Ill.

Swift & Company, U. S. A.



HERALD WANT ADS GET THE BEST RESULTS

Spring Time is Paint Time

Say Mr. House Owner isn't this weather getting into your system and making you long to see the old home shine again like it did when it was new? Don't you realize that a new coat of paint would bring back all its freshness—that it would again have that new appearance of which you were so proud when you first built it? This is the time of the year to start at work—and you know how badly it needs it.

We wish merely to call your attention to the fact that we have a full line of standard paints—every color or tint that you possibly could think of. Besides every thing needed for the interior decoration of your home.

Of Interest to the Ladies

We have a complete line of Chinamel for touching up and reuniting those old pieces of furniture that you prize so highly—and this work will come right along with the spring house cleaning. These varnishes are prepared so that they do not require the services of a painter—and you've no idea the amount of good you can do in one room with a few of these colors. We've every one you could want.

Gilliam & Bisbee

COME IN AND LET US TALK PAINT TO YOU



When You Have Extra Help

Carnation makes everything you cook taste better.

What a boon in hurried, hot days is the everready Carnation can on your pantry shelf!



is just clean, sweet milk, brought fresh every morning to our fifteen plants and there evaporated to the consistency of cream and sterilized to preserve its wholesomeness.

For tea and coffee use it undiluted, just as you would cream. Use it in the same way on fruits and cereals.

Lots of good housekeepers, in times of stress like harvest, just punch two holes in the top and set the comely can on the table.

Always keep a case or two of Carnation in your storeroom—and you have the right "Answer to the Milk Question."

See Guarantee and Directions on Can Your Grocer Has Carnation

We've 114 tested recipes for the use of Carnation in Cooking. They're in a book called "The Story of Carnation Milk." Let us mail it to you free.

Carnation Milk Products Company, Seattle, Wash.