

MICHIGAN NEWS

EMBARGO TO BE AGAIN PLACED ON MICHIGAN CATTLE

Will Not Be as Strict as Former Quarantine, However.

Washington—The location of the hoof and mouth disease quarantine in Michigan and several other states has been ordered by the secretary of agriculture. The quarantine will not be as strict as the first one imposed, however. Instead of prohibiting all interstate shipment of live stock, the new quarantine will permit shipments within the territory north of the Tennessee boundary line and east of the Mississippi river. It will be possible to ship Michigan cattle south or west of these boundaries and cattle can be bought in the restricted area only for immediate slaughter.

The new restrictions have been decided on because isolated cases of disease have been discovered in several shipments recently made from the territory formerly under quarantine. The department of agriculture is fearful of a new outbreak.

FORMER HUDSON WOMAN IS GIVEN LIFE SENTENCE FOR COLORADO MURDER

Mrs. Ida Mercer Appeals to Well-Known Labor Attorney to Aid Her in Fight.

Hudson, Mich.—Denver papers tell of the recent conviction of Mrs. Ida Mercer and her sentence to life imprisonment for killing her son-in-law, Carl P. Ferguson, in their home at South Hudson, Colo. Mrs. Mercer was employed from this judgment and appealed Clarence Barrow, the noted criminal lawyer to argue the case for a new trial in the supreme court. She will be required to begin the serving of her sentence in the prison pending her appeal, according to the Denver paper.

Mrs. Mercer was born and brought up in Hudson and lived here for some time after her marriage to Dr. Wm. Smart, from whom she was afterwards divorced.

TWO MISS DEATH WHEN FOUR STORES BURN

Homer, Mich.—James Gordon, a grocer, and his wife narrowly escaped death when their store was destroyed by fire, believed of incendiary origin. The tedious occupied rooms over the store and their loss includes valuable papers and considerable money. Chas. Baugh's clothing store, Schumaker's restaurant and Italy's barber shop were also destroyed. The total loss is estimated at \$84,000.

CANADA PREPARING TO CLOSE WAR PORTS

Warns Mariners to Look for Shut Harbor Signals.

Ottawa, Ont.—The Canadian government has given notice that circumstances have arisen which necessitate the prohibition of all entrance to certain ports of the Dominion and mariners are notified upon approaching the shores of Canada that a sharp lookout should be kept for signals, and if signals are displayed, it may be taken as an indication that the port or locality should be approached with caution, as it may be apprehended that obstructions exist.

KALAMAZOO MAN IS CHARGED WITH SHOOTING

Killed His Wife, It Is Said, After a Quarrel.

Kalamazoo, Mich.—John Martin, a housewife, was charged with shooting his wife. The two quarreled and it is alleged he shot her after she refused to give him a divorce. The bullet pierced her skull, causing instant death.

Emmett—Daniel Armstrong, 50 years old, is dead as the result of injuries received when he was thrown from a sleigh, one runner of which was held fast by the rail as Armstrong was driving over a railroad crossing.

"BOOSTERS CLUB" GOOD THING FOR THESE BOYS AND THEIR TOWN; A POPULAR CLUB



Boosters club officers. Left to right, top: Harry Johnson, chief of police, and Robert Conklin, secretary; bottom: William Huggins, vice president; Jack Bodinet, mayor, and Donald Terrell, treasurer.

One of the most popular organizations in the Michigan town of Albion is the Young Boosters club composed of six boys whose ages range from nine to twelve years. Clean living, clean sports and the propagation of a good citizenship spirit form the purpose of the club. Meetings are held weekly and business sessions are conducted under strict parliamentary rules. Music and games follow the business sessions.

ENGLAND'S ELECTION MANNERS

The Speaker is Aware He is Subject to Interruption.

If America is the paradise, England is the purgatory, of the political speaker, says a writer in Harper's Weekly. He is very far from being allowed in England to have things all his own way. It is unwritten law of the country that he is liable to contradiction. Any man in the audience may get up and dispute any statement he pleases, and the orator is not allowed to disregard the interruption, but has to stop and argue the matter out with his adversary. The heckler has a recognized standing, and especially all English workingmen. In a company of six you have only to show an American that five are against him to convince him that he is wrong. That is just when an English workingman would become finally convinced that he was the only same person in the room. If you ever watched an English workingman heckling Mr. Balfour on the subject of Chinese labor, you have yet to learn of what a political meeting is capable. These customs are followed by the audience with supreme zest and good humor. If they threaten to become too protracted, the interrupter is pulled down in his seat by willing hands from behind his back and thrown out of the hall. In a political campaign for the first time in the history of English electioneering, some ladies had to be forcibly removed from a meeting. They were earnest women, and as the speaker of the occasion, who was no less than Sir Henry Campbell-Bannerman, would not stop to pay attention to them, they proceeded to hoist a banner (upside down, as it happened), and to address the audience in competition with the Prime Minister. After five minutes of uproarious confusion, the police and some of the officials of the meeting gently but very firmly carried and half pushed them out of the hall.

YOUNG DOG'S STRANGE FANCY

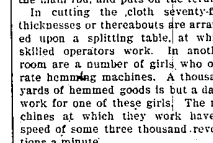
A Foe of Cats in General, He Becomes Friend of Black One

Edmonton, Alberta, Canada.—A lady living near here tells of a young dog that is a fierce foe to cats. He will chase them from the house and barn and should he catch one will bite on its tail or injure had wounds on the body. Several stray cats came to the lady's home, and the dog was never known to harm his black favorite. Among them was a black one.

One day the black cat followed the mistress to the pasture gate. When the horses were coming pellmell for their drink the dog stood right over the cat until the last horse had passed through the gate, and the dog was never known to harm his black favorite, but seemed to enjoy her company.

A FAMOUS EYE SPECIALIST

Those who need the services of an optician, or ophthalmologist, will find the facilities and experience of W. E. Campau, 28 Grand River Ave., Detroit, the very finest and most satisfactory.



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The umbrella is next glued on and the handle is ready for painting and inspection. By far the greater number of umbrellas today are equipped with wooden handles. A large variety of materials may be used, however, such as bone, ivory, silver and gold. Gold and silver quite naturally enter into the construction of the more expensive grades of umbrellas, some of which, in fact, have been known to bring as high as \$150 or \$200. A wooden handle may likewise be expensive, depending upon the quality of the wood used. Ebony, petrified wood, fir, oak and cedar are as well known to the umbrella maker—15,000 umbrellas a year.

The umbrella has been developing rapidly during the last few years. We pick-up even a cheap one nowadays press a button and the top spreads itself like an eagle ready for its flight. We are going away and an ordinary umbrella is too long to put in our grip. We find among our assortment of umbrellas and parasols one that is meant for just such an emergency and which, in a most accommodating manner, folds up to suit the size of our traveling bag. Other new looks look with a key. Some broad shade over eight or nine feet of territory, and manufacturers aver that these are but a few of the improvements which we may expect.

A Source of Natural Soap

It is said that in a mountain near Elko, Nevada, there is an inexhaustible supply of pure soap. One may enter the mine with a butcher's knife and cut as large a piece as he wants. It is beautifully molded, and on being exposed to the air hardens some what. The mountain of clay is of fine texture, and it contains boracic acid, soda, and borate of lime. Its color given by the iron ore in the ground. In its natural state it is rather strong in alkali, and removes ink and other stains readily. At one time it was used on the Pullman cars, but when its peculiar origin became known, the passengers appropriated it so extensively for souvenirs that the company was forced to go back to the common soap of commerce.

CURING MEAT ON THE FARM

Useful Recipes for the Economical Preservation of Beef and Pork

The best way to eat meat is to eat it while fresh, for there is no way of preserving it that will retain all its nutritive and all the flavor. It is, nevertheless, frequently desirable to cure meat at home, and there is no reason why this can not be done satisfactorily and economically. Salt, sugar, pepper, lard, and a little saltpeter are the only ingredients necessary.

Ordinarily the curing of meat should be begun from 24 to 36 hours after the animal is slaughtered. This allows sufficient time for the animal heat to leave the meat entirely, but not sufficient to permit decay to set in. Once the meat is salted no amount of preservatives will bring back its proper flavor. On the other hand, if salt is applied too soon obnoxious gases will be retained and the meat will possess an offensive odor. It is also impossible to obtain good results when the meat is frozen.

Three useful recipes for popular forms of cured meats are given below. The only equipment necessary for them are the ingredients already mentioned and clean hardwood barrel, or a large stone jar or crock. In considering these recipes it is well to remember that, when the whole, brine-cured meats are best for farm use. They are less trouble to prepare and the brine affords better protection against insects and vermin. A cool moist cellar is the best place for brine curing. The cellar should be dark and tight enough to prevent flies and vermin.

CORNERED BEEF—The pieces commonly used for cornering are the plate, rump, cross ribs and brisket, or, for other words the cheaper cuts of meat. The loin, ribs and other fancy cuts are more often used fresh, since there is more or less waste of nutrients in curing this is well. The pieces for cornering should be cut into convenient sized joints, say five or six inches square. It should be the aim to cut them all about the same thickness, so that they will make an even layer in the barrel.

Meat from fat animals makes choice cornered beef that from poor animals. When the meat is thoroughly cooled it should be cornered as soon as possible, as any decay in the meat is likely to spoil the brine during the curing process. Under no circumstances should the meat be brined while it is frozen. Weigh out the meat and allow 3 pounds of salt to each 100 pounds; sprinkle a thin layer of salt over an inch in depth over the bottom of the barrel; pack in as closely as possible the cuts of meat, making a layer 5 or 6 inches in thickness; then put on a layer of salt, making a layer with another layer of meat; repeat until the meat and salt have all been packed in the barrel, care being used to reserve salt enough for a good layer over the top. After the package has stood over night add for every 100 pounds of meat 4 pounds of sugar, 2 ounces of baking soda, and 4 gallons of saltpeter dissolved in 4 gallons of tepid water. Three gallons more of water should be sufficient to cover this quantity. In case more or less than 100 pounds of meat is to be cornered make the brine in the proportion given. A loose board cover, weighted down with a heavy stone or piece of iron, should be put on the meat to keep all of it under the brine. In case any should project rust, wash it and the brine would spoil in a short time.

It is not necessary to boil the brine except in warm weather. If the meat has been cornered during the winter season it would be well to watch the brine closely during the spring, as it is more likely to spoil at that time than at any other season. If the brine appears to be rosy or does not drip freely from the finger when immersed and lifted it should be turned off and new brine added, after carefully washing the meat. The sugar or molasses in the brine has a tendency to ferment, and unless the brine is kept in a cool place there is sometimes trouble from this source. The meat should be kept in the brine 25 to 40 days to secure thorough curing.

DRIED BEEF—The round is commonly used for dried beef, the inside of the thigh being considered as the choicest piece, as it is slightly more tender than the outside of the round. The round should be cut lengthwise of the grain of the meat in preparing for dried beef, so that the muscle fibers may be cut crosswise when the dried beef is sliced for table use. A tight jar or cask is necessary for curing. The process is as follows: To each 100 pounds of meat, weigh out 5 pounds of salt, 3 pounds of saltpeter, and 2 ounces of saltpeter; mix thoroughly together. Rub the meat on all surfaces with a third of the mixture and pack it in the jar as tightly as possible. Allow it to remain three days, when it should be removed and rubbed again with another third of the mixture. In repacking put at the bottom the pieces that were on top the first time. Let stand for three days, when they should be removed and rubbed with the remaining third of the mixture and allowed to stand three days more. The meat is then ready to be removed from the pickle. The liquid forming in the jars should not be removed, but the meat should be repacked in the liquid each day. After being removed from the pickle the meat should be smoked and hung in a dry attic or near the kitchen fire where the water will evaporate from it. It may be used at any time after smoking, although the longer it hangs in the dry atmosphere the drier it will get. The drier the climate in general the more easily meats can be dried. In arid regions good dried meat can be made by exposing it fresh to the air, with protection from flies.

PLAIN SALT PORK—Rub each piece of meat with common salt and pack closely in a barrel. Let stand overnight. The next day weigh out 10 pounds of salt and 2 ounces of saltpeter to each 100 pounds of meat and dissolve in 4 gallons of boiling water. Pour this brine over the meat when cold, cover and weight down to keep it under the brine. Meat will pack best if cut into pieces about 6 inches square. The pork should be kept in the brine 30 days.

SUGAR-CURED HAMS AND BACON—When the meat is colled rub each piece with salt and allow it to stand overnight. Then pack it in a barrel with the hams and shoulders in the bottom, using the strips of bacon to fill in between or to put on top. Weigh out for each 100 pounds of meat 5 pounds of salt, 2 pounds of brown sugar and 2 ounces of saltpeter. Dissolve all in 4 gallons of water, and cover the meat with the brine. For summer use it will be safest to boil the brine before using. In that case it should be thoroughly cooled before it is used. For winter curing it is not necessary to boil the brine. Bacon strips should remain in the brine six or seven weeks, hams six to eight weeks. This is a standard recipe, and has given the best of satisfaction. Hams and bacon cured in the spring will keep right through the summer after the brine has been used. The meat will be sweet and palatable if it is properly smoked, and the flavor will be very good.

TURKESAN ALFAFA SEED FOUND INFERIOR

The Commercial Variety Both Higher in Price and Poorer in Quality Than Home-Grown Product

A warning to alfalfa growers to avoid the use of commercial Turkistan seed is contained in Department Bulletin No. 128, of the U. S. Department of Agriculture, under the title of "Commercial Turkistan Alfalfa Seed."

Specialists of the department have been investigating the comparative merits of different kinds of alfalfa seeds, and have reached the conclusion that there is nothing to recommend the Turkistan variety for general use in this country. It is, they say, particularly unsuited to the humid climate of the east, which as a matter of fact uses most of the Turkistan seed imported into this country. This seed is also not sufficiently hardy to warrant its general use in the Mississippi valley, where hardness is an important factor. The investigators, however, are careful to distinguish between commercial Turkistan alfalfa and specific strains of early alfalfa that have been developed from certain introductions of seed from Turkistan. Valuable varieties of alfalfa unquestionably exist in central Asia, but these are at present only suited for use in experimental work in breeding.

At the present time approximately one-fifth of the alfalfa seed used in the United States is imported. Of this quantity, practically all—95 per cent in the last twelve months—comes from Russian Turkistan. In the European market commercial Turkistan is the cheapest seed available in this country, its wholesale price is less than that of domestic seed.

In spite of this fact, however, a mistaken belief in its superior qualities has resulted in raising its retail price to a point frequently above that of domestic seed. No such preference is shown in the alfalfa growing regions of Europe. There French seed is commonly considered the best, with Italian ranking next, and Turkistan last. Under these circumstances very little French and Italian seed finds its way to the United States, the bulk of the imports being, as already stated, the cheap commercial Turkistan.

Fortunately, growers who wish to avoid this variety can readily identify it by the presence of Russian knapsaw seeds. These seeds have not been found anywhere except in commercial Turkistan seed, and here they are practically always present. Russian knapsaw is in some ways similar to quack grass. Johnson grass and Canada thistle, spreading by seeds and underground rootstocks. The seeds are slightly larger than those of alfalfa and can not all be removed by any practical method of machine cleaning. Their chalky white color makes them especially conspicuous, and their symmetrical form, slightly wedge shaped, distinguishes them from the oval seed of other species often found in varieties of alfalfa from other sections. The knapsaw seeds, however, are not usually found in large quantities, and any lot of alfalfa should therefore be examined in bulk. The examination of small samples is not sufficient to show whether the alfalfa comes from Turkistan or not.

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