

# LAND VALUATION CAN BE DOUBLED

### Improper Utilization of Soil in High-Grade Agricultural District Is Related.

## STREAM WASTES MANY ACRES

### Farmer Can Redeem Much Valuable Soil By Regrouping Different Buildings Without Sacrificing Convenience.

Prepared by the United States Department of Agriculture.

"Standard, on the next farm, has offered me 5 acres of land next to the fence for \$200 an acre. I need more land, and I've half a notion to take the offer."

The Sunday quiet and the warm spring sunshine had lured the farmer and his visitor to a perch on the top rail of the cow-lane fence, where they fell into discussion of United States Department of Agriculture reports. The visitor thought for a moment while his eyes roved across the flat farm land before them.

"Why pay \$200 an acre?" he inquired finally. "Why not buy the few acres you need from a man who can sell it to you for half as much?"

Land Gets Full Price.

"One hundred dollars an acre for farm land in this country? I guess not! Pete, you don't know farm values out here. Back in your New England hills you may find land as cheap as that, but you can't buy a rod of tillable land in this section without paying the full price for it!"

He laughed as he said: "If you can find 5 acres for sale in this township at the price you mention, I'll buy it—provided it is within 3 miles of my home."

"Closer than that," said the New Englander cheerfully. "In fact, you're standing on a part of it right now—sitting on it, I mean."

"But this is mine already!"

"Of course," retorted the other. "It's your cow lane and you're the man. You can sell yourself a few acres of first-class farm land at \$100 an acre—less for some of it, perhaps. I bought a few acres from myself last spring, after I had learned how simple the transaction was."

The farm owner laid a firm hand on his friend's broad shoulder.

"Quit talking riddles," he warned, "and come out with the story or I'll tip you off into the nettles!"

"You can get all the land you need by making your wasted land productive. You own the wasted land, and you can buy it from yourself at the price of making it tillable; that's what I mean."

"But the waste land on this farm can't be made productive. There's only an acre or so in that stony hill-lock over there—and I'm even getting cash returns from that by planting cherry trees among the stones!"

"I didn't say 'waste land'; I said 'wasted land,'" the other reminded him. "Waste land is land made un-



This Unconfined Brook Wastes Many Acres.

profitable by nature; wasted land is productive land that man himself has failed to make use of. That's the difference.

"The size of your farm business has more to do with your income than any other feature. While you've been planting cherry trees among the rocks on a stony acre you've been using this long lane for no other purpose than as a path for cattle to pasture. You could use the public road almost as conveniently. This lane is right in the heart of your corn-land, too. It must be 500 yards long and it's a rod wide at least. There's about three-quarters of an acre of prime soil right there for the price of taking out one of these fences."

"And the road borders your farm for the whole length of your field. I don't know what the highway laws in this state are, but certainly they don't require all the land that lies between your fence and the road. Find out how much the highway encroaches on your land and move your fence up. There's another fat acre there."

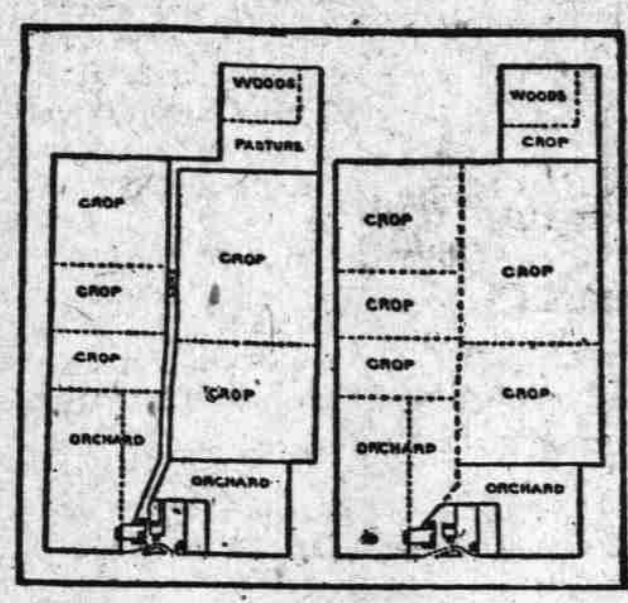
"Then there's that Osage orange hedge fence your father planted along the line running west from the house. That hedgerow robs you of more land per rod than any other fence on the farm. It not only occupies an acre to every 200 rods but renders worthless for cropping a strip 20 feet wide on each side of it. It will be money in

your pocket to take the tractor out some time when work is slack and snake that old hedge out by the roots. You can put this rail fence there. Or you can put a wire fence there and use these rails to stake-and-ride some of your other rail fences.

"Look to your brooks and ditches. A brook that wanders at will through good farm land will put much of it beyond the reach of the plow—a ditch will set it straight."

Scattered Over Rich Soil.

"Many farmsteads have their buildings scattered widely over rich land. The farmer can buy back a lot of valuable soil by regrouping the clusters more economically without sacrificing either heavy or convenience. Where farm land increases in price, as it has in this section, it pays the farmer to go over his place with an eye open for wasted territory. It won't always



Plan of a Farm Plan of Same Farm Showing Wasted After Elimination Land in a Lane.

be profitable to reclaim all that he sees. He can't for instance, move a barn to gain a rod or two of land, but he'll be sure to see much that can be done. Every foot brought under profitable cultivation increases the farm business and the farm profit."

"I never realized that the matter was so important," mused the farm owner.

"Neither did I," was the reply, "until the Department of Agriculture wiped the economic dust off my business spectacles!"

## FEEDING FARM FLOCK RIGHT KIND OF FOOD

### Important If Hens Are to Give Profitable Results.

### Aim Should Be to Use Grains That Are Grown on Farm—Mistake Not to Supply Animal Food of Some Description.

Prepared by the United States Department of Agriculture.

Feeding the farm flock the right kind of food is important if it is to be a paying proposition. If hens do not get sufficient or proper feed they can not be expected to give satisfactory and profitable results. A complicated ration is not necessary. The aim in feeding the hens should be to use, so far as possible, the grains that are grown on the farm or that are available in the immediate neighborhood. One of the most successful methods of feeding is to give a light feed of grain or a mixture of grains in the morning and a feed of the same material at night, the night feed consisting of about as much as the hens will clean up.

In addition a dry mash should be provided where the hens can have access to it continuously. When considerable quantities of waste food are available for the hens to pick up from the fields, the amount of grain fed may be cut down. Oftentimes judgment in this respect is faulty, and but for the dry mash there would be danger that the hens would not receive enough feed. With the dry mash at their disposal they are able to make up any deficiency of feed due to faulty judgment as to the quantity they get in the fields.

One of the most common mistakes made in feeding farm poultry is failure to provide animal food in some form. Of course during the spring and summer, when quantities of insects are available, they may supply the hens' wants in this regard, but during those parts of the year when insects are not available, or are scarce, it becomes necessary to provide animal food. Milk, usually fed either as skim milk or buttermilk, provides an excellent source of animal food, but when milk is not available the hens should have beef scrap or meat scrap. While this product is high in price, it is economical, and should be included in the hens' ration because of the increased production that will result.

During the winter it is necessary to provide some form of green or succulent feed, such as mangels, cabbage, clover, alfalfa or sprouted oats.

## SHELTER SAVES IMPLEMENTS

### Farmer Would Be Surprised to See How Much Trouble Could Be Avoided by Keeping Off Rain.

"Shelter will double the life of farm machinery," says O. R. Zeasman of the agricultural engineering department of the University of Wisconsin. "If farmers would only keep the rain and rust away from their implements, they would be surprised to see how much trouble would be saved."

"Rust can cause many troubles. For example, an adjustment may become so badly rusted that it cannot be used. It is often damaged or broken in loosening."

# SUNDAY SCHOOL LESSON

(By REV. J. B. FITZWATER, D. D., Teacher of English Bible in the Moody Bible Institute of Chicago.)  
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## LESSON FOR MARCH 13 THE LAST PASSOVER.

LESSON TEXT—Matt. 2:14-30.  
GOLDEN TEXT—As often as ye eat this bread, and drink this cup, ye do show the Lord's death till he come.—I Cor. 11:26.  
REFERENCE MATERIAL—Mark 14:12-26; Luke 22:7-23; John 13:1-30; I Cor. 10:16, 17; 11:23-24.

PRIMARY TOPIC—Jesus at Supper With His Friends.  
JUNIOR TOPIC—Remembering Our Lord Jesus.  
INTERMEDIATE AND SENIOR TOPIC—The Lord's Supper and Its Meaning.  
YOUNG PEOPLE AND ADULT TOPIC—Communion With Christ.

### I. The Bargain of Betrayal (vv. 14-16).

This is a dark picture. Satan had so completely gained the mastery over Judas that he sold his Lord for the price of a slave (Ex. 21:32). Judas' sin was not of a sort that one would suddenly be overtaken with, but one of deliberate purpose.

### II. The Passover Prepared (vv. 17-19).

1. The disciples' inquiry (v. 17). They inquired of Jesus as to where they should prepare for the Passover. They were no doubt anxious to be of service to Him. We should be not only ready to do our Lord's bidding, but should inquire of Him as to what He would have us do.

2. The Master's strange directions (v. 18). They were to go into the city where they would meet a man bearing a pitcher of water. It was usual for the women to carry the water. This unusual occurrence would make it easier for them to find the man. To him they were to say, "Where is the guest-chamber where I shall eat the Passover with my disciples?" "And he will show you a large upper room furnished and prepared. There make ready for us" (Mark 14:14, 15).

3. The obedience of the disciples. They did as Jesus had appointed them. They did not stop to question the sanity of the command, but like true disciples obeyed. Christ is omniscient. He knew just how the matter would turn out.

### III. The Betrayal Announced (vv. 20-25).

1. The time of (vv. 20, 21). It was while they were eating the last passover that Jesus made this announcement. Perhaps the reason why this feast should be disturbed by such a sad announcement was that Judas might be given an opportunity at this last moment to repent. God does not will that any should perish, but holds out to the most wicked man to the last moment an opportunity to repent.

2. The sorrowful question (v. 22). They did not seem to suspect one another, but directed personal attention to themselves. We should always examine ourselves rather than others.

3. The darkness of the crime (v. 23). "He that dipeth his hand with me in the dish, the same shall betray me." does not point out the traitor, but indicates the greatness of the crime.

4. The betrayal of Jesus was by the determinate counsel and foreknowledge of God (v. 24; Acts 2:23). Nothing takes place by chance. "Woe unto the man by whom the Son of Man is betrayed; it had been good for that man if he had not been born." To have been born in the world and lived for a while, leaving an impression upon it for good is a great privilege, but to be face to face with such a great privilege as Judas Iscariot, and to make such a miserable failure of it is worse than nonexistence.

5. Judas' evil determination unshaken (v. 25). In the face of all that Christ had said, he went forward and tried to cover up his purpose by saying, "Master, is it I?"

### IV. The Feast of the New Covenant Instituted (vv. 25-30).

This took place at the close of the passover supper.

1. The bread a symbol of Christ's body (v. 26). This is a fitting emblem of Christ's body. As bread nourishes and strengthens our bodies, so Christ is food to our spiritual lives. Unless we feed upon Him, we shall perish.

2. The cup a symbol of Christ's blood (vv. 27, 28). This was symbolic of the atonement which was made by the shedding of His blood on the cross.

3. Drinking anew in the kingdom (v. 29). This does not mean that in heaven this service will be renewed but that this was symbolic of the heavenly reality.

4. Going to the cross with a song (v. 30). With all the sorrows and the burdens of the world upon Him He pressed forward with cheerfulness. Those who have come under the shadow of His blood can go forward bearing their cross with a song of joy.

Religion. Religion is not a lot of things that a man does, but a new life that he lives; not a thing for weak souls, but a thing for the manliest soul.—Phillips Brooks.

Watch Our Beginnings. Let us watch well our beginnings and results will manage themselves.—Alix Clark.

The Life Preserver. Every man's task is his life preserver.—Emerson.

# VARIED STYLES FOR EVENING WEAR



IN THE gay world of evening gowns it is hard to choose only two for illustration. There are so many different kinds of them with charms so varied and captivating, that the distracted fashion reporter would gladly display them all. They differ in character more than other gowns, because there is little restraint put upon the fancy of their creators—they furnish a playground for it. The two chosen for illustration here include a net gown at the left—a modest, unpretentious but elegant affair—and a brilliant and glittering creation made for high occasions beside it.

The quieter of these two models is equal to many demands and, with a little helping out of the bodice, may take on the responsibility of serving for afternoon wear. It is made of brown dotted net, in a warm shade, over brown satin, and could hardly be more simply designed. A plain bodice and full skirt of the satin serve as a foundation for an over bodice and full skirt of net.

# Hats Take on Companions



IN THE spring the milliner's fancy lightly turns to thoughts of companion pieces for hats, or so it appears, and we have hats with bags or parasols or scarfs to match that easily inveigle many extra dollars out of the seekers after spring headwear. Hats with bags to match are almost irresistible, the same fabrics going to make each of them. Among these, turbans of georgette crepe with bead trimmings, have made the way of the modiste easy, for bags of georgette flounces, applied to silk foundations and fringed with beads, present no difficulties in the making, and are wonderfully alluring.

Ribbons lend themselves to hats and bags with equal success and millinery fabrics, including them, find themselves in demand for scarfs and parasols to match headwear. How effectively crepe-de-chine may be used appears in the hat and scarf set shown in the illustration. It has a rival in georgette when an added degree of daintiness is required.

In the set shown here the designer chose crepe-de-chine in light gray and gray yarn as mediums for working out a lovely little spring wrap and a quiet hat. They have been completely developed by means of corded shirtings in the crepe together with yarn tassels and stitching. The wrap is merely a wide scarf fastened to the waistline at the front and at the back where one of its long tassels finds a place of importance.

Julia Bottanelli  
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New Fancy Bags. Fancy bags made of frayed flounces of changeable taffeta are new accessories seen in London.

# The Kitchen Cabinet

(© 1921, Western Newspaper Union.)  
Today is ours, what do we fear? Today is ours, we have it here. Let's treat it kindly, that it may, Wish at least, with us to stay. Let's banish business, banish sorrow; To the gods belongs tomorrow.—Anacreon.

## HINTS FOR THE HOUSEKEEPER.

When roasting pork slit it at intervals and insert slices of tart apple. The apple gives the gravy a delicious flavor. When salting almonds use olive oil instead of butter. It gives a better flavor. Candy animals may be made from the celluloid animals bought at the ten-cent store. Separate each animal along the seam with a sharp knife and fill the mold, after giving it a coating of butter, with fondant. In a few minutes remove and set aside to dry. The children will be delighted with these candy animals.

A good foundation for any cream soup is one tablespoonful each of butter and flour, the butter bubbling when the flour is added. Cook until smooth, then add one pint of milk, seasoning, and one cupful of any vegetable which has been washed or put through a sieve. For tomato soup a pint is the usual quantity with a pinch of soda and a teaspoonful of sugar.

Use a discarded safety razor blade to scrape paint from windows as well as to rip with. Sprinkle corn with warm water before putting it into the popper. It pops much more evenly.

Keep cress, mint, parsley well washed in a glass jar screwed tight. It will keep fresh and crisp for a week or more. Keep in a cool place.

Make a mat of discarded fruit jar rubbers to use under the dishpan in the sink. It will save scratches and stains.

Cream of tartar, a soft brush and a little water will clean flit-free jewelry. When making layer cake, to keep the slices from sliding, stick toothpicks through the layers to hold them in place until the icing or filling is set.

A pair of day pillows may be kept for the bed during the day, or fresh pretty slips may be put on and removed at night, thus keeping the bed looking fresh.

If a cream soup scorches slightly, add a teaspoonful of peanut butter, after it is set into a dish of cold water and stirred well. The peanut butter will effectively disguise any bitter taste.

Dried orange peel put through the meat grinder may be used for many things. A pinch added to the tea when making a cup will add to its flavor.

The sirup left from spiced peaches may be used in the mince meat, adding a delicious flavor to the mince pies.

To smile at trials which fret and fag, And not to murmur—nor to lag, The test of greatness is the way One meets the eternal Everyday.—Edmund Vance Cooke.

## FOODS FOR OCCASIONS.

The following dishes are like "leisure, a pleasant garment, but not fit for constant wear." These dishes are nice occasionally but can never take the place of the old standbys:

Round of Beef VII. Raisins.—Put into a casserole one-fourth of a cupful of sweet fat or butter, and when melted add one cupful of the following mixture: Equal parts of celery, carrots, onions, and ham chopped together. Cook until the vegetables are brown, then lay over them a round of beef, from the tougher end, about four pounds. Cover with a second cupful of the mixture and cook in a hot oven for three-quarters of an hour. Remove the meat from the casserole, strain off the vegetables, add a cupful of stock to the strained liquid and return the meat to the casserole. Over the meat spread one cupful of seeded raisins. Cover and cook for one hour and a quarter longer. Serve from the casserole.

Green Cheese.—Take two ounces of fresh parsley, one ounce of water-cress, one ounce of celery. Dry the parsley in the oven until crisp, but not until it has lost its bright green. Chop the cress and celery, add to the crumbled parsley and mix with four ounces of fresh cream cheese. Season with one-fourth of a (teaspoonful) of salt and a small speck of cayenne; pass the whole through a colander and form into small cheeses to pass with the salad.

Stuffed Baked Potatoes.—Bake potatoes of uniform size. When done cut a slice from one side and remove the potato pulp, to leave the skin for a case. Press the potato through a ricer, add one-half cupful or more of chopped cold boiled ham, season with salt, pepper, a little mustard and butter and milk or cream; beat until light and fluffy. Fill the cases with the mixture, rounding above the edges. Brush over with melted butter and return to the oven to reheat the potatoes and brown. Serve with a green salad.

Nellie Maxwell