

IDAHO'S FIRST SUGAR YEAR.

THE year 1903 will always be a memorable one to the state of Idaho, for it marked the birth of the industry which will mean so much to her in the future—that of beet sugar. It was in the early spring of this year that the governor and legislature of the state enacted the law giving a bounty to any company that should make refined sugar from beets during this year and next. In quick response to the invitation, Utah and Idaho people raised a capital of \$1,000,000, paid every cent of it into the treasury, and paid it out again, with \$100,000 more, in putting in the magnificent plant of the Idaho Sugar company, at Idaho Falls.

THE FREMONT COUNTY SUGAR COMPANY.

The success of beet planting in Idaho, and the warm favor with which the farmers greeted the advent of the Idaho Sugar Co., induced the formation of a second concern, the Fremont County Sugar Co. This was organized with a capital of \$750,000, and the necessary land was purchased between Rexburg and St. Anthony, where a new town, Sugar City, has been laid out. The cornerstone of the Fremont County Co. was laid on the 8th inst; the railroad spur to the site has been finished, the contracts for the factory lot, and much of the stone and brick are already on the ground. It is thought, therefore, that it will be impossible for the delays which marked the commencement of the Idaho Sugar Co. to be repeated, and the projectors are confident that the factory will begin work early in September, 1904.

SUGAR CITY TOWNSITE CO.

Close to the site of the Fremont factory are located the choice lands of the Sugar City Townsite Co., an association

tion of Utah and Idaho capitalists who bought the choicest tracts of land that could be found in the Snake River valley, cut it up into lots and are now selling it out to homeseekers, business men, and bona fide settlers. The Oregon Short Line runs through the site, some of the leading business firms of the district have bought lots and agreed to erect substantial structures, and it is not too much to expect that by the time the whistles of the factory are heard next fall, Sugar City will be as lively and well established a burg as is to be found in the whole Snake River valley.

THE FIRST PLANT.

The "News" Idaho Falls correspondent writes: For a number of years past the people of Idaho have been experimenting with sugar beets and have offered many inducements to capital to come in and establish the beet sugar industry in that state. All endeavors were without success, however, until last spring, when the legislature, in response to an almost unanimous sentiment among the people, provided for a bounty on the first sugar produced; certain influential men took up the proposition and offered to erect a plant near Idaho Falls on condition that the people would raise each season for five consecutive years 5,000 acres of beets.

The people, realizing what a great benefit this enterprise would be to the state, quickly secured the required acreage, and the present Idaho Sugar Co. was incorporated under the laws of Utah, and contracts were let for the erection of the plant during the year 1903.

E. H. Dyer & Co., of Cleveland, O., the builders of all the sugar factories in Utah, received the contract, and work commenced at once on the buildings. The factory is modern and strictly up to date. The buildings consist of a large central building, and are practically a duplicate of the Utah Sugar company's plant at Garland, Utah. The factory has a capacity of 600 tons of beets each 24 hours, but is so built that it can easily be increased to 1,200 tons capacity. The plant was ready for operation Dec. 1, at which date the machinery was put in motion, and, barring a few hitches incident to new machinery, it has been and is still running in a highly satisfactory manner.

About 4,000 acres of beets were harvested in Bingham and Fremont counties and the yield was approximately

35,000 tons, which is an exceptionally fine record for a first season. The average content and purity of the beets were of a good quality.

The farmers received in these two counties alone, this fall, \$150,000. The purchase price of the site, the machinery and the erection of the plant will aggregate over \$1,000,000.

IDAHO FARMERS' SUCCESS.

Mark Austin, resident manager of the Idaho Sugar company, says of the agricultural conditions in Bingham and Fremont counties:

After one year of experience in the raising of sugar beets in Bingham and Fremont counties, Idaho, it has been fully demonstrated by a great number of farmers that the growing of sugar beets in Idaho is a success, for when the farmers have properly prepared the soil and the beets have been thoroughly cared for, they have given excellent returns to the farmers, yielding from 15 to 25 tons per acre, with a net profit of from \$30 to \$50 per acre; however, there are some who were not so successful in first class condition for beets, and not having received the best of care, but taking it on the whole, our grove has made a very fine showing for the first year's work, and will undoubtedly be very successful in the future, for the farmers are thoroughly convinced that the success of beet culture lies largely in the selection, preparation and fertilizing of the soil, and in view of this fact there are many who are making and have made preparations for next year's planting.

It has been further demonstrated that small farms and more intense culture will give greater returns; therefore, inasmuch as the majority of the farmers of the Snake River valley are now present time farming about 100 acres each, it is evident that there is still room for many thousands of people to secure land, build homes and have comfortable surroundings on this beautiful soil. All may be assured of an abundance of water for all purposes each and every year, thus securing them against drought, the common enemy of the irrigated sections in the arid regions.

pers every evening—that is, he makes it a practice to look one over, and mark with a pencil all the articles that he feels sure contain some valuable information. It is then turned over to the following evening, when after "skimming" another, he takes it down, reads the marked articles slowly, and takes time to digest them. A notebook lies close at hand, with a pencil made, and when he reads an item of great value he makes a note of it for future use.

After reading the marked articles and making his notes he goes over the advertisements in which he is interested, and whenever he finds one that strikes him as being worthy of investigation, he jots down the address of the advertiser. By this means he gets all the cream of the papers, and keeps in the front rank of live, enterprising farmers.

He said he has many times recommended his plan of keeping up with the times to hard-working farmers who declare they have adopted it, but most of them work so hard and so late that they are in no condition to read or think clearly when they get into the house at night.

He declares he is well satisfied that the hour he spends with his agricultural paper is the best he could spend. He said, further, that while he is generally considered a hard worker, he has never worked too hard to enjoy his evening reading. "What a man would not do to get his day's work done," said he, "is in no condition for mental enjoyment—for reading or study after midnight. He wants to lie down at once, and sleep, and that's what thousands of farmers do, and that's why they drop like flies and get behind the times. A single article in one of my papers saved me over \$40 in the purchase of fertilizer. An advertisement saved me \$12 in the purchase of a single implement. It pays to take time to read when the reading benefits one over \$40 in hard cash in a single year."

Another man standing by this that while he had no rule by which he read his papers, he often had been reminded of the fact that a man must read to keep up with the procession. This is an age of progress, and the man who wants to be successful must keep himself thoroughly informed. By doing so he can both make and save. He said that he was a time when he thought agricultural papers were of no value to a farmer, but one little matter caused him to change his mind. He is very fond of grapes, and during the summer season eats large quantities of them. He had one vine each of Moore's Early, Vorden and Niagara, and they supplied him just enough to make him real hungry for grapes. An agent came along, and he described the kinds he had to offer. He said he would like to have them at once, and took his order for 25 vines at 50 cents each. When he was sent them, a neighbor who had often asked him to subscribe for a farm paper, he was told to subscribe for one, and he asked him what he was planting. He told him what they were, and what they cost. The neighbor chuckled a little, then asked him what he had been doing with the prunings of the vines he had cut out of the past several years. He had been throwing them in the hog-pen. "Why the dickens don't you make cuttings of them, and grow your own vines—as many as you want?" asked the neighbor. That was a new wrinkle to the planter, and he asked how it was done. The neighbor told him that all he had to do was to cut the prunings into short lengths, having a bud, or joint at each end, stick the lower end in the ground, leaving the top but just even with the surface, mulch along each side of the row with coarse manure, or straw, and about six cuttings out of ten would grow and make good plants the first year—quite as large as those he had paid 50 cents apiece for. Or, he said, if he wanted larger and stronger plants, he could lay one of the vines in a trench about four inches deep, leaving a bud about every 15 inches uncovered, but covering all the rest, and tamping it down firmly. When the leaves came off in the fall he could cut the vine off near the main root, dig it up, and he would have three to six or more good strong plants to set out. All this would have cost nothing but a little time. He asked the neighbor how he learned all this. "From that paper I have asked you to subscribe for so often," he replied. "Guess I'll try it a year," said the other. For seven years he has been taking four farm papers—Farm and Fireside.

A DISTINCTION.

She—Isn't young Settleigh an Anglonianiac?
He—Oh, no, he's just a plain, every-day American lubiac.—Cincinnati Enquirer.

Utah Lithia Water—The Best.

run over the edge. Pour the syrup into the middle of slab and let it stand until you can make an impression with the finger. Do not stir it while it is too warm or it will granulate. Have a wooden spatula or a paddle rounded at the corners, oil it slightly and work the syrup rapidly in one direction without spreading too much, until it forms into immediately take this up in the hands, using a little powdered sugar if hands are warm, and work it like bread dough for a few minutes, then put it away in a cold, dry place, wrapped in a napkin floured with powdered sugar. This may be mixed with almond paste, pounded nuts, various flavorings and made into balls and dipped in melted fondant colored with the various fruit or vegetable colors, chocolate, cocoa, coffee, etc. It may also be made into nut cream, date cream and a great variety of delicious bonbons you might not dream of buying because of their cost.

READ AGRICULTURAL PAPERS.

At a farmers' institute a few days ago a farmer who is one of the busiest men I know told me that he makes it a practice to "skim" one of his agricultural pa-

Amalgamated Sugar Co.

DAVID ECCLES, President
THOMAS D. DEE, Vice President
HENRY H. ROLAPP, Secretary
C. W. NIBLEY, Treasurer

FACTORIES:

Ogden = = = Utah
Logan = = = Utah
La Grande = Oregon

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The Idaho Sugar Company.

OFFICERS & DIRECTORS.

JOSEPH F. SMITH, President.
THOS. R. CUTLER, Vice-Prest. & Gen. Mgr.
HORACE G. WHITNEY, Secretary & Treasurer.

John R. Winder, W. S. McCornick,
John Henry Smith, Heber J. Grant,
John C. Cutler, Geo. C. Parkinson,
Soren Hanson.

Mark Austin, Resident Mgr.
Richard W. Young, Attorney.

PRINCIPAL OFFICE:

Deseret News Annex, Salt Lake City, Utah.

Factory and Idaho Office, Idaho Falls, Bingham Co., Ida.

WHAT TO EAT.

Valuable Suggestions for the Kitchen and Dining Room.

This matter will be found to be entirely different from and superior to the usual run of food articles, in that every item is a nugget of culinary wisdom and eminently practical.

Menus for Next Three Days.

SUNDAY.

BREAKFAST.
Bananas with Orange Syrup
Veal Kidney Omelet
Pop Overs

DINNER.
Almond Soup
Braised Tongue
Glazed Turnips
Cabinet Pudding, Hard Sauce
Coffee

SUPPER.
Chicken in Jelly
Brown Bread
Celery Tea

MONDAY.

BREAKFAST.
Fruit
Creamed Finnan Haddock
Corn Bread

LUNCH.
Mexican Stew
Apple Cake
Stuffed Potatoes
Tea

DINNER.
Celery Soup
Fried Rabbit a la Creole
Baked Sweet Potatoes
Hashed Turnips
Cold Slaw
Whipped Cream
Coffee

TUESDAY.

BREAKFAST.
Fruit
Lamb Chops
Toast
Cream Tomato Puree
Coffee

LUNCH.
Cold Tongue
Spiced Fruit
Tea
Cottage Cheese
Coffee Cake

DINNER.
Cream of Tomato Soup

Baked Squash. Endive
Banana Shortcake. Coffee

Hard Bake.

Blanch some almonds and separate the kernels; dry in oven to a pale brown. Lay the kernels in a triangle in buttered tin, in center of each put a candied cherry or a little red lozenge around these arrange some very thin slices of fresh coconut, fill the pans up to the crack degree the syrup becomes brittle when dropped in cold water; pour enough of this over the nuts to barely cover and let get cold, then break into as regular pieces as possible.

Peanut Brittle.

Take one and one-half cups of light brown sugar, half a cup of New Orleans molasses, one cup of water and quarter of a teaspoonful of cream of tartar. Boil it to the hard ball state, add a cup of shelled peanuts and continue to boil until it becomes very brittle when a little is dropped in cold water. Add two ounces of butter and stir until mixed. Remove from the fire, add a teaspoonful of soda dissolved in two teaspoonfuls of warm water. Stir rapidly and pour into buttered tins. When cold, break into pieces.

The Fondant.

This French cream is not alone useful for candy-making, but may be used for dipping fruit, icing small cakes, etc., and as it can be kept quite a long time in an airtight jar, in a cool place, it is well to make more than you require to use at one time. Make it on a clear day and use pure sugar and let it stand twenty-four hours before using it. Do not make up more than a pound of sugar at a time. Put two cups of granulated sugar in a smooth porcelain lined saucepan with a cup of water and an after-dinner coffee spoonful of cream of tartar. Stir until it is clear, and do not disturb the syrup while boiling. As it boils small crystals will form on the sides of the pan. Take a small, soft piece of muslin or cheesecloth wet in cold water and carefully wipe these away. Also remove any scum from the surface. As soon as large bubbles begin to rise, begin to test the syrup by dropping a little in ice cold water or use a wooden skewer. Dip the latter in cold water, then in the boiling syrup, and quickly into the water again; when the syrup can be scraped from the skewer into a soft ball it is ready to remove from the fire. Have ready your marble slab or large white platter. Brush lightly with salad oil, leaving a margin of two inches, or the syrup will

Foods may come and foods may go but

SHREDED WHEAT BISCUIT goes on forever

"I have been an invalid for three years; have tried the different foods but find that Shredded Wheat Biscuit is the only food that I do not tire of and the only one when used constantly that agrees with me."
ETHEL M. SECOND, Ripley, N.Y.

Sugar City Townsite Company.

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NOTICE.

This company is the owner of a large tract of land adjacent to the factory of the Fremont County Sugar Company now in course of construction. It is well watered and crossed by the Oregon Short Line Railroad. A limited number of building lots are now for sale.

For all particulars address Mark Austin, Resident Manager, Idaho Falls, Idaho.