CITY'S COMFORTS FOR FARM HOUSE

Plans for Model Country Home Make Provision for Many Conveniences.

ROOMS ARE WELL ARRANGED

Living Quarters of Family Separated From Those of Hired Help—Large Dining Room Is Provided.

Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building, for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 1827 Prairie avenue, Chicago, Ill., and only enclose three-cent stamp for reply.

By WILLIAM A. RADFORD.

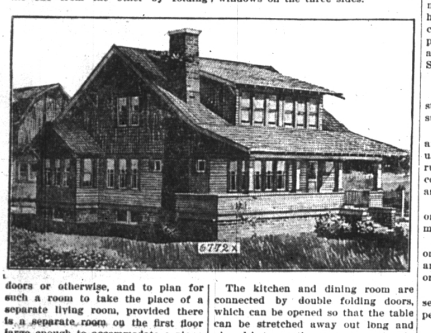
The planning of the ordinary American farm dwellings has been given little attention by most architects. As a result, these dwellings are lacking in attractiveness and in many conveniences that are economically possible and necessary if country life for those who make it possible for most people to exist is to be made comfortable and pleasant.

The ideal farmhouse specifications should include a hot air furnace or other heating equipment, a modern plumbing system and wiring for electric lights.

The following are regarded as minimum accommodations:

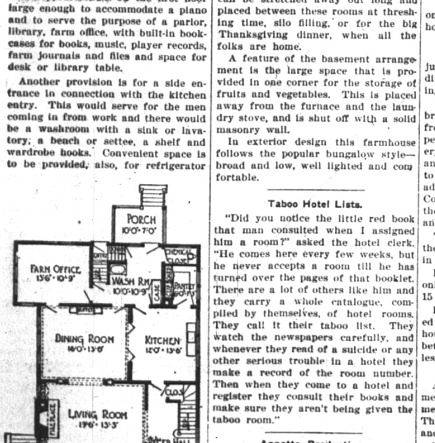
Three bedrooms and one bathroom for the family and one bedroom, with separate toilet conveniences to accommodate one or two hired hands; a living room, dining room, screened living and dining porch, farm office, kitchen, laundry and washroom, and sufficient basement space for heating apparatus, fuel and storage of fruit and vegetables.

It is permitted to plan dining room and kitchen in combination, screening the one from the other by folding



doors or otherwise, and to plan for such a room to take the place of a separate living room, provided there is a separate room on the first floor large enough to accommodate a piano and to serve the purpose of a parlor, library, farm office, with built-in bookcases for books, music, player records, farm journals and files and space for desk or library table.

Another provision is for a side entrance in connection with the kitchen entry. This would serve for the men coming in from work and there would be a washroom with a sink or lavatory, a bench or settee, a shelf and wardrobe hooks. Convenient space is to be provided, also, for refrigerator



First Floor Plan.

and kitchen storage on the first floor. A good sized screened porch is likewise required. Dining space is to be provided for at least 10 or 12 persons.

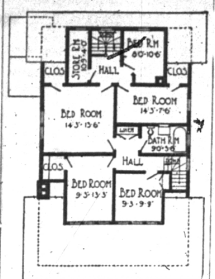
Picturing all this, one naturally contrasts it with former days of wood stove-heated farmhouses, wherein chilly drafts played havoc with one's good temper; of the unheated bedrooms, wherein the water froze in the pitcher; of the smoky kerosene lamps that required so much attention; of the absence of ice in summer; of the absence of screens against the flies and mosquitoes; of the thousand and one hardships entailed because of the flimsy construction of the old farmhouses and their poor arrangement; of the inconveniences and ill health suffered because of lack of decent sanitary arrangements. And one pictures by contrast a sort of paradise.

Yet no ready reason appears why the farmer and his family and his employees are not entitled to reasonably comfortable places in which to live.

The great advantage of the room arrangement shown in the bungalow farmhouse illustrated lies in the fact that the living quarters and living rooms of the family are separated from the rooms that are used by the hired help. This arrangement applies both to the first and second floors. This idea was recently brought into prominence by the Minnesota state contest for prize farmhouse designs. Each design had to incorporate this arrangement in some way.

From the back porch the entrance leads to a washroom, where the men coming in from their work can clean up, without going into the kitchen at all, or they can go directly to the dining room from the washroom. A case is provided in which the men can hang their outside work clothes.

Two bedrooms are provided for the help on the second floor. These can be shut off from the rest of the upstairs by closing one door in the large



Second Floor Plan.

bedroom that leads to the back hall. The family occupy the other three rooms on this floor and reach them by the front stairs, while the back rooms are reached by the back stairs.

On the first floor one of the back corners of the house is fitted up as a farm office—the farmer's private room for the transaction of the farm business. In these days of scientific farming, the guessing system is as useless as it would be in any other kind of business. There must be filing and records that are kept on costs and all the various other details of a business. The farm office is located so that the owner or manager can see all the buildings from his room through the windows on the three sides.

The kitchen and dining room are connected by double folding doors, which can be opened so that the table can be stretched away out long and placed between these rooms at threshing time, silo filling, or for the big Thanksgiving dinner, when all the folks are home.

A feature of the basement arrangement is the large space that is provided in one corner for the storage of fruits and vegetables. This is placed away from the furnace and the laundry stove, and is shut off with a solid masonry wall.

In exterior design this farmhouse follows the popular bungalow style—broad and low, well lighted and comfortable.

Taboo Hotel Lists.

"Did you notice the little red book that man consulted when I assigned him a room?" asked the hotel clerk. "He comes here every few weeks, but he never accepts a room till he has turned over the pages of that booklet. There are a lot of others like him and they carry a whole catalogue, compiled by themselves, of hotel rooms. They call it their taboo list. They watch the newspapers carefully, and whenever they read of a suicide or any other serious trouble in a hotel they make a record of the room number. Then when they come to a hotel and register they consult their books and make sure they aren't being given the taboo room."

Annatto Production.

The shrubbery tree that yields annatto is now extensively cultivated in tropical America. The ripe capsules are gathered by women and children, the seeds extracted and boiled and the liquid, after straining out the seeds, allowed to ferment. The dye settles to the bottom and is evaporated in pans to the consistency of putty. Wrapped in banana leaves, it is the annatto of commerce.

Catching Game Fish.

The taking of huge game fish with rod and line has latterly become one of the most exciting and fascinating sports in the world. One of the principal fishes, beating even the salmon of Scotch rivers, is the tuna. It commonly runs to 200 pounds, and the first thing it does when hooked is to rush away at terrific speed. A hooked tuna has been known to tow a boat for 14 hours and ultimately escape.

One Thing He Had Learned.

A history professor at one of the British universities recently met one of his old students while home on leave from the western front, and inquired from him if he had learned any particular lesson from the war.

"I have found," replied the student, "that it was a deal easier studying history than it is making it."

A food scientist states that one pint and a half of milk with half a pound of pea flower would supply all the essential ingredients for a whole day's food.

Uncle Sam's Food Lessons

Special Information Service U. S. Department of Agriculture.)

MAKE A LITTLE MEAT GO A LONG WAY.

Don't think that you must eat a lot of meat to be strong. Meat is good to help build up the body, but so are many other foods.

In these dishes part of your building material comes from the more expensive meat and part from the cheaper peas, beans, hominy, and barley. The little meat with the vegetables and cereals will give your body what it needs.

Savory Stews and Meat Pies.

Do you know how good they are? They may be so varied that you can have a different one every day in the week, and all of them delicious. It needs only a small piece of meat to give flavor to a hearty dish.

Try them. They can be a whole meal and a nutritious one. These recipes serve five people.

Here is an English stew that is especially good:

Hot Pot of Mutton and Barley.

One pound mutton.
One and a half cupfuls pearled barley.
One tablespoonful salt.
Four potatoes.
Four onions.
Celery tops or other seasoning herbs.

Cut the mutton in small pieces, and brown with the onion in fat cut from meat. This will help make the meat tender and improves the flavor. Pour this into a covered saucepan. Add two quarts water and the barley. Simmer for one and a half hours. Then add the potatoes cut in quarters, seasoning herbs, and seasoning, and cook one-half hour longer.

Beef Stew.

One pound beef.
Four potatoes cut in quarters.
Quarter peck peas or one can.
One cupful carrots cut up small.
One teaspoonful salt.

Cut the meat in small pieces and brown in the fat from the meat. Simmer in two quarts of water for one hour. Add the peas and carrots and cook for one-half hour, then add the potatoes. If canned peas are used, add them ten minutes before serving. Serve when potatoes are done.

Different Stews.

Here is the way you can change the stews to make them different and to suit the season:

1. The meat. This may be any kind and more or less than a pound may be used. Use the cheap cuts, the flank, rump, neck, or brisket. The long, slow cooking makes them tender. Game and poultry are good.

2. Potatoes and barley may be used or barley alone, or rice hominy, or macaroni.

3. Vegetables. — Carrots, turnips, onions, peas, beans, cabbage, tomatoes are good, canned or fresh. Use one or more of these, as you wish.

4. Parsley, celery tops, onion tops, seasoning herbs, or chopped sweet peppers add to the flavor.

5. Many left-overs may be used—not only meat and vegetables, but rice or hominy.

How to Cook the Stews.

All kinds of stews are cooked in just about the same way. Here are directions which will serve for making almost any kind.

Cut the meat in small pieces and brown with the onion in the fat cut from the meat. Add the salt and pepper, seasoning vegetables (onion, celery tops, etc.), two quarts of water, and the rice, or other cereal, if it is to be used. Cook for an hour, then add the vegetables except potatoes. Cook the stew for half an hour, add the potatoes cut in quarters, cook for another half an hour, and serve.

The fireless cooker may well be used. the meat and the vegetables being put in at the same time.

Left-overs or canned vegetables need only to be heated through. Add them 15 minutes before serving.

Dried peas or beans should be soaked overnight and cooked for three hours before adding to the stew; or, better, cook them overnight in a fireless cooker.

Meat Pies.

Another good way to use a little meat. Have you ever used rice, cornmeal mush, or hominy for a crust? This is less work than a pastry crust and saves wheat.

Four cupfuls cooked cornmeal, rice, or hominy.
One onion, two cupfuls tomato, eighth teaspoonful pepper.
One tablespoonful fat.
One pound raw meat or left-over meat cut up small.
One-half teaspoonful salt.

Melt the fat, add the sliced onion, and if raw meat is used, add it and stir until the red color disappears. Add the tomato and seasoning. If cooked meat is used, add it with the tomato and seasoning, after the onion is browned, and heat through. Grease a baking dish, put in a layer of the cornmeal mush and gravy, and cover with the cereal dotted with fat. Bake for half an hour.

Shepherd's Pie.

This is the name of a meat pie with a mashed-potato crust browned in the oven.

Try these recipes and cut down your meat bills.

Still She Complains.

"I don't 'old with this 'ere vaccination, Mrs. Green. What's vaccination done for my little Tommy. Since 'e 'ad 'im done 'e's 'ad whooping cough, chicken pox, measles—in fact, everything but smallpox."

Too Inquisitive.

An Illinois judge has decided that a man can talk in his sleep without making himself subject to divorce proceedings. Yes, but what did he say?—Cleveland Plain Dealer.

DO YOU KNOW CORNMEAL?

USING CORNMEAL means service to your country and nourishing food for you.

Try corn bread and see how good it can be. There are many kinds. You will wonder why you didn't use it every day before the war.

It is very nourishing, too. A cupful of cornmeal gives even more fuel to your body than a cupful of wheat flour.

Here is a quick kind of corn bread. Our grandmothers used to bake it on a board before the open fire. You can bake it in your oven.

Corn Dodger.

Two cupfuls cornmeal, one teaspoonful salt, two teaspoonfuls fat, one and three-fourths cupful boiling water.

Pour the boiling water over the other materials. Beat well. When cool, form into thin cakes and bake 30 minutes in a hot oven. Make 14 biscuits. These crisp little biscuits are good with butter or gravy. Eat them with your meat and vegetables.

Corn Bread.

Corn bread is a good article—is especially good made with sour milk and soda; but sweet milk and baking powder are satisfactory. Eggs improve the flavor and add to the food value, but may be omitted if too expensive.

No. 1. Two cupfuls cornmeal, two cupfuls sweet milk (whole or skim), four teaspoonfuls baking powder, one tablespoonful sugar, two tablespoonfuls fat, one teaspoonful salt, one egg (may be omitted).

No. 2. Two cupfuls cornmeal, two cupfuls sour milk, one teaspoonful soda, one tablespoonful sugar, two tablespoonfuls fat, one teaspoonful salt, one egg (may be omitted).

Mix ingredients. Add milk, well-beaten egg, and melted fat. Beat well. Bake in shallow pan for about 30 minutes.

Spoon Bread.

An Old Southern Recipe.—Here is an old-fashioned soft spoon bread the Southerners like. With milk or sirup it makes a satisfying meal.

Two cupfuls water, one cupful milk (whole or skim), one cupful cornmeal, one tablespoonful fat, two eggs, two teaspoonfuls salt.

Mix water and cornmeal and bring to the boiling point and cook five minutes. Beat eggs well and add with other materials to the mush. Beat well and bake in a well-greased pan for 25 minutes in a hot oven. Serve from the same dish with a spoon. Enough for six.

Cornmeal and Milk.

Do you use cornmeal mush for a breakfast food? It is both cheap and good. Cooked in skimmed milk instead of water it is extra fine, and the food value of the dish is nearly doubled.

Here is a delicious cornmeal and milk dessert.

Indian Pudding.

Four cupfuls milk (whole or skim), one-fourth cupful cornmeal, three-fourths teaspoonful salt, one teaspoonful ginger, one-third cupful molasses.

Cook milk and meal in a double boiler 20 minutes; add molasses, salt, and ginger. Pour into buttered pudding dish and bake two hours in a slow oven, or use your fireless cooker. Serve with milk. This makes a good and nourishing dessert. Serve six.

Cornmeal and Meat.

Cornmeal is good combined with meats. Such a dish is a meal in itself. Try this one.

Tamale Pie.

Two cupfuls cornmeal, six cupfuls water, one tablespoonful fat, one onion, two cupfuls tomatoes, one pound hamburger steak.

Make a mush by stirring the cornmeal and one and one-half teaspoonfuls salt into boiling water. Cook 45 minutes. Brown onion in fat, add hamburger and stir until red color disappears. Add salt, pepper, and tomatoes. A sweet pepper is an addition. Grease baking dish, put in layer of cornmeal mush, add seasoned meat, and cover with mush. Bake one-half hour. Serve six.

Corn Helps Us Feed the World.

The more we use the more food can be sent abroad. You need not tire of it, as there are at least 50 ways to use cornmeal to make good dishes for dinner, supper, lunch, or breakfast. Here are some suggestions:

Hot Breads.

Boston brown bread, hoecake, muffins, biscuits, griddle cakes.
Waffles.

Desserts.

Cornmeal molasses cake, apple corn bread, dumplings.
Gingerbread, fruit gems.

Hearty Dishes.

Cornmeal croquettes, cornmeal fish balls.
Meat and cornmeal dumplings.
Italian polenta.
Tamales.

The recipes are in Farmers' Bulletin 565, "Corn Meal as a Food and Ways of Using It," free from the department of agriculture.

Cornmeal has become Our Ally!

United States Seashore Cities.

Seashore cities—small and sleepy villages in winter, gay, bustling cities in summer—are now so numerous that they can hardly be counted. They dot the coast from Maine to Florida; the gulf coast has any number of pretty, salubrious bathing spots and the Pacific coast, from Grays Harbor to San Diego, abounds in ocean resorts. The gulf coast and the lower Pacific coast have the advantage, however, of all the year-round bathing; the Atlantic coast season is about three months only.

Food Value of Peanut.

The peanut is a substantial food, six ounces of shelled peanuts being said to possess a food value of 2.3 ounces of round steak, five ounces codfish, one ounce ham, 2.2 ounces rye bread, 3.3 ounces spinach, 3.6 ounces apples or six ounces bacon. The peanut is rich in fat and also has mineral salts important in the diet, such as phosphorus, lime, sulphur and iron.

A Silly Ass Might.

Would you call a donkey a gee-haw-logist?—New Haven Register.

Oldest Living Creature.

Among the oldest life forms on the globe is the shellfish, known as the lingula, a specimen of which was taken from Manila bay several years ago. The genus, according to scientists, has remained practically unaltered for more than 300,000,000 years. With the extraordinary changes of climate and environment since the world began most forms of life with which science is familiar have been transformed or have altogether disappeared since the geologic ages. "That the genus lingula," says the Journal of Heredity, "should have survived for all these ages, and undergone virtually no change, is striking evidence of the fact that the germ plasm, which under some conditions, as in the case of the horse and the dog, is capable of extraordinary variation, is under other conditions remarkably constant."

Sycamore Fig Tree Common.

In Arabia and Egypt one of the commonest of trees is the sycamore fig, which bears a fruit that is unique and inexplicable in that it seems to serve no other purpose than that of supplying a nesting place for a certain wasp, and the wasp seems to have no other reason for existence than the ripening of the figs, according to the Baltimore Sun. The fruit, which is a fleshy receptacle holding a large number of tiny flowers inside it, grows in clusters upon leafless branches of old wood; it never attains more than two and a half inches long by one and three-quarters wide, is tasteless and only partially edible; but as it may be found at all times of the year it is greatly esteemed by the natives.

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ORDER FOR PUBLICATION—Appointment of Administrator.

State of Michigan, the Probate Court for the County of Oakland. At a session of said Court, held at the Probate Office in the City of Pontiac, in said county, on the 23d day of February, A. D. 1918. Present, Hon. Rose Stockwell, Judge of Probate. In the matter of the estate of

SAMUEL CLARK LAMB, Deceased.

Ida A. Ford, daughter and heir-at-law of said deceased, having filed in said Court a petition praying that the administration of said estate be granted to Rosa Lamb, or to some other suitable person,

It is ordered that the 25th day of March, A. D. 1918, at 9:30 o'clock in the forenoon, at said Probate Office, be and is hereby appointed for hearing said petition, and it is further ordered that public notice thereof be given by publication of a copy of this order, for three successive weeks previous to said day of hearing, in the Birmingham Eccentric, a newspaper printed and circulated in said county.

ROSS STOCKWELL,
(A true copy.) Judge of Probate.
GEORGE A. BROWN, Register of Probate.
1-3mar

MORTGAGE SALE.

Default having been made in the conditions of a certain mortgage made by Sayra D. Harger and his wife, Lillian E. Harger, and Leverett C. Harger and his wife, Estelle B. Harger of Farmington, Oakland County, Michigan, to Daniel L. Davis of Pontiac, Michigan, dated the 18th day of October, A. D. 1915, and recorded in the office of the Register of Deeds for the County of Oakland, and State of Michigan, on the 20th day of October, A. D. 1915, at 11:30 o'clock, A. M., of said day, in Liber 286 of Mortgages, on page 548, on which mortgage there is claimed to be due at the date of this notice, for principal and interest, the sum of Seventeen Hundred thirty four and thirty-one one hundredths dollars ($1734.31) and an attorney fee of forty dollars ($40.00) as provided for in said mortgage (it is expressly agreed by the terms of said mortgage that should any principal or interest be not paid at the end of thirty days from the time it is due, the mortgagee can, at his option, declare all said principal and interest due) and more than thirty days having elapsed, and said interest not having been paid, said mortgagee hereby declares all principal and interest is due and payable; and no suit or proceedings at law having been instituted to recover the moneys secured by said mortgage, or any part thereof; notice is hereby given that by virtue of the said power of sale contained in said mortgage, and the statute in such case made and provided, on the 15th day of April, 1918, at ten o'clock A. M., the undersigned will, at the easterly front door of the Court House, in the City of Pontiac, County of Oakland, Michigan, (that being the place where the Circuit Court for the County of Oakland is held), sell at public auction to the highest bidder, the premises described in said mortgage, to wit: All those certain pieces of parcels of land known and described as follows, to wit: All in Town Farmington, Oakland County, Michigan, as follows: The Northeast fractional one-fourth (1-4) of Section Thirty (30) excepting therefrom the following described piece or parcel of lands, commencing at the Northeast corner of said Section Thirty (30), thence Westerly on the North line of said Section forty-two (42) rods, thence Southerly to the North line of the Detroit and Howell Plank Road, thence Northeasterly on the Northline of the said Detroit and Howell Plank Road to the point of intersection with the North section line of said section, subject to the rights of the said Detroit and Howell Plank Road Company, the land intended to be conveyed containing one hundred fifty-four (154) acres more or less.—Dated Pontiac, Mich., Jan. 8, 1918.—

DANIEL L. DAVIS, Mortgagee.
MANLY D. DAVIS, Attorney for Mortgagee, 601 Majestic Building, Detroit, Michigan.
18 Jan—12 apr.

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FISH and OYSTERS three times a week.

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You'll Find Our Price Moderate and Our Payments Surprisingly Easy. Write Us or Phone for Catalogue

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Where Men Embroider.

Embroidery might be called the household industry of Japan, and it is an industry—or an art, perhaps one would better say—that has been handed down in the same families for many generations. Men, as well as women, are engaged in the work, which is done in the homes or in small shops where they have a few apprentices, usually from three to ten, and a number of skilled embroiderers. The majority of the workers are men who have been trained as apprentices to produce the finer grade of work which is demanded by the Japanese people. There are probably about 1,500 in all now engaged in this industry, according to a recent estimate. Women do embroidery at home in some parts of Japan. This is done by the piece-work system, upon which payment is based. The contractors supply their workers with the materials needed, although sometimes the wholesale dealer attends to this directly.

Powerful Pump.

Your heart is a very busy organ. While you breathe once it beats four times. At each beat it sends four pounds of blood through your veins and arteries. The weight of the circulating blood is 20 pounds. When you run your legs and other parts of your body need more blood, so your heart must pump faster.—Popular Science Monthly.

¶Mr. Farmer:
¶Why should you leave your farm work for one or two days at the busiest season, hitch up and go personally to look for help?
¶Telephone a want ad to this office, and the next day you may choose from among several applicants the man you want.
¶Try it.

BEAUTIFUL BIRMINGHAM "THE PRIDE OF OLD OAKLAND."

WHITEHEAD AND STANDART

Real Estate Loans Insurance

GREENWOOD ADDITION

Birmingham's Most Beautiful New Residence Location

High and dry, 300 feet above Detroit River, two blocks from electric car on Woodward Avenue, no track to cross, pure city water direct from artesian wells electric lights, city gas, excellent drainage, altogether ideal sanitary condition for healthy homes.

Think what it means to live within a couple of blocks of pavement the entire distance to the city, electrically lighted and double line of electric railway with 15-minute service, and a 30-minute motor trip to city hall.

TERMS—20 per cent cash; balance in quarterly payments of $25 or more, with 6 per cent interest, payable semi-annually.

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