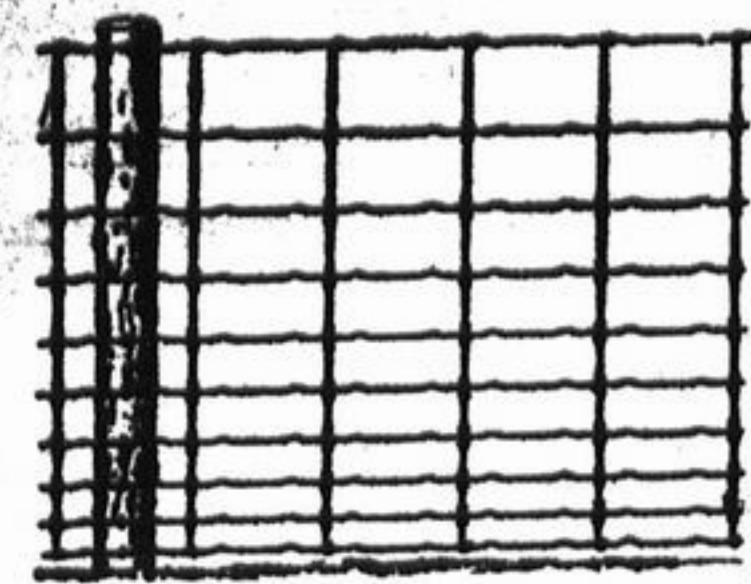


If You Are Going to Paint



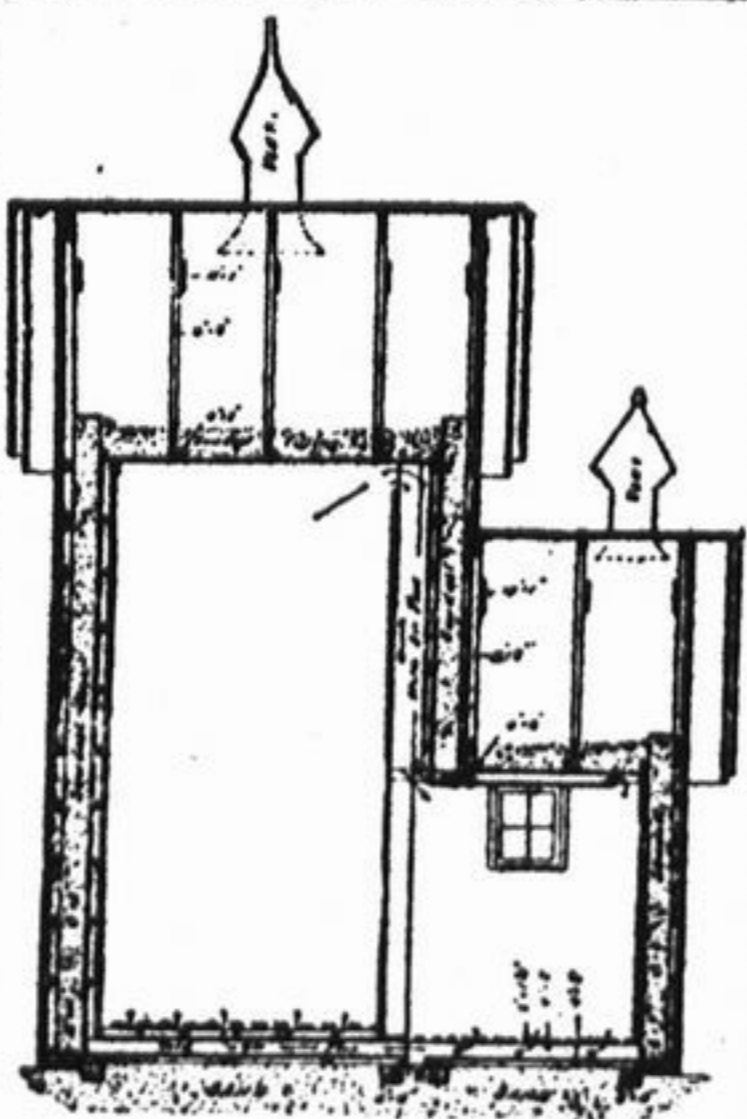
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Meat Refrigerator.
The accompanying illustration shows the plan of refrigerator with meat chamber attached, the accompanying illustration is given. Provision must



be made for the circulation of air so that it will not become stagnant at any point and by coming in frequent touch with the ice will be kept cool. The relative sizes and positions of the ice chamber and refrigerator are shown and these can be made larger or smaller in proportion to meet the requirements.

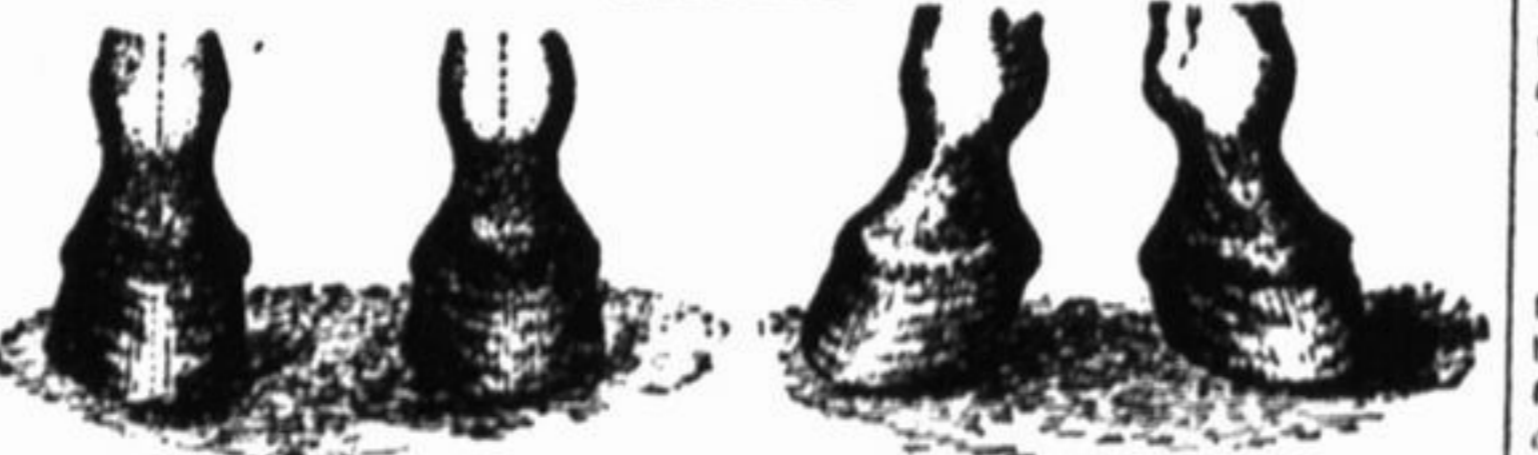
Keeping the Wheat Pure.
One of the most important factors in growing improved wheat for seed is to keep the wheat pure. Many farmers are careless on this point, often planting new seed on old wheat

In setting them in the burrows of the woodchucks, but after several mornings of patient waiting, capture by trap proved unsuccessful. But, having heard that they were very fond of salt, he mixed a liberal quantity of paris green in about a quart of salt and placed a handful near each burrow. He was not troubled again that season, and this has been his remedy ever since.

The Cowpea as a Fertilizer.
The cow pea is a large beanlike plant that produces a large amount of forage. It is valuable as a green food or for plowing under for green manure. It has been used successfully for improving wornout soils, especially those that are light and sandy in texture. Its greatest advantage for this purpose is its ability to gather nitrogen from the air and mineral elements from subsoil. When the crop is plowed under, these are left near the surface, where they will be available to shallow-rooted crops and those which cannot get nitrogen from the air. It has been little used for hay in the North, because it cannot be readily dried in this climate. It makes a good green feed for milk cows between August 15 and September 15, or it may be preserved in the silo by mixing with corn fodder. For green manuring, the seed should be sown broadcast in late June or early July, at the rate of one and a half bushels per acre. It is especially valuable for growing in young orchards. When wanted for fodder it should be sown in early June, in drills 2 1/2 feet apart, at the rate of one bushel seed per acre.

Fly Repeller.
The Kansas Agricultural College has experimented with the various chemical formulas to repel flies from live stock and recommends the following as fairly satisfactory: Resin, 1 1/2 pounds; laundry soap, two cakes; fish oil, one-half pint; enough water to make three gallons. Dissolve resin in a solution of soap and water by heating, add the fish oil and the rest of the water. Apply with a brush. If to be used as a spray, add one-half pint of kerosene. This mixture will cost 7 to 8 cents a gallon and one-half pint is considered enough for one application for a cow. At first it will be

FORMS OF HOOF.



The form of a horse's foot determines the peculiarities of the shoe that is best adapted to it. Viewing the foot from the side the regular position is that shown in figure 4, in which the weight will be borne to best advantage. Looking from the front the regular form is that shown in figure 1, the wide toe being indicated by figure 2, and the narrow toe by figure 3. With the regular or normal shape the weight falls near the center of the hoof, and is evenly distributed over the whole bottom of the hoof. The toe points straight forward and when the horse is moving forward in a straight line the hoofs are picked up and carried forward in a line parallel to the middle line of the body. A pair of hoofs of the form shown in figure 2 allows the weight to fall largely into the inner half of the hoof. In motion the hoof is moved in a circle. Horses that are "toe-wide" are likely to interfere when



In motion. In the third form (figure 3) the weight of the body is directed on the outer half of the hoof. The irregularity of form causes a paddling motion and frequently interfering.

necessary to use two or three applications per week until the outer ends of the hair become coated with the resin. After that retouch those parts where the resin is rubbed off.

Ammonia as a Fertilizer.
The value of sulphate of ammonia as a fertilizer was demonstrated in some German tests where marsh lands were fertilized with nitrate of soda and sulphate of ammonia. With both oats and beets the plants receiving sulphate yielded much more than those receiving nitrate. These results indicate that on marsh lands a liberal supply of lime or sulphate of ammonia may be advantageously substituted for nitrate of soda and confirms the wisdom of the practice common in Germany.

A Good Gate Tightener.
This can be put on any wire gate. Nearly everybody knows how to make a wire gate as shown in the cut, so all that needs an explanation is that wire No. 3 is common wrapping wire. Put around post A and make long enough to reach post B. Run a stout stick or iron rod through wire No. 3,



drawing it toward post A. In this way the gate can be made as tight as possible.

Destructive Rats.
According to a recent report of the biological survey of the Department of Agriculture, rats destroy annually \$100,000,000 worth of American grain. It is estimated that one rat will eat 60 cents' worth of grain in a year, while of oatmeal it will consume \$1.80 worth. Rat-proof construction, especially the use of concrete foundations, is urged, as well as some rational method of disposing of garbage and storing food.

Household Notes

MAYONNAISE OF FLOUNDER.
Put some fillets of flounder into boiling water with a little salt and lemon juice and cook till tender, then drain thoroughly. When cold, put them in the center of some chopped lettuce, cover with mayonnaise sauce and garnish with slices of tomatoes and hard cooked eggs.—New York Press.

CHICKEN WITH RICE.
As tasty a dish as one could wish is fried chicken with rice and fried Spanish sweet peppers. To prepare the peppers, drain them from the can, cut them in two and fry them in butter. Put a border of hot boiled rice around the platter, the chicken in the center and the peppers dotted around on the rice. Fried green peppers are also tasty with the chicken and rice. Or stuffed and baked green peppers may be employed.—American Cultivator.

BEEF AND CAULIFLOWER SALAD.
Take some thin slices of cooked beef, some cold cooked potatoes, some cold cooked cauliflower, and a little chopped parsley. Pour over the following dressing and add salt and pepper to taste. Put one level teaspoonful of mustard, one teaspoonful anchovy sauce, one tablespoonful of milk or cream, and one dessertspoonful of vinegar. Mix the mustard with the anchovy, then add the milk, and lastly the vinegar. Tomatoes are equally good served in the same way.—New York Press.

RICE AND PLUMS.
Two cupsful of milk, two ounces of rice, one heaping tablespoonful of sugar and one teaspoonful of vanilla extract. Put the milk into a saucepan on the fire, and when it boils add the rice, well washed, sprinkling it into the boiling milk. Add the sugar and vanilla. The mixture should be just thick enough to pour into a wet mold. Leave it in the mold till cold, then loosen round the edge, shake gently, and turn it on to a pretty dish. Arrange some nicely stewed plums round the rice, adding also the strap from the fruit.—New York Press.

BOILED SALMON.
Choose a piece from the middle of the fish. Place it in a fish kettle of boiling water, to which a tablespoonful of salt has been allowed to each quart of water. Placing the fish in the water lowers the temperature to below the boiling point, and this lower temperature the water should be kept while the fish is being cooked. Allow eight minutes for each pound of fish, and an extra eight minutes besides. If the piece is very large and thick, a quarter of an hour should be allowed in addition to the regulation eight minutes per pound. Remove the skin before lifting out the fish from the water. Place the salmon on a large dish garnished with a few slices of cucumber, and squeeze over the fish the juice of half a lemon.

Serve with the following sauce: Blend two tablespoonfuls of butter and two tablespoonfuls of flour in a saucepan over the fire, add one cupful of cold water, seasoning of white pepper and salt. Stir till boiling, then add two heaping tablespoonfuls of cream and a teaspoonful of vinegar. Serve hot.—New York Press.

HOUSEHOLD HINTS.
Don't make the mistake and wait until the special fruit season is almost gone and then pay double the regular price for it. Don't be of the opinion that over-ripe fruit makes the best preserves or jellies. Don't use anything but the best of materials for the best of results. Don't use granulated sugar for preserved fruits. Use light brown only. Don't use a steel knife to pare with. Use a silver one. This applies to fruit only. Don't allow preserves to stand after they are cold. Put melted paraffin on the cover with lids, wash off every trace of stickiness and place in a cool and dark place for future use. Borax water is used instead of starch for the slight stiffening necessary for the dainty neckwear. Not every cook knows that the fat, disagreeable taste of cornstarch when used as a filling or custard can be disguised by adding a small bit of butter to the thickened milk. A pinch of salt is also to be advised when cornstarch is used. A level teaspoonful is not too much for a quart of milk. To take out wagon grease, which is of two kinds, that made from coal tar may be removed from cloth by an application of petroleum; the other, made from animal fat, responds to a sponging with ether. Housekeepers, whose natural wood kitchen tables have become rough by continual scrubbing with a brush, may be glad to know that a lemon, cut in half and rubbed over the surface will remove the stains and keep surface. Use plenty of hot water in them, white without roughening the rinsing. Southern housekeepers cook rice with the cover off, believing that aids in keeping the kernels separate. Rice should always be cooked in plenty of water, which should be rapidly boiling when the rice is dropped in. A nut pick kept on top of the refrigerator will be found just the thing to remove the paper tops from the milk jars. A whiskbroom which has outlived its usefulness can have the bristles shortened to a thick, rather square edge and be used to clean out the sink. It is more convenient than the ordinary sink brush.

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