

On the matters before them:

Resolutions on the Death of Eli W. Pearson.

Whereas, an All Wise Providence has seen fit to remove from our midst Eli W. Pearson, a former member of this Board from Esmen township, be it hereby

Resolved by the Board of Supervisors of Livingston county here assembled, that we realize in his death that the people of the county and the community in which he lived have lost an exemplary and valuable citizen whose public and private life was above reproach; one who at all times was found a diligent and honest preserver of the interests of the people with which he was entrusted; one whose record as a private citizen and public official can be pointed to by his relatives and friends with a feeling of just pride. And we hereby tender to the widow and family of our deceased former member our heartfelt sympathy in their late bereavement.

Resolved, That these resolutions be spread upon the records of the proceedings of this Board and that a certified copy thereof be sent to the family of the deceased.

All of which is respectfully submitted.

Wm. McMillan, Chairman,
Amni Lewis,
J. W. Hoover.

Rules Suspended.

On motion of Mr. Cleary the rules were suspended and a bill of E. J. Brumback, of Odell, amounting to \$6, was allowed and ordered paid.

Recess.

On motion of Mr. Corbett the Board took a recess until 11 o'clock.

At 11 o'clock the Board was called to order with a quorum present.

Reward for Catching Horse Thief Paid.

On motion of Mr. Balbach a bill of Sheriff Patterson for the sum of \$50 for apprehending one Punk, who was convicted of horse stealing, was allowed and ordered paid.

Rewards to Be Paid on the Order of Chairman.

On motion of Mr. Balbach it was ordered that in the future rewards for horse stealing be payable upon the order of the chairman of the Board.

Report of Public Property Committee.

The following report of the Public Property Committee was adopted on motion of Mr. Miller:

State of Illinois, Livingston county, ss. Board of Supervisors, February Term, A. D. 1913.

Mr. Chairman and Gentlemen of the Board of Supervisors:

Your Committee on Public Property respectfully report that they have examined the claims presented to them and recommend the payment of the amounts allowed them respectively.

To-wit:

Name of claimant	Nature of claim	Amount claimed	Amount allowed
W. Denlow, laborer	...	17.85	17.35
W. N. Smith, lumber	...	5.66	5.66
J. J. Holcomb, mdse.	...	7.00	7.00
Pontiac Ice and Fuel Co.	Ice for court house	9.00	9.00
C. A. McGregor & Sons, mdse.	...	33.00	33.00
James W. Allen, laborer	Repairs, drayage, etc.	48.80	48.80
James A. James, material and labor	...	10.60	10.60
Littfield & Kent, inheritance tax law book	...	4.75	4.75
W. B. Kipp, lumber	...	6.24	6.24
Wm. Mathewson, desk	...	10.00	10.00
Resaurer's office	...	6.92	6.92
F. N. Smith, material	...	36.00	36.00
Alexander H. Revell & Co., desk and chair	...	26.00	26.00
The Corkins Chemical Co., disinfectant	...	20.00	20.00
Nutting Trunk Co., coal	...	24.00	24.00
Keck Bros., desks and book cases, etc.	...	19.25	19.25
C. E. Foster, mdse.	...	55.96	55.96
S. A. Rathbun, mdse.	...	106.63	106.63
Walker & Enslow, furniture and material	...	137.88	137.88
Clem J. Cox, material and labor	...	13.60	13.60
Clem J. Cox, material and labor	...	35.50	35.50
E. E. Thompson, mdse.	...	56.58	56.58
Ernie Thompson, mdse.	...	2.50	2.50
M. E. Lyons, mdse.	...	7.10	7.10
F. O. Hobbs, mdse.	...	19.70	19.70
Ralph Bradford, mdse.	...	26.15	26.15
The Lawyers' Co-Opera. five Pub. Co., Vol. 152-154	...	28.50	28.50
W. C. Graves, cash paid for freight	...	2.68	2.68
The Bobbs-Merret Co., law book	...	5.50	5.50
M. E. Lyons, mdse.	...	6.25	6.25
Frank J. Woods, mdse.	...	2.50	2.50
Frank J. Smith & Son, cleaning clock	...	1.00	1.00
Pontiac Light and Water Co., services, court house and jail	...	66.64	66.64
E. E. Floyd, drayage	...	19.50	19.50
Ralph Bradford, mdse.	...	14.50	14.50
The Cent. Union Tel. Co., circuit court stenog.	...	12.20	12.20
The Cent. Union Tel. Co., master in chancery	...	9.00	9.00
The Cent. Union Tel. Co., Ct. Supt. of school	...	12.00	12.00
The Cent. Union Tel. Co., state's attorney	...	18.50	18.50
The Cent. Union Tel. Co., county judge	...	24.05	24.05
Automatic Teleph. Co., 6 phones in above offices	...	72.55	72.55
Total	...	\$1,016.59	
Central Union Tel. Co., serv. for sheriff office	...	13.65	
Central Union Tel. Co., serv. for sheriff office	...	18.55	
Central Union Tel. Co., serv. for sheriff office	...	48.55	
Automatic Home Tel. Co., serv. for sheriff office	...	42.05	122.10
Bills Paid Since Last Meeting.	...		
No.	...		
14797, coal for papers, Pontiac	...	85.55	
14711, Pontiac L. & W. Co.	...	82.78	

14811 No. 2 L. C. Smith mach.	47.50
14824, coal to pauper, Pontiac	117.75
14820, coal court house and jail	254.82
14814, painting	25.00
14813, Judge Patton's office, striping	9.60
14812, P. L. & W. Co., elec. serv.	111.70
14716, painting roof court house	41.63
14717, filling back wall at jail	19.00
14719, building wall at Co. jail	225.00
14761, coal for pauper	32.25
14723, coal, court house & jail	138.68
14769, P. L. & W. Co., service	60.00
14772, electric work, cluster lights	742.09
14776, coal for court house	112.95
14779, coal for jail	97.10
14781, coal for pauper, Pontiac	55.50
14783, P. L. & W. Co., service	56.19
14787, light & water, court house	142.72
14784, coal court house and jail	172.62
14796, Bentley Bros., coal, paupers, Pontiac	69.75
Total	\$2,625.11

All of which is respectfully submitted.

M. Cleary, Chairman,
Fred Frey,
T. L. Spafford,
Thos. M. Walsh,
J. C. Corbett,
D. M. Lyon,
Arthur Moate,
Committee.

Chairman Added to Committee.

On motion of Mr. Hoover the chairman of the Board was added to the committee heretofore authorized to draft resolutions regarding the bills which might be presented in the legislature in which changes in township and county government might be proposed.

One Day for Approving Collector's Bonds.

On motion of Mr. Spafford, each Supervisor was authorized to add one day to his per diem for services on account of approving the collector's bond.

Rules Suspended.

On motion of Mr. Gregg, the rules were suspended and a bill of Mr. W. W. Zollinger for committee work and mileage, amounting to the sum of \$9, was allowed and ordered paid.

Adjournment.

On motion of Mr. Colehower, the Board adjourned sine die.

A true copy.

J. E. Shackleton, Chairman,
W. W. Kenny, County Clerk.

OIL FOR JAPANESE UMBRELLAS

Seeds of the Rubber Plant Furnish Material for Peculiar Outfit of the Island Empire.

The vegetable oil used in making paper umbrellas in Japan is pressed out of the seeds of the rubber plant. This oil is made in the various islands famous for all and seeds from these plants. Sandy ground is favored for the cultivation of the plant and the oil is extracted from the seeds by presses. The yield of seeds is estimated at 20 bushels an acre.

The annual production throughout Japan amounts to 350,000 bushels, from which over a gallon of oil a bushel is extracted. The oil before it is used is boiled and then cooled until it can be applied by hand to umbrellas with a piece of cloth or waste. No machinery or tools are used in applying the oil. When the oiling is completed the umbrellas are exposed in the sun for about five hours. This oil is also used in making the Japanese lanterns, artificial leather, printing ink, lacquer, varnishes, oil paper, and paints.—Scientific American.

Poet's Memory Lives.

The saying "Christmas comes once a year" is attributed to Thomas Tusser, a medieval poet (1524-1530), who seems to have been strong on epigrams. The same idea may have occurred to others, but Tusser gave it expression. He was classed as an agricultural poet, partly because he had not much education and partly because he treated simple themes, which he understood in a plain and simple way. Tusser had an ear for music, and served to order as chorister in some churches of his day. His first publication was entitled "A Hundred Good Points of Husbandry," and later he published "A Hundred Good Points of Husbandry Late Married Unto a Hundred Good Points of Housewifery," and still later this was amplified into "Five Hundred Good Points of Husbandry." Reprints of these books are still extant with an autobiography of the author in verse. Southey, himself a critical poet, characterized Tusser as "a good, honest, homely, useful old rhymester." Some of Tusser's phrases have passed into proverbs.

Believes Hens Once Had Teeth.

That hens had teeth in the olden days is the opinion of Professor Gilbert of Los Angeles (Cal.) high school. In a recent address before a local organization of naturalists he also told his auditors that the eggs of birds have greatly decreased in size since their teeth became extinct. Had they been marketed then as they are now, he considered, they would, at the present scale of egg prices, bring from \$250 to \$1,000 each.

Man Intended for Quadruped.

According to a German biologist, man made a mistake when, centuries ago, he changed himself from a quadruped to a biped, the contention being that many present day lills are due to carrying the spine in an upright position when it was intended to be carried horizontally.

TEA TABLE DELICACIES

IDEAS FROM SCOTLAND THAT MIGHT BE APPROPRIATED.

Scenes and Edinburgh Shortbread Are Recommended by a Traveler—Oat Cakes and Plicaitly Bannocks Also Are Good.

Something new in the way of "tea and things" was discovered the other day at a Scotch tearoom, where scenes and genuine Edinburgh shortbread were being served, writes a correspondent. There were oat cakes, too, and plicaitly bannocks as well.

"The scene has all the virtue of the toasted English muffin as a tea accessory," explained the Scotch lass who makes these breads. "And, in addition, it isn't so likely to be soggy. The muffin has yeast in it, but the scene is made without, as you will see from my recipe, which I brought from Dunfermline. One coffee cup of flour, one-quarter teaspoon of salt, one-quarter teaspoonful of cream of tartar, one-half teaspoon of soda (mix) all the dry ingredients together and then stir in enough butter-milk (about three-quarters of a coffee cup) to make a soft dough. Turn this out on a well-floured board and roll lightly to about one-quarter inch in thickness. Cut this in eight-pie fashion, and put on a hot griddle. Do not grease the griddle. Bake until brown on one side, then turn over and bake on the other. Turn only once.

"The Scotch shortcake is really a cake. It looks like pie crust, but is not so rich and is sweeter. Cut the dough with a knife into triangles, because I think it rises better than when it is shaped with a roller. In the large pastry shop in Edinburgh they roll the dough much thicker and cut into small round shapes. They are called their 'petticoat tails.' You see, when Mary Stuart came back from France she brought a number of the French people with her, and they called these little cakes 'petticoat gâteaux.' The Scotch people thought they said 'petticoat tails,' and so they have been known ever since."

Another variety of shortbread is the Plicaitly bannock. I suppose the lady of Plicaitly castle, in Perth, originated them, as all the great ladies in early times made their own cakes. This is simply the shortbread with nuts and any other good thing you may happen to have on hand stirred through it.

To make the ordinary shortbread take seven ounces of flour, one ounce of rice flour, five ounces of butter and two ounces of castor sugar.

Work all this together with the hands until it is soft and the butter is well worked in. Make it into a round cake about one-half inch thick, prick the edges together and prick it all over with a fork. This keeps it from rising. Put it on a greased paper on a flat tin and bake in a slow oven until it is a pale brown. One hour or more is not too long to bake.

To Cook Leg of Lamb.

To properly cook a leg of lamb, considering both flavor and economy, have it boned and rolled by your butcher. Be sure he sends you the bone and meat the day before it is to be eaten. As soon as it comes put bones in a kettle with cold water, an onion, and season with salt and pepper. Let simmer for three-quarters of an hour. When this comes to a boil put in the meat and keep at a constant boil for two hours. Take out meat and boil down liquor, then strain and cool. The next day take off fat, put in one-half cup barley and boil tender. This will make delicious soup. The leg should now be covered with the fatty membrane that has been taken off the leg. This will give it flavor and serve to baste the meat. Bake in oven about one hour.

Italian Pot Roast, Tomato Sauce.

Begin by preparing the pot roast in the usual way, rubbing it well with sifted flour and seasoning it with pepper and salt. Then brown it on all sides in heated suet and add an onion and a carrot. When these preliminaries are over cover it with canned tomatoes instead of water. If the tomatoes are without much superfluous juice add some water, but they are usually juicy enough. About half an hour before taking up add the macaroni. The meat should simmer and not boil.

Preserve Puffs.

Take sufficient puff paste to make the desired number. Cut and roll out thin to about six inches in diameter. Place on it, a little from the center, a teaspoon of raspberry preserves, allowing the top edges to lie back from the front edge at least one-fourth of an inch. This folding forms a half circle. Wash with water or egg and water, dust with powdered sugar, cut a few deep but short cuts across the top, over the preserve, and bake. The preserve will show through the cuts.

Cheese Toast.

Make a sauce with one rounding tablespoonful each of flour and butter and one cup of hot milk; cook five minutes, add a saltspoonful of salt and a few grains of pepper. Now add one cup of cheese cut in small pieces and as soon as it melts turn over slices of toasted bread and serve at once.

Like Lamb Chops.

If mutton chops simmer in just a little water on the back of the stove before broiling or frying the flavor will be quite like lamb chops.

WHAT MISS DAISY SAID

By JANE BJORNSEN.

Minglett's voice was a deep bass with a reverberant, booming quality, warranted to penetrate the din of street traffic, the racket of a boiler shop or the turmoil of ten thousand baseball enthusiasts all yelling at once. His most conversational tone would cleave its way through any obstacle like a bullet from a gun.

No matter how he lowered his voice, its carrying power was unimpaired. However, Minglett was blissfully unconscious of this peculiarity, which was so strongly impressed upon others by his thunderous bass.

Minglett is good looking and no girl is anything but proud to be seen with him. Still, ordinarily, it is easier to carry on a conversation if one does not feel that half a dozen utterly unknown persons are breathlessly hanging on one's next remark.

Daisy Larke, perhaps was the most hardened to the embarrassments due to having Minglett for an escort, possibly because nine times out of ten she was the girl he chose to invite. She herself had a voice which might be described as little, precisely suited to cozy corners and confidences.

When they were out together their conversation as heard by outsiders was merely a monologue by Minglett, for Daisy's voice couldn't be heard a foot away. Minglett when close by her had to bend his head to hear her. This gave him an appearance of great devotion, well calculated to draw attention to them if his alarming voice hadn't managed that.

Because Minglett had such a prodigious voice it was particularly embarrassing to Daisy that he should have taken it into his head to propose to her one night at the theater.

"Be careful," Daisy warned him nervously before the first act, when he started in to tell her how lonely he was. "People can hear you!"

"They cannot!" boomed Minglett, indignantly, for he still labored under the delusion that he could speak softly if he chose. "I am merely whispering! Anyhow, if anyone wants to listen to private conversation let 'em! I'm not ashamed of what I am saying! I've known you a long time now, Daisy, and I never knew before what it was really to be head over heels—"

The sixteen-year-old girl two rows behind them gasped, "Oh, my!" and leaned forward interestedly.

"Please!" protested Miss Larke. "The curtain's going up!"

"Hang the curtain!" growled Minglett. "If you are trying to steer me off, that's another thing, but if it's just nervousness I'm going to talk right ahead. You do like me a little don't you?"

He bent his head to hear what she was saying. The curtain was up, but neither of them knew it.

"Of course," he said in a hoarse murmur. "But you must have known I cared more than just ordinarily. You must have seen it coming! You must!"

Miss Larke fluttered her hands and said something intensely.

"Well, you might just as well start to caring," Minglett announced to her and incidentally to every one around him. "Because it's down on the cards that I'm going to marry you, Daisy! You might as well say yes, first as last!"

She talked to him and he wagged his head, shifted his feet and half turned around in his seat.

"Since I care so much for you and you like me, there's no reason for delay to think it over! You can decide this minute! Are you going to marry me? Say yes!"

He listened again to Miss Larke. "Oh, nonsense!" he said. "Now, Daisy!" he said next.

"You're all right," he confided to her soon after. "But your ideas are wrong. Still, I see the point. You've got to tell me!"

Fifteen minutes later, during the intermission, when Minglett was buying a box of candy in the lobby, he was approached by a diffident youth, who gulped twice and swallowed hard in an effort to open a conversation.

"Well, son?" Minglett's big voice boomed forth.

"I beg your pardon, sir," stammered the diffident youth. "I'm sure I don't know how you'll take it—but the fact is that the young lady I'm with this evening won't give me any peace till I find out something she's crazy to know. Did—er—did Daisy say yes or didn't she? We—we sat two rows back, you know, and—"

"It's none of your confounded business!" bellowed Minglett, cheerfully. "But, between you and me, she did!"

Two Essentials.

The essential things which distinguish one individual from another, which give one man a higher place among his fellows and another a low one, are just two: First of all, perseverance—the ability to keep everlastingly at it, and, secondly, imagination or vision—the ability to see beyond the present moment, and to understand that the work at hand reaches beyond the present moment, and so is worth while.

Find Old Greek Temple.

The foundation of a Greek temple dedicated to Minerva, and dating from the fifth century B.C., have been discovered at Syracuse, Italy. An exploration by means of deep borings has yielded fragments of marble, polychrome tiles, protocorinthian vases and ivory statues.

EXCELLENT TIME FOR LAYING

Not Advisable to Have Pullets Producing Eggs Before October—Cold Weather Hinders.

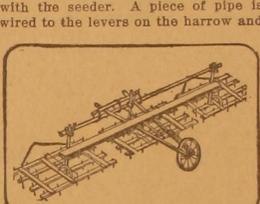
Many poultry raisers believe that the sooner pullets start laying the greater the financial returns will be, but this is not always the case. It is not advisable to have pullets laying before October at the earliest, except in the few cases where winter eggs are not wanted. If the birds start laying earlier than October the cold weather comes around, and probably will not start again until the winter is nearly over. If they start laying by July or August, as very early hatched pullets sometimes do, they usually moult in the fall and do not lay again until February. But it is equally bad if they do not start laying by the middle of November, as they probably will not start in until the end of January at the earliest and perhaps not until the end of February or the beginning of March.

The time the pullets are hatched has more to do with the time they start laying than anything else, but the system of feeding has considerable to do with it also. If pullets are maturing too quickly they should receive free range and be fed only once a day, about 3 or 4 o'clock in the afternoon being the best time. The food should be only dry grain, and oats are about as good as anything for the purpose. As soon as the early pullets freely receive nutritious food they start laying.

USE WHEELBARROW SEEDER

Implement Is Hitched to Harrow by Means of Rope Attached to Pipe—Saves One Operation.

This makes a handy way to use a wheelbarrow seeder behind a harrow. I used a four-section harrow with it and lapped what the seeder didn't cover each time. I harrowed around the field to avoid turning short around, writes O. S. Newberry of Meade, Kan., in the Farmers' Mail and Breeze. I simply tied a chain behind the harrow as far as the seeder went, then followed this mark next time so as to cover all the ground with the seeder. A piece of pipe is wired to the levers on the harrow and



Seeder Runs Behind.

the seeder handles loosely rest on this pipe, but a stick is placed over them and wired to the pipe so as not to allow too much free play. The seeder is hitched to the harrow by means of a rope attached to the pipe from the center of the seeder to allow it to follow the harrow in turning.

DAIRY COWS ON SMALL FARM

Where No Considerable Amount of Live Stock Is Kept Animals Are of Much Importance.

Dairying should be a justifiable factor in the operations of every quarter section farm from the standpoint of balancing the farm work. On small farms where no considerable amount of live stock can be kept for growth or for sale fat, the dairy herd can not be dispensed with unless the farmer is so well fixed that he does not need a winter business which has the ability to convert his time and labor into cash.

The dairy herd has an important place to fill in the prosperity of every quarter section farm and we are very sure that our statement applies to all general farms under this size.

Gain on Meat Rations.

The New York experiment station found that cockerels fed meat gained 56% per cent. more weight, and such pullets laid eight weeks earlier than those without meat, but otherwise on a similar diet.

Meat-fed ducks were out of sight of those deprived of it. Again the experiment was tried with a more careful attention to a supply of mineral matter for those without meat, and it was found vegetable protein could largely take the place of meat in case of chickens, but not with ducks.

Desirable Seed Ears.

The best ears of corn have the butts well rounded out with well-shaped kernels. Ears having straight rows of kernels and a medium size shank are desirable. The cob should be of medium size and of a deep color. The kernels should be deep and firm on the cob, medium wedge shaped, have a deep color, and contain large, bright gems.

Good Dairy Farmer.

A good dairy farmer has been described as "a good general farmer plus the love of cows." This is a good definition, because the man who does not have a fondness for cattle, and who does not find some satisfaction in caring for them seldom turns out to be a very capable and prosperous dairy farmer.

Slobber in Horses.

Cabbage will sometimes cure slobber in horses, caused by eating white clover; but it is better to keep the clover away from the horses.

PLANNING TO AVOID WASTE

Careful Housewife Tells How She Practices Small Economies in Her Kitchen.

A careful housewife, telling of her economical methods, says:

"I have learned that the whites of eggs may be kept a week in a cool place, so when making dressings or anything which really requires only yolks, I place the whites in a bowl, and find I get enough together for white cakes or dessert before I realize it. Yolks may be kept by covering with cold water. If I serve a salad, when entertaining, I always serve white cake, so my eggs serve a double purpose. I have a list of recipes for yolks alone and whites alone; also some in which I use sour milk, others for sweet, eggless cakes, and desserts.

"I also keep a careful list of just how many sandwiches can be made from a loaf of bread, how many pieces I can cut from one of my cakes, how many portions of chicken salad I may expect from one chicken, etc. This simplifies planning and eliminates waste."

CARE IN SELECTING PAPER

General Effect Must Be Considered Before the Choice Is Made and Work Begun.

In papering any room it should be remembered that light is the first consideration, and that the paper must be chosen accordingly.

Pure white is the best choice when a specially light room is wanted, as it absorbs only about 15 per cent. of the light thrown upon it. Dark green, on the other hand, is the greatest consumer of light, absorbing about 85 per cent.

Next to white as a light producer are the soft pastel tints and light blues, which absorb from 20 to 25 per cent. of the light; then comes orange at 30 per cent.; apple and gray greens, almost 50 per cent, and the popular brown is almost as bad as dark green, as it takes up about 60 to 70 per cent of the light it should throw out.

Here and There.

To prevent frying fish from becoming greasy and sodden, have the fat in which it is to be fried almost boiling hot before putting the fish in the pan. A blue smoke will be rising from the fat when it is in the proper condition.

A delicious and cheap dessert is made by pouring the juice of grapefruit over sliced bananas. They should be well chilled and served in tall glasses with powdered sugar. One large grapefruit will serve eight people. Of course no cream or lemon juice is needed with this.

In providing for a small family, as a rule, one wishes to have fried ham often, and the cut ham soon deteriorates in flavor. To keep it as good as when first cut, slice as much as desired and pack down in a stone jar. Melt some pure leaf lard and pour over the slices, covering deep enough to exclude all air. Take out and fry as needed, and the last cut will be found as delicious as the first.

Experienced Cooks Say.

Less sugar will be necessary for sweetening sour fruit if a pinch of carbonate of soda be added to it when it is stewed.

When cutting new bread dip the knife in hot water, and the bread can then be cut as smoothly as stale.