

RAIN

JOHN BRECKENRIDGE ELLIS

ILLUSTRATIONS BY O. IRWIN MYERS

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SYNOPSIS.

Fran arrives at Hamilton Gregory's home in Littleburg, but finds him absent, reading the obituary of a camp meeting. She repeats rather to her mother, who suggests that she should go to the office of the church. As the obituary is being read, Fran is introduced to the office of the church. She is introduced to the office of the church. She is introduced to the office of the church.

"No, I'm just here to have a home. Don't they say that the Kingdom of God may be taken by force? But you know more about the Kingdom than I. Let them believe me, the daughter of some old boyhood friend— that'll make it easy. As the daughter of that friend, you'll give me a home. I'll keep your way, and be pleasant—a nice little girl, any age you please." She smiled remotely. He spoke loudly: "But they'll want to know all about that old college friend of your father's."

If the tired spirit was breaking itself for battle. The lady wore her wavy hair parted in the middle after that fashion which perhaps was never seen; and no impudent ribbon or arrogant fashions stole one's attention from the mouth that was just staccato and sweet. It was a face one wanted to look at because—well, Fran didn't know why. "She's no prettier than I," was Fran's decision, measuring from the woman's glance the standard every woman hides in her own breast. "And who is Fran?" asked the mild voice. The lady smiled so tenderly, it was like a mellow light stealing from a fairy rose-garden of thornless souls.

This brother, Simon Jefferson, though stockily built and evidently well-fed, wore an air of lassitude, as if perennially tired. As he looked back in a hall she heard the only one present who did not care why Fran was there. Gregory broke the silence by clearing his throat with evident embarrassment. He to the Gregory assumed, casually stepping over dangerous ground, while the others looked at Fran, and Grace never ceased to look at him. "She came here tonight, after the service at the big town. She came here and, or I should say, to request, to ask—Miss Grace saw her when she came. Miss Grace knew of her coming, but she said she would not tell you, I must not be excited."

CHAPTER V.—Continued. Fran regarded him with somber intensity. "I've asked for a home with you on the grounds that your wife was my best friend in all the world, and because I am honest. You refuse. I suppose that's the natural. I have to guess at your feelings because I haven't been raised among 'respectable' people. I'm sorry you don't like it, but you're going to provide for me right here. For a girl, I'm pretty independent; folks that don't like me are welcome to all the enjoyment they get out of their dainties. I'm here to stay. Suppose you look me up at the end of summer camp. I enjoyed hearing you rap, tonight."

"Naturally. Well, just invent some story to stand by you," he returned, drawing himself up. "What do you imagine I would lie to them?" "I think," Fran remarked impersonally, "that a person in your position—a person who has to stand up and has his own name, is always the next course. But you must act as your conscience dictates. You may be sure that you decide to tell the truth, I'll certainly stand by you in that."

Fran caught her breath while her face showed hardness—but not against the other. She felt something like a hot iron at her breast, and she looked forth protestingly—"But who are you?" "I am Mrs. Gregory." "Oh, no," cried Fran, with violence.

There was a general feeling that an orphan should speak less positively, even about her own name—should be, as it were, subdued from the mere fact of orphanhood. Mrs. Gregory also alluded, moving restlessly in his effort to find the easiest corner of his chair. "I hope nothing is going to excite me. I have heard—disease, little girl, and I have no other friends. I'm so glad to tell you, I must not be excited."

"We sleep what we sow. We reap what we sow." I see you remember. He shuddered at her mocking holy things. "Hush! What are you saying? The past is out of my mind. I have been pardoned, and I will not have anybody forcing that past upon me."

Fran returned in a low, concentrated voice, "It's unnatural, what was you in the Springfield days? Was it natural for you to be married secretly when the marriage might have been public? When you went away to break the news to your father, wasn't it natural for you to hide three years? And when you came back and heard that your wife had gone away to be supported by people who were not so sure that she was your wife, wasn't it natural for you to be satisfied with the first man you heard, and disappear for good and all? As for me, yes, I have neither the spirit of girlhood nor womanhood, for I'm neither a girl nor a woman, I'm nothing." Her voice trembled, and she roused my anger—when I lose grip on myself, I'm pretty hard to stop. If I let everything rush on my mind—how shall I control myself? I'm not a girl, I'm not a woman, I'm nothing."

Fran suggested honor. "Oh," she added rather wildly, "I can't be—I mean—but say you are not Mrs. Gregory." "I am Mrs. Gregory," the other replied. Fran tried to hide her emotion with a smile, but it would have been easier for her to cry, just because she of the patient brown eyes was Mrs. Gregory. At that moment Hamilton Gregory re-entered the room, brought back by the fear that Fran might talk all during his absence. How different life would have been if he could have found her down—but he read in her face no promise of departure.

The fact is, Lucy—Gregory at this point turned to his wife, for at the certain old prompts he found relief in doing so—the fact is—the fact is this girl is the—daughter of—a of a very old friend of mine—a friend who I have known since she was a child. I moved to Littleburg, long before I saw you, Lucy. That was when my home was in New York. I have told you all the story of my life, and when I lived with my father in New York. Well, before my father died, I was acquainted with—this friend. It was a great deal of money—a debt of—of my own money—a debt of—of my own money. Fran suggested, "Honor."

"Poor lady," murmured Fran. The first Mrs. Gregory—my friend—has been dead only three years. You and she were never divorced. The lady that you call Mrs. Gregory—she isn't your wife, is she?" "I thought," he was suddenly ashamed pale—"but I thought that I believed her dead long ago—I was sure of it—positive. What you say is impossible."

"For God's sake," whispered the other frankly, "hush! I hear my wife come. I'll be sure to hear anything you say, but, oh, don't ruin me. You shall have a home with us, you shall have everything, everything."

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"But no one can sow without reap." The wind had suddenly increased to violence, and a few raindrops had already fallen. Approbations of a storm caused hurried movements about the house. The faintest glimmer of lightning suggested a gathering of the family in the reception hall, where, according to tradition, there was "some danger," and in the kitchen, where, as Fran heard footsteps upon the stairs, and caught a glimpse of Grace Notz descending.

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"I am Mrs. Gregory." Fran said, still pityingly. "When you say those words, it is only a song to you, but music is just a bit of life's ambrosia, while you think it life itself. You don't say, or read in a choir list. You can't sow seeds and reap words."

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TASTY AND NOT EXPENSIVE

Leftovers of Both Meat and Vegetables May Be Used in the Preparation of Dolmas.

Here is a way to use up your coarse, outside leaves of head lettuce, bits of cold cooked mutton or veal and cold boiled rice or ham, or any other scraps of meat and vegetables. The equal amount of the meat and rice; season to taste with salt, pepper, onion and parsley or a little onion juice. Season with some white sauce and mix well. Roll up in lettuce leaves or tender young cabbage leaves. Tie securely, and place in a hot water bath. Boil in soup broth or water. Drain and arrange on a dish and pour around a sauce made of one cup of milk, two level-teaspoonfuls each of butter and flour, salt and pepper to taste, a teaspoonful of minced parsley, a little lemon juice. Never let a milk sauce stand on the fire after adding egg and lemon juice. When mutton or veal is used, a little onion juice will make a nice change may be made by serving an ordinary white sauce, adding fresh grated and bottled horseradish instead of the lemon juice and egg.

FROSTED RICE FOR HOT DAY

Few Desserts Will Be Found Superior to This When It Is Properly Prepared.

Take a cupful of rice in a pint of boiling water until dry, then add a pint of milk, a tablespoonful of butter, the yolk of one egg, and a little salt. Cook for ten minutes, then add four level-teaspoonfuls of sugar, a tablespoonful of lemon juice; spread over the top of the pudding and bake very slowly until the meringue has become a lovely golden brown color; close all the draughts of the stove and, if necessary, leave the oven door open, as all meringues must be cooked very slowly but not much more than a few hours. Emma Padock, Teiford in Washington Star.

Last of the Ham.

The last of the ham has many possibilities, says the Commercial. When the meat that it will yield for slicing has been taken off, put the end over the fire in a kettle of cold water and cook until quite tender. When about half done, about two tablespoonfuls of vinegar to the water. When cold, remove any skin, cut the meat from the bone, rejecting all gristle or bits of bone, put through the chopper and mix with the vinegar. To each pint add a gill of milk, one tablespoonful of dry mustard, two dashes of tobacco pepper and two eggs. Cook in a double boiler for ten minutes. Heat the whites of the eggs until stiff or served cold for supper or make the foundation of a hot dish.

Put a Flap on Work Apron Pocket.

Put a flap on the apron pocket. When a woman may spend about half her time in her garden at this lovely season, it pays to have work aprons made with two big pockets, one with a flap, which may be buttoned up. The apron should be made to keep a little change in your pocket or receive some from the tradesman. Now, it is quite safe and handy in my buttoned pocket, as are the aprons made with a flap. The apron pocket I keep my handkerchief. Before I made such aprons I was continually losing the contents of my pockets, as I stooped over my work.—Exchange.

Southern Waffles.

Two cupfuls of soft sugar, three tablespoonfuls of butter, one cupful of milk, one and one-half cupfuls milk, one and one-half cupfuls milk, two level-teaspoonfuls salt, one level-teaspoonful melted butter, three cups of baking powder and one and one-half cupfuls boiling water will be needed. Cook the meat in the boiling water, stirring occasionally; then add the milk, and cook until the water and salt stirred together thoroughly; stir in the yolks of the eggs beaten until thick, the melted butter and the stiffly beaten whites of the eggs. Fry on hot, well greased waffle iron.

Almond Jumbles.

Three cupfuls of soft sugar, two cupfuls of soft butter, one cupful of butter, one cupful of lard, one cupful of milk, five eggs well beaten, two tablespoonfuls of rose water, three-quarters of a pound of almonds, blanched and chopped, very fine and one teaspoonful of seeds dissolved in boiling water. Cream the butter and sugar; stir in the beaten yolks, milk, flour, rose water and almonds. Lastly, the whites, very lightly and quickly. Drop in rings on buttered paper and bake of cool.

About Grape Walnuts.

When a grape walnut becomes soft the best way to eat them is to use a very fine strainer and then hang it up to dry on a conical. Do not wring it, as this makes the starch uneven. It washed and dried in this manner, grapes will look very well.

Rhubarb Doughnuts.

Make a rich bluish dough, bake in a hot water bath. Put in a pan; spread each half with well sweetened cream. Rub with sugar and butter. The sugar and butter should be melted together and serve with whipped cream.

Use only white-lettuce leaves, sliced, red pepper and chopped olives, with a few slices of cucumbers. Pour the French dressing over the mixture.

COUGH DUE TO NERVOUSNESS

Not Dangerous, but Hard to Get Rid of When That Where Bronchitis Takes Ase. Affected.

It frequently happens that persons hitherto in good health are suddenly seized with fits of coughing, which they have sometimes at first attributed to a cold. It is termed "nervous cough." The nervous cough often cannot be distinguished from a cold. The cough is usually accompanied by a feeling of oppression in the chest, and sometimes by a feeling of tightness in the throat. The cough is usually accompanied by a feeling of oppression in the chest, and sometimes by a feeling of tightness in the throat. The cough is usually accompanied by a feeling of oppression in the chest, and sometimes by a feeling of tightness in the throat.

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CHAPTER VII.

A Family Conference.

Of the group, it was the secretary who first claimed Fran's attention. In a way, Grace Notz dominated the scene. Perhaps it was because of her splendidly developed body, her beauty, her attitude of unalloyed yet unrecognizable authority, that she stood forth as the center of attention. The secretary suggested that she should be invited to the office. The secretary suggested that she should be invited to the office. The secretary suggested that she should be invited to the office.

"I've got you resolved to ruin me and my wife's heart!"



The top picture is a scene in the ring at the National Capital Horse Show in Washington, showing the grandstand in the background. The picture was taken while a middle class was being judged. The lower left shows Mrs. William Jennings Bryan with Mrs. Burton Harrison on her right and Mrs. Thomas F. Walsh on her left. The lower right is Nancy Punsy, one of the thoroughbreds at the show.

WIFE, PECK'S TUTOR

Professor Again Is Learning Things Lost Through Illness

Divorced Spouse Says She'll Restore Him to Present Mind When He Again Is Normal—His Mind Is Slowly Recovering.

New York.—Mrs. Cornelia Dawson Peck, divorced wife of Professor Harry Thurston Peck, is making a desperate effort to nurse her former husband back to mental and physical health, through prayer and constant attention, in order that she may restore him to his present wife, Mrs. Elizabeth Dubois Peck.

Mrs. Peck, the first, is drawing freely upon the money she received from her former husband in the form of alimony to aid in restoring his health.

Mrs. Peck and her former husband, at one time one of the leaders in the faculty of Columbia university, arrived



Mrs. Cornelia D. Peck.

at a little bungalow in Greenwich Cove, South Beach, Conn. Recently the first wife of Professor Peck rushed to his bedside when she heard he was dying in an insane hospital.

"When I reached the hospital the death rattle was in Professor Peck's throat. His physicians said he would live for 10 days." She remained at his bedside, determined to break the overpowering ego which dominated him. From the pitiable wreck which I found him, his mind is total blank.

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child, the things he lost through the unaccountable philosophy with which he was oppressed.

"I never have met Professor Peck's wife. She may come here and visit him a little later, but she must tell me, so I can go away. Not sorry for her, and I have asked Dr. Frederick Crane to assist her—not so she can help her husband, for I shall provide for him until he is fully restored to health. Then I shall return him to her."

Professor Peck presented but a shadow of his former self as he slowly followed his former wife about the apple orchard of their little temporary home.

"What time is it, dear?" asked Mrs. Peck, in a soft tone.

"A quarter before 4," answered Professor Peck, and his face lightened up with the expression of a child who has learned a new lesson.

"That's right," said Mrs. Peck, "but how is the reading lesson coming along?"

Then the first Mrs. Peck opened a black leather-bound book and the former Anthony professor of Latin read slowly and with the hesitancy of a child: "God is in heaven; all is right with the world."

ENGINE VIOLATES ROAD RULE

Number 6431 Misses Trip Owing to Stop Made at Saloon in Cleveland.

Cleveland.—Engine 6431 did not take the Big Four passenger train to St. Louis because it stopped off at P. S. Barry's saloon on West Eleventh street on its way to work. Railroad officials say the Big Four are not allowed to patronize saloons on duty, so 6431, having transgressed the rules and lost out on its run, just stayed in the saloon. No 6431 could not get out any way without the three-story brick building falling in. Finally the engine was yanked out by another locomotive and the saloon building fell in a heap of wreckage.

John Kilroy was injured and taken to the hospital. His wife and daughter were thrown from their beds, and slightly hurt.

GIVE ALL WOMEN BALLOT

New Law in Norway Will Add 200,000 Names to the Voting List.

Christiania.—Women's suffrage throughout Norway are rejoicing in the constitution committee of the Storting favoring the proposed new electoral law, giving the franchise to women of the same terms as it is granted to men.

The proposed law, which will add about 200,000 women to the total number of Norwegian voters, will almost certainly be passed, it is said, by the radical majority in the Storting. Women of this country have shown they possessed municipal and limited general suffrage. The new bill probably will reduce the age limit from twenty-five to twenty-one.

WHERE KAISER IS SUPREME

Emperor's Power as Commander of Germany's Armed Forces Absolute.

Berlin.—While as ordinary affairs the Kaiser is subject to the law in the same manner as his humblest subject, there is one department in which his power is practically absolute—his power as commander in chief of the empire's armed forces.

His supremacy in this regard has just been reaffirmed by a judgment of the Kammergericht affirming the judgment of a provincial court in an action brought to protect a patent right.

Eight years ago the Kaiser issued an order directing the introduction of sabre carriers attached to cavalry squadrons. A Berlin inventor declared the sabre carriers to be an infringement of his patent, and that they



Kaiser Wilhelm.

could not be used without his permission, and he brought an action for damages and an injunction against the carrying out of the order.

A provincial court found against him, and the Kammergericht has affirmed this judgment. The Appellate court declared that irrespective of whether the patent be infringed or not, the plaintiff has no standing and that the Kaiser in issuing any order concerning the equipment of the army is exercising his supreme military power, and his orders are not subject to any law, nor can any court act in derogation thereof.

"Dead" Man's Defense Denied.

Barnesville, Pa.—Homer Bridgman, arrested for the equipment of the army is exercising his supreme military power, and his orders are not subject to any law, nor can any court act in derogation thereof.

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ORIENTAL LIMITED IN THE DITCH

GREAT NORTHERN'S FINEST LAND PASTURE TRAIN IN DITCH NEAR MOORHEAD.

ENGINEER-FRENCH IS KILLED

Fireman Becker Is Injured and Several Passengers Were Severely Shaken Up—Cause of Accident a Mystery.

THE DEAD.

Engineer Frank French, aged about 40 years, Barnesville, Minn., survived by wife, two sons and daughter.

THE INJURED.

Fireman Nick Becker, aged 80, nose and eye badly bruised. Several hemorrhages; is at Moorhead hospital.

W. T. Hamilton, Havre, Mont., leg slightly bruised.

D. B. Ferguson, Minneapolis, hand slightly bruised.

Dr. T. A. Ewart, Chester, Mont., leg bruised.

Mrs. Judas Greenwald, Fall City, Neb., body bruised.

Mrs. A. W. Wells, Sioux Falls, Mont., hip wrenched.

S. H. Bant, Fergus Falls, Minn., severe shaking up.

Other passengers were severely shaken up.

Fargo, N. D., June 2.—The Oriental Limited, the Great Northern's finest and fastest train, known on the schedule as No. 1, was derailed and thrown into the ditch about a mile east of Moorhead, resulting in the death of Engineer French, an old time employe of the railroad company; the injury of Fireman Nick Becker and several passengers.

The Oriental Limited was running at extra speed to make up lost time, being about 10 minutes behind its scheduled time, and at the time the wreck occurred was probably making 40 miles an hour. With little warning the engine lurched and started dragging the mail car, baggage coach and smoker after it; plowed the ground up for a distance of 100 feet, and then buried its nose in the soft earth and toppled over on its side.

The mail car, baggage coach and smoker went into the ditch but did not go clear over. The diner, two tourist cars and three standard Pullmans remained on the track.

Among the passengers was Great Northern Traveling Passenger Agent L. L. LaRue, who makes his head quarters at Fargo. The wreck occurred only a few minutes after he had left Fargo and ascertained the injuries of passengers for report to St. Paul.

Wrecker Late in Arriving.

It seemed that an unskilful long Jim to grab the wreck train on the ground, and until its arrival about 10 p. m. the dead engineer's body remained where it fell, but when he saw him there—a gruesome spectacle but one that aroused a feeling of compassion in the hearts of all who gazed upon it.

Due to the delay in repairing the tracks, which were displaced several feet, the wreck occurred in the cars remaining in sound condition were hauled back to Barnesville, and the rest of the train was hauled by way of Crookston and Grand Forks.

Dies at His Post.

Engineer French died with his hand on the throttle, having made no attempt to save himself or his passengers. He was true to his responsibility, even to his death. His body lay plowed into the ditch and his head was found for hours before a wrecker arrived and made it possible to remove his remains. The engine and tender had broken to two, and the engineer's leg had slipped down between the pieces, and was apparently cut off.

Fireman Becker jumped before the engine toppled over. He was taken to a Moorhead hospital.

Delayed by Hot Box.

The cause of the delay to the ill-fated train was the situation with which a hot box bothered the crew. Consideration of the wreck occurred at Barnesville, Minn., where Frank French backed his engine No. 1467 to its connection with the train for the last time. Conductor Wright was in charge of the train.

Evidence of the speed of the train to the fatal accident is evident in the hundreds of spectators who went to the scene of the wreck Sunday night, that the ponderous locomotive plowed the ground up for about 200 feet, then toppled over upon a mound of dirt. Its nose buried in the ditch, and the engine and tender lay with steady rumbling from the valves like a tired puffing monster, chugging its way to the ditch.

The wires connecting the derail with the great tower were broken, and twisted out of shape by the derailing engine and coaches, so that the wires were broken and the case was jammed in between.

Tower Man's Statement.

Paul Lee, day tower man, was on duty at the time the wreck occurred. He was just about to turn the tower over to Robert Kelly, the night tower man, when the accident occurred.

"I had just thrown the switch to allow Northbound train No. 5 to cross, when the Oriental Limited whistled for the crossing," he explained. "I saw the engine against that train, and they were both moving in the same direction. Engineer French must have run past the block, just as he did on that winter."

VALUE OF DAIRY COW

Two Factors That Determine Importance of Animal.

Milk Producer Has Been Given Right Kind and Amount of Food and Cared for Intelligently—Records Will Show.

By C. I. MARTIN, Professor of Dairying, North Dakota Agricultural College.

There are two factors that determine the value of a dairy cow. One is the individuality of the cow and the other is the individuality of her owner. Often the cow lacks in her ability to produce milk economically, but quite as frequently her owner has serious shortcomings. The way to check up both the cow and the man is to use the scale, tester, and record sheet. If the cow has been given the right kind and amount of food, and cared for intelligently, the records will show. They are an index alike to the individuality of cow and man.

The way the cow is fed and handled has a great deal to do with the value of her milk. It is generally conceded that one-third of the cows do not pay for their keep; the second one-third pay a small profit, while the third one-third pay the farmer the cost of bringing up the average of the herd.

In order to get upon a working basis let us figure that the poorest cow averages 1,000 pounds of milk annually. If this tests 4 per cent, it will give 100 pounds of butterfat. At 80 cents per pound for butterfat the cow will return \$80 per year. The second third of the cows will average 4,000 pounds of 4 per cent milk, will give 100 pounds of butterfat. At 80 cents per pound this will amount to \$48 per year. The best one-third of the cows produce 6,000 pounds of 4 per cent milk and yield 240 pounds of butterfat. At 80 cents per pound this will amount to \$192 per year.

The average farmer does not charge against the cow the cost of his labor nor the interest on the money invested in the animal. Usually the value of manure from one cow for a year is estimated at \$20 and the value of a grade calf at ten days old at about \$5, and the skim milk at 25 cents per hundred—about \$1—a total of \$35. This will cover the cost of labor and interest on the money invested. In addition will be the cost of feed for the cow which will average about \$30 per year in the northwest. This will bring the total cost of maintaining a cow to \$65 per year.

It will be seen that the cows producing less than 100 pounds of butterfat will hardly pay for their keep since the 100-pound cows return a total of only \$85. The average one-third producing 100 pounds of butterfat will return \$81 or not \$18 per head. This will amount to 1 per cent on an investment of \$185. The best cows producing 240 pounds of butterfat will return \$192 or net \$127 per year, which is equal to 8 per cent interest on \$1600.

The reason so many people say "dairying is not a paying business" have a lot of 100-pound cows. These cows bring down the average of the herd and reduce the net profit.

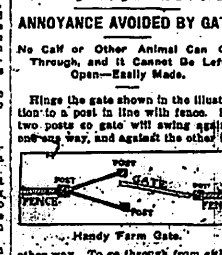
The factor that enters most strongly into the problem is the individuality of the animal. If he is not of the dairy tendencies, it matters little how she is handled, it will be soon that she will yield not her returns. On the other hand, the cow must be cared for and fed intelligently or the best dairy cow can not return net profit. The real value of a dairy cow is measured by her lactation—milk-making tendencies coupled with the feeding intelligence of her owner.

ANNoyANCE AVOIDED BY GATE

No Cal or Other Animal Can Get Through, and It Cannot Be Left Open—Easily Made.

Hinge the gate shown in the illustration to a post in line with fence. Set two posts so gate will swing against one way, and against the other the other way.

Happy Farm Gate.



other way. To go through from either side, push the gate from your step into the hinge, pull gate to the other post and the gate is open. This is the "Happy Farm Gate." The gate is always shut. No calf can get through, and it cannot be left open.

COMMERCIAL VALUE OF CORN

Diverse Products Manufactured From This Grain—About One Hundred.

By J. H. CHURCHMAN, North Dakota Agricultural College.

Corn is used for a great variety of purposes. There are about 100 different products manufactured from this grain. The great oil of course is for feed for our live stock.

The products of corn are: alcohol, starch, sugar, and a great many others. It is well selected. This list of fifty corn products is given in the following table, which is the leading variety which is grown in the state.

Trin-ox dead "brakes" of corn, from the residue of the stalk and wheat of measure to the patch.

WHAT IS THE ANSWER

QUESTIONS ANSWERED BY MEMBERS OF THE NORTH DAKOTA AGRICULTURAL COLLEGE FACULTY.

Question: How much floor space should be allowed a flock of 100 fowls? (a) Leghorns, (b) Rhode Island Red, (c) Plymouth Rock, (d) Brahmas.

Answer: G. W. Dyson, head of poultry investigations.

(a) 300 square feet, (b) 450 square feet, (c) 450 square feet, (d) 600 square feet.

Question: Why is alum baking powder harmful?

Answer: Miss Almeta N. Moore, dean home economics department.

This question is answered in most of the pure food bulletins. Alum when applied internally acts as astringent. The pure food law requires that the label must state the ingredients used, and that it be a stable substance in alum baking powder when used in foods. The scientific and popular opinion is against the use of it. For these reasons it is considered unwholesome.

Question: What has the gasoline engine substituted for "binders" proved a success?

Answer: H. H. Dolre, professor farm mechanics.

The gasoline binder engine when properly constructed and operated is a success, and is especially so in wet soils where the old wheel driven binder is apt to fire.

Question: What per cent of the stallions in North Dakota are pure bred?

Answer: H. H. Dolre, secretary stallion registration board.

The per cent of stallions of pure breeding standing for public service in North Dakota in 1913 was 43.5, with 55.5 per cent pure bred stallions. A slight increase over the preceding year and considerable increase in the number of pure bred stallions compared with the total number of horses. In 1910 there was only one pure bred stallion for every 710 horses; in 1911 there was one for every 538 and in 1913 there was one pure bred stallion for every 543 horses of every description.

Question: Can any use be made of slow clover?

Answer: W. R. Porter, superintendent North Dakota demonstration farms.

It will probably prove to be one of the best green manure plants that we can grow in this state. It may also prove to have high value as a hay plant.

Question: What can be done to prevent cut worms?

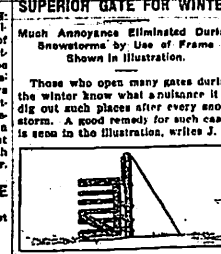
Answer: C. B. Wadston, horticulturist.

Cut worms are abundant on land that is in grass or weed the previous season. Land that has been kept cultivated will not have cut worms the following year.

SUPERIOR GATE FOR WINTER

Much Annoyance Eliminated During Snowstorms by Use of Frame Shown in Illustration.

Those who open many gates during the winter know what a nuisance it is to dig out such places at the top of the post. A good remedy is shown in J. C. Peck's illustration, writes J. C. Peck.



Gate for Winter Use.

Yield in the Farm and Fireside. The gate proper made like any other one, but the hinge at the top of the post is made to slide on a rod as shown; the lower hinge has the shackle of three positions. When there is snow on the ground, the gate is raised, placing the hinge on the middle or top position, so as to allow the gate to swing free of the ground and the snow.

SUPERIOR SOIL FOR CELERY

High, Mellow, Sandy Loam Will Give Best Results—Plant Requires Large Amount of Nitrogen.

By J. ALLEN CHAMBERLAIN.

For growing celery, a rich, mellow, sandy loam will give the best results. A low, mucky or heavy soil which is well drained would be found to be an ideal spot, but any fertile, well drained soil will grow celery. If growing celery to an extent so as to allow celery to be practiced in that country requires three per cent of nitrogen for its development and if raising it on a small plot this should be supplied in an available form in commercial fertilizers or well rotted manure. The application of manure is not to be regarded as a mistake, but it has a tendency to make the soil too rich, and the plants are liable to rot. The soil should be well stirred and cultivated to the bottom before the plants go out in the ground.

The early-hatched pullets are the ones that begin to lay early in the fall, when eggs are high in price.

