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MOST PROFITABLE PLANT.

A plot of thirty, well-established alfalfa suitably fenced and used for pasturing swine of whatever age can scarcely fall short of being among the most profitable parts of any farm upon which swine husbandry is given attention.—Corn's Hoop of Allfalfa.

WAITED TOO LONG.

Omaha Journal-Stockman. Feeder buyers who waited for the latter part of the range season to stock their pens yards are not particularly pleased with prevailing market prices. In ordinary years this policy would have been a wise one owing to the very heavy run of range cattle. This year, however, conditions were all changed and with the demand for feeding stock holding up right along there have been very few bargain days for the bargain hunters. Cheap feeding stock is a thing of the past.

PROSPERITY RESPONSIBLE.

Sioux City Live Stock Record; President Robe of the American Meat Packers' association, is quoted as saying in his Chicago address: "During the corn shortage of 1908 the farmer, realizing that marketing was infinitely more profitable than feeding it to his stock, disposed of his breeding stock and young hogs and thus directly brought about the shortage of hogs which has been existing up to the present time." It is impossible to see where blame can be attached to the farmer for this. The money stringency of the previous fall caused an immense reduction in hog values. Packers, being heavy users of short time money, got caught in the pinch and were forced to pound prices. It was not unnatural that farmers should refuse to put 75-cent corn into 5-cent hogs. It cannot be said that the farmer directly produced the hog shortage any more than it can that the packer did. It was an unfortunate situation created by too much prosperity on too much wind.

GREAT IS KING CORN.

Corn is king, and, after all of the hopes and fears of a million or more farmers and their wives, the king beat Jack Frost to it and founded out to a full and glorious ripeness this fall. Farmers, editors of country papers, professors in the agricultural colleges, poets and others are now singing the glories of the corn crop. It surely is the greatest of all of the grain crops produced in this broad and prolific country. Corn is the basic principle of all of our prosperity. We draw upon our corn crib for our beef, our pork, our mutton, our chicken for the Sunday dinner, our turkey for the day when we get full of joy and thankfulness, our fat goose and our patte de fo gras. We get our mush and our corn pone from the crib. We get oil and molasses and a certain exhilarating liquid from corn. We get the Missouri meerschaums from the cobs of corn, and some of our yankee friends have been known to produce a prime article of fresh Vermont maple syrup from a combination of granulated sugar and corn cobs.

Great is corn! Of a verity it is king. But this country is not done with discovering and putting into execution the manifold uses of corn and the corn plant. Probably very few of the men who raise the corn crop of this country know that the pith of the cornstalk has come to be used largely in the construction of our battleships that plow the oceans and have never yet been chased to cover by an enemy. Some of our monarchs of the ocean are protected with a belt of corn pith cellulose, and the same material is used to a large extent in the manufacture of high explosives that are kept ready to toss into the camps of any enemy that may get up nerve enough to take a fall out of us. Gun cotton and smokeless powder draw on the



Daddy's Bedtime Story—Little Lamb and the Wild Animals

Here is the Poor Little Lost Lamb
I T isn't always the great, big, strong animal or man that gets along best," said daddy one evening. "Let me tell you about a poor little lamb which fared better than some of the big wild beasts of the forest.
"This lamb was a little creature, afraid of everything, even of his own shadow. His home was near a great forest in which lived wild animals of different sorts, and the lamb's mother warned him many times not to go into the woods. 'If the big beasts catch you they will surely eat you up,' she said.
'Well, one day the foolish little lamb said to himself: 'I'll go just a little way into the woods. I'm sure I can find my way back home before any of the big animals see me.' But he was quite mistaken, for he had gone only a little way among the trees when he became lost, and then, instead of going back to his home, he went farther and farther into the forest. After a time he reached a place where a lot of big, fierce animals were sitting down talking. There were a lion and a tiger and a big deer and a wolf and others. When they saw the little lamb the lion said:
'Well, well, see who is coming! He'll make a nice mouthful for me, I think.' And he was just about to get up when the tiger said:
'Oh, let him alone, lion. He's such a tiny fellow he won't make more than a mouthful for you. Besides, we're all too full just now to eat such a tiny thing. Why, he can't roar, he can't run, he can't do anything.'
'All right,' said the lion. 'I don't think he's much good either. He's pretty enough to look at, but he can't make a sound but "ba-a-a".' And all the animals laughed to hear the great big lion make fun of the poor little lamb. Only the lamb didn't laugh. He was too scared.
'Well,' the deer said, 'I don't think his voice is so very bad, but you ought to see him try to run. I liked him well enough until I saw him leap. He kicks with his hind legs in running, and with all his skipping he gets over very little ground.'
'Just then the big animals heard a sound that made them all shiver. It was the hunter's horn. Big and brave as they all were, they were afraid of the man with the gun. So they started to run away, but the hunter and his companions found them all and shot them. When the men reached the place where the little lamb was playing quite calmly they picked him up and said:
'Why, here is the poor little lost lamb the farmer was asking us to look out for. We'll take him right back where he belongs.' And they did so. After that the lamb never wandered away from home."

IN WOMAN'S REALM

And this some cornstarch will yet be drawn on for use in other and more desirable utilities than the building of battleships and the manufacture of high explosives. This country is becoming alarmed over the fast falling supply of paper pulp materials and it is within recent years that attention has been attracted to the cornstarch as a partial solution of the paper pulp supply. More or less success has been attained in the treatment of the cornstarch and the manufacture of a good quality of paper. So successful have been the experiments that it is probable that it will not be long until the cornstarch will be reckoned with as one of the reliable supplies of stock for higher grades of paper pulp.

FOR FOREST RANGERS.

Examinations For Positions Now in Progress at Several Points.

Washington, Oct. 27.—Examinations opened Monday morning in fourteen far western states, and in Florida, Michigan, Minnesota, and Alaska, to fill vacant positions as assistant forest rangers on the national forests. The examinations are held at national forest headquarters in all states in which national forests are located, except in Arkansas and Oklahoma, and will last two days.
The positions pay, at entrance, a salary of \$1,199 per annum. Men who enter the national forest work as assistant rangers are eligible for promotion to positions as rangers, and later to the position of forest supervisor, if they are good enough. The latter position pays a salary of from \$1,699 up, and calls both for all-round executive ability and for a certain amount of practical knowledge of forestry. Rangers work under the forest supervisors, often with a particular district in their charge, protecting the forests against fire and trespass, handling much of the minor business with forest users, estimating and scaling timber and enforcing regulations under which purchasers of timber are allowed to cut on the national forests, building trails, supervising the work of forest guards, and on occasion leading forces of temporary employees against forest fires too large to be handled by the regular national forest force.
The forest ranger must therefore be a man of all an experienced and vigorous woodsman. In the words of the little pamphlet which the department of agriculture sends to persons making inquiry, "Invaluable seeking light out-door employment need not apply." He must be sound-bodied, unured to hardships, able to ride points who take care of himself and his horses in the woods and mountains familiar with the region and local conditions where he seeks employment, and a resident of the state in which he will be appointed. Although the requirements are largely physical and practical, they include both a sufficient general education to qualify the ranger to transact national forest business intelligently, and knowledge of land surveying, mining laws and customs, and the handling of range live stock. In the southwest some knowledge of Spanish is often necessary.
To secure the right kind of men the examination is largely a test of practical capacity to do things. The candidate must give a demonstration of his horsemanship, ability to pack, knowledge of the uses of the compass and similar matters. Other parts of the test are written examinations. Because of the desirability of securing men of high caliber, the government is obtaining picked men for the rank and file of its little army of employees who administer and promote the proper use of its nearly two hundred million acres of national forests.

CLEANING.

Paint on Wash Goods.—Soak the parts in kerosene and rub generously with a wool soap. Let stand for a few hours and paint will easily rub off when the garment is washed.

VASSES AND CRUETS.—The following is the latest and simplest method I have used. Put into the article to be cleaned, a tablespoonful of lye, fill with water, let stand a couple of days, then shake well, pour out, and rinse with clear water. They are then as clean as they can be.

PLAIN PUDDING.

One pound raisins, one pound currants, one-quarter pound candied orange peel, one-quarter pound citron, one-half pound chopped suet, one-half pound of state bread crumbs, one-fourth pound flour, one-half pound brown sugar, one nutmeg, grated, one tablespoonful cinnamon, one-fourth teaspoonful allspice, one-half pint brandy, eight eggs. Wash and dry currants, cut citron and orange peel fine, stone raisins. Mix all dry ingredients together. Beat eggs; pour them over dry ingredients, add the brandy, and mix thoroughly. Pack into greased molds and boil six hours at time of making and three hours when wanted for use. Serve with brandy sauce.

Brandy Sauce.—One fourth cup of butter, one cup of sugar, two tablespoonfuls brandy, yolks of two eggs, one-half cup of milk or cream, whites of two eggs. Cream butter, add sugar gradually, then brandy slowly, well beaten yolks, and milk or cream. Cook over hot water until it thickens as a custard; pour on the beaten whites. Serve at once.

LITTLE HELPS.

When making tomato catsup put the spices in a bag and your catsup will look like what you want.

Always put the ground spice in a bag for any kind of pickles and they will not be discolored.

When making boiled salad dressing

IN WOMAN'S REALM

Prune Cake.—One cup of sugar, one-half cup of butter, one and one-half cups of flour, one teaspoon of soda, and four tablespoonfuls of scalded milk, one teaspoon cinnamon, one-half teaspoon of cloves, one-half teaspoon of nutmeg; three eggs, reserving the whites of one for frosting; one cup of cooked prunes cut up fine. This cake is delicious and will keep moist for weeks, even in hot weather.

Mocha Cake.—Two eggs beaten lightly, one cup sugar, beat in eggs gradually one and one-half cups of flour with one teaspoon cream of tartar, one-half teaspoon baking soda, add last one-half cup boiling milk with one teaspoon butter, pour this in the batter; flavor to taste. Filling: One-fourth cupful butter, creamed with one heaping cupful confectionery sugar, two teaspoonfuls of cold strong coffee, two teaspoonfuls cocoa, one teaspoon vanilla; beat together and spread.

Heart Salad.—Beat four eggs, one tablespoonful of flour, one tablespoonful of sugar, one tablespoonful of butter, one teaspoonful of mustard, one-half teaspoonful salt, three cupfuls of milk with one teaspoon vinegar, one-half cupful of water. Mix and cook until thickens when cold add two tablespoonfuls of cream or olive oil.

Three slices of corn trim off the crust and butter well. Place in a deep pudding dish, buttered side down, and lay one-quarter pound of chipped or grated cheese between the slices and on top; season with salt and pepper to taste about one-quarter teaspoonful of salt and a dust of cayenne. Beat four eggs, add three cupfuls of milk, pour it over the bread, and let stand a couple of hours or more. Bake twenty or thirty minutes in a rather quick oven. This makes an excellent supper dish and serves four.

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