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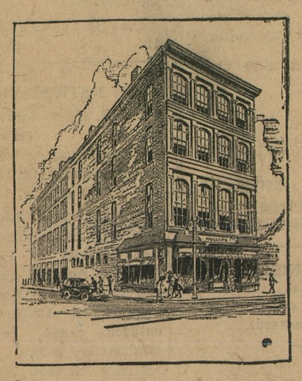

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YOUNG WOMEN MAY KEEP WELL

By Taking Lydia E. Pinkham's Vegetable Compound Here is Proof

St. Paul, Minn.—"Here is a little advice I would like to have you put in the papers," Mrs. Jack Lorberter of 704 Dellwood Place wrote to the Lydia E. Pinkham Medicine Company. "If young women want to keep their health and strength for the next thirty years of their lives, it is best to start in right now and take Lydia E. Pinkham's Vegetable Compound. I have tried the Compound myself and received fine results from its use." In describing her condition before taking the Compound, she writes, "I was afraid in my own house in broad daylight, I used to lock the doors and pull down the shades so that nobody could see me." One day a booklet advertising the Vegetable Compound was left on her porch and she read it through. In so doing, she found a letter from a woman whose condition was similar to her own. "I bought Lydia E. Pinkham's Vegetable Compound," Mrs. Lorberter continued, "and have had fine results. My condition made me a burden to my husband. Now I ask him, "How is housekeeping?" and he says, "It is just like being in Heaven!" Are you on the Sunlit Road to Better Health?

DAIRY FACTS

WILD ONION AND GARLIC FLAVORS

One of the first pastoral plants to respond to the inviting rays of the spring sun is the wild onion, a relative of the garlics. It will be far ahead of the first growth of pasture grass when Mr. Farmer turns out his cows. Its tender shoots will make up a large proportion of the cows' daily ration, with a resulting onion flavor in the milk.

Everyone who drinks milk knows this typical springtime flavor. Of course it won't be found in the milk later in the season, because the onion plant soon reaches maturity and dies or the more abundant grass will have crowded it out. It presents, however, an important short-time problem.

Wild onion and garlic flavor is a problem for the farmer, because this flavor cannot be removed from milk in any practical way. Pasteurization will help in its removal, but only when the milk is mildly affected. Aeration and the forcing of air through the milk will not completely remove it. The whole question, therefore, according to Prof. Forrest C. Button of the dairy department of the New Jersey State College of Agriculture, resolves itself around the time interval between the feeding on wild onion and milking time.

Many experiments at various stations have been run to determine this period of time. In some tests one-half pound, in others one pound, of wild-onion tops were fed at different periods of time before milking. It was found that increasing the length of time between feeding and milking decreased the unpleasant odor and flavor. There was only a faint onion flavor in the milk drawn from cows four hours after feeding. This faint flavor disappeared when the milk stood for a few hours. In all cases the cream was affected most and the skim milk very little.

These feeding trials show that the producer should keep his cows from pastures badly infested with wild onion for at least four hours before milking in order to avoid onion-flavored milk. This rule may not be always safe, however, if any cow should eat more than a pound of onion tops.

The best way to solve this problem is for every dairyman with onion-infested pastures to try for himself and determine how long it is safe to allow cows in the pasture before milking.

Dairy Feed Bill May Be Kept at a Lower Figure

Feed constitutes about one-half the cost of milk production so that dairymen find it profitable to economize in the dairy ration so far as possible. Feeding practices with the herd of Jersey cows at the New York state agricultural experiment station at Geneva since 1900 show how the feed bill may be kept at a low figure without sacrificing high production in the cows.

Alfalfa or clover hay and corn silage have been used freely in the station's dairy ration and have decreased materially the cost of producing 100 pounds of milk. Legume hay comprises from one-half to three-fourths the hay fed at the station, the rest being timothy and orchard grass.

A simple home-mixed grain ration has been used at the same time, containing bran, oats, corn, and oil meal in about equal parts by weight. This mixture usually represents 18 to 19 per cent of crude protein, and during the past three years has cost from $31 to $44 per ton. This is a saving of about $15 per ton as compared with ready-mixed grain feeds of 24 per cent protein content. It has been demonstrated that well-cured legume hay in unlimited amounts, together with good corn silage, might be used alone or with farm-grown grains to maintain a satisfactory milk flow.

Dairy Notes

Milk is of value as a food only when it is clean.

* * *

Dairying is one of the nicest businesses in the world if you like it. If you do not, change to something else.

* * *

Rules for feeding are simply statements of facts established by careful study of many individuals. Each cow has characteristics that must be taken into consideration.

* * *

The successful dairyman is the man who applies the most approved business methods to his dairy operations, from the cow to the delivery of his product to the consumer.

* * *

One quart of average milk weighs 2.15 pounds, and 100 pounds of milk occupy a volume of 46½ quarts.

* * *

Do not throw away the skimmed milk. Feed it to the calves, pigs, and chickens. There is where part of the profit must come from.

* * *

Cow testers throughout the country are bringing the attention of farmers to losses running into thousands of dollars annually through poor skimming by out-of-date, or improperly adjusted cream separators.

Kind Intervention

A Vermont man tripped over a fallen tree and broke his leg while chasing a skunk. Providence sometimes employs hard methods to protect humans from the result of their folly.—Boston Transcript.

Awakening of Old Madrid

Madrid is now one of the busiest and most progressive cities of southern Europe, and the sleepy Old world spot of former days is no longer recognizable. Skyscrapers are going up in great numbers.

Spaniards Put Olive Tree to Many Uses

Centuries of experimentation have taught Spaniards how to utilize to the full that wonderful plant, the olive tree. Its cultivation is among the most remunerative branches of agriculture in the peninsula. It would be a mistake to think that only oil comes from the olive tree. Indeed nothing is wasted. A small percentage of the fruit is pickled in brine; the greater part is crushed for oil. The coarser oil serves for soap making and as cake-food for cattle. Pulverized olive stones make the best fuel for the braziers in every Spanish household. The top branches, cut when the trees are pruned, are eaten green by sheep and goats. The limbs and roots furnish firewood. Most "grandfather chairs" in country homesteads are made from olive wood, which has a rich yellow color, a beautiful dark grain and takes a high polish. It is calculated that the use of hydraulic presses increased the yield of oil by 1 per cent, which, on the total value of the Spanish crop, means many million pesetas. But in some districts olive crushing is still done by the primitive method of suspending by a leather belt attached to a staple in the wall a "peon," whose feet, slipping on the greasy surface of a great granite ball, make it revolve and crush evil-smelling oil out of evil-looking, brown, half rotten fruit.

Belief That Vikings Gave Name to London

The origin of the name of London has puzzled many historians.

Londinium is first mentioned by Tacitus, a Roman author, in A. D. 61. He says it is "a place greatly celebrated for the number of its merchants and the abundance of its supplies."

There are many proofs in English and Swedish museums of the intimate intercourse between England and Scandinavia in early times, an intercourse that has probably gone on uninterruptedly for about 6,000 years. It may be conjectured that early Vikings from the south of Sweden ventured across the water and sailed up the mouth of the Thames and found a grove, which in Swedish is "lund," on the banks of the river, where later on the Roman Londinium arose.

The invaders called the place "Lund," from the Scandinavian "offenlund," or sacred grove, says a writer in Notes and Queries. The name was later corrupted into "Lond."

Gossamer Gowns

The weaving of gowns from gossamer, which is now so much in evidence, was suggested in the Eighteenth century. Le Bon of Languedoc prepared a "silk" from spiders, which was afterwards woven into gloves and stockings. Louis XIV of France, possessed a coat made of cobweb, and in 1877 the Empress of Brazil presented Queen Victoria with a dress composed entirely of cobwebs which, for fineness of texture and beauty of fabric, surpassed the most valuable silk. Nevertheless, cobweb "silk" is not likely to become a commercial proposition, for the voracious spider eats every day 27 times its own weight of insect food, which is, of course, expensive, and produces in return only half a grain of "silk."

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We learned why the Firestone Balloon Tread gives extra safety, comfort and long wear. We were shown why Firestone, from the very beginning, designed and continue to use the round Balloon Tread, minimizing "shoulder breaks", so destructive to tires. Excess rubber at the edges of a Balloon Tread is wasted—actually detrimental to tire mileage. In the Firestone Tread the small units and sharp projections are scientifically placed to permit easy flexing, resulting in extraordinary riding comfort.

Come in and let us put a set of these Gum-Dipped Tires on your car—you can forget about tire trouble. Quality is higher than ever before—prices are lowest in history. Buy now!

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