

Farmers Order Lime by Carloads!

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A flirt usually begins to lose interest in a man after she gets him to admit that he loves her.

To a good woman a lover's jealousy is a homage, but to a good wife a husband's jealousy is an insult.

Occasionally a man succeeds in getting in on the ground floor only to find that the elevator isn't running.

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It is jealousy in women that makes them say mean things behind your back, but in men it is pure cussedness.

The Use of Corn

As a Breadstuff

It may not be generally known to the housewife that cornmeal lends itself to the making of "light" bread in combination with wheat flour. It can not, of course, replace wheat flour entirely, but may be used in any proportion up to 25 per cent of the total flour required and still produce an attractive loaf of bread. Although its volume may be somewhat smaller and its texture somewhat poorer than if made from all wheat flour, such a loaf will be light and spongy, with a rich brown crust, wholesome and very palatable.

Two methods for wheat-and-corn bread have been formulated and tested by H. L. Wessling, assistant chemist in the Bureau of Chemistry, U. S. Department of Agriculture. According to the one method the raw meal is employed directly in preparing the dough and no extra time or labor is required in making the bread this way. According to the second method the meal is partially cooked before introducing it into the dough. While this does entail a slight amount of additional time and labor, the result is a loaf of better quality which well repays the extra effort expended.

Wheat and Corn Bread No. 1.

(Enough for four loaves.)

2 1/2 pounds or 2 3/4 scant quarts sifted bread flour; 3/4 pound or 2 2/3 cupsful corn meal; 2 cakes of compressed yeast; 3 level table-spoonfuls of sugar; 1 1/2 level table-spoonfuls of salt, about 1 quart of liquid (water, milk or equal parts of milk and water); 3 level table-spoonfuls of shortening if desired.

If milk is used it should be scalded and then pooled until lukewarm. Less yeast may be used, but more time for rising will then be required.

Make a sponge with 2 pounds of white flour, the yeast, salt, sugar and the lukewarm liquid. Cover and set in a moderately warm place to rise, where it will be free from drafts and where the temperature will be between 80 degrees and 88 degrees F. When the sponge has become very light, which should occur within 2 hours, beat it up thoroughly, add the softened shortening, if this is to be used, and gradually work in the remainder of the wheat flour which has been sifted with the corn meal. Knead the mixture until a smooth and elastic dough has been formed which is fairly soft, but not sticky. If the dough is too stiff or too soft, add a little more or flour as required, kneading well after each addition. Cover and set back to rise again until double in volume, which will require from 1 to 2 hours. Knead lightly, divide into three or four approximately equal portions, reserving a small ball—of dough for an "indicator." Place this ball of dough in a small jelly-glass having straight sides, which has been slightly warmed. Note the volume of dough in the tumbler and mark the glass at twice this volume.

Mold the loaves and place in slightly warmed and greased pans. Place these, together with the glass containing the "indicator," in the same warm place and let rise until the "indicator" shows that it has just doubled in volume. Then place the loaves in the oven, which should be at a good steady heat (400 degrees to 425 degrees F.); and bake 45 to 50 minutes.

Wheat and Corn Bread No. 2.

(Same proportions as for No. 1 except the liquid.)

Put 2-2-3 cupsfuls (3/4 pound) of corn meal into a double boiler or a vessel which can be placed over another one containing boiling water. Add to the meal 3/2 cupsful of cold water; mix thoroughly and bring to the boiling point, stirring frequently. Allow the meal to steam for at least 10 minutes, then cool it until lukewarm. To this scalded and cooled meal add the salt, sugar, 1 cupful of flour and the yeast rubbed smooth and mixed with 2 cupsful of lukewarm water. Mix thoroughly, cover and set in a moderately warm place to rise as directed in method No. 1. When this batter (or sponge) has become very light, which will require about 2 hours, beat it thoroughly, add the softened shortening, if it is to be used, and the remainder of the white flour (2 pounds or quarts). Knead thoroughly until it is smooth and elastic. Should the dough be either too stiff or too soft add water or flour, a little at a time, working it in thoroughly, until the dough is of the proper consistency. Cover and set back in its warm place to rise until double in bulk. Then mold into loaves and finish as directed under method No. 1.

At almost any shop where needle-work designs are sold one can purchase perforated pattern for transferring to stockings. As a rule the design is supposed to start at the instep and extend upward for six or eight inches. It is best to hold a darning ball inside the stocking while doing the embroidering. Or one might rip open the back seam until the embroidering is done, provided the seam is neatly and tightly sewed again when the embroidery is finished. While it is customary to use silk for the work, there are extremists who bring out the design in beads. The only objection to these is that they may be difficult to these is that they may be

THE CROPS OF VICTORY YEAR ARE GOOD AUGURY

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As a business proposition there can not be a better investment than a stamp or a bond, with first call on all the resources of the United States. The crops of "Victory Year," as reported by the government, added about \$17,000,000,000 to our wealth. Here are just a few of the principal items:

- Corn—2,582,814,000 bushels, \$3,528,213,000.
- Wheat—917,100,000 bushels, \$1,874,623,000.
- Oats—1,528,359,000 bushels, \$1,092,423,000.
- Barley—266,376,000 bushels, \$225,269,000.
- Rye—89,103,000 bushels, \$134,947,000.
- Potatoes—397,676,000 bushels, \$475,731,000.
- Hay—75,459,000 tons, \$1,522,473,000.
- Tobacco—1,340,019,000 pounds, \$374,318,000.
- Apples—173,632,000 barrels, \$229,990,000.

America's Opportunity

In after-war conditions America will find her golden opportunity, as France found her's after the Prussian war. The French, as a nation, always have been habituated to regular, if modest savings. From infancy a French citizen is trained in sane and systematic savings—"saving for success" in newest American parlance. No French business man or household would feel self respecting, solvent, whose daily or weekly account book showed no steady increase. Every wage earning or commercial French family has its little store of savings, its little package of government bonds, tucked away somewhere. One of the bitterest black marks registered by the working people of France against the German invaders represents the frequent finding and confiscation of these precious, well hidden hoards.

Government bonds long have been available to French citizens of moderate or even small income. The well learned lesson of government investment by the people has proved of greatest recent value to the nation. The French Liberty loans have been subscribed, sometimes oversubscribed promptly, with patriotic enthusiasm and with keen business acumen.

The lesson France long since learned America is now learning: The people of the United States have had great opportunities, offered through War Savings Stamps to employ the small sums too often wasted. Wartime conditions have taught Americans how easy it is, the sane saving habit, once established, to do without many things once considered necessary and never miss them. After war conditions should teach the people of the United States to carry on the sane and sane saving game daily and to its logical, legitimate conclusion. War Savings Stamps render the opportunity golden.

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The wider knowledge of the French people brought about by war association has set many an American home maker and housewife to thinking. How, she wonders, with the small incomes quoted as general among the French peasants, or even those of the smaller mercantile circles, can the French housewife accumulate the financial reserve, the "tidy savings" generally—and authentically—accredited to her? The secret is not far to seek.

The French housewife looks upon steady saving as a family necessity—as important as bread and as inevitable. No matter how small the income, some part of it must be set aside to make provision for the future. No matter from what source the income is derived, how irregular its reception, the statement holds good. How else can provision be made for the daughter's little dot, or marriage portion, the son's business start in life, the occasional family holiday, for possible illness, fire, failure, or any of the thousand and one exigencies that may upset the applecart of ordinary life?

Therefore, the French housewife, usually the chancelor of the family exchequer, "saves before she spends and spends judiciously". She stows away the proper financial margin before apportioning any other household expenses.

Long before the American housewife was offered the educational opportunity of Thrift and War Savings Stamps her Gallic sister had learned the joy of small but steady saving, the superlative desirability of Government investments. Safety deposit vaults being rare in rural France, the Hun are richer for many French government bonds taken from household safes and stockings.

If the French housewife could have registered those bonds as the American woman can register her War Savings Stamps, she would not have lost her little savings. If you love your War Savings Stamps after registering them, which is free, the same post office where you registered them will give you new ones.



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If milk is used it should be scalded and then cooled until lukewarm. Less yeast may be used, but more time for rising will then be required.

Make a sponge with 2 pounds of white flour, the yeast, salt, sugar and the lukewarm liquid. Cover and set in a moderately warm place to rise, where it will be free from drafts and where the temperature will be between 80 degrees and 88 degrees F. When the sponge has become very light, which should occur within 2 hours, beat it up thoroughly, add the softened shortening, if this is to be used, and gradually work in the remainder of the wheat flour which has been sifted with the corn meal. Knead the mixture until a smooth and elastic dough has been formed which is easily soft, but not sticky. If the dough is too stiff or too soft, add a little more or flour as required, kneading well after each addition. Cover and set back to rise again until double in volume, which will require from 1 to 2 hours. Knead lightly, divide into three or four approximately equal portions, reserving a small ball of dough for an "indicator." Place this ball of dough in a small jelly-glass having straight sides, which has been slightly warmed. Note the volume of dough in the tumbler and mark the glass at twice this volume.

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His Strange Reversal

The little man, who had been Jefferson's character study...

Hartridge, the district attorney, described Jefferson by the epigram...

Hartridge had battered his own soul into a lump of steel...

He had become willingly the creature of the corporation...

Then came Jefferson to spoil it all—Jefferson the silent, timid...

One day the corporation overstepped itself, and a meddling grand jury indicated its president...

Hartridge found himself in a predicament. Of course he had to noie the indictments...

But Hartridge had reckoned without Jefferson. The little man...

At the end of the interview, Jefferson went home and told his wife...

When justice demands a victim, it must be given her quickly...

In a court in which contempt was but little lower in the criminal scale than murder...

The little man heard the sentence with a slowly whitening face...

Suddenly he asked, if he might speak. The judge nodded assent...

"The district attorney knows what he's done to me," Jefferson was saying...

That was all. He turned to the waiting deputy sheriff and was led out of the courtroom.

He tried to shove off his obligation, but somehow it refused to leave him...

But the way that Jefferson's prophecy worked out has yet to be told. Succeeding events show that when still waters run deep, they may run very, very deep.

Fate, the gambler, played at high stakes with Hartridge and Jefferson and, both men lost their all...

Hartridge stood in the prison office, as the clerk entered his name in the prison record...

They led him away, as they would any other common convict, to be washed and barbered...

After that, with several hundred men, each with a different number on his breast...

He stared, expecting every moment Jefferson would look up and recognize him...

At supper the same thing happened, and Hartridge felt convinced that the change in his own appearance had fooled the little man.

That night Hartridge was assigned a cell next to Jefferson's. It was a dark, cold-looking tube...

Inside Hartridge found a bed fastened by hinges to the stone side wall and a table...

There was one radical difference between them. Hartridge never mentioned his name...

Jefferson, however, talked of himself continually, of his wife and little children...

He bought cup upon cup of the scalding mixture...

But the day brought him no respite from his tortures...

He tried to plan some other way to make amends...

At dinner one day Hartridge felt a strange suspense in the air...

With the others, Hartridge rose at the signal and lined up to return to his work in the chair factory...

slowly, the little man reached out, and with hands clawing for support...

The guards found him bending over the huddled heap in the little pool of blood...

Stretched upon his narrow bed, his thoughts rushed down upon him in a maddening chaos of self-hatred...

For a week, in his little hospital bed, Jefferson fought out his great fight. He seemed determined to live...

During the long nights in his cell Hartridge was being born anew...

"Do you know that this may mean another indictment and years added to your sentence?" the warden asked...

With a quick flush on his face, and deep, gasping breaths, Jefferson heard Hartridge's confession...

The still waters in Jefferson's soul began to move restlessly for the first time in his silent, timid existence...

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PRINCE ALBERT advertisement featuring a large illustration of a man in a top hat smoking a pipe, with the brand name in large letters and a detailed description of the product's quality and availability.

GRANDMA USED SAGE TEA TO DARKEN HAIR advertisement with a testimonial about the benefits of sage tea for hair care.

Advertisement for a health product, likely related to the sage tea, describing its internal benefits and effectiveness.

Get the Habit of Drinking Hot Water Before Breakfast advertisement, featuring a testimonial and a list of benefits for drinking hot water.

