

## REMINGTON.

Miss Mary Roush is the proud owner of a new Ford.

Henry Mullen came over from Wolcott Tuesday.

Wednesday was "clean-up" day at the Marcott farm and many neighbors and people from town gathered to clean up the wreckage left by the cyclone. Free lunch was served by John Zimmerman at noon and the farm presents a very neat appearance now.

A. Cassell, of Sheldon, Ill., a brother of Simon Cassell, formerly of Remington, died in Chicago Wednesday of last week and was buried at Sheldon last Friday.

Willbur Tharp, of Chicago, visited with John Tharp Tuesday and Wednesday.

Dr. Shine made a business trip to Chicago Heights Wednesday.

Mrs. Ernest Rawlings and daughter, Winifred, spent Thursday and Friday at Wolcott with Mr. and Mrs. J. M. Bessecker.

Mr. and Mrs. Luckey left Wednesday for a visit with their daughter, Mrs. M. B. Graham at Windfall, Ind. The Dorcas Club met Wednesday at the home of Miss Blanch Parks.

Mrs. Wm. Beal, of Wolcott, attended Dorcas club Wednesday.

Misses Dot Porter, Lottie Porter, Cecilia Crane, Frieda Wineland, Lola Skinner and Gladys McGlynn left last Sunday for Terre Haute to attend the normal.

Miss Francis Shand has been engaged to teach in the Goodland school the coming year.

C. L. Bishop was a Rensselaer visitor Sunday.

Mr. and Mrs. Ike Leopold and Mr. and Mrs. Will Hemphill, of Wolcott, made a short visit Sunday with Mr. and Mrs. E. N. Rawlings.

There are still quite a few people coming to see the wreckage of the wind storm.

Gas Ribble, of Fairmount, was in town Friday and Saturday on business and visiting John Clark.

Editor Bartoo is on the sick list and Hartly Coover is bossing the Press this week.

Marion Parks is learning the drug business at Townsend's.

Remington citizens were shocked Sunday to hear of the death of Wm. Townsend, which occurred about noon and only a week from the time he met with his accident, and at a time when he was thought to be doing nicely. The funeral was preached at the Presbyterian church by Rev. Bull assisted by Revs. Konkle and Wariner. Wm. Townsend was born at Salem, Ind., 1854, and died at Remington, May 23, 1915, aged 60 years, 7 months and 20 days. He was a member of the Presbyterian church and always took an active part in church work. He was a member of the I. O. O. F. lodge and the D. of R. He was married in 1880 to Miss Nora Garrison and leaves, besides the widow, two sons, Claude B. and Lowell, to mourn their loss.

Those attending the funeral from out of town were: Mr. and Mrs. O. P. Tabor, of Wabash, Mr. and Mrs. Homer Hardy, of Huntington, Dr. and Mrs. Krebs, of Huntington, Mr. and Mrs. Horace Campbell, of Frankfort, Prof. E. W. Murphy, Prof. H. Naysmith, of Urbana, Ill.

I. O. O. F. Notice.

All members are requested to meet at the lodge room Sunday, May 30th, at 1:30 p. m. to participate in the Memorial service.—J. W. Mann, Noble Grand.

**CASTORIA**  
For Infants and Children.  
The Kind You Have Always Bought

Bears the Signature of *Dr. J. C. H. H. H.*

## RENSELAEER MARKETS.

Corn—69c.  
Oats—48c.  
Wheat—\$1.45.  
Rye—90c.  
Butterfat—28c.  
Eggs—16½c.  
Hens—13c.  
Roosters—6c to 12c.  
Ducks—10c.  
Turkeys—10c to 12c.

## MONON ROUTE

CHICAGO, INDIANAPOLIS & LOUISVILLE RT.

Chicago to Northwest, Indianapolis, Cincinnati and the South, Louisville and French Lick Springs.

## RENSELAEER TIME TABLE.

In effect April 11, 1915.

## SOUTHBOND.

No. 35	1:38 a m
No. 5	10:55 a m
No. 3	11:10 p m
No. 37	11:20 a m
No. 33	1:57 p m
No. 39	5:50 p m
No. 31	7:30 p m

## NORTHBOND.

No. 36	4:48 a m
No. 4	5:01 a m
No. 40	7:30 a m
No. 32	10:36 a m
No. 38	3:12 p m
No. 6	3:31 p m
No. 30	6:45 p m

Greenhouses  
Are Profitable

Greenhouses are gaining in popularity and importance among vegetable growers. They provide employment for labor during the winter season, make it possible to grow better and earlier plants in the spring and add to the pleasures of farm life. Greenhouses are especially desirable if the farm is located near a good market.

Sanitation is an important matter in the management of greenhouses. A clean house, clean walks and clean beds count for much in growing a clean crop. If the houses harbor all sorts of insect and fungous pests before a crop is started it is practically impossible to mature it without serious damage. Clean, spray, fumigate, sterilize before beginning operations if you wish to avoid trouble.

After a crop is started rigid cleanliness must also be maintained. Infected parts of plants should be removed as soon as discovered and destroyed. The walks, pipes, benches and all interior parts of the house should be kept clean. This is a business proposition and not merely a matter of appearance.

Keep the beds in the greenhouse moist—not wet. There is a great difference between moist beds and wet beds. Moist beds permit the air to enter and the roots to develop. There is little room for air in constantly wet beds, and the roots can not make a normal, healthy growth.

When water is needed make a thorough application, and do not apply more water until there is positive evidence that it is necessary. A dry surface does not always indicate the need of water. The best plan is to run the hand several inches into the soil and experience will soon enable the grower to determine when water is needed.

Try to admit some fresh air to the houses every day. This will help to maintain healthy conditions for the plants. Avoid cold drafts which may stunt the plants. It is always better to open the ventilators on the leeward side of the house. In the winter time it is usually desirable to ventilate late in the forenoon, if the weather is very cold.

The green fly is a source of much trouble in lettuce houses. It is readily controlled by fumigating with tobacco, if this preventive measure is used immediately after the crop is started and repeated at frequent intervals.

The white fly is especially troublesome on greenhouse tomatoes, unless it is well under control when the plants are set out. Fumigation with hydrocyanic gas is the most satisfactory method of controlling the pest. Write your experiment station for detailed information on the use of this poisonous gas.

See that the greenhouse soil contains an abundance of vegetable fiber. This calls for the use of large amounts of rotten manure. Both horse and cow manure is satisfactory for greenhouse purposes. A ton to each 1,000 square feet of space is ordinarily not too much for the best results.

## TO CURE HAMS

Meat should be thoroughly chilled (animal heat removed) previous to being placed into cure, or it will not cure properly, will become pickle soaked, and sometimes sour in smoking. Sprinkle the bottom of the container with salt about one inch in depth. Place large pieces as hams on the bottom and smaller pieces between large ones, on top. Sprinkle each layer with salt to which a very small amount of saltpeter and brown sugar has been added, using not more than six ounces of saltpeter and two pounds of brown sugar to one hundred pounds of meat. In place of brown sugar, cane sugar may be used. After the meat has been put down in the container, cover with pickle of the proportions of nine pounds of salt to five gallons of water. Add or place between the layers of meat three ounces of whole pepper, six ounces of Juniper berries, a small amount of bay leaves, and some garlic. Circulate pickle by drawing off once daily from bottom and sprinkle over top of the meat. Hams should be cured in about a month, and other pieces according to size. In summer the pickle should be boiled and then cooled before using. After curing, soak three minutes for each day in cure; then wash in hot water, wipe dry with cloth and smoke.

Surplus suckers in blackberry or red raspberry patches should be treated just like weeds; don't let the rows get too wide nor too thick. But do not hoe up all the new shoots coming up in the row; remember that your berry crop next year will be borne on the canes which are grown this season. Many fruit growers advise that the new growth of blackberry and raspberry canes which is to furnish the fruits next year should be pinched off when about eighteen inches high.

We have yet to hear of a single man who regretted buying the springs to put under the box on the milk wagon. They prevent the milk being churned, bring better milk to the creamery, make more comfortable riding for the driver, easier pulling for the horses, less strain on the wagon and less wear and tear on the milk cans.

Making 300-pound porkers in six months requires a liberal amount of bone material, as well as of corn. Skim milk or clover are most indispensable in making profitable baby pork.

Be certain that the colts learn to eat grass before they are weaned.

## Feeding Beet Tops

Tops of sugar beets are good feed for farm animals. They are rich in protein. They make good feed when given to the stock direct from the field. They are also very good material for putting into a silo. But they should always be fed with judgment, especially when fed direct from the field.

In many sections of the country where beets are grown, the tops are thrown into small piles in the field and left there. Then the stock are allowed to pasture over the fields and eat as much or as little of these beet tops as they may wish. In other instances the farmer hauls the tops in from the field and stacks them handy to the feed yard, feeding the tops much as he would feed hay.

There is considerable danger in either of these methods of feeding the beets. There are many instances in the beet sections of animals becoming poisoned from eating beet tops. In most of these cases which have been thoroughly investigated it has been found that one of two things has existed. Either the animals were fed nothing but beet tops, or else the tops were moldy; in some cases both of these conditions existed.

It has not yet been determined just exactly what is the real cause of the poisoning. It is thought either one of three things may be the cause. The first possibility is that the moldy tops are the cause; the mold causing serious disturbances in the digestive organs of the animals. The second possibility is that the poisoning is due to the presence of oxalic acid, one of the substances which the pure food regulations are trying to keep out of human foods. This acid exists in the tops of the beets; it is possible that where the animals eat the tops in large quantities as their major ration they get sufficient of this acid into their systems to have a poisoning effect on them. The third possibility is especially related to the injurious effects suffered by sheep. It is possible that certain substances found in the crown of the beet, which is cut off with the tops, cause the trouble.

One is not so much interested in knowing just exactly what peculiarity in the beet tops it is that causes the trouble as he is in knowing that there is danger of serious trouble if he feeds beet tops under certain conditions. Therefore these are the facts in which one is vitally interested: In practically all instances where injury from the eating of beets has been reported and investigated it was found that the stock were either eating moldy beets or else that they were getting little or nothing to eat besides beet tops. Where the rations of the animals were changed so that they were getting a mixed ration which was only partly beet tops, and those tops were fresh and sweet—at least not moldy—the trouble disappeared and no more losses or injury were noticed.

All this brings home one basic fact which one should always remember when feeding animals of any kind: It never pays to feed any animal only one thing; they should be given a variety of feeds and the economy of gains rather than the amount of them should be the first thing to consider always. In the second place, it never pays to feed moldy or spoiled feeds to any animal, even a hog. Such feeds not only do not increase the weight and flesh of the animal, but they are most sure to make it sick and cause it to lose flesh.

## Shelter for Sheep

Probably too much shelter for sheep is a more common mistake than too little. The sheep is by nature better fitted to withstand extreme cold than any other farm animal. The two inches or more of dense wool on a sheep's back is a warmer covering than the hair of a horse or a cow and as warm as the feathers of a hen, but the hen is more exposed at her extremities, and of course much warmer than the hog's scanty covering of rather coarse hair. But one disadvantage attends the sheep's soft thick coat and that is its ability to absorb moisture and the long time it takes the fleece to dry out once it has become thoroughly soaked. In the summer a thorough wetting does not matter much, but in late fall or winter a sheep exposed to cold rains, especially if those rains are followed closely by sharp freezing weather, must suffer acutely, which of course does not constitute good management on the shepherd's part.

Protection from cold in winter is the least of the sheep's needs, but an opportunity to keep dry is most important. Shelter for sheep need not be tight or expensive. Any cheap shed will do, so it is made comparatively snug on three sides, and has a naturally dry floor that is kept well bedded. Sheep positively cannot thrive in wet filthy yards. Lack of shelter should not keep any man out of the sheep business. Most farms afford plenty of cheap lumber to construct a shed that will do very well for a small band of ewes and the only outlay necessary will be a few days of labor, keeping footing, tight overhead, three tight sides and sufficient room for the sheep to be sheltered.

The fact that sheep suffer less from cold than other farm animals indicates one reason why they may be more efficient as profit-makers. We know a certain amount of feed must be used by animals in keeping up body temperature. If the coat of the sheep adds decidedly in this respect, why it is not safe to assume that sheep are able to use to better advantage, from the meat-making standpoint, what they eat? Sheep given a decent chance will never cause a man to regret owning them.

A man with a large family can live better on the farm, where money grows, than in the city, where money goes.

Daily Cleaning  
is Simplified

The installation of hardwood floors and small movable rugs in our homes has totally changed and simplified much of the daily cleaning, writes Christine Frederick in the New York Press. The long handled, so-called "yacht" or oil mop has come to stay, and we have it in every form. Where formerly a woman prostrated herself to wipe up the hardwood floor with a rag, she now fastens her rag on a handle or uses one of the specially prepared long-handled mops. The best of these are made of black fiber fitted into a soft head, which will not mar the furniture. Perhaps the very best is a triangular-shaped mop with soft padded edges, so that nothing will be scratched.

The scrubbing brush fastened into a long handle is even more effective than the scrubbing brush as formerly used, because pressure from the arm at this height is more powerful than when exerted from the wrist. Then there are various improved mops and cleaners for all surfaces like tile, hardwood, linoleum, etc. A good one of these has an extremely long wooden handle, to which are fastened a number of rubber teeth. A specially prepared 20-inch cloth is used with this handle, and the rubber teeth serve to hold the cloth tight as it is moved across either the wet or dry floor.

In the array of small brushes, too, we have the greater choice, and such helps as radiator brushes, pointed button brushes and the many improved wall mops and cleaners. The best of these come of the same fiber material as the oil mops, but are angle-shaped, so as to fit exactly the wall surface. Others are of soft felt and various absorbing materials, and all of them far preferable to the old way of cleaning a wall by rubbing it over with bags of corn meal.

Some housekeepers still do not care to use the long-handled oil mop, or do not need it, and for these there is a better way to wipe dust from the hardwood floor than the old method of tying a rag over the broom. This not only bent the broom out of shape, but the cover slipped off and never did successful work. Such a housekeeper may now have a carefully shaped bag of unbleached muslin, with a lower section made of cotton plush, the whole bag fitted with tapes so that the cover stays in place and enables the housewife easily to get up the dust.

The same dust-scattering method of olden days prevailed formerly in that always unpleasant task of cleaning silver and other metals. It was almost a half-day job to clean the weekly silver with the old-fashioned powder, brush and various "rags." But this, too, has changed, and now we have been using for some time the so-called silver clean pan, and various specially prepared cloths for cleaning metals. One bright woman discovered by accident that the placing of silver in any aluminum utensil, adding to it hot water and a teaspoonful of salt and baking soda, would clean her silverware almost instantly. There is also a modification of the silver clean pan on the market in the form of a simple piece of zinc, which can be placed in any pan and used similarly. Many of the specially prepared cloths for cleaning metal are most excellent and far surpass the old, mussy, dust-flying method.

The new order of cleaning means, then, absorbing dust rather than scattering it, and in every branch of cleaning, whether it be carpets, furniture, walls, metals or ornaments, there is a new method and a new tool lying at the door of the housewife, which will make cleaning an easy task.

## Short Cuts in Cooking

By using apples in a variety of ways we can serve appetizing dishes right along. One of my favorite ways is to remove the core with a sharp-pointed knife without making a hole through the apple, fill the cup left in it with a dressing made of butter, flour and sugar. Take half a cup of butter, sugar to sweeten, and with a fork beat enough flour into it to make a stiff paste, fill the apples with this and bake.

Another favorite way of ours is to pare and core, put in saucepan, sprinkle with sugar, flour, butter, add a little water and boil slowly or bake. Serve with cream. And the editor's way is O. K. We had jellied apples for dinner. They were excellent and that encourages me to pass the good things along.

Our folks like bread pudding and it is so easy to make. Break stale bread (one cup) in a pudding dish, break four or five eggs on it and stir; add sugar, butter, nutmeg or cinnamon, fill the dish with milk; bake one hour.

Make a book of tried recipes; write in it good things you learn with the date of the experiment and the name of the friend from whom you learned it. Mine is 24 years old. I would not part with it but keep adding to it. The girls like to study it. It was made in spare moments and like an old friend, can be depended upon.

Have a store list with pencil and paper in the cupboard and keep stocked up. Look to the emergency shelf, we all like to serve a nice meal to the unexpected guest. MRS. E. M. M.

If a tablespoonful of sweet milk is added to each yolk of egg when making custards, the mixture will not curdle when added to the boiling milk.

When cake icing is too hard so that you can not spread it on, add a little water, a drop at a time. When it is too thin, add sufficient powdered sugar, first rubbing out the lumps.

## Indiscriminate Feeding

The feeding of poultry is both a science and an art. It requires the exercise of judgment and the greatest of care. You may say that you are careful in your selection of rations, and that you nevertheless find your results are not what they should be. In that case the question for you to consider is, Are you feeding those rations properly?

Properly feeding your stock means more than simply mixing the feed in the proper proportions. It means more than the selection of the proper kind of food. Judicious feeding means that the fowls must eat the right amount of each ingredient.

To better my point, it will be preferable to give an illustration. The feeding of the Cornell ration is the best example to be governed by. In the morning scatter about one-quarter as much grain food as the flock is to eat during the day. This grain mixture is as follows: 60 pounds cracked corn, 30 pounds oats and 30 pounds buckwheat.

At noon open the dry mash hoppers containing the following mixture: 60 pounds corn meal, 30 pounds wheat bran, 10 pounds alfalfa meal, 10 pounds oil meal, 50 pounds beef scrap and one pound of salt.

At night close the hoppers and feed the grain mixture, feeding about three times as much at this feeding as in the morning. Of course they have grit and shell always before them. This ration should be supplemented with beets, cabbage, sprouted oats, green clover, alfalfa or other succulent foods, unless running on grass-covered range, in order to feed the ration properly. The fowls should eat about one-half as much mash by weight as whole grain. If they eat too little dry mash cut down on the morning grain feed. If they eat too much dry mash increase the morning grain feed.

All grains should be fed in a deep, dry, loose straw litter. Make them exercise and work after every particle of food fed. Make it a rule to have them go to roost with a full crop. No matter how well you feed your hens, if you fail in making them exercise sufficiently you fail not only to keep your fowls healthy, but to get a good egg production as well.

## Aged Sows Best for Breeding

An investigation at the Iowa Experiment Station to discover the influence of the age of sows upon their prolificacy and the weight and growth of the pigs they produced gave some interesting results. It was found, for example, that fifteen sows bred at eight or nine months, averaged seven and two-thirds pigs per litter, while 14 sows about 24 months old averaged nine and six-tenths pigs per litter, and aged sows averaged ten and six-tenths per litter. Pigs from the younger sows weighed on an average 2.39 pounds per pig; from the two-year-old sows 2.63, and from the aged sows 2.61 pounds. When about six weeks old the pigs from the young sows made an average daily gain of .32 pounds, while the pigs from the two-year-old sows gained .40 pounds. No data is given on the gain of the pigs from the aged sows.

Stated in another way it was found that the two-year-old sows farrowed 24 per cent more pigs than the young sows, while the old sows farrowed 30 per cent more. The weight of the pigs from the two-year-old sows was 9 per cent greater than that of the young sows, while the pigs from the old sows were 12 per cent larger than from the young sows. The pigs from the two-year-old sows made a more rapid gain than those from the young sows, amounting to 26 per cent. In each instance the older sows farrowed more pigs per litter, heavier pigs at birth, and their pigs made the most rapid growth after birth.—From Coburn's Swine in America.

## To Prevent Sore Shoulders

"Prevention is a great deal better dealing with sore shoulders on horses. And a very little precaution taken in time, will keep the animal in good condition," says W. O. Vall, of the Iowa State College. "Hard, stiff collars put on the neck in early spring is one means of doing a great deal of galling. When a new collar is purchased soak it over night and in the morning it will shape itself to the horse's neck. Then, when it is so shaped, never put it on any other. Horses' necks differ, as do men's, and most of the damage done shoulders is from not realizing this fact. A collar should fit the neck with just room enough for the hand to pass in front and a finger the rest of the way around.

"Another cause of galling is the pad. There are some good ones, but generally a pad is worse than none. Get a collar that fits, let one horse have it, and you will be free from sore shoulders. Wash the horse's neck and shoulders with salt and water at night. This cools and cleanses. During the day, when you stop work for a few moments, lift the collar off the neck."—C. C. Hahn.

They say there is not a great deal of difference between the stomach of the hog and that of man. At any rate, charcoal is found to be useful in assisting the work of both.

The man who weighs milk into a creamery with a pipe in his mouth has evidently missed his calling. Either the pipe or the man has gotten into the wrong place.

It isn't the mark of a good teamster to get in off the road late at night, nor to leave the horses uncurried for two or three days.

That weed right in the hill is your worst enemy.

The Things  
We Want

The worn hose of the grown-up girl or woman may be utilized in making comfortable little drawers for the very small child. Cut off the worn feet of the stockings, slit down the upper part of the legs from the hem or ribbing for eight or more inches, sew these slit edges together after the fashion of any ordinarily made drawers, but do not close entirely where the slit places meet the unslit part of the stockings, instead, insert here a square of the same material or similar material; this will give room and prevent the tearing out of the small drawers. A piece of the knit top of a small stocking or the wrist of old underwear may be used to form a snug ankle for the child. These little drawers can be worn over a diaper or over other underwear, and will save the latter a great deal and will give pretty fair service. A rubber band may be run in the waist part by making a casing for the same.

Some long silk gloves very much the worse for wear were discovered in looking over some old things, and at once the daughter of the house said "Let's make some little silk stockings for a baby out of these," and sure enough the long wrists cut to very good advantage for the tiny stockings. The foot was shaped and a sole put in, overhauling the seams in a fine stitch and leaving them flat so they would not hurt the softest little foot.

Pretty good underwear may be made for the tiny ones by using the lower parts of the old union suits. The wear comes hardest in the center of such suits, and these often become ragged, when the lower and upper parts are fairly good. The legs of the old underwear from the knees down may be made into tiny drawers as were the stockings legs mentioned above. The upper parts of the union suits may be cut into small shirts, and finished neatly with soft bindings or crocheted edges will help keep the cold from the little one, and also conserve the actual money expenditure. The lower parts of old knit shirts may be made into comfortable little petticoats for little children. They may have a simple crocheted scallop put around the bottom edges, or they may be neatly faced up with something not too bulky. Or if the material is not too heavy a simple feather stitching of heavy thread will give a neat appearance to these little old-new garments.

Old shirts may be used in various ways. There is always the small petticoat which can be made from the lower parts. But there are other things. One girl took a fine flannel shirt of her father's, ripped it up, and cut a shirt waist from it, reversing the shirt, cutting the waist from the lower parts and getting the sleeves out of the best parts of the upper part of the shirt itself. Over the piece she put a plain band of a contrasting color, for instance on a blue shirt a red band is stitched, and vice versa, or even a bias band of the same material. There had been a necktie to the shirt mentioned and this was washed, pressed and turned, and the result was a neat school or home waist at almost no cost.

Sometimes a good quality percale or Madras shirt may be utilized the same way, after it is pretty well worn in its original purpose. Quite a smart little apron can be made out of the lower part of a worn cotton shirt, if it is of a pretty material. The tiny aprons now used admit of a variety of ways of making. One very useful little apron was cut the width of the shirt tail, and was shaped up a little towards the top. The second piece of shirt tail was used over this, and the two lower edges were stitched together, the upper part of the outside piece was shaped and stitched through the center of the front into two large pockets. This made the apron really a good deal like a clothes-pin bag, but it is an extremely useful little garment as it is worn when mending, or sewing, or doing any of the various things when a number of utensils and pieces are needed handy. The pockets offer a place for all these needs, and save the time of hunting around or of picking up the scissors, thread, etc. In fact, an apron made this way would answer very well for a darning bag. The stockings could be slipped into the pockets and the darning materials could be kept there so that when ready to do the weekly darning there would be no looking around for things. Merely tie the apron on and the needful things are at hand.

## Mince Pie Without Meat

Two cups fresh cracker crumbs, one cup hot water, one-half cup butter, one-half cup vinegar, two cups brown sugar, one cup currants, one cup raisins, one cup chopped apples, one-half teaspoonful of salt, one teaspoonful ground cloves, one-half teaspoonful nutmeg. Mix all ingredients together. Keeps well in covered jar. This mince is excellent. Make pies with upper and lower crusts.

## Crumbs for Frying

Care should be taken in drying bread to be used for crumbs. Do not let it remain in the oven long enough to brown, for cutlets or croquettes rolled in overbrowned crumbs will not brown when frying.

## Pie Crust Hint

When making pie crust instead of cutting the shortening into the flour with a knife or mixing with the fingers, use a four-tined table fork. The work can be done in half the time and with better results.