



### Paint Talks, No. 4—Painting Farm Implements

Do not buy "dipped" implements. Know beforehand, if possible, that your implements are painted with Pure White Lead and linseed oil. But if you cannot be sure when you purchase your implements, at least in repainting them you can make sure that nothing but the purest White Lead and linseed oil are used.

The extent to which your implements are exposed to all kinds of weather makes necessary the same extreme care in painting as you would exercise in painting the exterior of your buildings. The cost of your implements runs into big figures, and the use of a cheap paint only increases that cost; whereas, the use of a good paint keeps your implements in the best repair and pays interest on the investment. To be sure you're getting only the purest White Lead and linseed oil, look for the Dutch Boy Painter trade-mark.

Meantime, send for our Painting Outfit, and if you need paint immediately ask your dealer for White Lead with the Dutch Boy Painter Trade-mark. It is the common-sense paint material for farmers who manage their farms on a business basis.



**NATIONAL LEAD COMPANY**  
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New York, Boston, Buffalo, Cincinnati,  
Chicago, Cleveland, St. Louis, (John T. Lewis & Bros. Company, Philadelphia);  
(National Lead & Oil Company, Pittsburgh).

#### Painting Outfit Free

We have prepared a little package of things bearing on the subject of painting which we call House-owners' Painting Outfit No. It includes:

- 1—Book of color schemes (state whether you wish interior or exterior schemes).
- 2—Specifications for all kinds of painting.
- 3—Instrument for detecting adulteration in paint material, with directions for using it.

Free on request to any reader who asks for House-owners' Painting Outfit No.

## THE HOME CIRCLE

All letters intended for this Department should be addressed to "Aunt Mary," care of Progressive Farmer, Raleigh, N. C.

### The Height of the Ridiculous.

I WROTE some lines once on a time  
In wondrous merry mood,  
And thought, as usual, men would say  
They were exceeding good.

They were so queer, so very queer,  
I laughed as I would die;  
Albeit, in the general way,  
A sober man am I.

I called my servant, and he came;  
How kind it was of him,  
To mind a slender man like me,  
He of the mighty limb!

"These to the printer," I exclaimed,  
And, in my humorous way,  
I added (as a trifling jest),  
"There'll be the devil to pay."

He took the paper, and I watched,  
And saw him peep within;  
At the first line he read, his face  
Was all upon the grin.

He read the next; the grin grew broad,  
And shot from ear to ear;  
He read the third; a chuckling noise  
I now began to hear.

The fourth; he broke into a roar;  
The fifth; his waistband split;  
The sixth: he burst five buttons off,  
And tumbled in a fit.

Ten days and nights, with sleepless eye,  
I watched that wretched man,  
And since, I never dare to write  
As funny as I can.

—Oliver Wendell Holmes.

### Dainty Desserts of Many Kinds.

How to Make a Number of the Most Tempting and Most Wholesome.

BY MRS. W. N. HUTT.

VERY easy thing it is, as a rule, to say what we shall have for the main part of dinner, but just why it is so difficult to decide on what desserts we shall have is hard to say. Perhaps it is because there is such a variety from which to choose. The basis of all desserts is sugar with fruits and their juices, eggs, milk, butter, flour, nuts and flavoring to add taste, beauty, and variety. The day when people thought of sugar as a condiment instead of a food has been long gone. It is now everywhere recognized as a cheap and easily absorbed source of heat and energy for the body.

Just a word about the history of sugar may be interesting. Sugar from the cane was known in China fully two thousand years before it was known in Europe. Merchants brought it west with spices, perfumes and other rare and costly merchandise. For centuries it was used exclusively in medicines and was called "Indian salt."

About the time the Canary Islands were discovered, in the 14th century, it was brought from India and began to be used by the well-to-do. The superstitious, however, preferred to use honey because sugar was "not natural" and was the "product of forced invention." It was in 1749 that a German chemist discovered that beets contained crystallizable sugar, since which time its price has gradually dropped from forty-five cents a pound to its present value.

#### Different Kinds of Desserts.

Of desserts we have to choose from, hot puddings with their sauces, cold desserts, such as gellatins, whips and custards, frozen desserts and pastry.

In hot desserts there are the rice and bread puddings, so dear to the heart of our childhood. Both are made from milk, sugar, eggs, flavoring and big fat raisins, while in one is put well-cooked rice and in the other stale bread. Sometimes on a cold day in winter a Brown Betty with its layers of bread crumbs and apples sprinkled with cinnamon and sugar is particularly relished, especially by the children. Baked apples are always good. Children are particularly fond of chocolate pudding steamed in a buttered mould for two

hours and served with cream sauce. In it are 3 cups butter, 2-3 cup sugar, 1 egg, 1 cup milk, 2 1/2 cups flour, 4 1/2 teaspoons baking powder, 2 1/2 squares Baker's Chocolate and 1/4 teaspoon salt.

To make the cream sauce: Cream 1/4 cup butter, add gradually 1 cup sugar and 1/2 teaspoon vanilla, then mix it with 1/4 cup of heavy cream.

The chief things to remember in making batter puddings, if you desire a spongy, even-grained texture, are to cream the butter, add sugar gradually, then the yolks of the eggs, beaten or unbeaten, then milk and flour alternately, that the mixture may not separate. Add the baking powder to all, not a cup of the flour, and do not get careless about sifting the flour well. Run a knife or something over the top of the spoon or cup to be sure that the measures are level.

#### Souffles.

A lemon or chocolate or fruit or coffee souffle is good but must be eaten as soon as taken out of the oven. Prune souffle is the exception as it may be prepared the day before.

Lemon souffle is made by beating the yolks of 4 eggs until thick and lemon colored, then beating in 1 cup sugar and the grated rind and juice of one lemon. Beat the whites of 4 eggs until dry and then fold (not stir) into the mixture. Turn into a buttered baking dish. Set in a pan of hot water and bake in a moderate oven until firm, which will be about half an hour. Souffles as well as baked custard should not have a hot oven. Foamy sauce goes well with this pudding.

#### Cold Desserts.

The cold desserts that we can prepare the day before are a joy indeed. Prune whip is good, as are also combinations of oranges, pineapples, apples, cherries, cocoanuts or any fresh fruit.

Men may make fun of gellatins all they wish, but we women like them—the gellatins, I mean.

Always soak gelatin in cold water, dissolve it in hot water, but never boil it. It is usually safe to add the juice of a lemon to a recipe to hide any little gelatin taste there might be. All fruits may be used



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