

Heavy Toad Migration**Due to Wet Weather**

An unusual number of migrating toads is attributed by biologists of the United States Department of Agriculture to an extraordinarily wet season. There is on record a migration of thousands of these little amphibians along seven or eight miles of the Dallas-California highway on the east shore of Upper Klamath lake, Oregon. The toads were all moving in one direction across the road and automobiles were killing them by the hundreds. The live ones were hopping over the dead ones and continuing their journey. The dead toads probably furnished food for crows and magpies, as there was scarcely a toad carcass to be seen when the same region was visited a day later.

These toads, upon emergence from their winter hibernation retreats, proceed to the shallow edges of some lake, pond or stream, and the female begins laying from 4,000 to 15,000 eggs. The hatching period depends upon the temperature, usually requiring from three to twelve days. The transformation of a tadpole to a young toad takes place some time between fifty and sixty-five days after hatching and under abnormal conditions has required two hundred days. The newly transformed toads leave the water and many of them perish before they find some sheltered retreat. Under certain conditions literally thousands of these young toads emerge from the water at the same time.

Genius of Holbein**Recognized by King**

When Hans Holbein, the celebrated portrait painter, went to England, he became a favorite of King Henry VIII, who took him into his service, and paid him a salary of two hundred florins a year.

One day, it is said, a nobleman called upon Holbein when the latter was very busy, painting from life. Holbein sent a message asking to be excused the honor of the visit for that day. The nobleman, highly offended, walked straight upstairs and broke open the door of the studio. At this, Holbein also lost his temper, and aimed a blow at the intruder which sent him from the top of the stairs to the bottom. When his passion had cooled down, the artist realized his danger, and wisely went at once to the king, to whom he told the story of the quarrel. Shortly afterward, the nobleman made his appearance, clamoring for vengeance. Henry made Holbein apologize, but the angry peer declared that nothing but the offender's death would content him. Whereupon Henry replied, "You have not now to deal with Holbein, but with me. Whatever harm you do him shall rebound tenfold on your own head. Whenever I please, I can make seven lords out of seven noblemen, but of seven lords I could not make one Holbein."

Domestic Logic

It is nothing at which to wonder. The little Portland boy is quite young and has not yet fallen a victim to the charm of exaggeration. Furthermore, he has a grandmother, a nice lady, but nervous. When he was asked if he could tell the number of feet in a rod he shook his head but declared a belief that a rod was about as long as a short store potato or a long lead pencil.

It appears he has heard his grandmother say that she jumped a rod every time the doorbell rang and had drawn his own conclusions, as a bright child would. (Grandma is, I think, considerably of a jumper at that.—D. H. Talmidge in Portland Oregonian.)

Mysteries of Brain

An "institute of brains" has been opened in Moscow for special research into the mysteries of the human nervous system and the brain, says Popular Mechanics Magazine. One of the aids in use there is a remarkable instrument that divides the brain into five equal sections, and makes a wax impression of it at the same time. After this, the organ is cut into 25,000 to 30,000 thin slices for study under the microscope. The brain of Lenin, the late Russian leader, has been studied in this way and directors of the institute propose to examine the brains of other great persons in Russia after their death.

When Visiting Is Inevitable

"When calling on an invalid, don't spend your time talking about her health or your health," advises a writer in Capper's Farmer who has been a long-suffering patient. "Don't spend your time talking about the illness of friends; especially do not describe the symptoms of people who are 'just like you.' Meet her in the same friendly fashion that you would if she were well. Wear your prettiest dress and your sweetest hat; remember, all the clothes she sees at the ones her callers wear."

Bell Long in Service

A seven hundred-year-old church bell with a tone of unusual beauty still rings each Sunday in the little village of Salsby, in the west of Sweden. According to the inscription on the bell, it has been in continuous service since 1228. The inscription is preceded by the letters A. G. U. A., believed to stand for a powerful Hebrew invocation, the words which are "Ain Gibor Leolam Adonai," or in translation, "Thou art eternally strong. Oh Lord."

Success Must Be Won

Success is never an accident, it never "just happens." It comes to the man who does his work a little bit better than the rest; to the man who visits tomorrow while facing hard facts of today.—Grit.

CANNING STRING BEANS AND TOMATOES

Canning String Beans at Home in the Steam Pressure Canner.

(Prepared by the United States Department of Agriculture.)

Of all the garden vegetables, string beans and tomatoes are the favorites when it comes to canning a supply for winter use. They cannot be done in the same way. Because of their acidity, tomatoes may be canned by the water-bath method; but for string beans a steam pressure canner should be used. Like other nonacid vegetables, string beans should be processed at a temperature higher than 212 degrees Fahrenheit, and this is only possible under steam pressure. Either glass or tin containers may be used.

String beans should always be packed boiling hot. That is, they are cooked for a few minutes, and then, while still boiling, packed into the jars, sealed, and processed the required length of time. This is sometimes called the "hot-pack" method. It is recommended by the bureau of home economics of the United States Department of Agriculture because the beans at the center of the container are quickly raised to the temperature required for processing, and the bacteria that cause spoilage are more likely to be killed. Also by the hot-pack method the step known as the "exhaust" is unnecessary.

USE OSNABURG FOR HOME FURNISHINGS**Charming Fabric for Draperies and Upholstery.**

(Prepared by the United States Department of Agriculture.)

"From field to fire" might be the slogan that heralds the appearance of osnaburg as a home furnishing fabric of merit. Osnaburg, in the South, is known as the stuff cotton picking boys are made of—boys for gathering potatoes, work clothes. In its undyed state it is similar in color to unbleached muslin or linen. It is coarse and strongly woven, in different degrees of coarseness, and with some irregularities of yarn. These very irregularities make it an artistic and charming fabric for draperies and upholstery and other home furnishings. Additional practical advantages of osnaburg are that it is inexpensive, easy to launder, easy to dye to match other furnishings, and made in desirable widths.

The bureau of home economics of the United States Department of Agriculture suggests, among other uses, that osnaburg makes excellent and inexpensive slip covers for furniture. It can be relieved by cordings or bands of cretonne or calico in any pattern; if desired, or by using decorative pillows by way of contrast. The illustration shows a slip cover for an upholstered chair.



Slip and Cushion of Osnaburg.

stered chair, made with corded edges of cretonne, which give firmness and add color. The box-plated flossie is effective. The round pillow is made from the same cretonne as the corded edge, and other furnishings in the room where this chair is used have also trimmings of the cretonne. When necessary such a slip cover may be laundered.

A similar cover may be made for aavenport or box couch, for a window seat or a draped dressing table. Sometimes a trunk must be kept in a bedroom or hall, and an osnaburg slip cover will camouflage its presence attractively. Radiators may be concealed when not in use by osnaburg draperies platted on a covered board which is fastened to the wall by brackets and is a handy shelf for books and magazines.

Osnaburg has been enough to be used for portieres at doorways. Its plainness makes it satisfactory for draw curtains or overdraperies at the window of a boy's or man's room.

These directions for canning string beans as well as most other common vegetables and fruits are given in Farmers' Bulletin 1371-F, "Canning Fruits and Vegetables at Home."

Pick the beans over carefully, string, wash thoroughly, and cut into pieces of the size desired for serving. Add enough boiling water to cover and boil for five minutes in an uncovered vessel. Pack in containers boiling hot, cover with the water in which they were boiled, and add one teaspoonful of salt to each quart. Process immediately at ten pounds pressure, or 240 degrees Fahrenheit—quart glass jar for 40 minutes, pint glass jar for 35 minutes, and No. 2 and No. 3 tin cans for 30 minutes. Remove the jars from the canner and invert glass jars, placing them out of drafts. Plunge tin cans in cold water to cool rather quickly.

Label all jars and cans with the name of the product and the date when canned. That is, they are for your use. Keep them at room temperature for at least a week. If any show signs of spoilage, discard them and watch others of the same lot to be certain they are keeping. Store in a cool, dry, dark place.

VEAL BIRDS ARE OUT OF ORDINARY**Not Too Expensive and Prepared From Cutlets.**

(Prepared by the United States Department of Agriculture.)

When you want to serve a meat that is a little out of the ordinary, but not too expensive, try veal birds. They can be prepared from cutlets, bouillon chops, chops from the lower end of the shoulder, and short cutlets from the lower leg. The meat is cut in strips about two inches wide and four inches long, the size of the pieces depending, of course, on the cut. Further information about veal "birds" is given by the bureau of home economics:

4 strips veal, 1 1/2 tsp. pepper
1/2 inch wide 1/2 onion, minced
6 strips bacon 1/2 cup chopped
1 1/2 cups stale bread crumbs 1 tbs. butter
1 tsp. salt

Pound the strips of veal until evenly flattened but do not break the meat. Reserve the bacon for wrapping the birds and make a dressing of the ingredients as follows: Brown the celery and onion slightly in the butter; then mix the ingredients lightly with a fork. Put a spoonful of the dressing on each strip of veal, roll carefully and evenly, and bind with a slice of bacon held in place with a toothpick. Have ready a heavy iron skillet. Brown the birds slowly on all sides, and then put into a casserole with some of the fat from the skillet. Cover and cook in a medium oven until tender, about three-quarters of an hour. Serve garnished with cream and with the meat juices unthickened. The small pieces left from the strips used for veal birds may be ground and used in meat cakes.

Give Kitchen Utensils Thought in Selection

Thrift in the choice, use, and care of kitchen utensils reduces this item of household expense to a considerable degree. The right utensil in good condition, when and where one wants it, saves time and trouble, enabling one to do quicker and better work. Unnecessary utensils should not be kept about.

Ease in handling cooking utensils depends on weight, balance, position of the lip, and the shape and material of the handle. Lip on both sides are convenient. If there is only one, it should be on the side that suits the user. An economical utensil is well made. Proper care and storage of utensils means longer and better service, says the United States Department of Agriculture.

Care of Heaters

There is danger of rust when a stove or furnace stands unused for some time. Pipes should be taken down in the spring, cleaned, and stored in a dry place. The doors should be left open to keep the interior dry. A jump of unslaked lime on the grate will collect the moisture and thus prevent rust, home economic specialists in the United States Department of Agriculture say. Leave a boiler of a steam or hot water heater filled with water up to the safety valve during the summer.

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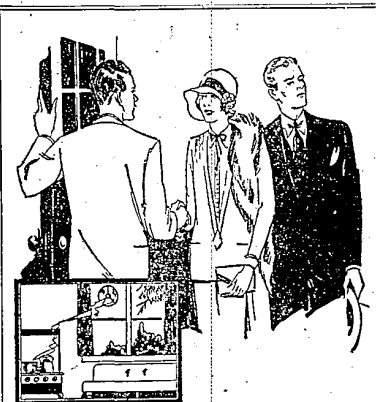
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