MAKING CONICAL HOOP FLY TRAPS

One Shown in Illustration Appears to Be Most Efficient.

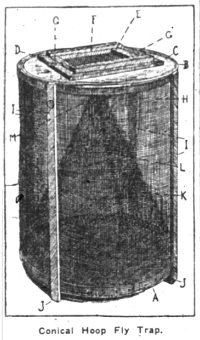
QUITE EASILY CONSTRUCTED

It Consists of Screen Cylinder With Frame Made of Barrel Hoops—Total Cost of Material If Bought Should Be About $1.

(Prepared by the United States Department of Agriculture.)

A fly trap, which appears from extensive tests made by the United States Department of Agriculture to be best for effective trapping, durability, ease of construction and repair, and cheapness, may be made as follows:

It consists essentially of a screen cylinder with a frame made of barrel hoops, in the bottom of which is inserted a screen cone. The height of the cylinder is 24 inches, the diameter 18 inches, and the cone is 22 inches high, and 18 inches in diameter at the base. The material necessary for this trap consists of four new or second-hand wooden barrel hoops, one barrel head, four laths, 10 feet of strips one to one and one-half inches wide by



Conical Hoop Fly Trap.

one-half inch thick (portions of old boxes will suffice), 61 linear inches of 12 or 14 mesh galvanized screening 24 inches wide for the side of the trap and 41 inches of screening 26 inches wide for the cone and door, an ounce of carpet tacks, and two turn buttons, which may be made of wood.

Plan of Construction.

In constructing the trap two of the hoops are bent in a circle (18 inches in diameter on the inside, and nailed together, the ends being trimmed to give a close fit. These form the bottom of the frame (A), and the other two, prepared in a similar way, the top (B). The top (C) of the trap is made of an ordinary barrel head with the bevel edge sawed off sufficiently to cause the head to fit closely in the hoops and allow secure nailing. A square, 10 inches on the side, is cut out of the center of the top to form a door.

Portions of the Top.

The portions of the top (barrel head) are held together by inch strips (D) placed around the opening one-half inch from the edge to form a jamb for the door. The door consists of a narrow frame (E) covered with screen (F) well fitted to the trap and held in place (not hinged) by buttons (G). The top is then nailed in the upper hoops and the sides (H) formed by closely tacking screen wire on the outside of the hoops. Four laths (I) (or light strips) are nailed to the hoops on the outside of the trap to act as supports between the hoops and the ends are allowed to project one inch at the bottom to form legs (J). The cone (K) is cut from the screen and either sewed with fine wire or soldered where the edges meet at (L), or a narrow lath may be nailed along these edges. The apex of the cone is

Barrel Top of Trap.

then cut off to give an aperture (M) one inch in diameter. It is then inserted in the trap and closely tacked to the hoop around the base.

In order to figure the distance around the base of the cone of any given diameter multiply the diameter by 3.1416 or 3 1-7.

The height of the legs of the trap, the height of the cone and the size of the aperture in the top of the cone, each are of importance in securing the greatest efficiency.

Women Raise Poultry.

Farm women enrolled in agricultural extension poultry clubs last year raised 2,083,127 standard-bred chickens. They received for chickens and poultry products sold, $1,017,047.83, in addition to the supply produced for home use.

For Children.

Children's frocks seem to delight in being of yellow or lavender organdie. The days when children dressed only in pinks or blues is decidedly over.

USE ONLY SUSPICION OF SEVERAL FLAVORS

Housekeeper Is at Loss to Know How to Please Everybody.

Salad Is Indefinably Better for Having Bit of Garlic Rubbed Around Bowl—Bay Leaf Gives Touch to Many Soups.

(Prepared by the United States Department of Agriculture.)

When some members of a family are strongly prejudiced against such flavors as onion, curry, bay leaf, garlic or celery, while others deplore the lack of these flavors in cookery, the housekeeper is at a loss to know how to suit everybody. As a rule, however, the most skillful cooks are those who know how to use just a suggestion of flavoring where it adds greatly to the effect of a dish but almost defies detection. Thus a salad is indefinably better for having a bit of garlic rubbed around the bowl in which the dressing is mixed; an oxtail soup is improved by a thin half slice of lemon added to each portion at serving time; veal cutlet is tastier if a few drops of lemon, onion juice and Worcestershire sauce are sprinkled over the meat before it is cooked; white sauce for creamed chicken is just "different" for having a saltspoonful (or even one-quarter of that amount) of curry powder added, even though it is to be served to persons who would ordinarily have nothing to do with curried chicken.

To use onion flavor so that it will not be objectionable to those who dislike to meet a chunk of onion in any dish, the United States Department of Agriculture suggests squeezing the juice out with a lemon squeezer. To flavor a milk soup or sauce with onion or celery a few pieces of either may be cooked with the milk a few minutes and they removed before the soup is completed. Bay leaf judiciously used gives a touch to many soups, gravies and jellied stocks which is pleasing if sufficiently masked. The secret of clever flavoring is to add unusual ingredients delicately and not obtrusively.

MAKING STICKY FLY PAPER

Strips Are of Some Value in Destroying Pests That Have Gained Access to House.

Sticky fly papers are of some value in destroying flies that have gained access to houses, but they have marked limitations and numerous objectionable features. For use out of doors traps are much more effective and economical.

The following method of preparing fly paper is given in Farmers' Bulletin 734 recently reissued by the United States Department of Agriculture:

"Take two pounds of rosin and one pint of castor oil, heat together until it looks like molasses. Take an ordinary paint brush and smear while hot on any kind of paper—an old newspaper is good—and place several about the room. A dozen of these may be made at a cost of one cent."

QUALITY OF CREAM TO WHIP

Material Should Contain at Least 30 Per Cent of Butter Fat and Kept Very Cold.

The best cream to whip is good, rich, raw cream, from 24 to 48 hours old, says the United States Department of Agriculture. It should contain at least 30 per cent butter fat to produce ideal results, and be kept very cold. Pasteurization tends to lower the whipping quality of the cream, and homogenization is very harmful to it. Combined they practically destroy the value of cream for whipping.

OF INTEREST TO THE HOUSEWIFE

Chopped fat salt pork may be used in pastries.

* * *

Use gelatin immediately after dissolving for ice cream.

* * *

Rubber fingers are excellent to wear when slicing vegetables.

* * *

Canned chicken is delicious served with currant jelly sauce.

* * *

Rings of ripe olives are decorative and tasty in chicken soup.

* * *

It takes more time to freeze water ice than it does ice cream.

* * *

Violin strings are useful for stringing large, heavy beads.

* * *

Dip fish into boiling water for a minute and the scales will be much easier to remove.

* * *

For a novelty, try stuffing tomatoes or peppers with nuts, raisins and bread crumbs.

* * *

It takes more gasoline to drive a car around congested streets than to run straight on open roads.

* * *

Using two-thirds flour and one-third cornstarch in a cake instead of all flour makes the cake finer and lighter.

* * *

If meat is served it is unwise to serve nuts, as both are rich in protein and in fat.

* * *

Before filling a thermos bottle that has stood for some time it is a good plan to rinse it out with soda water.

* * *

Keep the room in which your piano stands well aired; otherwise the piano will require tuning and overhauling at very short intervals.

* * *

If you would speed up the drying of the best clothing which you have laundered, have two clothes lines strung with about two feet of space between them and pin the blankets to each one.

FINE COTTON LINGERIE; STORY OF FALL STYLES

THE dainty woman who has always pinned her faith to underclothes made of fine cottons, soft and more or less sheer, has her good taste vindicated this fall. Fine cotton underwear, usually made of batiste, has outdistanced its silk rivals in demand. It is decorated with embroidery in little floral patterns; lace insertions are rather sparingly used and narrow ribbons make themselves indispensable.

In silk, wash satin and crepe de chine, the evil is for colors, and the best liked are yellow, mauve, pink and flesh; but the range of color to be found includes other light tones. Batiste follows the lead of silks, with light pink leading the other colors by a long way, and white most popular of all. Styles in silk and cotton are almost identical. Many of the batiste garments have edges finished with small scallops, while narrow lace predominates in those of silk. The pretty chemise pictured is a good example of the handling of batiste. There is no spare fullness in this cleverly designed garment and, with many women, this is a strong point in its favor. Across the front, at the top, V-shaped pieces are cut out and two small slashes are worked in the spaces between them. Similar slashes, placed about the remainder of the top, allow baby ribbon to be threaded through them, adjusting the chemise to the bust. Eyelets across the front carry baby ribbon also and it is tied at each side in bows with hanging loops and ends. Small conventional flower motifs are placed between the bows and there are ribbon straps over the shoulders.

PRETTY CHEMISE OF BATISTE

Petticoats and bloomers of jersey or radium silk please the woman who is looking for the least possible bulk in her underthings. They are copied in success in crepe-satin, other crepes, cotton or light weight wool cloths. Viewed from the front it is a loose, straight-line dress, confined at the waistline by a narrow belt of the material finished with a handsome ornament. Its novel features are the wide sleeves, confined by a wrist band and the overlapping bodice with ever that extends from the right shoulder to the left side.

The back view discloses the sleeves cut out and open from armseye to elbow, the edges finished with simple needlework, like that on the rever. The loose strap trim relieves the plainness of the frock and the bodice is bloused at the waistline. The straps are wide and a little longer than the frock; they are caught to the bodice and part way down the skirt. A long sequence of flat buttons, placed between them, serves a double purpose—the buttons fasten the gown and are decorative. The work of a fine hand is apparent in such designing as this.

INTERESTING DRESS OF CANTON CREPE

Julia Bottomley

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Floral Border.

A black crepe de chine frock is effectively trimmed with small flowers of self material. In the center of each flower is a bead of crystal. This decoration edges the neck, sleeves and the side panels.

Table Apron.

A practical table apron for the youngster of high chair age is made of thin rubberized silk and finished with sleeves held in at the wrist with little elastic bands.

Millinery.

A smart hat of white organdie is trimmed with small roses of organdie, arranged in a wreath on the extreme outer edge of the hat. This is recommended more for its beauty than utility.

Net Scarfs.

Very coarse filet net is being embroidered in yarn in large, colorful patterns, and used for table covers. Sometimes the pattern is filled in in heavy cream linen thread.

CARE ESSENTIAL FOR YOUNG CALF

Young Animals Should Be Fed Separately in Stanchions, Never Together in Trough.

BREEDING OF BIG IMPORTANCE

Breeder Should Be Careful to Give Them Same Amount of Milk at Same Temperature From Clean Buckets Every Day.

The first important factor in raising good healthy calves is breeding, and the second is the care they receive before maturity.

The proper feeding of the calf begins before it is born. Cows in a poor condition give birth to weak calves that are difficult to raise. A cow should be "dried off" at least six weeks before calving. When about to "freshen" she should be given a clean stall to avoid danger of infection. If there

Farmers Are Urged to Conserve Their Purebred Bull Calves Wherever Practical Instead of Butchering Them.

has been any white scours on the place the navel should be disinfected with tincture of iodine immediately after birth.

Give Calf First Milk.

The calf must have the first milk or colostrum, but may be taken from its mother on the second or third day.

In case the cow should die in calving or develop disease, like garget or milk fever, whole milk from another cow should be substituted, and the calf given two or three tablespoonfuls of castor oil.

Whole milk should be fed until the calf is two or three weeks old. Skim milk may be gradually substituted. It is of the utmost importance that calves be fed the same amount of milk, at the same temperature, from clean buckets, at the same time each day. Never feed enough milk to quite satisfy hunger. Sterilize the milk buckets, which are used for feeding the calves, each day, the same as the milk cans.

Don't Feed Together.

You can't raise healthy calves by feeding several of them, of different sizes, in a trough. It is economy to feed calves in stanchions, asserts Geo. H. Glover of the Colorado Agricultural college. They will spill less milk and cannot suck each other's ears, which is detrimental. The fat that has been removed in skimming may in a measure be substituted by adding a handful of linseed or cottonseed to each pail of milk. Calves will begin to eat hay and grain at an early age, especially if they are in the same pen with older calves. The main thing in raising calves is cleanliness, regularity, and freedom from overfeeding.

CATTLE TUBERCULOSIS IN U. S.

Map Made Showing Approximate Percentage of Animals Infected With Disease.

Tests of thousands of herds throughout the country have enabled the United States Department of Agriculture to make a map showing the approximate percentage of cattle in various states and counties infected with tuberculosis.

In nearly half the country, largely in the South and Southwest, it is shown that less than 1 per cent of the cattle have the disease. In other parts of the country the infection runs from 1 to 15 per cent, and in still other localities, aggregating more than 50,000 square miles, more than 25 per cent are believed to be tuberculous.

The figures are based on five years of systematic testing, and should prove of value in directing eradication work.

LEADERS IN EXTENSION WORK

Reports Show 42 Young Men and Women, Former Club Members, Now Community Chiefs.

Reports to the United States Department of Agriculture show that 42 young men and women, who, as boys and girls, enrolled in club work to learn the best way to raise a pig, make bread, or do some other thing, are now acting as local leaders of extension work in their home communities in Colorado. A number of former club girls are leaders of canning, clothing and millinery clubs. A grown-up corn-club boy, now on a farm of his own, has been community chairman on crops and live stock and leader of the boys' club for two years. A stock-judging team, which won first place at the Colorado state fair, was trained by a former club member.

Balance Farm Work.

Balance your farm by cleaning enough land to grow most of the crops necessary to keep the stock which is to utilize your own labor during the winter months.

Contented Horses Best.

Horses that are handled quietly and patiently will do much more work and keep in better condition on a given amount of feed than will horses that are abused.

USE DISINFECTANTS TO PREVENT LOSSES

Sanitary Terms Are Explained for Benefit of Laymen.

Condensed Information Prepared by Department of Agriculture for Those Farmers Who Misunderstand Correct Use.

(Prepared by the United States Department of Agriculture.)

Pointing out that an insecticide is not a dependable disinfectant and that there is a wide difference between an antiseptic and a deodorant, the United States Department of Agriculture emphasizes the use of the right preparation in disinfecting premises. Sanitation is especially important in preventing losses from animal diseases, and, along with attention to cleanliness, disinfectants are frequently necessary, especially after an outbreak of a contagious disease. Here is condensed information on the subject, prepared as a result of the department's experience in advising persons who misunderstand the purpose and correct use of disinfectants.

The word "infected" means contaminated with or affected by disease germs; "disinfected" means freed of disease germs. A "disinfectant" is a product that destroys disease germs or renders them harmless. An "antiseptic" is a substance that prevents the development and growth of disease germs, but an antiseptic is not a disinfectant unless it is capable of destroying disease germs in addition to preventing their growth.

A disinfectant is not necessarily an "insecticide," for some powerful disinfectants are relatively harmless for insects and the best insecticides may be of little value as disinfectants.

Formaldehyde is one of the most powerful disinfectants known, but it is a very weak insecticide; and, conversely, hydrocyanic acid is deadly for insects and all forms of animal life, while it has little power as a germicide or disinfectant. It is well to remember also that "deodorants" are not necessarily disinfectants—one destroys odors, the other destroys germs.

No single disinfectant is appropriate in all cases. Select the proper substance, apply liberally, allow ample time for the disinfectant to do its work, and remember that success depends in large part upon the care and exactness of the person who prepares and applies the disinfectant.

BALED HAY EASILY HANDLED

Space Required for Given Amount Is Greatly Reduced and Can Be Shipped More Readily.

Loose hay is a bulky product and extremely difficult to handle in large quantities. Before the practice of

Baling Hay in Field.

pressing hay into bales became common it was difficult and expensive to transport this feed except to the extent of loading it on wagons and hauling it to a nearby town or city. As a result, the matter of supply and demand was quite largely local, and frequently there was wide variation in prices offered in different localities.

With the coming of the hay press it was possible to put hay into bales, which were easily handled, greatly reducing the space required for a given amount of hay, and making it possible to transport hay for long distances at costs which were not prohibitive.

A recent investigation shows that in some states as many as ten per cent, or more, of the farms are equipped with hay-balers and in many cases the hay that is stored and used on the farm is baled because of the increased economy in storage and the convenience in handling.

FIND NEW RACES OF SKUNKS

Two Hitherto Unrecognized Types Have Been Described by the Biological Survey.

Two hitherto unrecognized geographic races of skunks of the genus Conepatus, the hog-nosed type, have been described by the biological survey of the United States Department of Agriculture. This general kind of skunk ranges for the most part from southern South America north to southern Arizona, where it reaches its northernmost limits. One of the two new forms, known as the Arizona hog-nosed skunk, is found in southern New Mexico and Arizona; the other, the Nelson hog-nosed skunk, is native to Mexico.

The fur of the hog-nosed skunk is not so valuable as that of the ordinary black skunk owing to the poorer texture and to the fact that the tail and much of the back are white. This type of skunk is better equipped for rooting than others because of the greater length and strength of its snout, and it is probably useful in the control of certain insects.

Saves Feeding Value.

A silo will save most of the feeding value of the corn plant, such as the husks, leaves and stalks, much of which is generally wasted.

More Vigilance Required.

The more chickens on a given piece of ground, or in a house of a certain size, the more vigilance required to keep it clean.

Whole System Is Benefited by Tanlac

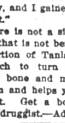
Thousands of frail, nervous people and convalescents everywhere have testified to the remarkable power of Tanlac in bringing back their health, strength and working efficiency. It seems to quickly invigorate the constitution, and is a powerful foe of weakness. Mrs. George G. Owen, of Salem, Oregon, says:

"My nerves were upset and the little I ate wasn't enough to keep up my strength, so I lost weight and became so weak it seemed I had no energy at all. Tanlac restored my health completely, and I gained twelve pounds in weight."

There is not a single portion of the body that is not benefited by the helpful action of Tanlac. It enables the stomach to turn food into healthy blood, bone and muscle, purifies the system and helps you back to normal weight. Get a bottle today at any good druggist.—Advertisement.

CRAMPS, PAINS AND BACKACHE

St. Louis Woman Relieved by Lydia E. Pinkham's Vegetable Compound



St. Louis, Mo.—"I was bothered with cramps and pains every month and had backache and had to go to bed as I could not work. My mother and my whole family always took Lydia E. Pinkham's Vegetable Compound for such troubles and they induced me to try it and it has helped me very much. I don't have cramps any more, and I can do my housework all through the month. I recommend your Vegetable Compound to my friends for female troubles."—Mrs. Della Scholz, 1412 Salisbury Street, St. Louis, Mo.

Just think for a moment. Lydia E. Pinkham's Vegetable Compound has been in use for nearly fifty years. It is prepared from medicinal plants, by the utmost pharmaceutical skill, and superior methods. The ingredients thus combined in the Compound correct the conditions which cause such annoying symptoms as had been troubling Mrs. Scholz. The Vegetable Compound exercises a restorative influence of the most desirable character, correcting the trouble in a gentle but efficient manner. This is noted, by the disappearance, one after another, of the disagreeable symptoms.

Ladies Let Cuticura Keep Your Skin Fresh and Young

Soap 25c, Ointment 25 and 50c, Talcum 25c.

PARKER'S HAIR BALSAM Removes Dandruff, Stops Hair Falling, Restores Color and Beauty to Gray and Faded Hair. 60c. and $1.00 at Druggists. Hiscox Chem. Wks, Patchogue, N. Y.

HINDERCORNS Removes Corns, Callouses, etc., stops all pain, ensures comfort to the feet, makes walking easy. 15c. by mail or at Druggists. Hiscox Chemical Works, Patchogue, N. Y.

SQUEEZED TO DEATH

When the body begins to stiffen and movement becomes painful it is usually an indication that the kidneys are out of order. Keep these organs healthy by taking

GOLD MEDAL HAARLEM OIL CAPSULES

The world's standard remedy for kidney, liver, bladder and uric acid troubles. Famous since 1696. Take regularly and keep in good health. In three sizes, all druggists. Guaranteed as represented. Look for the name Gold Medal on every box and accept no imitation

Constipation

Relieved Without the Use of Laxatives

Nujol is a lubricant—not a medicine or laxative—so cannot gripe. When you are constipated, not enough of Nature's lubricating liquid is produced in the bowel to keep the food waste soft and moving. Doctors prescribe Nujol because it acts like this natural lubricant and thus replaces it. Try it today.

Nujol

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A LUBRICANT—NOT A LAXATIVE

Weighs Cargoes in Ships.

For weighing cargoes in ships a Frenchman has invented a scale operated by a pipe extending into the water, the amount of water it contains varying with the draft of a vessel as it is loaded.

Prayers of thanks benefit the pray-er.

He who never ventures will never cross the sea.

MURINE FOR YOUR EYES Night and Morning. Have Strong, Healthy Eyes. If they Tire, Itch, Smart or Burn, if Sore, Irritated, Inflamed or Granulated, use Murine often. Soothes. Refreshes. Safe for Infant or Adult. At all Druggists. Write for Free Eye Book. Murine Eye Remedy Co., Chicago