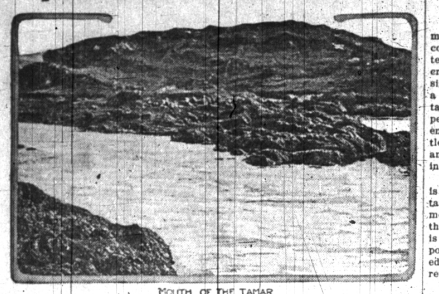
Along the CORNWALL COAST



MOUTH OF THE TAMAR

THE quaint, delightful coast country of Cornwall, a favored haunt of peace and quietness, yet where some of the most important English naval stations are now busy, is described for the National Geographic society by Florence Craig Albrecht. At points along this coast, England holds concentrated great battle fleets. Here, west of Lands End, are the Scilly Islands, and, beyond Cornwall, further up the channel, lies Plymouth, military harbor and great naval base. The charm of this old-fashioned, picturesque land of fisher folk and peasants is told by Mrs. Albrecht, who explored its coast before war clouds recalled a martial stir to Cornwall, for the society in the following bulletin:

"Here are rock and headland and cliff, now green, now golden with gorse, now bare and rugged; inlet bay and harbor, with here and there an isolated house, a tiny village, a pretentious town, a great port. An unfriendly coast? Yes, with heavy seas and winds, with thick sea-fogs—a dangerous one; rocks ever ready to tear holes in the stoutest vessel, currents ever ready to drive them on. But a picturesque coast; a wonderfully beautiful coast, both upon summer days and in winter storms; a coast with many harbors, none too easy of entrance by reason of rocks and tides, and many impossible for any but the smallest craft."

All Have Splendid Memories.

There are splendid memories remaining to all of these ports, the writer says, for too many fleets have sailed up and down the channel since history began not to have visited all these places with the task of making history. Fishing fleets have kept the foreground of the picture through latter years, but signs of war preparation have never been absent from Cornwall's waters and huge squadrons of grim, gray men-of-war have regularly come and gone and gathered there. The writer tells of Pennance, the sunny pleasure-loving little sea city where the most picturesque of pirate types originated; of Newlyn, the home of the true old sort of fish-ermen, and the Mecca of artists; of Marazion, the old, which, according to Cornish history, was an important city visited by Phoenician merchants in the days of Ezekiel the prophet; of Fowey, once one of the greatest seaports of the land, which sent scores of boats to the crusades, to the siege of Calais, to the plundering of Normandy, a one-time warlike city whose glory has long since faded. Fowey sent more than twoscore men-of-war to Calais—770 men. How pitifully small are the figures today, when one modern battleship requires a larger crew than did that fleet 450 years ago.

CLIFFS NEAR POLPERRO

Not fifty ships of modern type could find place in Fowey harbor today, but for smaller craft—submarine destroyers—it affords admirable shelter.

Polperro Is Picturesque.

To the eastward of Fowey is Polperro, the most picturesque, the most unspoiled of Cornish fishing ports, retaining all its ancient dignity of life and labor unfluttered by summer villas now beginning to crowd the cliffs above its head. Polperro's chief catch is mackerel, crabs and conger. There are few, if any, conger-eed in American waters; they are to some people a most unpleasant-looking fish. Cornwall esteems them highly and makes them into pie with much cream and parsley.

Cornwall, Mrs. Albrecht explains, makes any number of things into pie and calls the product invariably "squab pie," though all things but squabs are among the materials. "Squab pie" gave rise to the following Cornish story repeated by the writer:

"The devil came one day to the banks of the Tamar, the rippling river that divides Devon and Cornwall, and looked over at the rocky land beyond. His majesty considered the swift current and shook his head. 'No!' he said finally. 'No, that's no place for me! Everyone who goes there is turned into a saint and everything else into squab pie. I'm fit for neither one nor the other.' And he stayed in Devon."

Just beyond the Cornwall boundary is Plymouth of Mayflower memory, a city which has never allowed her growing commerce to interfere with her position as a fortress of the first class and a naval arsenal. Portsmouth, considerably further east upon this coast, is also a strong fortress and an important garrison town, and its great dockyards and repairing docks are likely ever busied now in the work of "keeping the sea that is the wall of England."

Substitute for Rubber.

Successful attempts have recently been made to manufacture a substitute for rubber tubing out of masses of solidified glue. These tubes are even better than those of rubber for certain purposes, according to Technische Monatshefte, since they are more impervious to gases and more resistant to heat. It is also claimed that they do not grow rotten so quickly as rubber, and that when incased in a suitable envelope they will withstand high pressure. Moreover, they are very cheap. The inventor is Prof. J. Traube, and he states that they are peculiarly suited for conductors of petroleum and gasoline as well as gases. However, they are attacked by water, which obviously limits their uses.

WANTED ONE DAY OF REST

Insane Man, as Strict Sabbatarian, Could Not Think of "Working" on Sunday.

Orville L. Kiptinger, chaplain of the Michigan City (Ind.) reformatory, tells the following instance of a scrupulous conscience:

"Some years ago an insane patient was given to the immodest, not to say expensive, habit of tearing his clothing from him and converting jeans, ticking, denim or whatever the clothes were made of, into carpet rags.

"The prison physician remonstrated with the shredding nut as follows:

"'Say, old man, you're certainly making a lot of unnecessary trouble for us. We don't think it's fair. Wouldn't you like to make money?'

"The insane man emphatically averred his willingness to earn ready cash.

"'Well, I'll tell you what I'll do,' resumed the doctor. 'I will give you ten cents every day you don't tear your clothes off. Ka?'

"The offender assented eagerly, and started in to make good. Tuesday his clothes remained intact; Wednesday, ditto; Friday and Saturday the same. His reformation was the talk of the institution.

"But on Sunday morning the garments the crazy man had worn all week were torn into strips and thrown to the four winds of his cell.

"'What does this mean?' asked the indignant physician. 'I thought I had you hired to keep your clothes on and be good!'

"'Well,' said the prisoner, innocently, 'you didn't suppose I was going to work on Sunday, did you?'"—Judge.

Another Solution.

"I have solved one problem. I won't have a lot of soiled dishes on hand when my wife gets home."

"How's that?"

"I've broken most of 'em."

Half-Size.

Teacher—"What a tiny little chap your brother is." Tommy—"I guess that's 'cause he's only my half brother."

WITH SWEET POTATOES

METHODS OF COOKING TO ACHIEVE THE BEST RESULTS.

In the Form of Croquettes They Are Delicious—Baked in Dish is a Popular Way With Many—Candied or Scalloped.

Croquettes.—Sweet potatoes are almost always improved by a second cooking, especially if they are watery. One way is to make them into croquettes. A good recipe calls for six potatoes boiled and put through a vegetable ricer, seasoned with a tablespoonful of melted butter and pepper and salt to taste. Add a beaten egg, mix well and shape into little balls. Roll in crumbs, beaten egg and crumbs again and brown quickly in hoot deep fat.

Baked in Dish.—Another good way is to slice lengthwise boiled sweet potatoes; put them in a baking dish, pour melted butter over them and brown them in the oven. Still another way is to remove the insides from baked potatoes, season them well with melted butter, paprika, salt and mace, and return to the skins to brown.

Candied.—For candied sweet potatoes cut parboiled sweet potatoes into lengthwise slices and put them in a buttered pan. Cook for two minutes three-quarters of a cupful of sugar, a quarter of a cupful of water, and two tablespoonfuls of butter. Brush the potatoes with this and bake them. Baste them with the sirup as they cook until they are well candied.

Scalloped.—Scalloped sweet potatoes are made by slicing parboiled potatoes into a buttered baking dish and covering them with a well seasoned white sauce. On top of the sauce put some melted butter and crumbs and bake for about twenty minutes.

HOW TO MAKE GOOD NOODLES

Simple Instructions That, If Properly Followed, Cannot Fail to Make Them a Success.

Any number of eggs may be used in making noodle dough, according to the quantity of noodles desired at once, the only requirement being to work in sufficient flour. When using more than one egg at a time, divide the dough into as many parts as you have eggs, for the sheets when rolled out will be easier to handle than if larger quantities are taken.

To make a quantity of noodles sufficient for four persons, break one egg into a bowl, and beat until light. Add as much flour as can be worked in; flour the breadboard and roll this dough out into as thin a sheet as possible. Lay aside on a clean cloth or paper until dry enough so as to be rolled up like a paper lamp lighter. The layers must not adhere to each other. Take a very sharp knife, and beginning at the end of the roll, cut the dough off in as fine slices as possible. Toss lightly in the hands and the slices will fall apart in long, yellow threads. Spread thin on cloth or paper, and let dry thoroughly. Then they may be used at once, or packed in tight paper bags or boxes and placed in a dry place. They can be kept for months. In this way quite a quantity may be made during the season when eggs are plentiful and stored for future use, making an inexpensive as well as palatable food.

Manhattan Pudding.

Mix together the juice of three oranges, a lemon and a half cupful of sugar; let stand several hours. Whip a cupful of heavy cream, add a half cupful of powdered sugar and a cupful of chopped nuts or candied fruit. Rub a mold sparingly with olive oil, pour in the fruit juices, spread with the whipped cream mixture and cover with paraffin paper; put on the lid and bury in ice and salt for three hours. Serve garnished with sections of orange which have stood overnight in a thick sirup of sugar and water.

Duck With Peas.

Put the duck in a deep stewpan with a piece of butter (singe it first), flour it and turn it two or three times, then pour out all the fat. Put the duck in a pint of good gravy, the same of peas, two lettuces cut small, sweet herbs, pepper and salt; cover close and stew half an hour. When well done thicken with a little butter and flour, shake all together three or four minutes and serve in a dish, the duck with the sauce poured over it.

Luncheon Eggs.

Boil hard five eggs and chop them fine. Put a layer of egg in baking dish, sprinkle with grated cheese and then add another layer of egg, and so on until all are used. Pour over this a white sauce, made by thickening one cupful of milk with one tablespoonful of flour, add butter, salt and pepper, to taste. Sprinkle buttered crumbs on top and brown a delicate brown. This makes quite a hearty dish.

Lemon Shortcake.

While baking put in saucepan one and one-fourth cupfuls water, one and one-half cupfuls sugar, juice, pulp and as much grated rind as you wish from two lemons. Boil, add small pieces of butter and three crackers rolled fine. Split the hot shortcake, butter, then spread thick with lemon mixture and place one layer over the other. Serve hot.

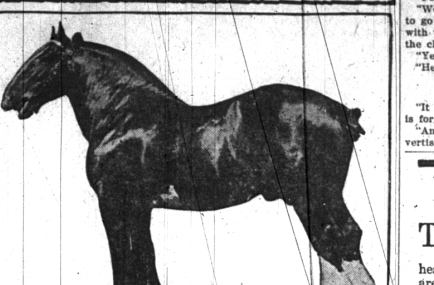
Baked Peas.

Wash a pint of split peas and put them in a bean pot with a tablespoonful of molasses, a small strip of salt pork and salt to taste. Cover with hot water and bake like beans, filling the pot with water as it cooks up. About three hours of baking is necessary.

Egg Sauce.

Egg sauce made in this way is delicious. Beat the whites of three eggs stiff. Beat the yolks until creamy and sweeten with three tablespoonfuls of powdered sugar. Just before serving fold in the stiff whites and serve immediately.

COST OF LIVE STOCK RATION IMPORTANT



Anwick Arthur, Shire Stallion Foaled 1908.

(By W. A. HENRY and F. B. MORRISON, University of Wisconsin.)

The most important factor of all, for the farmer who must depend on the profits from his stock for his income, is the cost of the ration. In securing a ration which provides the nutrients called for by the standards and meets the other conditions previously discussed, lies a great opportunity for exercising foresight and business judgment on every farm where animals are fed. The wise farmer-feeder will consider the nutrient requirements of his animals in planning his crop rotations. Through the use of grain from corn or the sorghums, legume hay and such cheap succulence as silage from corn or the sorghums, it is possible in most sections of the country to go far toward solving the problem of providing a well-balanced, economical ration.

The feeds selected for any animal should be such that they will not injure its health or the quality of the product yielded. Feeds which are suited to one class of farm animals may not be adapted to others. Again, a given feed may give satisfactory results when combined with certain other feeds, yet in other combinations it may prove unsatisfactory. A few examples of such conditions are furnished in the following: Cotton-seed meal in moderate amount is an excellent feed for cattle, sheep, and horses, yet it is so frequently poisonous to pigs that feeding the meal, as at present prepared, to these animals cannot be advised. While there is always danger from using feeds damaged by mold, such material may often be eaten by cattle when it would poison horses or sheep. Timothy hay, which is the standard roughage for the horse, is unsatisfactory for the dairy cow, and may cause serious trouble with sheep on account of its constipating effect.

Feeding cows a heavy allowance of ground and soy beans produces unduly soft butter, while an excess of cocoanut meal makes the butter too hard. Peanuts and soy beans produce soft lard when forming too large a part of the ration of fattening pigs.

It is often highly beneficial to add wheat bran or linseed meal to the ration on account of their slightly laxative effect. On the other hand, when animals are already receiving such laxative feeds as silage, pasture grass, and legume hay, the use of bran or linseed meal may be unwise.

With the horse and with young ruminants the ration must contain some roughage to distend the digestive tract properly. Furthermore, for the best results the proportion of concentrates and roughage in the ration should be regulated according to the kind and class of animal to be fed and the results sought. Cattle, sheep, and horses can be wintered satisfactorily on roughages alone, if of suitable quality. Even brood sows may be maintained chiefly on legume hay, when not suckling their young. In the rations for growing and fattening animals and those at work or in milk, a considerable part of the ration should consist of concentrates.

QUALIFICATIONS OF HENS FOR BREEDING

Foundation of Success in Poultry Keeping Is Ability to Rear Vigorous Chicks.

A most pernicious idea appears to be gaining ground in regard to the qualifications of a hen for breeding. The number of eggs she will lay is apparently the only passport to the breeding pen, regardless of development or constitution. By all means let us have the prolific hens for this purpose, but let us see to it that they are otherwise qualified.

The foundation of success in poultry keeping is ability to hatch and rear strong, virile chickens, and these can only result from strong, well-developed and well-cared-for parents. This also applies to the subsequent egg production. Therefore it follows that if a hen is weedy and run down she is not a fit subject for breeding, no matter how many eggs she has laid. But it does not follow that a good layer should be discarded as a breeder. That would be going to the other extreme, but what should be insisted upon is bodily development of sufficient proportions and strength to indicate a breeder of robust stock.

INTERESTING HINTS ON CALF BREEDING

Heavier Calves Produced From Cows in Their Prime, According to English Test.

From careful records taken of 19 Shorthorn cows it was found by an English agricultural society that the average gestation periods of cows bearing bull calves was 288.91 days; of cows bearing heifer calves 283.75 days. The longest period in the former was 297 days, and the shortest period 280 days; in the latter 293 and 274. The average weight of the bull calves was 89.45 pounds; that of the heifer 82.5 pounds. It was found that the longer the period the heavier the calf in each case.

It was noted that the heavier calves are produced from cows in their prime; that is, ranging from five to seven years of age; after that age the calves appear to become smaller at birth. It is thought safe to take an average of 285 days as the period of gestation and 84 pounds as the average weight of a Shorthorn calf at birth.

Excellent Addition to Ration.

Tankage, the material made by the big packing houses, is an excellent addition to the hog ration. Fed in the proportion of one part to five parts corn, it will bring the fattening hogs along in fine shape.

Cull Out Debilitated Hens.

If any of your hens seem to have lost most of their feathers during the molting period and show large, bare spots, it is evidence that they are not vigorous and it would be hardly worth while to keep them over winter.

TESTS OF COST OF MILK PRODUCTION

Study Made by Cornell (N. Y.) Experiment Station With 834 Cows in 53 Herds.

From a study made by the Cornell (N. Y.) experiment station of the costs incident to milk production for 834 dairy cows with full year's records in 53 dairy herds in Jefferson county, N. Y., it was found that 7 of the 53 herds, comprising 97 cows, were kept at a loss of $1,335.71.

On the basis of net cost and actual receipts, 161 cows, or 19 per cent of the total number, caused a loss to their owners of $1,799.87, or $11.18 per cow. The average production was 6,621 pounds of milk and 241 pounds of milk fat. The milk was produced at a net cost of 1.21 cents, and the milk fat at 33.3 cents per pound.

The average selling price of the milk was 1.53 cents per pound, and the net profit per cow was $20.39. The net cost per cow was $80.24 and the receipts were $100.63. The average cost of feed per cow was $51.57 and the labor cost $23.12. The average cost of delivering 100 pounds of milk 2.14 miles was 11.7 cents. The profit from cows yielding 10,000 pounds of milk a year was 51 per cent greater than from those yielding 6,000 pounds.

COVERED SHED FOR STOCK GAINS FAVOR

To Obtain Best Results Cement Floor Should Be Provided—Shelter for Animals.

One of the most popular methods of caring for manure is the covered shed. To obtain the best results the shed should be provided with a cement floor inclined at each end to allow a spreader to be run in at one end and out at the other; the sides should be sufficiently high to contain all the manure to be stored.

The manure should be placed evenly over the floor, and that from horses, cattle, sheep and hogs mixed to prevent, as far as possible, aerobic fermentation, and consequent loss of nitrogen. The cattle in the yard should be allowed to trample over it and it may be worked over by the hogs without much danger of loss.

In addition to being a storehouse for manure, the shed furnishes a shelter for farm animals which will compact the manure so that the aerobic fermentation responsible for the loss of nitrogen will be largely prevented.

Unprofitable Hog Practice.

Most of the hogs in this country are raised by the "by guess and by gosh method"—that is, the breeding sows are allowed to run with the herd, fed any old thing that comes handy, at any old time, without regard to their condition at farrowing time, or when great quantities of milk are needed to start the youngsters on the road to profit.

Rights of Farm Animals.

Sunshine and exercise are the indispensable rights of all farm animals.

Amazing Rise.

"Some men have the commercial instinct highly developed."

"For example?"

"Well, there's Tom Jones, who used to go to school with me. He started with very little capital and went into the chicken feed business."

"Yes, and now?"

"He's a dealer in elephant fodder."

Soon Forgotten.

"It is remarkable how soon a man is forgotten after he is dead."

"And also when he ceases to advertise."

Appropriate Gift.

"How could old man Smith afford to give his daughter so many stocks for a wedding present?"

"I guess they came from his 'war brides' speculations."

A boy thinks when he reaches the truth that lies at the bottom of a well never gets in the milk.

Happy is the home where Red Cross Ball Blue is used. Sure to please. All grocers. Adv.

Many a good man who condemns a sinner secretly envies him.

Out of Sorts

THAT IS, something is wrong with baby, but we can't tell just what it is. All mothers recognize the term by the lassitude, weakness, loss of appetite, inclination to sleep, heavy breathing, and lack of interest shown by baby. These are the symptoms of sickness. It may be fever, congestion, worms, croup, diphtheria, or scarlatina. Do not lose a minute. Give the child Castoria. It will start the digestive organs into operation, open the pores of the skin, carry off the fetid matter, and drive away the threatened sickness.

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GATHERING IN THE HARVEST

Every Month in the Year Finds Workers Busy in the Fruitful Fields of the Earth.

Somewhere every month in the year harvesters are clicking. The world's schedule for cutting grain is as follows:

January—New Zealand, Argentina.
February—East India, Upper Egypt.
March—Egypt, Chile.
April—Asia Minor and Mexico.
May—Asia, China, Japan, Texas.
June—Turkey, Spain, Southern United States.
July—United States, Austria, Southern Russia, England, Germany, Switzerland.
August—Canada, Holland, Belgium, Denmark, Poland.
September—Scotland, Sweden, Norway, Siberia.
October—Northern Russia, Siberia.
November—South Africa and Peru.
December—Uruguay, Australia.

Then it all starts over again, beginning with New Zealand and Argentina. The United States exports harvesting machinery to all the countries named and also to many others.

Not So Easy.

"My doctor tells me I ought to go south for the winter."

"Well, why don't you go?"

"He doesn't tell me how to raise the money."

CALLED FOR MORE SECURITY

Baggage Carried by United States Senator Did Not Satisfy Colored "Overseer" of Hotel.

Senator Jeff Davis of Arkansas tells this one on himself:

"I had an appointment to speak at a town in eastern Kansas on a Saturday, and I arrived on a late train the night before, carrying nothing but a small handgrip. I went to a hotel near the depot. There was no one on duty at the hour, except the night porter, and he was acting as porter, clerk and general overseer. I registered and he showed me to a room; but in a few minutes he came back and said:

"'Boss, my 'struction is, when a gemman haven't any baggage to collect in advance.'

"'Why, I've got baggage,' I replied, pointing to the little grip.

"'I know, Mr. boss,' he said; 'but you've stayed too long on that already.'"

A Tight Squeeze.

"New shoes, eh? Pretty nifty. They must have cost you at least ten dollars. Do they pinch your feet?"

"No, but they pinched my week's salary."

And sometimes love's young dream dies o'nold age.

Bigger Work Less Effort

A man well fed can accomplish more with less effort than one improperly nourished. That's just common sense.

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