Says Indigestion Is Entirely Ended

Victims of stomach trouble, indigestion, dyspepsia, and their allied complaints find Tonlac an unusually prompt source of relief and a permanent remedy for the ills of long standing. In one after every-day test of Tonlac prized facts like Mr. Joseph Schmid, of West Oak Bluffs, Mass., found, for instance:

"I couldn't eat a thing but what hurt me. I had a burning from one to three fainting spells a day, and wasn't expected to live much longer. But now I eat anything, never have a headache, spell and can do as big a day's work as the best of them. I owe Tonlac all the credit."

Tonlac helps the stomach digest the food properly and eliminate the waste. Soon the whole system is built up, the blood is purified and the entire body takes on new tone, vitality and energy. Get a bottle today and start on the road to health. For sale by all good druggists.—Advertisement.

Largest Seaweed.

The kind of seaweed known as kelp is said to be the largest, or at least the longest, in the world, sometimes attaining a length of 1,500 feet.

Aspirin

Say "Bayer" and Insist!

Genuine BAYER

Unless you see the name "Bayer" on package or on tablets you are not getting the genuine Bayer product prescribed by physicians over twenty-three years and proved safe by millions for

Colds — Headache
Toothache — Lumbago
Earache — Rheumatism
Neuralgia — Pain, Pain

Accept "Bayer Tablets of Aspirin" only. Each unbroken package contains proper directions. Handy boxes of twelve tablets cost few cents. Druggists also sell bottles of 24 and 100. Aspirin is the trade mark of Bayer Manufacture of Monoaceticacidester of Salicylicacid.—Advertisement.

A Trifling Matter.

"Is he still trifling with you?"

"Almost. He sent me a smile in a 6-ounce from his present work."

Sure Relief FOR INDIGESTION
BELL-ANS
6 BELL-ANS 5 Hot water Sure Relief
BELL-ANS
25¢ and 75¢ Packages, Everywhere

Na-Dru-Co Tonic
Sanpoudre Laxative Cathartic
ASTHMA
DR. J. D. KELLOGG'S ASTHMA REMEDY
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PILES
Dr. Shoop's Pain Relief
Ointment
YOU CAN
NITRO-PHOSPHATE
Tutt's Pills
SURELY RELIEF FOR CONSTIPATION
Her Choice.
Inexperienced Waiter Patron — "I want some lard." Grocery Clerk—"Pail? Bribe—"I didn't know I came in two shades"—Life.
Your noblest natures are most revealed in love.
SMURINE
Keeps Eyes and Mouth Healthy
Sore, Itchy Eyes, Blurred Vision, Headache, Sore, If they Itch, Itch, Smart or Burn, If Sore, Irritated, Inflamed or Granulated Eyelids, Smurine Refreshes. Safe for Infant or Adult. At all Druggists. Write for Free Eye Book. Refer Eye Remedy Co., Chicago

The Mardi Gras Mystery

By H. BEDFORD-JONES

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CHAPTER IX.—Continued.

—10—

"It isn't so possible—" he muttered, bending over.

His heart pounded violently; excitement was the blood rushing to his brain in blinding swirls. He was gripped by the cold fever that comes upon a man when he makes the astounding discovery of untold wealth lying at his feet, passed over and disregarded by other and less-discerning men for days and years!

It was all so apparent about it. An extremely slight quantity, true, no doubt a quantity that there was no film on the water, no discernible taste to the water. Gimonet brought it in his mouth and rose, shaking his head. "Have did it come from? It had no connection with the gas bubbles—at least, it did not come from the direct flow of water and gas. How long he stood there staring Gimonet did not know. His brain was afire with the possibilities; at length he stirred into action and started up the bayou bank, from time to time halting to search the water for more. Then he turned and made his way to the house.

He followed it rod by rod, and found that it rapidly increased in strength. It must come from some very rich surface seepage close at hand—that was lost in the bayou almost as quickly as it came from the earth's depths. Only accidentally would a man ever discover it. Gimonet was losing the water close to the bank, and even then only by the grace of accident.

Suddenly Gimonet saw that he had lost the sign. He halted.

No, not lost, either! Just ahead of him was a patch of reeds, and a tiny cessation of the shore. He advanced again. Inside the reeds he found the faintly smear, still so faint that he could only detect it at certain angles of sighting up, he could see a fault in a little distance, outlining the boundary lines of the Ledesola land; the bushes and trees thinned out here, and on ahead was cleared ground. He saw, through the bushes, glimpses of buildings.

Violent disappointment seized him. Was this all? Was he to find that the seepage was on Ledesola property, and nothing else? Was he to find that the seepage lost itself in the ground somewhere, and barely in two—perhaps in here merely a tiny trickle of water and artificial help would bring the flow to the open, a tributary so insignificant that it was notable ten feet distant! And on the surface not even noticeable?

Excitement rising anew within him, Gimonet turned and followed the rivulet, the rows affame with expectancy. It was lost to sight for twenty feet, and emerged abruptly. In a bubbling spring that welled from a patch of low ground, it disappeared into the ground between a clump of reeds. Gimonet fell his feet sinking in grass, and saw that there was a dip in the ground beneath a mossy cypress a little section all to itself. He picked a dry spot and lay down on his stomach, watching the water with his eyes.

Moment after moment he lay there, watching. Presently he found the slight trace of oil again—where it had faint and stim that even here, on the bottom of the tiny stream, it would be discerned only with great difficulty. A minute sample—recorded first moment; a thin oil, of course. So faint that it was hardly worth mentioning.

It came from the Ledesola land at last! Gimonet was without with his discovery. He passed down at the house unobserved, and then he was walking rapidly with his head bent, unaware of his own movements, his mind busy with the tide of possibilities that now became his.

There were two large buildings on the Ledesola land, the house and a barn. The other was a long, low garage. The door of this was open, and Gimonet saw the opening Granucci automobile standing in it. Then he mounted some of them. Two of the talk, and he paused in greater surprise as the third figure showed the flash of a uniform. The sheriff, Jim Gardner, and some other men, thought Gimonet, but he would not have known if there had be encountered him face to face. The man was a stranger to him.

The mention of his own name by Charbere impelled him to go forward and meet the approaching party. It occurred to him that perhaps he should have turned back, but that was a too very easy, for he was not certain that Charbere had referred to him. There could be other Gimonets, or other men whose name would look much the same sound in a Creole mouth.

"I'd better attend to my own business," thought Gimonet, and turned away. He noticed that the motor had been run into the garage, and that the engine was still warm. Had it been there all the time of year? May be only a few minutes, though. I'd better let all my attention to this oil, and let other things alone."

He returned his steps to the bayou bank and turned back toward the house. As he did so, Hammond appeared around the corner of the garage.

"I'm going to cut me a pole and land a couple o' fish for supper," announced the chauffeur, grinning. "Ain't nothing cleaned up fine, eagle? You don't know the old stuck."

ENDED HIS DREAM OF WEALTH

Humorous Side to Alchemy Flaws What Was at First Taken Quite Seriously.

Alchemy—the science of transmuting baser metals into gold—no longer commands the serious attention of learned men, although it was at the very center of the scientific investigations of the ancients. It has not entirely given respectful consideration since the famous fiasco which terminated the efforts of Professor Kelley of Germany, in the latter part of the fifteenth century.

Sender experimented "with a compound known as the "Salt of Life," the discovery of a certain Baron Helvetius, which was supposed to be the universal medicine. He left a full record of this compound's use for several days and, on examination, was astonished to discover in it some thin scales of a metallic substance. Careful tests proved it to be pure gold. His discovery caused immense excitement throughout Europe, and the inquiry of Sender's claims. It was finally brought to light that an old and devoted servant of Sender's had been using large amounts of gold leaf—for the notation style, and with no idea that people paying his beloved master one of the great laughs of the affair was the discovery by the servant's wife, who had been trimmed with the gold leaf, that the gold leaf was the cause of her husband's rapidly spending the balance of the money Sender had left for his support.

MUCH IN LITTLE

The Assyrians were the first to equip an army with iron weapons.

Pensions are being paid out to 1,500 war refugees by the British empire.

The elephants of Ceylon are renowned for their superior strength and docility.

In olden times people sought to cure their children by rubbing them with a mouse skin.

Porcelain Made by Accident.

A potter, experimenting with various materials in an attempt to find a mixture which would stand continual heat, discovered porcelain, while an optician's boy whilst mending glasses thought out the arrangement and idea of lenses for telescopes.

Always Opportunity.

There is always someone to smile at, somebody to give your chair to, somebody to whom a book, a flower or even an old paper will be a boon.—Josephine Pollard.

"Stood enough," said Gimonet, drew, stop over there, and I'll show you something."

He led Hammond to the rivulet and pointed out the thin film of oil on the surface.

"There's our golden fortune, sergeant! Oil certainly coming out of the ground! It doesn't happen very often, but it does happen and this is one of the times. I'll not bother to look around any further."

"Glory be!" said Hammond, starting at the rivulet. "Want to keep it to yourself?"

"No; we couldn't get back until some time tonight, and the roads would be very good then, and I'm going to get some leases around here—perhaps I can do it this evening. I'll see what the old man has to say about it."

Regaining the house he met Ledesola himself, who had risen from his great state, and had the satisfaction of finding that the new pipe-line dripping on the floor. He did not pause to say a word to the cur, got in, and started off. He passed Charbere's car, and followed this toward town for a mile, then turned in at a large and very decent-looking farmhouse that he had observed on his journey out in the way out.

He found the owner, an intelligent-appearing Creole, driving in some cattle. He halted, and was a little startled to realize that the afternoon was gone. He introduced himself to the farmer in French, he received a cordial welcome, and presently he had explained that he had observed a seepage of oil on the farm, and wished to buy a lease on it. He was a little surprised to find that the farmer knew all about the matter, and had even learned something of its nature. Gimonet was not surprised at the farmer's interest in the matter, for he knew that the Standard Oil Company had been operating in the vicinity for some time, and had even sunk a few wells.

"Who owns the land next to the Ledesola place?" Gimonet asked finally.

"I sold that off my land a couple of years ago," replied the other. "A Yankee from New Orleans wanted it for a market-garden, and I sold it to him—Mr. Isidore Guerbetz."

Gardners—"Monsieur Izzy" Guerbetz! The name fastened to Gimonet's mind, and he remembered a portion of a conversation with Hammond. Izzy Gardners was one of the men of whom Hammond had spoken.

"I saw the fresh grass, and was heading up the road," observed the Creole. "Did you meet him?"

Gimonet shook his head. "No, but we passed near at the Gardners' place. Perhaps he was there—"

"Not then, I guess," said the farmer laughed. "Those fellows have real fun. Mr. Isidore Gardners is a rich man, they're inventors, and quiet enough they're inventors, and quiet enough they're inventors, and quiet enough

Gimonet introduced himself as a friend of Mr. Isidore's, and was profoundly that he was looking for oil on the property. "Did he find any?"

"I'd like a lease option from you," he went on, as the farmer shook his head at all; what I want is a right to look for oil. I'll give you a dollar an acre on blue Lake Bayou and a dollar and a half an acre. I'll give you a hundred dollars for the lease, and a small eighth interest in any oil that's found. I've got some money with me, but if you'll give me the option, a check can be mailed to you in the morning."

The farmer regarded oil as a joke, and said so. The hundred dollars, however, and the interest appealed to him, were sufficient to induce him to go into the matter with the proposition delay. He was only too glad to get the thing done with. He went to the pocket Gimonet's money.

Gimonet drove away, and was just coming to the Ledesola drive when he heard a motor starting in the garage behind the car. Intering. From something stirred in him—the Gardners' place, he thought instantly—echoed a shout, and then a pistol shot. Then silence again.

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By MARTHA E. EATON

(© by McClure Newspaper Syndicate.)

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W. P. Eaton.

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Rhubarb Puffs.—Put two tablespoonfuls of butter in each of four pudding cups that have been well buttered. Drop a spoonful of batter prepared by using a cupful of flour, a half cupful of milk, a teaspoonful of baking powder and a little salt. Put a tablespoonful of rhubarb juice and fruit on each. Bake in a moderate oven for 20 minutes. When done turn out of the cups and serve with a boiling sauce. Boil together one cupful of sugar and one-half cupful of rhubarb juice until it boils. Pour slowly over two well-beaten egg yolks and then cook until thick. Serve over the puffs.

Rhubarb Sponge.—Soak two tablespoonfuls of gelatin in one-half cupful of cold water. Braid a cupful of rhubarb juice, add a cupful of sugar to it. Pour the hot juice over the softened gelatin and stir until dissolved. Set the mixture in a pan of ice water and stir until it begins to thicken, then beat briskly with a fork until light. Turn the mixture into a mold that has been dipped in cold water and chill. Serve the sponge with whipped cream.

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Punch No. 2.—Make a syrup of three cupfuls of rhubarb juice and one cupful of sugar. Boil for five minutes, add a pint of green tea—serve the ordinary strength—and three pints of rhubarb juice, the juice of three lemons and one lemon. Chill and serve.

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Chicken Hash.—Chop fine enough chicken to fill two cupfuls, add two cupfuls of cold boiled potatoes chopped fine, and enough cream to moisten the whole. Season with salt and pepper. Fill the baking dish with the mixture, dot over with butter and bake.

Chicken Soup.—Cut up a chicken, boil up and let simmer for thirty minutes in a quart of water, add a cupful of rice and season with salt and pepper. Add one-half cupful of milk, one tablespoonful of butter, one cupful of flour, one cupful of milk, one teaspoonful of salt, one teaspoonful of pepper, and one cupful of cream. Stir well and let boil for one minute. Serve at once.

Chicken Pie.—Cut a chicken up as for a fricassee, season with salt and pepper, and cook until tender. Remove the chicken and thicken the gravy with flour, add a cupful of cream and a tablespoonful of butter, and season to taste. Line a deep pudding dish with a rich biscuit crust and bake.

Chicken Soup.—Three cupfuls of bread crumbs, one cupful of milk, one half cupful of grated cheese, one half onion chopped fine, pepper and salt. Fill the prepared fowl and roast as usual.

Nellie Maxwell

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"Ever since I can remember," said Uncle Eben, "de high cost of livin' has been mighty discouragin' to a lady or a gentleman more than dignity under misfortune.

Overheating.

Sheep sometimes suffer from overheating or sunstroke. A sheep that is affected should be taken into the shade immediately and water sprinkled on it. It can be offered with worms to aid in the condition to take everything else.

Important for Hens.

Not the least important food for the hens is plenty of pure, clean water. Grit, grass and oyster shells are also to be found in the profitable sensitive lesson.

LACE ON DRESSES

Heavy Gold and Silver Combined With Other Materials.

Hand-Embroidered Nets Also Prominent in Evening Gowns; Beaded Robes Introduced.

Heavy gold and silver laces as well as delicate chantilly laces are being used in combination with other materials and for entire dresses. Some of the laces are hand-run and some are machine made. Again, within a fashion corresponded to the New York Tribune, it will be in the form of a detachable tunic, which may be worn over a lace gown. Hand-embroidered nets, too, are prominent in the new evening dresses. Green, gold and silver net, elaborately embroidered by hand in the most artistic effects, make up some of the most elegant dinner dresses.

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A feature of the afternoon costume is the single piece dress with the applique cuffs or cape. One notices

DRESS OR OUTDOOR COSTUME

the dress with the cape, usually lady's cloth. Cross your palm with a piece of silver and I'll tell you your fortune. In three different rooms the girls had their fortunes told.

Alicia's room was in the third story of the big mansion, and in this she was allowed her to take the gypsy into her room.

After she had told Alicia many things she said: "Now I must see your face so I can give you luck in it."

Then Alicia said: "I can't, you might scar me luck, as you have used up mine."

"All right, lady, give me an old shoe and I'll be satisfied."

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"I can't tell, I am sworn to secrecy. My fortune will not come true if I do not keep it to myself. But this much I will tell you, you will marry a man named William," laughed Alicia.

Then the gypsy left the room and ran up to Alicia's room. Alicia followed her.

The girls were conservatory girls. The gypsy was in the conservatory at a restaurant. Thelma threw herself into the arms of Alicia, crying: "I've done out her purse and showed Alicia her fortune."

"Three cents! That's all I have or that you have left, you fool!"

"Well, we are sure of our supper at Leonida's place," replied Thelma.

Alicia was a Southerner, with a wonderful voice for music; she could play the piano or violin either. She played for a stage dancing teacher and she also had more money than Thelma, but she was very lonely.

"I wish I had a sweetheart," she remarked to the actress one day.

The actresses sighed sympathetically.

Alicia went to play accompanist for a dancing class and did not see Thelma for several days. Then she met her and the two had some fun. When they were leaving her at her door Alicia was sad and chill. Serve the sponge with cream.

"Nothing," smiled Alicia.

One evening Thelma, who had a beautiful voice, was singing in some time." Alicia played beautiful variations on the cornet. Suddenly she caught the eye of a young man who was intently enjoying the music.

They both smiled.

"I hope his name is William," she thought.

"Whose name is William?" inquired Thelma.

"Nobody's, dear, that I know," whispered Alicia.

Then Thelma sang again.

The young man moved around the room and caught a glimpse of a fourth face. "Why, there's Mr. Gray," he thought. He strolled over to her and said: "Good evening."

"If it isn't little Jark Thornton from Lexington!"

"It surely is," he replied.

Then they talked about when he was little and they were neighbors, of the old home and Mrs. Brown and the latest rose and new bell.

"Do you remember," he said, "I am lonely in the city."

"I am sorry to be not with Mrs. Brown's daughter, she visited there," he thought of lonely music swept through the room. "That is little Jark Thornton," he thought. "How beautiful!" This time it was a violin.

Mrs. Browne opened the door. "That Alicia Randolph played divinely. She is wonderfully inspiring. I write my friends about her."

The violin laughed, sailed and soared, and then it was still.

That a soul that girl must have!" he thought. "She has, and her voice, even, is full of soul."

The next time he came Mrs. Browne had a surprise for him. Alicia stood there, and her face was colored with a flush of pleasure.

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The girls were conservatory girls. The gypsy was in the conservatory at a restaurant. Thelma threw herself into the arms of Alicia, crying: "I've done out her purse and showed Alicia her fortune."

"Three cents! That's all I have or that you have left, you fool!"

"Well, we are sure of our supper at Leonida's place," replied Thelma.

Alicia was a Southerner, with a wonderful voice for music; she could play the piano or violin either. She played for a stage dancing teacher and she also had more money than Thelma, but she was very lonely.

"I wish I had a sweetheart," she remarked to the actresses one day.

The actresses sighed sympathetically.

Alicia went to play accompanist for a dancing class and did not see Thelma for several days. Then she met her and the two had some fun. When they were leaving her at her door Alicia was sad and chill. Serve the sponge with cream.

"Nothing," smiled Alicia.

One evening Thelma, who had a beautiful voice, was singing in some time." Alicia played beautiful variations on the cornet. Suddenly she caught the eye of a young man who was intently enjoying the music.

They both smiled.

"I hope his name is William," she thought.

"Whose name is William?" inquired Thelma.

"Nobody's, dear, that I know," whispered Alicia.

Then Thelma sang again.

The young man moved around the room and caught a glimpse of a fourth face. "Why, there's Mr. Gray," he thought. He strolled over to her and said: "Good evening."

"If it isn't little Jark Thornton from Lexington!"

"It surely is," he replied.

Then they talked about when he was little and they were neighbors, of the old home and Mrs. Brown and the latest rose and new bell.

"Do you remember," he said. "I am lonely in the city."

"I am sorry to be not with Mrs. Brown's daughter, she visited there," he thought of lonely music swept through the room. "That is little Jark Thornton," he thought. "How beautiful!" This time it was a violin.

Mrs. Browne opened the door. "That Alicia Randolph played divinely. She is wonderfully inspiring. I write my friends about her."

The violin laughed, sailed and soared, and then it was still.

That a soul that girl must have!" he thought. "She has, and her voice, even, is full of soul."

The next time he came Mrs. Browne had a surprise for him. Alicia stood there, and her face was colored with a flush of pleasure.

"Mr. Gray," she said, and was just coming to the Ledesola drive when he heard the car starting. Evening. Some-

"Mr. Gray," she said, and was just coming to the Ledesola drive when he heard the car starting. From something stirred in him—the Gardners' place, he thought instantly—echoed a shout, and then a pistol shot. Then silence again.

Gimonet paused, indecisive. The sheriff was making an arrest, he thought, and Hammond undoubtedly interfered through his skill, suggested by Gimonet, in the matter of the Gardners' Jury, known even to Hammond as a practical joker, and the man had studied plans leased by "inventors."

As he paused, then, he suddenly heard the car coming behind him, and caught the tones of Hammond, as he shouted to the horses. He was in a anger. Gimonet threw in his clutch and started on, for he had already remembered that he had left Judge Gardners property. He passed Charbere's car.

Gimonet, after a moment of indecision, to an open gate whose drive led to the house. Hammond was in sight, so he turned in, unfolded a startling story to the Gardners' servant, who met him with a bandage about a bloody head. The two men were loosely trussed at Hammond, who was swearing in a manner that set him down as the air.

(TO BE CONTINUED.)

ENDED HIS DREAM OF WEALTH

Humorous Side to Alchemy Flaws What Was at First Taken Quite Seriously.

Alchemy—the science of transmuting baser metals into gold—no longer commands the serious attention of learned men, although it was at the very center of the scientific investigations of the ancients. It has not entirely given respectful consideration since the famous fiasco which terminated the efforts of Professor Kelley of Germany, in the latter part of the fifteenth century.

Sender experimented "with a compound known as the "Salt of Life," the discovery of a certain Baron Helvetius, which was supposed to be the universal medicine. He left a full record of this compound's use for several days and, on examination,

was astonished to discover in it some thin scales of a metallic substance. Careful tests proved it to be pure gold. His discovery caused immense excitement throughout Europe, and the inquiry of Sender's claims. It was finally brought to light that an old and devoted servant of Sender's had been using large amounts of gold leaf—for the notation style, and with no idea that people paying his beloved master one of the great laughs of the affair was the discovery by the servant's wife, who had been trimmed with the gold leaf, that the gold leaf was the cause of her husband's rapidly spending the balance of the money Sender had left for his support.

MUCH IN LITTLE

The Assyrians were the first to equip an army with iron weapons.

Pensions are being paid out to 1,500 war refugees by the British empire.

The elephants of Ceylon are renowned for their superior strength and docility.

In olden times people sought to cure their children by rubbing them with a mouse skin.

Porcelain Made by Accident.

A potter, experimenting with various materials in an attempt to find a mixture which would stand continual heat, discovered porcelain, while an optician's boy whilst mending glasses thought out the arrangement and idea of lenses for telescopes.

Always Opportunity.

There is always someone to smile at, somebody to give your chair to, somebody to whom a book, a flower or even an old paper will be a boon.—Josephine Pollard.

MOLE IS MARVEL OF ENERGY AND POSSESSES INSATIABLE APPETITE

Tests Show Mole Is Carnivorous Animal.

(Prepared by the United States Department of Agriculture, Washington, D. C.)

Perhaps no animal is more interesting or strong, does as much hard work in a day, or eats as much in proportion to its size and weight, as the American mole. A mole's appetite seems to be almost insatiable. When held in captivity and given food to its liking, it will sometimes eat more than its own weight in a day. This need for a large quantity of food is probably due to the high activity of the little animal, for experiments have shown that a mole will do more work at in two and a half hours than it will consume in a day.

Moles have earned a reputation for being a destructive animal chiefly as a nuisance, by making their runs in cultivated fields and gardens extensively not only to be unsightly but to cause the roots of plants to dry out. In this country it is believed that moles also destroy a number of insects, but they never bother the roots of plants. In Europe, however, moles are looked upon as a valuable animal because of the great number of insects they destroy.

The dead insects with yourself in the insectivorous, omnivore your tempers, ment, manners, industry and duties

Uncommon Sense By JOHN BLAKE

CLOTHES, CONFIDENCE

MARK TWAIN could afford to wear the most unconventional and fantastic clothes. He was a genius.

If John D. Rockefeller chose to wear a red necktie, a yellow vest and a purple overcoat, he would not affect his standing in the financial world. He is a genius. He has proved it by his success in life.

Most of the confidence we have been created by different means for shorts and middlings. In some parts of the country the flour mills are used synonymously, in others we may be used as a substitute for the other. Where both are used they are distinguished by applying the term "shorts" to the coarser materials, such as standard middlings; and the term "middlings" to a finer product, such as red dog flour.

While shorts and bran may be considerable differences in the composition of corresponding grades of middlings, the differences in composition and texture of the wheat and flour. The slight differences in milling practice, the methods of conducting the tests, and the milling sections are similar and the following table, based on 1,000 tests, shows the names used in the different regions for the same by-product flour.

Name.	Name.	Name.
Standard middlings	Standard middlings	Standard middlings
Fine middlings	Fine middlings	Gray middlings
Red dog	Red dog	Red dog
Mixed middlings	Wheat mixed middlings	Mixed middlings
Shipstuff	Shipstuff	Shipstuff

"Shipstuff" is a term that has been used in the past for various wheat by-products. It has not been a satisfactory term, although it seems to apply only to wheat products.

CONTROL CURCULIO BY SPRAY

Good Progress Made in Georgia in Overcoming Infestation—Big Peach Crop Assured.

One of the best peach crops ever produced in Georgia has just been harvested, it is reported to the United States Department of Agriculture. Very good progress was made in overcoming the heavy curculio infestation. All varieties, through four miles of the Ellenta season, have been unseasonably free from curculio injury.

Careful investigations of the curculio conducted by specialists of the subdivision of deciduous fruit insects have also shown that an average of one grub in each five-eighths of a bushel basket in these orchards has been found. Last year the grubs found in every bushel of fruit picked out affairs of the

CATER TO MARKET DEMANDS

Sow Beans Won't Handle Very Tall Hens, While Others Carefully Selected.

Some beans have not much very fat hens; they claim they can't find a safe place to nest and they are always broken in bits. It is a good plan to know what you are feeding and to select as much of the profit of the small breeder as you can from the hens.

Forage for Themselves.

Chickens are very fond of corn after the first few weeks. They have a knack of finding the grains scattered about in the litter. Therefore they are lack of loss and inoculation and the presence of disease.

Disposing of Dead Fowls.

Fowls that have died from any cause whatever should be burned or buried at once. Burning is preferable as it disposes of the whole matter effectively and for all time.

with those upon whom you incline to look with scathing eye and environment.

After such an examination, if you should find a satisfactory basis, it is well worth the expenditure and pressure for one year, and it will be found a pleasure to attaining your heart's fondest desires.

Then, finally never is in quiting or in the finish. Only the persistent, the determined to hold you in bondage the final fortifying reflection that you have done your best to permit the working of the trap.

NAMES FOR WHEAT BY-PRODUCTS

Much Confusion Caused by Use of Various Terms.

Shorts and Middlings Are Used Synonymously in Some Sections of Country—Term Bran Also Used in Many States.

(Prepared by the United States Department of Agriculture, Washington, D. C.)

Sectional differences in the use of names for by-products of the wheat often confusing, says the United States Department of Agriculture, in calling attention to the terms used in the regions producing the principal types of wheat. The near Northwest, which includes Minnesota, North Dakotas, and parts of adjoining states, grows hard spring wheat. The Southwest, also Nebraska and Kansas, grows hard winter wheat. The Far East and states as far west as Ohio grow soft and, to some extent, hard winter wheat. Of course, these are