THE PROGRESSIVE FARMER.

Doesn't Like Idleness.

Dear Aunt Mary: I have watched the Home Circle pages every week with so much interest. I am out of school this winter on account of illhealth, and the time does seem so long to me. I feel almost like a drone in a bee-hive; everybody here is going to school, or has a position. If my eyes were not weak I should study at home. As it is, I can't do anything of much importance.

In this busy world, where evrything is in a hurry, one is not contented to be idle. Even if one be ever so lazy there is some energy in one that tries to stir, but oftentimes is held down by the will and tendency to do nothing. Surely He created none of us without giving us something to do, and if we fail to do this -then one part of the great engine will not work, the rest is out of fix. Let us then cultivate the talents that He has given us and use them in the way that He intends, keeping alive that little celestial fire called consci-KENT. ence.

Pender Co., N. C.

From a Young Man Who is Teaching.

Dear Aunt Mary: I have been a reader of The Progressive Farmer for only a short time, but I have learned to prize it highly not only for the farmer but for others, especially for the teacher.

I was reared on a farm, but like many other boys whose fathers did not employ the progressive methods, I could not see the beauty of farm life as I now see it.

I am just now entering into my life's work as a teacher, and am especially well pleased. A more progressive and intelligent community than this in which I am now teaching is rarely found. And what a responsible position a teacher occupies! He is not only training and preparing minds for this life, but for eternity. . How important it is that the teacher should lead a pure and upright life, for every young girl and boy with whom he comes in contact will be influenced to some degree by him. Let us take Jesus Christ, the Great Teacher, for our example and do only those things which are pleasing in His sight.

and now have children of my own to teach and lead to Christ-one girl and three boys.

I hope the time will soon come when I shall see each one born anew into the Kingdom. I do not think there is a grander sight than to see young men and boys giving their hearts to God while they are yet young. It is easier to become a Christian then than to wait until after years when habits are formed and hearts are hardened in sin.

There are so many temptations for young men who are just reaching manhood. How I long to protect them from whiskey, cursing, swearing, smoking, and from all evil that is so common in our land, filling so many homes with heartaches and misery. Let me beg all young men who may read our Home Circle pages to leave off all those bad habits, and to help by their noble lives to make the world better.

CAROLINE. Robeson Co., N. C.

Good Cooking.

Prof. W. H. Wiley, Chief of the Bureau of Chemistry of the United States Department of Agriculture, who is now in Paris, says that when he returns to America he will start a crusade against bad cooking in this country. He believes that more people are injured in health by bad cooking than by adulterated food.

Cooking is really a fine art, and the French women are among the best cooks in the world. Their bread and butter are excellent. They pay a good deal of attention to sanitation, and the French people are unusually healthy.

The professor claims that in bringing up children they should be taught cooking before they study the Shorter Catechism, as the children will appreciate the catechism better if they are well fed.-Wallace's Farmer.

Afraid of Killing His Job.

-Old Sam had been seen for several days patiently sitting on the bank of the Rappahannock River near the dam, holding his shotgun in hand. Finally he attracted the attention of a passer-by, who asked:



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Looks as good as the \$2.00 all-linen damask. Wears splendidly. Three widths at special prices:

64 inches wide, 75c value, 59c yard 70 inches wide, 85c value, 69c ya d Miher & Rhoads, Richmond, Va. =

58 inches wide 65c value, 50c yard

EXCELSIOR.

Moore Co., N. C.

Young Men, Help Make the World Better.

Dear Aunt Mary: A few years ago. as "Sand-Hill Girl," I was plodding along sandy roads to the schoolhouse, teaching dear little tots to read and to write, not only to read and write, but to love God. Since then I have changed the Miss to Mrs.,

"Well, Uncle Sam, are you looking for something to do?"

"No, sah," answered Sam; "I's gettin' paid fo' what I's doin'.".

"Indeed!" answered the stranger. "And what may that be?"

"Shootin' de muskrats dat am underminin' de dam," answered Sam. "Well, there goes one now," cried the stranger, excitedly. "Why don't you shoot?"

"S'pose I wants to lose my job, sah?" answered Sam, complacently. -Lippincott's Magazine.

The Thanksgiving Turkey.

How to Prepare it for the Oven and Some Details of the Roasting.

Having decided which kind of the baking pan one teaspoonful of dressing you want, prepare it and fill salt and a teacupful of water; baste the cavity of the turkey from which the turkey with this until there is the crop was taken, sew up the slit sufficient drippings of its own for the in the skin, fold it over and fasten purpose. Or after the turkey is with a few stitches to the back; put the rest of the dressing into the body of the turkey, sew up the opening, per, or in a thick sheet of light bistie the legs down close to the body cuit dough; either of which is to be of the turkey, passing the twine removed after the turkey has been around the rump, so as to draw the in the oven one hour. legs down close to the body, and secure them by passing twine around the body of the turkey. Lay the wings down flat on each side of the breast in their natural position and secure them by passing the twine or narrow tape around the body, tying it securely.

Now rub the turkey all over with butter, dust it with black pepper and the body.-Mrs. W. I. R., in Home flour and it is ready to bake. Put in and Farm.

trussed and buttered as above directed, wrap it in sheets of buttered pa-

In roasting allow twenty minutes to the pound. If the fowl is covered with buttered paper, or with dough, it will require no basting; but if uncovered it should be basted every ten minutes. Turkey roasted beyond a certain limit becomes dry and tasteless. A certain test of its being done is when the leg begins to cleave from

Housewives of the Carolinas!

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