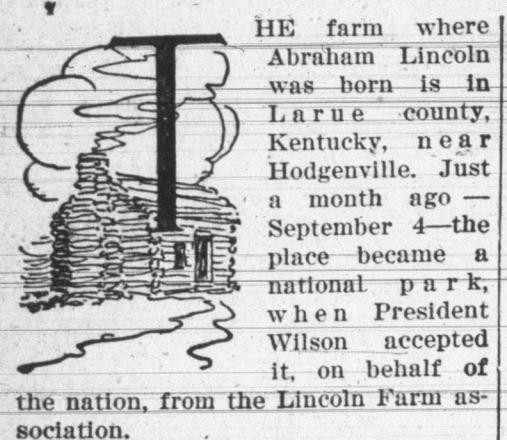


The nation recently accepted from an association of patriotic citizens the martyred president's early home in Kentucky. Beautiful memorial hall houses log cabin in which he first saw light of day



The farm where Abraham Lincoln was born is in Larue county, Kentucky, near Hodgenville. Just a month ago—September 4—the place became a national park, when President Wilson accepted it, on behalf of the nation, from the Lincoln Farm association.

The occasion was marked with elaborate ceremony, of course, and thousands of visitors were present from all parts of the country—many of them persons of real importance. This was the third time the people of Larue county have seen a president of the United States among them in seven years.

The first exercises held in connection with the Lincoln farm, after it was proposed to give it to the United States, were held February 12, 1909, when President Roosevelt laid the cornerstone of the Lincoln Memorial hall.

On November 9, 1911, President Taft presided at ceremonies incidental to the dedication of Memorial hall. And then President Wilson went there for the finishing touch. It is unlikely that another president will go to Larue county for a long, long time to come.

The Stars and Stripes flew bravely and defiantly from the Lincoln statue in Hodgenville's public square at the latest celebration. Just opposite, the courthouse was draped lavishly in red, white and blue. And yet, only ten years ago in August the courthouse bore a decoration of another kind. It was a plain hand bill which advertised the fact that the Lincoln farm was to be sold to settle unpaid taxes.

The Memorial hall, built at a cost of \$250,000, is the center of this new national park. The hall houses the cabin in which Lincoln was born. This is the original structure rescued from a warehouse in New York after it had been carried around the country for exhibition purposes.

Over the entrance doors to Memorial hall are inscribed these words:

Here over the log cabin where Abraham was born, striving to preserve the union and to free the slave, a grateful people have dedicated this memorial to unity, peace and brotherhood among these states.

Within the hall, the cabin occupies the principal place. It is surrounded by a heavy bronze chain, for no one is permitted to enter or touch the cabin.

The first owner of the farm which has passed into possession of the nation, was, so far as records tell, a man named Duckworth. Court records do not show how he came to own it, but it is supposed he secured it in a distribution of public lands by the state or federal government. No land grant or deed has ever been found to prove his legal ownership.

Local historians agree in the statement based on the declarations of old citizens of Larue county that when Thomas Lincoln and Nancy Hanks Lincoln moved to take up their residence shortly after their marriage they were "squatters" and moved into the log

#### POSTSCRIPTS

The government of Ecuador has established a course in scientific agriculture at its central university.

Madrid gets its electricity for lighting and power from a hydroelectric plant 120 miles from the city.

A New Jersey inventor's turret head enables ordinary screw machine work to be done on an engine lathe.

A new thief-proof shopping bag for women cannot be opened as long as it is fastened to its owner's wrist.



cabin which they found vacant. The couple never had a deed to a foot of ground in Larue county.

The huge crowd at the farm took great interest in that which probably caused Thomas Lincoln to select this spot for his home—the Lincoln spring. This never failing stream of water comes from the ground today as it did in Lincoln's time.

The Lincolns lived on the farm where Abe was born for several years. Their eldest daughter, Sallie, was born there. When Abe was about four years old the family moved to a home on Knob creek. There occurred the incident which Lincoln remembered vividly all his life, where he was saved from drowning in a creek by Austin Gollaher. From this farm the Lincoln family moved to Indiana.

The farm fell into the possession of Micajah Middleton who sold to Richard A. Creal, the Lincoln farm as it stands today. Creal built a new home and for many years used the cabin in which Abraham Lincoln was born as a corn crib. At the death of Creal the farm passed into the hands of his heirs. Many years after the death of Lincoln the farm began to grow in fame as "Lincoln's birthplace." Many people came to see it and among them was Alfred W. Denett, a wealthy restaurant owner of New York city. Denett bought the farm, paying the Creal heirs \$3,000 and the deed to the property was made February 12, 1895, just 86 years after the birth of Lincoln.

Denett had plans for the purchase of the farm by congress and conversion into a national park and spent considerable money in an attempt to get a successful hearing of his proposition at Washington, but failed. He was the first to attempt any real improvement of the property. He built a fence around it, cleared away the underbrush and made a driveway from the entrance to the famous spring. He was planning to build a house over the cabin to protect it from the elements when business reverses forced him to make an assignment.

Just before this he had complied with the request of the officials of the exposition in Nashville, Tenn., and had shipped the Lincoln cabin to be placed on exhibition there. From Nashville the cabin went to New York, where it was exhibited several months. Later it was stored in a warehouse.

A few days before making an assignment Denett deeded the farm and cabin to David R. Crear, treasurer of the Christian and Missionary Alliance of New York, as payment on a note he had given them in a contribution. His creditors brought suit in Larue county to have this transfer set aside. This was done at the May term of court 1906 and once more the Lincoln farm, with taxes in arrears, was on

the market for best prices obtainable. It was sold at the courthouse door in August and was bought by Richard Lloyd Jones, representing Robert J. Collier. He organized the Lincoln Farm Association which raised \$800,000 by popular subscription, erected the Memorial hall, made the necessary improvements in the property and turned it over to the government as a national park.

In receiving the gift on behalf of the nation, President Wilson made a noteworthy address. He said in part:

"No more significant memorial could have been presented to the nation than this. It expresses so much of what is singular and noteworthy in the history of the country; it suggests so many of the things that we prize most highly in our life and in our system of government. How eloquent this little house within this shrine is of the vigor of democracy!"

There is nowhere in the land any home so remote, so humble, that it may not contain the power of mind and heart and conscience to which nations yield and history submits its processes. Nature pays no tribute to aristocracy, subscribes to no creed of caste, renders fealty to no monarch or master of any name or kind. Genius is no snob. It does not run after titles or seek by preference the high circles of society.

"It affects humble company as well as great. It pays no special tribute to universities or learned societies or conventional standards of greatness, but serenely chooses its own comrades, its own haunts, its own cradle even, and its own life of adventure and of training. Here is proof of it.

"This little hut was the cradle of one of the great sons of men, a man of singular, delightful, vital genius who presently emerged upon the great stage of the nation's history, gaunt, shy, ungainly, but dominant and majestic, a natural ruler of men, himself inevitably the central figure of the great plot.

"Here, no less, hides the mystery of democracy. Who shall guess this secret of nature and providence and a free polity? Whatever the vigor and vitality of the stock from which he sprang, its mere vigor and soundness do not explain where this man got his great heart that seemed to comprehend all mankind in its catholic and benignant sympathy, the mind that sat enthroned behind those brooding, melancholy eyes, whose vision swept many a horizon which those about him dreamed not of—that mind that comprehended what it had never seen, and understood the language of affairs with the ready ease of one to the manner born—or that nature which seemed in its varied richness to be the familiar of men of every way of life."

#### Slightly Muddled.

"I'm afraid my wife knows we had a small stag party. She ran in from the country this morning."

"Nonsense. You cleaned up thoroughly."

"Too thoroughly, I put the ice pan under the grand piano."—Kansas City Journal.

Fulfilling Her Destiny.

"How did those society climbers get about marrying their daughter off?"

"I believe she is engaged to a steepie jack."

#### CAN NOW FOR WINTER USE

Time Spent in Preparing Vegetables Will Be Found Well Worth While When Cold Weather Comes.

Whole tomatoes, green peppers and spinach every day next winter! Doesn't the thought suggest pleasant departure from too much meat in the diet?

Every woman on the farm should can surplus fruits and vegetables during the summer months for winter use, according to Miss Addie D. Root of the Missouri College of Agriculture. By so doing, the cost of a valuable food will be decreased and meals during the winter will be made more appetizing. Fruits and vegetables give variety to the diet and supply certain food materials which are necessary to maintain health. They do not leave us in need of a spring tonic.

In the day of our grandmothers the canning of vegetables was little understood and results were seldom successful. We know today that foods spoil from the action of small organisms called bacteria, which float in the air around us and we know how to kill them. If these are killed in the process of canning and the jars sealed airtight, food will keep indefinitely. Different kinds of bacteria are found in different kinds of foods. Some kinds require a higher temperature to kill them than others and for this reason some fruits and vegetables must be cooked longer than others during the canning process.

For the beginner the water-bath canner is recommended as the simplest form. It can be arranged in any home with but small expense. It consists of a containing vessel with a rack and a cover. A wash boiler may be used. A rack may be made of thin boards or heavy wire. It should be raised three-fourths of an inch from the bottom of the boiler or enough so that water can circulate freely under the jars. This prevents the jars from getting too hot. Water should be an inch over the tops of the jars.

Before placing the jars in the boiler, screw the top down as tightly as possible with thumb and little finger. If screwed too tightly, expansion will cause the jars to break. The cans are removed most easily by means of a can lifter. Miss Root has recently issued a circular containing directions for canning all the common fruits and vegetables. It can be secured by writing to the Missouri College of Agriculture, Columbia, Mo.

#### Cucumber Farcí.

Peel three good-sized young cucumbers, cut into halves, lengthwise and remove the seeds. Mix two cupfuls of finely chopped chicken or veal with one cupful of chopped mushrooms, one-half cupful of cream, one tablespoonful of chopped parsley, one teaspoonful of salt, one-fourth teaspoonful of pepper and one-half teaspoonful of onion juice. Mix thoroughly, moisten with mushroom liquor, add one teaspoonful of lemon juice, fill the cucumbers, place them in a baking pan and bake about half an hour, basting frequently with equal parts of hot water and melted butter. Serve with hollandaise sauce.

#### Bernhardt Rolls.

One cupful of milk scalded and cooled, one tablespoonful of sugar, a pinch of salt, one-half cupful of compressed yeast, two cupfuls of flour. Let rise over night. In morning add flour enough to make a stiff dough. Let rise again, then add one-half cupful of sugar, butter the size of an egg, a little nutmeg, two eggs; beat butter, sugar and eggs to a cream, then add to dough. Knead, roll with rollingpin, cut with a large cake cutter, then cut in halves, dip in melted butter and lay against one another, with rounded part up. Let rise again, then bake. These are delicious.

#### Maraschino Cup.

One pint of maraschino cherries, one pound sugar, four oranges, two lemons, one quart cold water, three bananas. Boil the water and sugar together for five minutes. Then add the grated rind of the lemons and oranges to the syrup and boil five minutes longer. Allow it to cool, then strain through a cloth and add the juice of the lemons and two of the oranges, the three bananas cut into dice and the contents of the bottle of cherries. Chill for two hours, and, when ready to serve, add a quart of cracked ice and a bottle of charged water.

#### Plum Tart.

Make a good crust with one-half pound of sifted flour, one-fourth pound of butter, one tablespoonful of sugar, the beaten yolk of an egg, a pinch of salt and just enough milk to mix smooth. Line the edge of a deep pie tin with a strip of this paste, fill it with ripe stoned plums, add a small cupful of granulated sugar and cover the pie crust. Ornament the edges and bake in a good oven until very lightly browned. Sprinkle the top with powdered sugar and serve with whipped cream or a thin boiled custard.

#### Making One Egg Do for Two.

When scrambling eggs for breakfast, add one tablespoonful of fine bread crumbs and one tablespoonful of milk to every beaten egg. Season with pepper and salt and cook in the usual way. By this means stale bread may be used, and one egg will go as far as two.

#### To Preserve Cheese.

Cheese will not become moldy if you keep it covered with a cloth wrung out in vinegar. This will keep the cheese fresh indefinitely.

#### ECONOMY IN HOME

MANY WAYS IN WHICH MONEY MAY BE SAVED.

Substitutes for Expensive Meats and Other Table Furnishings Are Possible, and Health of the Family Will Be Improved.

By Nellie Maxwell, Department of Farmers' Institutes of the University of Wisconsin.

We all know, if we have given the subject any thought that the feeding of the family is the most expensive item in the list of household accounts.

Every housewife should keep a careful account of her income and outgo. Too much of us are like the young bride who was given a set of books in which to keep her accounts and when asked by her husband at the end of the month if her accounts balanced, showed him the book, on one page was written, "Received of John, sixty dollars," on the opposite page these words "spent it all."

Since the cost of living is constantly advancing it is vitally necessary that real concern be paid to reducing certain items of expenditure, and as meat is one of the most expensive of our foods, any economy in the purchase of it will make a noticeable reduction in the food bill.

By using meat substitutes of cheese, nuts, milk and eggs which are less expensive but fully as nutritious, the expenses may be reduced. Cheese has a food value of twice that of meat pound for pound, and can be used with much less waste. The use of cheese in combination with milk and eggs makes a most satisfactory substitute for meat.

The cheaper cuts of meat may be utilized more often and on the farm all kinds of meat may be salted, pickled, canned or dried for future use.

So that in time of plenty prepare for the famine. Pork sausage, fried to

sear both sides of small cakes, packed in large jars and covered with the boiling hot fat so that it makes a perfect seal over the sausage will keep

to use in midsummer and is a constant

source of satisfaction for it is so easy

to get it ready for breakfast as it

needs but little more cooking. Chickens may be canned when too much is

cooked and set away for another time

when an emergency calls it forth.

The utilizing of left-overs in the

planning of the meals is another im-

portant point for the housewife to con-

sider. It goes without saying that she

plans her menus days ahead in order

to save expense and use these left-

overs acceptably.

Fruits and vegetables lend them

selves to all sorts of combinations as

salads and soups, and make dishes

that are tasty and wholesome.

The costly habit of eating more than

we need is not only wasteful of mate-

rial, bad on the complexion, but vast-

ly more important, ruinous to the

digestive organs. Preparing more

food than is used, paring away vege-

tables and fruits, cooking vegetables

in so much water that much of the

food value is wasted, throwing away

the trimmings and bones of meat, that

would make good broths, stews or

soups—these are some of the wastes

that need to be watched. Constant

vigilance is the price of success in ex-

penditures as in other things.

#### Lemon Preserve.

Peel and cut one dozen lemons in slices and soak for a day in cold water. Then boil four pounds of sugar and a cupful of water for about twenty minutes and stir to keep from burning. Next add the lemons, some chopped raisins and almonds and let thicken slowly. This is a delicious and new filling for sandwiches to serve with tea or lemonade on a warm afternoon.

To keep lemons fresh, put a layer of fine dry sand at the bottom of a large earthen jar. Place on this a layer of lemons, stalk end downward, being careful that they do not touch one another. Cover these with a three-inch layer of sand. Add another layer of lemons, and so on until the jar is full. In a cool, dry place lemons packed like this will keep a year.

#### Some Favorite Potato Recipes.

Potatoes Fried Whole—When nearly boiled enough, put small potatoes into a saucenpan with butter or beef drippings. Shake them about to prevent burning until they are brown and crisp. Drain them from the fat. It will be an improvement if they are floured, dipped in beaten egg and rolled in fine bread crumbs and then fried.

Potatoes for Breakfast—Cut cold boiled potatoes in slices lengthwise, dip them in beaten egg and put on a buttered pie plate in the oven. As soon as they are brown and hot, serve.

#### The Linen Press.

With