

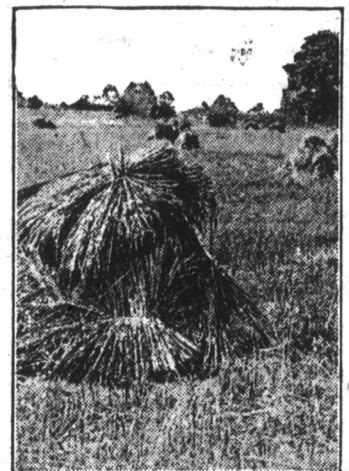
ERGOT IS CAUSE OF HUGE LOSSES

Disease of Rye and Occasionally Found on Wheat and Other Cultivated Crops.

PRODUCE SPORES IN SPRING

Allment Has Become Widely Distributed Across Continent—Durum Wheats Seem to Be More Susceptible to Attack.

(Prepared by the United States Department of Agriculture.)
Ergot, a widespread disease of rye, and occasionally reported on wheat and the other cultivated cereals and related grasses, has this year been observed in North Dakota as a destructive disease of wheat. Samples of thrashed wheat sent to the United States Department of Agriculture from several points in northeastern North Dakota carry as much as 10 per cent by weight of the ergot bodies. This figure does not fully represent the probable amount of ergot produced by the crop, for an appreciable percent-



Ergot Has Become Very Destructive in Rye and Particularly Durum Wheats, Even Occurring to a Marked Degree in Barley.

age of the sclerotia, or ergot bodies, would, of course, be blown out with foreign material either as a part of the screenings or with the straw through the blow stacker.

Ergot can be distinguished in ripening wheat as large bluish black bodies, which in many instances are from three to eight times as large as the grain of wheat or rye which they displace in the head. Many of these bodies fall from the ripe wheat or rye head during the process of harvesting and lie on the ground all winter. They germinate in the spring and produce spores which infect the wheat or rye head when it is in bloom.

As a disease of wheat, ergot has become widely distributed across the country from New York to Oregon and from the Canadian border to the southern limits of wheat production, but not until within the past three years has it attracted more than passing attention. From such observations as have been recorded there is some reason to believe that the disease is becoming not only more prevalent but is also more widely distributed. The durum wheats seem to be more subject to attack than do the common wheats; at any rate, reports based on field observations and on samples of thrashed grain show a higher percentage of ergot in the durum varieties.

Ergot Is Poisonous to Live Stock.

The importance of ergot as a cereal disease lies not so much in its relation to crop yield as it does in its poisonous effect upon animals that unwittingly have been given a ration of screenings or other feed containing the ergot bodies. It is now generally accepted that flour made from wheat or rye is unfit for food if it contains more than one-tenth of 1 per cent by weight of ergot. Screenings obtained from wheat or rye affected with ergot would naturally include ergot bodies, and these when ground at the feed mill are scarcely recognizable as a part of the grit. Such feed, when fed to poultry or other live stock, may result in fatal poisoning.

As a cereal disease, ergot may be controlled by planting clean seed immediately after any other crop than wheat or rye in which there was an outbreak of ergot.

Winter rye volunteers readily, and these volunteer plants are almost always badly infected with ergot. Sowing wheat after rye, therefore, is bad practice, for, regardless of whether the ergot attacks the wheat, its presence in volunteer rye is sure to leave a considerable quantity of both rye and ergot in the wheat as it comes from the thrashing machine. This foreign matter is likely to lower the grade of the wheat as well as affect its value for bread-making purposes.

Freeing Seed Grain of Ergot.

Rye or wheat containing ergot bodies can be perfectly cleaned by pouring the grain into a vat or barrel containing a 20 per cent solution of common salt and stirring thoroughly to bring the ergot bodies to the surface. The difference in specific gravity between all ergot bodies, or pieces of such material, to the surface where they can be skimmed off. The brine should then be drawn off and the grain then washed in fresh water to remove any salt remaining on the seed.

PEA ROOT-ROT FOUND IN WESTERN STATES

Much of Seed Grown in Montana, Idaho and Utah.

Survey Indicates That There Are Incipient Cases of Disease in Nearly All of the Most Important Districts.

(Prepared by the United States Department of Agriculture.)

Does pea root-rot, so destructive in the pea-canning sections of the Eastern and Central states, occur in the important seed-producing sections of the West, or is there some basis for the belief of the growers there that their climate and soil safeguard them in some way from loss? Is there any danger of the spread of pea diseases with western seed?

Answers to these questions have been made by specialists of the bureau of plant industry, United States Department of Agriculture, who have studied the pea disease situation during the past season, which has been one of heavy loss in some of the older sections of the country, where pea root-rot has now become so common that many fields are unproductive and the continuation of the industry seems uncertain in some localities.

Much of the seed used in the East is grown in Montana, Idaho, and Utah, where the industry is relatively young. A survey of these states, however, indicates that there are incipient cases of pea root-rot in nearly all of the important districts and that under present conditions it will be only a matter of time before this type of trouble is as widespread as it is in the East.

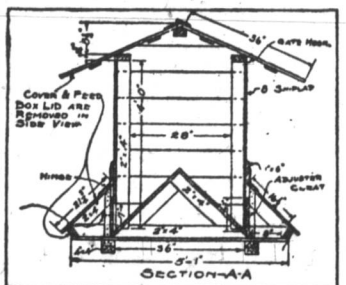
In the same way the western potato growers, who formerly escaped root troubles, now find their yields very greatly curtailed by Fusarium blight, Rhizoctonia, and other fungus parasites which have increased with the longer culture of the crop. The western climate cannot be depended upon to keep plants healthy. Growers should therefore watch carefully for the appearance of pea root-rot and practice the longest possible rotations to prevent its development. The situation is not one to justify undue alarm, but these findings should be taken seriously if the interests of the pea crop in later years are to be safeguarded.

The danger of spreading pea diseases with the seed is minimized by the department specialists, who point out that only one disease, the leaf and pod spot, is carried in this way, and this is not as general or extensive as has been believed.

ADVANTAGES OF SELF-FEEDER

Inverted "V" at Bottom of Device Compels Grain or Feed to Slide Out Into Trough.

This self-feeder for hogs, as perfected by Director Christie at Indiana experiment station, is made as shown by this cross section. It will be seen that the inverted "V" at bottom of feeder compels the grain or feed to slide out into the trough. The side gate can be



Self-Feeder for Hogs.

adjusted to let out as little or as much feed as desired. The pigs will themselves raise the outside cover, which drops down when they are through eating. This feeder has some advantages over other types. Other types are described in Farmers' Bulletin 908—free from Department of Agriculture, Washington.

DETERIORATION OF WOODLOTS

There is Usually Almost No Young Growth of Tree Species Where Pastured Heavily.

Heavy pasturing of farm woods has been one of the chief causes of their deterioration, it has been found by the forest service, United States Department of Agriculture. The severity of damage depends largely upon the number of stock and the make-up of the woods. In heavily pastured woods there is usually almost no young growth of the valuable tree species.

Cattle, horses, sheep, or goats eat young seedlings, particularly the hardwoods, trample them out, or else break them off. Hogs eat some kinds of seed and thus prevent reproduction from starting or root young seedlings out of the ground and sometimes eat the roots.

In those parts of the southern long-leaf pine region where hogs run wild they are known to do a great deal of damage to the seedlings and often damage trees several feet in height. When driven out of the swamps by high water in the late winter and early spring they root up the long-leaf pine seedlings and devour the heavy roots. Observations carried on in Louisiana have shown stands of several thousand long-leaf pine seedlings per acre where protected against hogs and no seedlings on adjacent areas which were unprotected.

The Kitchen Cabinet

"No matter what your experiences have been, the various fragments of your life may be joined to make success, just as the smallest bits of glass are used in the most beautiful mosaic."

DISHS FROM GOLDEN FRUIT.

A glass of orange juice once or twice a day is a healthful drink for very young or the aged. Oranges contain sugar, mineral matters and flavors that are especially good for the blood. A tablespoonful of orange juice given to the baby will correct constipation. It is a medicine that no one will refuse to take, and that is the whole problem with children.

Orange and Nut Pie.—Cream two tablespoonfuls of butter with one cupful of sugar and one-half cupful of boiled rice pressed through a sieve white hot. When well blended add one cupful of boiling water and cook slowly until thickened, stirring constantly. Mix the grated rind and juice of one large orange, one tablespoonful of lemon juice and two egg yolks. Add this to the hot mixture and cook for two to three minutes. Remove from the fire and cool slightly. Pour into a baked pastry shell; sprinkle with one-half cupful of finely-chopped nuts and one cupful of orange pulp. Cover with a meringue, using the two egg whites and when stiffly beaten, stir in four tablespoonfuls of sugar. Heap on top roughly and bake until a delicate brown.

In all orange puddings avoid cooking at a high temperature any orange, as it becomes bitter and unpalatable. The juice separated from the pulp is palatable cooked.

Orange Whip.—Soak two tablespoonfuls of gelatin in one-half cupful of water for five minutes; add one cupful of boiling water and one-half cupful of sugar and stir until the sugar and gelatin are dissolved. Add one and three-fourths cupfuls of orange juice, one-quarter of a cupful of lemon juice; strain and cook until it begins to thicken. Beat until foamy; fold in the stiffly-beaten whites of two eggs and heap lightly in orange shells placed in sherbet glasses. Garnish with a section of orange with all the membrane removed.

To add to the resources of one's life—think how much that means! To add to those things that make us more at home in the world; that help guard us against ennui and stagnation; that invest the country with new interest and excitement; that make every walk in the fields or woods an excursion into a land of exhausted treasures; that make the returning seasons fill us with expectation and delight; that make every rod of ground like a page of a book, in which new and strange things may be read; in short, those things that keep us fresh and sane and young and make us immune to the strife and fever of the world.—John Burroughs.

EAT FOODS TO KEEP WELL.

Fruits of all kinds are essential for good health. Fresh fruits, when reasonable in price will be preferable; but the dried fruits are always in market, and many unusual and easily prepared recipes will be found to serve your purpose very satisfactorily.

Fruit Bread.—Sift together one cupful of flour, one and one-fourth cupful of graham flour, one tablespoonful of sugar, four teaspoonfuls of baking powder, one teaspoonful of salt. Add five tablespoonfuls of shortening, beat two eggs until light; add one cupful of milk and one-fourth of a cupful of molasses. Stir into the dry mixture and add three-fourths of a cupful of chopped figs, one-fourth of a cupful of chopped dates and six prunes chopped fine. Pour into a well-greased bread pan; and let stand 30 minutes. Bake in a moderate oven 40 minutes. Let stand 24 hours before using. One-fourth of a cupful of nuts may be added if desired.

Prune Stuffing for Goose.—Mix two cupfuls of stale bread crumbs with two-thirds of a cupful of melted shortening, one teaspoonful of salt, one-eighth of a teaspoonful of pepper and one and one-half teaspoonfuls of sage. Add one apple peeled and chopped and one cupful of stewed, drained, stoned and chopped prunes. Moisten with prune juice and use for filling the goose.

Jellied Prune Whip.—Wash and cover with cold water one-half pound of prunes, and simmer slowly until tender. Add one-half cupful of sugar and simmer five minutes longer. Drain, saving the juice; remove the stones and cut the prunes into very small pieces. Soak two tablespoonfuls of gelatin in one-fourth of a cupful of cold water for five minutes, and stir into the hot prune juice. Add the juice of one large lemon, and cool until beginning to thicken, then whip until light and foamy. Fold in the prunes and the stiffly beaten whites of two eggs. Pour into a mold or serving dish and serve very cold.

Nellie Maxwell

TODAY'S ALL-DAY DRESSES, CORRECT STYLES IN BLOUSES

IT GOES without saying that this season's all-day dresses to be worn under coats in cold weather are straight up and down affairs with or without a waistline. This matter disposed of, as it was once for all at the beginning of the season, leaves designers to reveal their resourcefulness in many ingenious details of making or trimming or in accessories, and many are the surprises by which they seize our interest and delight us. The success of these frocks depends upon the imagination of their creators and they have been endlessly varied by the vogue for the uneven hemline, for ribbon and monkey fur trimmings, odd girdles, unusual embroideries, curious sleeves and by other means.

Both wool and silk fabrics are used for such attractive and practical all-

day dresses, especially in the fine, soft crepes that hold the attention of blouse makers, and they look to graceful lines and clever trimmings to make the success of their new offerings.

If the question as to which is the most beautiful of fabrics were put to a vote, the honors would be very likely to go to crepe de chine, and this softly lustrous material is used for both of the blouses pictured here. They are both cut in the simplest manner, having no seams, except those at the sides and underarm, and no opening except the round neck with short slash at the front. The blouse is merely a piece of wide crepe, folded midway of its length and cut to form kimono sleeves and underarm seams; and more or less definition is given to the waistline by means of



All-Day Dresses Unusual and Ingenious.

day dresses as those pictured here—the silk nearly always in the heavier crepe weaves or occasional satins. Colors are sedate with dark navy and black in great favor. Two black frocks are shown here, one of them of wool velours in a chemise dress and one in crepe with a bloused bodice. The wool dress employs monkey fur fringe up the side seams and as a finish for the sleeves in the simplest manner possible. But it is used in many other ways; as a finish for diagonal bands across the front of the skirt or to border circular ornaments of braid, scattered over the dress. The girdle of black beads makes a brilliant finish.

The crepe frock uses many yards of moire ribbon in frills to simulate a long tunic on the straight full skirt. The square neck is outlined with two ruffles of the ribbon and the front of the bodice further decorated with three

draping or girdle. In the blouse of black crepe, bordered with white crepe, the fullness at the waistline is disposed of by gathers at the sides. It is cleverly trimmed with small, opaque white beads—for which embroidery that simulates beads might be substituted. The slash at the neck fastens with small link buttons.

Two colors are used in the handsome blouse with a wash—in this model they are beige and henna. Henna seems destined this season to rescue the sedate colors, as brown, taupe or navy, from being commonplace—it lends them its own distinction. Both embroidery and beads are cleverly used in this model; the beads (in the huckle variety) outline the neck and cover the joining of the two colors in the body of the blouse. They are scattered over the whole blouse in little triangles, and form a fringe for



Blouses Are Smartly Simple.

frills of it. The sleeves are finished in the same way. A short slash of wider moire is tied in the most casual of bows at the left side.

Both moire and cre ribbons in narrow widths (sometimes only a half-inch wide) have been used on wool frocks in ruffles grouped in rows. One very successful frock of navy velvet is cut on the same lines as the crepe frock pictured, but is scalloped at the bottom. Cre ribbon half-inch wide makes the frills that outline the scallops at the bottom and extend up onto the skirt almost to the neckline at the right side of each scallop.

The keynote of costume designing for this season is simplicity, and blouses find it greatly to their advantage to follow the lead of fashion in this matter. The simplest lines contrive to be the most grace-

ful, especially in the fine, soft crepes that hold the attention of blouse makers, and they look to graceful lines and clever trimmings to make the success of their new offerings.

Many neutral toned models are given a brilliant dash of color in the new and popular furist colors. These are effectively combined with metal threads in this way. Conventional designs are outlined with gold, silver or bronze thread, or perhaps all three in one design. The inside portion of the squares are filled in with red, green, yellow and blue floss, done in solid embroidery. French knots, same color as the fabric, are stitched in between the gay silk, and metal triangles and squares.

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The Greater Danger.
"A great many titles, if they are sounded, ring false," said Cortlandt Bleecker at a Newport tea. "Since the World war, especially, there has been a queer lot of titles floating about."
"Some of them are as suspicious as Rev. Washington White's. His title was 'D'—Rev. Washington White, D.' A stranger asked him to explain it, and he said:
"De Holy Saints' university of Vicksburg, sah, will sell me a D. D. title for forty dollars. Well, Ah took up a collection among mah flock, and collected \$20, sah, and de university done send me mah fust D. Soon's Ah send de udder twenty Ah gits de full title."
"Landslides and the like are not the only things to be feared in the Alps," says an American traveler.
"An American bride and groom were spending their honeymoon in Switzerland. One day, as they were climbing over the difficult passes, admiring the scenery, they suddenly came upon a bear.
"Oh, Henry, look!" exclaimed the terrified wife. "Let's run for the valley, quick!"
But the young man stood still, undecided. "Impossible!" he said.
"Impossible?"
"Yes, my dear. Why, we'd run right into the clutches of the hotel keepers!"—Philadelphia Ledger.

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