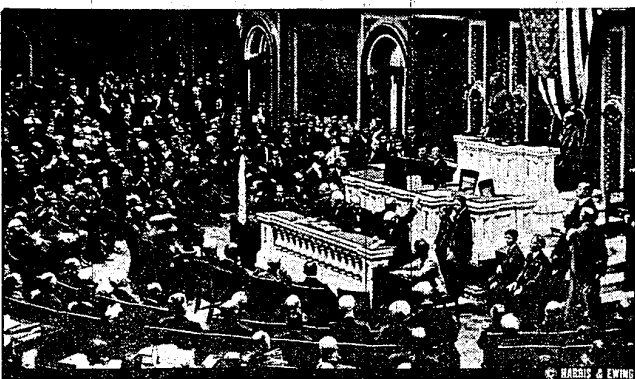
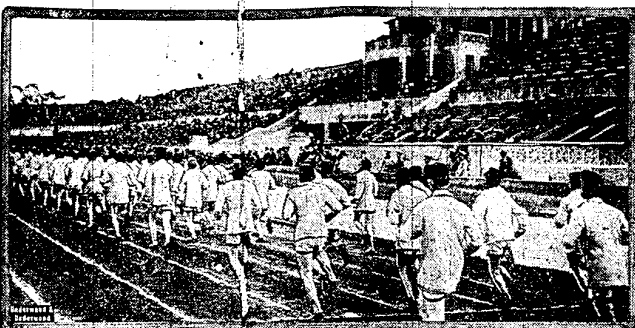


## KING OF THE BELGIANS ADDRESSING THE HOUSE



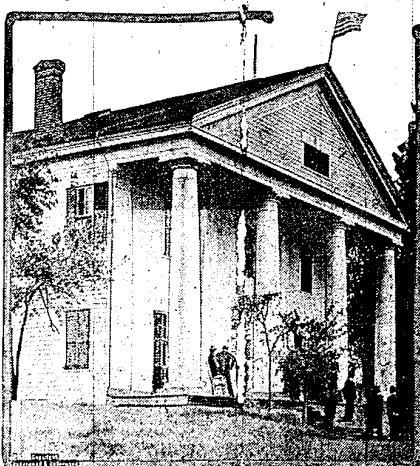
Albert, king of the Belgians, was enthusiastically greeted by congress on the occasion of his formal visit to the senate and house. The photograph shows him addressing the house of representatives.

## GERMANY'S NEW FIGHTING MEN IN TRAINING



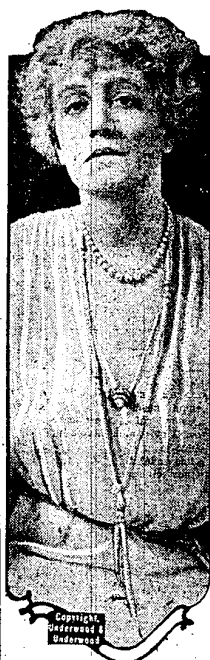
Members of the German volunteer corps doing their running exercises during a recent tournament held in Berlin. Germany's new army is small, but nothing is being overlooked in making it one of the best trained.

## LEADS IN ROOSEVELT SUBSCRIPTION



The town of Roswell, Ga., the home of Martha Bulloch, mother of Theodore Roosevelt, now leads in the contest for subscriptions to establish a permanent Roosevelt memorial. Roswell has a population of 1,500 and 890 was the amount allotted by the committee as its share. The subscription now exceeds \$8,000, or one-tenth of the quota for the entire state of Georgia. This photograph shows Bulloch hall, the home of Roosevelt's mother.

## MRS OLIVER HARRIMAN



Latest photograph of Mrs. Oliver Harriman, chairman of the women's council of the League of Nations association.

## A Literal Sky Pilot.

The circuit rider and sky pilot of old are giving place to a modern and more literal sky pilot, who promises to take up their work and carry it on more widely than they could ever have hoped. Mrs. Cora Wilson Stewart of Frankfort, Ky., chairman of the literacy commission of her state, arrived in New York recently to purchase an airplane, which, she announced, would be the first of a fleet to carry on the work of the commission. There are many people in mountain fastnesses whom it has been impossible to reach even with automobiles or mules, she said; hence the airplanes, by which it was thought, the whole territory in which the commission is interested could be covered in one-twentieth of the time now required.

## Information.

The automobilist stopped and inquired of a man seated on his doorstep. "How do you get to Somerville?" "Oh, we have a car and just drive over," was the unexpected reply.

## The KITCHEN CABINET

In a sense love is everything. It is the key to life, and its influence are those that move the world. Live only in the thought of love for all and you will draw love to you from all. Live in the thought of malice and hatred and malice and hatred will come back to you.—Trine.

## MORE GOOD CHEESE DISHES.

The list of cheese dishes in the culinary literature of our country are variations of a comparatively small number of general types.

**Macaroni and Cheese.**—This is a dish which takes the place of meat and when a few hard cooked eggs are added makes a most sustaining dish. Butter a baking dish and add a thick layer of cooked macaroni, sprinkle with rich cheese, cover with a rich white sauce, finish with buttered crumbs and bake in a hot oven. A bit of onion, fish or chopped vegetables may be added to give variety.

**Cheese Omelet.**—Beat two egg yolks until thick and lemon colored, add two tablespoons of hot water and salt and pepper to taste. Beat the whites until stiff, then add one cupful of grated cheese. Put a tablespoonful of butter into the omelet pan; when smoking hot pour in the egg mixture and cook until well done on the bottom; set in the oven and finish cooking.

**Welsh Rarebit.**—Melt two table-spoonfuls of butter, add two table-spoonfuls of flour and when well blended add one cupful of hot milk; cook until smooth and creamy. Add one cupful of grated cheese, salt and pepper, stir until the cheese is melted, serve on toast or crackers. Half a cupful of chopped olives may be added if desired.

**Cheese Balls.**—Beat four eggs until light, add one-fourth cupful of milk, one-fourth of a cup of oil, three-fourths cupful of grated cheese, salt and pepper to taste. Form into balls and fry in deep fat.

**Celery and Cheese Salad.**—Select celery stalks with deep grooves in them, wash and wipe dry. Mix a small cream cheese with salt finely chopped pecans and add a spoonful of cream. Fill the grooves in the celery stalks with cheese and chill. When ready to serve cut stalks in small sized pieces for serving.

**Cheese Soup.**—To a quart of hot milk add a slice of onion and cook fifteen minutes. Remove the onion and add two table-spoonfuls each of flour and butter well mixed. Cook for five minutes until smooth, add a cupful of grated rich cheese and serve as soon as it is melted.

A small sized dish mop is the ideal convenience for washing milk bottles.

Did you know we had the best? I always picked a thistle and planted a flower where I thought a flower would grow.—Lincoln.

## SWEETS FROM HONEY.

Honey is becoming more and more popular, and a back yard garden, a hen for each member of the family needs to make the living complete, a hive of bees, to furnish sweets.

**Honey Bland Mangle.**—Moisten six table-spoonfuls of cornstarch with one-fourth cupful of milk, add two cupfuls of boiling milk and cook eight minutes; then add a dash of salt, one-half cupful of honey. Mold in cups and serve sprinkled with chopped nuts and sugar and cream.

**Honey Candy.**—To one quart of honey take six table-spoonfuls of butter, two table-spoonfuls of vinegar and boil until it hardens in cold water. Flavor with two table-spoonfuls of almond and lemon mixed, add a half table-spoonful of soda, pour into buttered pans to cool. Mark off in squares before it gets too hard.

**Butter Scotch.**—Take one cupful of butter, two cups each of sugar and honey, and a table-spoonful of vanilla added before taking off. Boil ten minutes, pour into buttered tins to cool and mark off in squares.

**Cracker Jack.**—Boil together one cupful of brown sugar and one cupful of honey until it hardens when a drop is added to cold water. Remove from the heat, add one-half table-spoonful of soda and all the puffed rice, wheat or popcorn that can be stirred into it.

**Honey Fruit Cake.**—Warm one-half cupful of butter, add three-fourths of a cupful of honey, one third of a cupful of apple jelly, remove from the heat; add two well beaten eggs, one table-spoonful of soda, a table-spoonful of cinnamon, one-half table-spoonful of grated nutmeg, all sifted with four cupfuls of flour. The soda is dissolved in a table-spoonful of water. Add one-half cupful each of currants, chopped orange peel, and raisins, one-fourth cupful of water and one-fourth table-spoonful of salt. Bake in a moderate oven.

Honey strained and mixed with chopped fruit and whipped cream makes a delicious dessert.

A fine good medicine is made of one part horsehead root, grated, and two parts of honey.

Nellie Maxwell

## COMMUNITY ORGANIZATION PLACES SMALL BREEDS ON SAME BASIS HELD BY LARGER



The Kind of Dairy Cows That a Small Farmer Can Be Proud Of.

(Prepared by the United States Department of Agriculture.)

Time was—just not so long ago—when the small farmer could not afford to breed pure-bred animals.

The time has since—just now, perhaps—when the small farmer can hardly afford not to breed pure-bred animals, and at least he should use pure-bred sires.

That is particularly true if his line of live stock is cows and, more particularly if they are dairy cows, according to men in the United States department of agriculture who have given their lives to the study of dairy farming.

What has brought about the change? Principally a community organization. The small farmer who has to operate alone and unaided—as practically all of them did ten years ago—has a rocky road if he aspires to pure-bred stock. Now the whole situation is changed, or is rapidly changing. The small farmer does not stand alone, and he has all kinds of aids. There, to start with, is the county agent, ready to bring the accumulated experience of the small farmer to bear on the problems of the small farmer. There is the county farm bureau, page 10. There is the co-operative bull association. There are enough things, if they are used, to pull the community together and make it possible for the smaller scale breeder to enjoy many of the advantages formerly obtained only by the largest scale breeder.

## A Land of Pure-Breds.

"Why not," inquire the dairy experts of the department of agriculture, "make the United States a pure-bred country, put it in the mind of the world as a pure-bred country? People do not think of it that way now. Try it out with yourself. You think of the island of Jersey, say, as simply a breeding ground for pure Jersey cows, of Scotland as the top notch in Aberdeen-Angus, of Olden as the top notch in Guernsey dogs. Your picture of England is likely to be one of pure-bred Hereford or Shorthorns. And you have a good feeling of reverence toward the pure-bred." Do you think of America, from a live-stock standpoint, in that way? Of course not. You think of it as a meat-producing country, a range country, a grade-cattle country.

Both estimates are, in a manner, correct. But, to the individual farmer on the island of Jersey or in the white-face country of England or the black-cattle country of Scotland, the matter of having his own pure-bred is a matter of doing what everybody else is doing. It is easy—or, to say the least, just as easy—to do it as not to do it.

Until just now, that condition never existed in the United States; it does exist now. Communities have organized and are organizing still more closely. Breeding associations are being formed with members who can give help in keeping the records of all animals straight, one of the things with which the small farmer operating alone has great difficulty. When a community organizes and starts raising pure-bred stock of any kind it brings a market for that kind of stock to the door of every farmer in the community. The small farmer operating alone could not have a pure-bred animal for a dollar, but he can now have one for a dollar.

There is more to it than he could have got for a dollar, but he can now have one for a dollar. The small farmer operating alone could not have a pure-bred animal for a dollar, but he can now have one for a dollar.

Opposition is there. America has the opportunity just now to develop a great breeding institution. South America wants pure-bred stock. As an indication of how active the want is, Argentina recently appropriated \$100,000 to encourage the importation of pure-breds. If the United States gets any considerable portion of the business in South America, department experts say, it must be because American animals compete successfully on a test with animals from anywhere else in the world. They are no trouble in doing that. The thing to do is to give dairy cattle where the done is to give the thing that they want in dairy cattle.

There is likely, also, to be a pretty big market in France for American pure-bred dairy cows. The problem of supplying the demand is somewhat different from the South American problem. France wants a general-purpose cow, while the United States is the home of the upland cow. The thing that is to be done in that case is to give France a specialized dairy

cow that most nearly meets the requirements, with the hope that when her production records show up they will be so good that other Frenchmen will want other cows like her.

## Big Pure-Bred Market at Home.

But after all, the big market for pure-bred animals is at home. The same facts that apply to foreign markets ought to apply to beginners in this country. Take the man who has been operating a dairy farm with grade cows. Let him have a pure-bred that not only looks better than any cow he ever owned before but also produces better, and he is pretty certain to start substituting pure-breds for his grades. If he gets a poor producer, of course, he is likely to make up his mind that "the pure-bred business is mostly bunk." Community organization tends to see to it that the beginner gets a good producer, which, in turn, tends to make him a steady customer for pure-bred cows until he has placed his herd on a pure-bred basis.

Now that he can afford to do it, the small farmer should give himself the pleasure—and the actual benefit—of saving dairy animals that he can be enthusiastic over.

"You never saw a man," says one of the governments dairy experts, "just boiling over with enthusiasm about grade cows. The grade-cow man may think about getting up early in the morning to work with his cows, but the pure-bred man is perfectly willing to stay up all night with them." In all of this discussion the good pure-bred is understood, and not a scrub pure-bred, for there are some of that kind.

## TYPES OF BABY-BEEF COWS

Three Very Important Factors Should Be Kept in Mind in Making Proper Selection.

(Prepared by the United States Department of Agriculture.)

In selecting cows from which baby beef is to be produced, three very important factors should be kept in mind:

1. The cows should have at least a fair amount of beef blood. Purebreds are not necessary, but two or three crosses of such breeding is essential. Cows with a preponderance of dairy blood will not do for the production of baby beef.

2. Cows best suited for this type of breeding usually weigh 900 pounds or over in thrifty breeding condition. So long as early maturity is not sacrificed, the heavier cows are the most suitable for baby-beef production. Size of frame rather than weight should govern in selecting cows which are to be used for this purpose.

3. The cows used to produce baby beef should produce enough milk to keep the calves fat and growing without much additional feed up to weaning time.

In addition to these three factors, such things as constitution, uniformity of breeding, color, size, and early maturity should be considered.

## SMALL FRUITS IN ORCHARDS

Currents and Gooseberries May Well Be Planted Among Trees and Left There Permanently.

(Prepared by the United States Department of Agriculture.)

In gardens where the available land is limited in extent, currants and gooseberries may well be planted among the tree fruits and left there permanently. The shade of the trees protects the fruits from sun scald, and the foliage is usually healthier in such localities than when grown where it is freely exposed to the sun.

## LIVE STOCK NOTES

The breeding sows should be selected carefully.

A steady, even-tempered feeder makes tame cattle.

A good ewe is an asset to the farm; a poor ewe is likely to be a liability.

Grass is nature's feed for cattle and horses with a moderate ration of grain.

A water heater will cost much less than the loss of flesh occasioned by cattle drinking ice water.

## DIXIE AND THE ORIENT IN WASHINGTON



Photograph of Patricia Koo, daughter of Wellington Koo, Chinese ambassador to the United States, at Washington, and her "mummy," Martha Robertson. Deprieved of her own mother by the influenza epidemic last year, Patricia finds a loving guardian in this daughter of Dixie.