Loneliness Kills Rees Ants and Other Bugs

Healelberg Germany.-Lorellness will kill bees and other insects quicker than bad food, says I'rof, Wilhelm Geefsch, a German entomologist, who passed several years studying the habits of all kinds of bugs. A bee taust have companionship or he will die within five days, Professor Goetsch declares, no matter how much boney he may have on hand as food or regardless of how pleasant his surroundings are generally.
Deprive an ant of work and his

friends and he also will soon begin to more and in a day or two he will cari ut and pass away very comfortably indeed, leaving the impression behind that he did so intentionally.

Sees "Pearly Gates"; Struck Down by Sight

Hoquiam, Wash,-Reports that an intoxicated man was lying in the street a few blocks from police headquarters sent policer hurrying to the scene late at night, but the man, Ernest De-oer told the officers be had just started home from an evangelist meeting when he saw the pearly gates of heaven opening in the sight. He was perfectly soher, Tremen trained

TO MAKE CURRANT OR CINNAMON BUNS

May Be Baked Without Any Top Coating.

(Frepared by the United States Department of Agriculture.)

Take a portion of dough for light Take a portion of dough for light work on soinr radiation conducted rolls; whom it is ready for molding, since 1218 by the Astrophysical obserplace on a floured breadboard and roll in thickness. Pin down the corners to servations of the sun made in the keep in shape. Spread lightly with summer and autumn seasons at the softened butter, sprinkle with pow-observing station at Mount Wilson, is dered (or soft) sugar and stew



Appetizing Suns.

sheet as for a jelly roll, cut into inch slices and piace on a greated sheet about one buch apart. Let rise until about trebled in bulk; aprinkle the top with chopped muts, or brush with a mixture of sugar and mik, and bake about twenty-five minutes in a fairly if desired, these buns may be baked without any top ceating and iced just a few minutes before taking the oven, suggests the States Department of Agriculture.

Vegetable Chowder Makes Most Substantial Dish

Here is a mixed vegetable chowder that is good. It makes a substantial Rice and okra may be substituted for potatoes and corrots, suggests the United States Department of Agriculture, indeed almost any vegetables may be used with or in place this condition was beginning to mend of those mentioned.

teaspoonfuls 2 cupfuls skim milk

toes 2 tablespoonfuls
ons fat or a piece
of sait pork
canned to- favel tablespoonfuls flour
controls 2 controls skits

places, add enough water to cover, and cook for 20 minutes. Do not drain off the water. Brown the chopped enions in the fat for five minutes. Add this and the tometoes to the vegetables. Heat to bolling, add two cups of skim wilk, and thicken with flour, Odery tops or green peppers give a good flavor to the chowder if you happen to have them, so do finely chopped chives.

Creamed Peanuts and Rice

The United States Department of Agriculture recommends the following dish for a change. It can be easily and quickly made when boiled rice is on hand.

1 cupful rice (uncooked)
2 cupfuls chopped 3 tablespoonfuls
penuts
3 tablespoonfuls
fat
4 teaspoonful paprike
prike
3 teaspoonfuls salt

Boll rice. Make white sauce by mixing fiour in melted fat and mixing with milk. Stir over fire until it thickens. Mix rice, pennuts and seasoning with sauce, place in greased baking dish and bake for 20 minutes.

London-Robinson Crusoe's old flintlock musket, believed to be the authentic/weapon carried by Alexander Selkirk during his four years' ex-He on Juan Fernandez Island, which inspired Defoe's celebrated story, was sold at auction for £250.

Davidson's July Clearance Sale begins Tuesd'y July 1. For more particulars see page 2.

DINOSAUR TRACKS FOUND IN VIRGINIA

Imprints Show Animal Had Stride of 56 Inches.

New York.-How dinosaur tracks were found in Virginia in a slab of red Triassic shale taken from a farm in Aldie, in Loudoun county, is described in a pamphlet fust issued by the Smithsonian institution on the activities of its field workers in the year. The sizh, which was obtained by C. G. Glimore of the National useum and which is now on exhibition at the museum, shows that the animal had a stride of 56 Inches.

Mr. Glimore also conducted exca-vation work in the Dinosaur National monument, Utah, to obtain for exhibition in the museum a mountable sheleton of one of the large sauropodons dinosaurs. The often fragile bones of these gigantic reptlles are found embedded in a thick sandstone of variable hardness that is tilted up at an angle of 60 degrees and the work of querrying them out without doing Irreparable damage is described as a slow and tedious operation. More than twenty-five tons of marerial were safety transported, from which it is certain that a good skeleton mount of liplodocus will be obtained, measurhig eight feet, with a height of four-

teen feet at the hips.
"Besides many localities in the United States," says the paraphlet in tehing of the field work, "the regions isited included the Canadian Rockies the Yungtsze valley, several islands of the West Indies, Panama and Central America, Labrador and several countries in Europe.

Studies Solar Radiation. "Dr. C. G. Abbot, assistant secretury of the Smithsonian institution. gives a comprehensive survey of the vetory, of which he is the director. into a rectangular sheet one-half inch This work, at first restricted to obwith | now conducted at two stations situated currants or cinnamon. Roll up the in two of the most cloudless regions of the world-Mount Hacque Hala, Artzona, and Mount Montezumer, Chile

-where observations are usually made five times dully throughout the year. The mass of data thus being seconsitated will, it is hoped, become the groundwork for study of the rela tion of the variation of the sun to the ariation of the weather, preliminary studies of which already have been made by H. H. Clayton while chief weather forecaster of the Argentine

gical service "Mr. Charles H. Hoy, who has conducted blotogical collecting expeditions for the Smithsonian for several years in Australia and elsewhere, sailed for China at the beginning of the year to collect vertebrates in the Yangtsze valley. Mr. Hay's expedition was bewith difficulties of various kinds, culminating in a real tragedy. Due to the upsettled condition of China, great delay was encountered in getting the outfit through the custom house in Shanghai, and the prevalence of almost unchecked banditry made travel hazardous and uncertain. After a few weeks' successful collecting in the Yochow district. Mr. Hoy left for a trip through Hunan and Klangsi, in the course of which his series of acci-

dents began. Field Worker Dies.

"He had a bad fall, wrenching his oack so badly that he was unable to even crawl about for a week. Just as he accidentally shot bimself in the leg, and though unable to get about, he wrote that he planned to send his men out collecting. However, within a few days a severe case of appendicities set in, necessitating an operation from which Mr. How never recovered. Mr. Hoy, in spite of his misfortunes shipped considerable valuable material back to the institution for exhibition.

"Dr. J. Walker Fewkes, chief of Bureau of American Ethnology. Smithsonian institution, describes the results of a preliminary reconnoissance of the archeological remains in south vestern Florida.

"The first region visited was that of the Ten Thousand islands, which is almost a virgin field for the archeologist, and here were found many mounds and other fraces of the spre-historic Iodian inhabitants. There are few modern settlements in the region, though one was located at Porpoise point, consisting of several houses and about fifty lubabitants. Life is very simple in this primitive settlement, which is entirely out of touch with the outside world. The houses are mounted on piles like the ancient pile dwellings. A promising series of preliminary excavations was made on Weedon's island, in Tampa bay, with juteresting results that Dr. Fewkes decided to make it the site of more comprehensive investigations. The largest mound in the cluster was probably that on which the chief's bonse was creeted, and it is cialmed by Dr. Weedon that De Soto and Narvaez first landed at this mound. If so, it can be identified as the Caluse town, Ucita. Dr. Fewkes is at pres ent in Florida continuing and expanding his investigations of this archeo-

logically little known region.' Hospital Not Needed

Helena, Mont.-With 100 per cent bealth conditions prevniling in Helena and vicinity for several months, lack of patients threatens to close St. Peter's hospital, unless trustees of the institution are able to replenish its finances through substantial cash con-

SHEPHERD'S PIE IS MAKING JELLIES OF NICE FOR A CHANGE

Instead of Pastry.

(Prepared by the United States Department of Agriculture.)

In place of the pastry crust for meat pies, a mashed potato crust is some potatoes together instead of as two separate dishes the United States De-



A Shephord's Pie.

of Agriculture points out. This is often called a "shepherd's ple." To make it, line a dish around the sides with mashed pointoes prepared as for the table, then fill with minced lamb, year or any other left-over meat, well seasoned and mixed with a little gravy.

Cover the top with mashed potatoes and criss-cross with a knife. Put in oven and neat until hot through and well browned on top.

Leftovers of Perishable Foods in Warm Weather

Moist cocked foods, especially those made with pretein-rich materials, such as milk, eggs, meat, or fish, are excellent breeding places for harmful micro-organisms, including those that cause serious poisoning without making the food smell or taste spoiled. Leftovers of meat pies, dishes made holled or cream saind dressing must be carefully handled and should be used promptly. Bolled rice, hominy, and other cereals also spoil quickly transferred premptly from the dishes In which they were served to sets rate, clean, dry, covered dishes, chilled as quickly as possible, and kept in the cold storeroom or the refrigerator.

tin, 1374, Care of Food in the Home, housekeepers gainst serving leftovers of perishable foods in bot weather without first solling them. "Worming up" such oods is not enough; it may even inreast the danger of raising the temperature to a point favorable to the growth of micro-organisms, but not high enough to destroy them. leftovers served as "cold victuals" are not only unappetizing, but may be un-

"Shish Kebab" Is Easy to Prepare on Skewers

Parts of the shoulder, in the forequarter of lamb, are fully as tender as other cuts, but less shapely than the leg to carve and serve. The meat close to the shoulderbiade and where the "eye" of the rib chops can be traced toward the neck will furnish tender cubes of meat which can be run on skewers and broiled or pan-brolled in the same way as chops, while the less tender pieces in the shoulder or forequarter may be chopped up and stewed. In Armenian restaurants lamb broiled on skewers in this way is called "shish kebao." A little onion Julce is sometimes squeezed over the meat just before cooking it. Salt and pepper are added when the broiled he cooked out of doors in this way, using long sticks instead of skewers, suggests the United States Department

ATTRACTIVE FLAVOR

Mashed Potato Crust Used Pectin Extracts Help Various Kinds of Fruit. .

(Perpared by the United States Department of Agriculture) Experience has taught the jeity-

maker that certain fruits are not times a pleasant charge. This makes monly considered suitable for jetly an attractive way of cerving ment and making owing to their has pectined. monly considered suitable for fellytent. By the use of pectin extracts, however, attractive jellies of good flavor can be secured from such fruits as strawberries, rhubarb, ripe red and raspberries, fresh or canned pineapples, peaches and cherries, Pec-tis extract may be bought or made at home from apples or citrus peel. Directions for preparing it are given in Department Circular 254, which may be obtained free by writing to the United States Department of Agriculture at Washington.

The following recipe for making a good jelly from rhubarb is given in this circular:

Rhubarb Jelly With Added Pectin and Acid.

cuptul rhubarb 1 cupful rhubarb 1% cupfuls sugar

This jelly is best when made from very young, tender and succulent rhubarb of mild flogor and with very little green color, since the green thane is likely to darken in cooking. The jelly should have an acid but otherwise mild flavor, and a bright, red color. If made with lemon pectin it should be clear and transparent; if made with spile pectin the color and appearance may not be so attractive, though the flavor and texture should be fairly The flavor of old rhubarb is apt to be strong; when it is to be used, the addition of one or two pieces of lemon or orange peel to the stems as they cook may perhaps be considered in improvement.

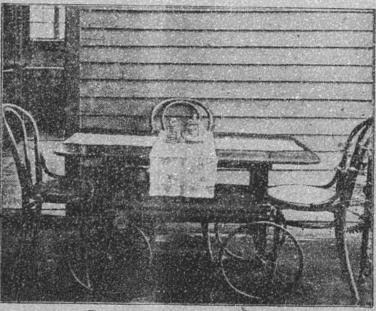
Wash and trim stalks of chubarb, being careful now to remove the pink skin 'Che addition of extra skin improves the color of the juice. Cut into half inch pieces and place in a gran-ite pan. Add one cupful of water for sich pound of rhubarb. Cook tender, then strain through four thick-nesses of cheesecloth. There should s of cheesecloth. be about one and one-quarter cupfuls of mice for each pound of shubarh.

Add other ingredients to the juice The United States Department of in the proportions indicated above, and boll. The ordinary jelly test can not always be depended upon in the case of rhubarb, particularly if the stalks are not very young and tender, because there are certain gummy sub stances present which cause the hor juice to sheet from the edge of the spoon, but which do not assist in making a jelly. It is therefore wise to cook somewhat beyond the usuai test

Twice-Baked Bread and Milk Toast for Children

Bread cut or torn into small pieces and heated in a very slow oven until thoroughly dried and very deficately browned is good food for children. The warming oven of a coal stove is about hot enough for this purpose. In the case of gas evens it is often difficult to get gas lew enough without having the door open a little way. The advantage of tenring instead of cutting the brend is that it makes it lighter in fexture and easier to eat. The crust can be torn off from all but the ends of a touf of bread in one piece. This ernst should be forminto pieces about two inches wide. The inside of an or dinary loaf of bread will make sixteen pieces of convenient size. Tear first neross the loaf and then year half into eight pieces. It is usually necessary to make a small cut in order to start the territie. It is well to keep the crusts separate, as otherwise they are likely to get too brawn a Soch bread will need to be reliested before being served onless it is kept in a warm two to paste the paper strius or the I place, like a warming even

IMPROVISED TEA-CART QUITE CONVENIENT

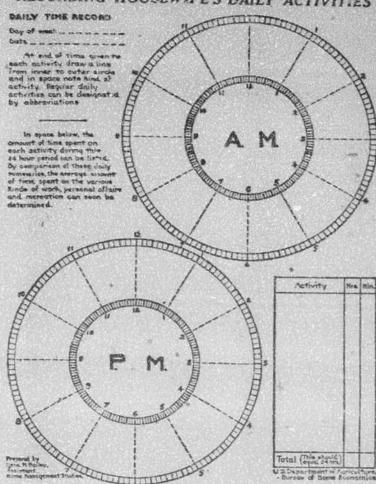


Time and Step-Saving Piece of Furniture,

(Prepared by the United States Department of Agriculture.) The top of an old drop-leaf table and the wheels from a discarded haby carriage were the most important parts of a home-made ten wagon evolved by a woman living in Chesterfield county, Virginia. Possessed of more imagination and ingenuity than spare money, this woman made a very convenient, time and step saving piece of familiare which also looks well whenever she asses it. In the weather, when she wishes to enjoy breakfast, lunch or tea on the perch, she has only to wheel her tea cart a short distance from the kitchen and she can turn her back on the scene of her daily tasks.

The work was done as a part of the county kitchen improvement contest in which she took part, under the direction of extension workers co-operatively directed by the Virginia Polytochaic institute and the United States Department of Agriculture.

RECORDING HOUSEWIFE'S DAILY ACTIVITIES



Charts for Keeping Record of Daily Work

(Prepared by the United States Department | in actual housework, in such enter-of Agriculture.)

afternoon, with the bour spaces divid-ed late live-minute periods, has been by the bureau of home eco nomics of the United States Departneut of Asricutture for recording and studying a housewife's daily activities. The advantage of the dial (term is

he similarity to the face of the clock. A minimum of time is required to keep a record of work done by this chart. he time thes not need to be written each task accomplished and only abbreviation of the name of the and eight-thirty—could be fetred down in the space the hand of the clock would pass over during this time; or the space covered by a crayon of a color used to designate dishwashing.

this will show are time spent in sleep. Agriculture, Washington,

A chart, illustrated herewith, de- prises as gardening, poultry raising, signed like the faces of two clocks, use: in community affairs, in recreation and companionship with the children and in other activities. This will give the homemaker a busis for judging the importance of her different tasks and the amount of time that should be given to each. Data already secured from farm

homes shows that from six to sixteen hours per week, with an average of ten hours, was spent in doing laundry work. The difference in time used for this task in homes naving similar conditions ladicates that better manage ment either in equipment, methods, or time and energy consumed in washing and ironing clothes. A dairy time record will prove many other facts when used and analyzed.

Prints of the chart may be obtained, upon application to the bureau of Some or the things that a chart like home economics of the Department of

MAKING OF GUMMED

Any Woman Can Fit Own Garments Without Help.

(Prepared by the United States Department of Agriculture.)

Outstanding among the problems of the rural homemaker, or, indeed, of any housekeeper, is the making and remodeling of the family clothing, es pecially her own. To meet this need extension workers co-eperatively employed by the United States Depart ment of Agriculture and the state agricultural colleges have for several years tought the making of gummed paper dress forms, so that any woman possessing one can fit her own gar means without betp. By demonstrating the method of making these forms at chile meetings a great many women have learned how to do it and have helped to make them for others. The form may be made by one person for another, but it four people loin forces, strius, the person whose form is being made will not have to stand so long.

Starting the Dress Form.

United States Department of Agricul-

ture Circular 257, which gives com-

forms, will be sent free to any one re

visit, her dress form at home will en-PAPER DRESS FORM able her mother to her absence, able her mother to make and fit

Among the many uses for such a form, in addition to planning and fitting new garments and altering readyto-wear garments are pattern making



Yaking the Dress Form Off Model.

and alteration; adjusting collars, girdles, underwear; remodeling out-of-style garments, and tamping skirts. The position of the shoolder seam, armseye, undergaves seems, normal walstille und hip fine may be indicated on the form, and also becoming! outlines for round, square and Vshaped mee's, and the right beight for! the tops of combinations and comi-

Special Means to Keep Different Foods Cool

If no nee is available, good results can be obtained in some climates with an iceless refrigerator, which is de-scribed in a bulletin issued by the United States Department of Agriculture, or one of the earthenware de-vices in which air is cooled by the evaporation of water. Foods may also be kept cool as well as hot in hear-tight containers, such as fireless cookers and vacuum-jacketed botties. These devices, of course, will not make the food cooler than it was when placed in then.

On some farms the cold water pumped from deep wells for the live stock may first be used to cool foods by running it through a suitable storage box, or a house or box may be built ever a spring or a brook. Foods in tight containers may also be lowered into the cool air of the cistern or well, but if the water is used for drinking great care must be taken not to presting it as long as the supply lasts, let foods tall into it. Special wells of B the daughter of the family is away at school, college, business, or on a sometimes constructed.