## THE DRIED BEAN OF COMMERCE

Bulletin No. 210, Cornell agricultural experiment station, states that in 1836 Stephen Coe brought from the eastern part of New York into the town of Yates, Orleans county, a single pint of beans. He planted them, and from the successive products of three years his son, Tunis H. Coe, in 1839 raised a small crop of beans and sold a load of 33 bushels to H. V. Prentiss of Albion, the only man in the county who could be induced to buy se many, This is supposed to be the first load of beans sold in western New York, and it is probable that up to that time there had not existed anywhere in the world an organized industry for producing and distributing commercial dried

beans. From this humble beginning sprang an industry that has produced in the state of New York alone for the last 30 years about a million and a quarter bushels of heaps a year

<text><text><text> beans a year. For many years the production of comresults. It seems then that adaptation of variety to soll does not depend upon those characteristics which lead the farmers to describe them as heavy or light. Upon what then does it depend? We confess that, so far as the fata gathered from these experiments are concerned, the answer has evaded us. Our opinion based upon general observation is that the white marrow, yellow eye and kidney beans require a stronger and more fertile soil to produce a satisfactory crop than do the pea or medium varieties. It is evident that in the present condition of the farms of New York state the small white varieties will outyield the larger beans in a majority of cases. The important facts for the farmer to learn from these experiments are: First, that there is a great difference in the productivity of the different varieties of beans on a given soil. Second, that the results obtained in a pulcation on his own farm.

### BEAN GROWING.

common articles of human food. BEAN GROWING. Beans will grow in a variety of solls, and it has come to be a common expres-sion among some farmers in speaking of very unproductive soils to say "too poor to grow white beans." Nevertheless pro-fidapted to the crop, and in a good, or even high, state of fertility. Leguminous plants seem to be partial to limestone solls, and beans are no exception to this rule, the crop reaching its highest devel-opment on these solls. Kather heavy clay loams, if well draheed, or gravely loams, if well draheed, or gravely loams, if well draheed, or gravely loams, if of the crop reaching its highest devel-opment on these solls. Kather heavy clay loams, if well draheed, or gravely loams, if of the gravel and they are made rich, will grow profitable crops of beans. "Heavy clay and samy solls are less suit-able. Solls possessing a superabundance produce a tank growth of vine, which is quite subject to disease, and the seeds produce a tank growth of vine, which is quite subject to disease, and the seeds poor door and wheat will produce both good corn and wheat will produce both good both for the good both wheat state to southern consister and both we work there is a great difference in the destructiv

are grown in New York seven or eight distinct varieties of commercial beans, and some of these have several sub-varieties. These varieties are quite distinct from the vegetable or garden sorts that are grown for the canning fac-tories or for sale in the green state. These

six times, and takes third place in the final averages. Bluepod medium heads the list six times, is the only variety that does not fall quite to the foot of the list at any time and takes first place in the general average of all tests. The red kidney is probably the most largely grown of any variety outside of the pea and medium varieties. In our tests it pro-duces smallest yield but once, while it pro-duces smallest yield 12 times. Possibly an undue proportion of the tests were conducted in localities more favorable to the small white beans. The black turtle soup bean, though not largely grown, seems to be a large yielder in localities adapted to it, but very uncertain in other localities. califies.

It seems then that adaptation of va-

It costs in labor from one to three dol-

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the nerves, feeds the tissues, hardens

the muscles and recuperates the organs of the entire body. Kodol Dyspepsia Cure cures Indigestion, Dyspepsia, Ca-

tarrh of the Stomach and all stomach disorders. Sold by all druggists.

Henry E. Alvord of the department of

agriculture offers dairymen the following

Utensils-A good vat-one that can be

kept clean and sweet and large enough to

hold whatever milk is to be used at one

time, A press; for the product of from

five to eight cows, a simple lever with

weights. Accompanying the press must be

and 8 inches deep, made of heavy tin,

edges strong and no top or bottom. A

hoops; a good size is 10 inches in diameter

urgestions on cheesemaking at home:

HOME CHEESE MAKING.

INSTRUCTIONS FOR

own farm

localities. The various results obtained in these variety tests in different localities sug-gests at once the question of the adapta-tion of varieties to classes of soils. In the reports received the soils are described as clay, clay bonn, loam, sandy loam, gravelly loam, etc. In these tables clay and clay loam soils are classed as heavy, loams as motium souly and envelop Chicago, to whom all inquiries should be addressed. All rights reserved by Banning Co., Chicago. Menus for Next Four Days. and clay loam soils are classed as heavy, loams as medium, sandy and gravelly loams as light. It seems to be a some-what prevalent idea among farmers that the kidney beans thrive on heavier and stronger soils than those best adapted to the amaller white beans. A study of the matter does not scen to sustain this view. The lighter grades of soil seem to be productive of larger yields than the heavi-er grades both in a drouby season like 1900 as well as in a more normal season like 1901, but it seems to make little differ-ence in the relative yield of the varieties whether the soil be light or heavy. In 1901 the number of experiments conducted on light soils was too few to give reliable results.

Sliced Bananas, Lemon Syrup Panned Ham Cream Gravy German Fried Potatoes LUNCHEON, Asparagus on Toast Fruit Coffee Cake Cocoa DINNER.

Vegetable Soup Matton Chops Stuffed Potatoes Egg Slaw Caramel Puddings Coffee THURSDAY.

WHAT TO EAT.

This matter will be found to be entire-

ly different from and superior to the

usual run of food articles, in that every

item is a nugget of culinary wisdom and

eminently practical. Conducted by

Katherine Kurtz, Marquette Building,

BREAKFAST. FTult Cream Cereal Creamed Dried Beef Hashed Brown Potatoes Coffee

LUNCHEON. Stewed Crabs, a la Creole Combination Salad Coffee DINNER.

Tomato Bouillon lets Cream Sauce Scalloped Potatoes Veal Cutlets Asparagus Letuce Almond Custard FRIDAY.

BREAKFAST. Fruit Cereal Cream Creamed Salt Fish Baked Potators Hot Biscuit Coffee LUNCHEON. Beauregard Egg Stuffed Tomators Tea

# DINNEN. Vermicelli Soup Egg Sauce Spinach Boiled Cod. Mashed Potatoes Tornato Salad Hard Sauce

It costs in labor from one to three dol-lars, according to circumstances, to make a careful test of six or eight varieties of beans, harvesting them separately so as to get definite results. The difference in yield of one variety over another on a single acre will often pay this expense several times over. We know farmers who were positive they were growing the "hest" variety of beans, but they changed to another variety much to their profit after taking part in these co-operative tests. Strawberry Croquettes Coffee by enabling the digestive organs to di-SATURDAY. gest, assimilate and transform ALL of the wholesome food that may be eaten into the kind of blood that nourishes Fruit

Cercal Cream Asparagus Omelet Creamed Potatoes Rolls Coffee LUNCHEON. Deviled Lobster, with Sauce Potato Puffs Stewed Fruit

DINNER. Clear Soup Panned Chicken New Potatoes Creamed Parsnips Cucumber Salad Strawberry Shortcake Coffee

Hot Potato Salad.
Now that new potatoes are in market is a potatoe salad which is a potatoe salad when done. How a potatoe salad when done. How a potatoe salad is a potatoe salad when done. How a potatoe salad is a potatoe salad when done. How a potatoe salad when done salad when do WEDNESDAY. BREAKFAST. Vegetables au Gratin, Vegetables au Crâtin. Boll In separate vessels a head of Sa-voy cabbage, chopped coarsely, some as-paragus cut in pieces, some green peas or string beans and young lima beans. Drain when done and sprinkle lightly with sugar. Fut some bits of butter in a baking dish, then a layer of cabbage, sprinkle with a dittle grated cheese, then a little butter, then peas or beans, cheese again and so on until all are used or dish is full. Cover closely and bake in a mod-crate oven for an hous. When done re-move the cover and cover the top with bread crumbs browned in butter. Pilgrim Potatoes, Pligrim Potatoes. Boil eight or 10 medium sized potatoes until just done. Then slice. Beat one egg and add to a cup of milk; stir this carefully into four tablespoonfuls of flour, making a perfectly smooth batter. Add a teaspoonful of mineed parsley, a Span-ish onion miffeed and fried delicately in butter and a little grating of nutmer. Put the potatoes into a buttered baking dish; pour over them the batter, which should not quite cover them. Spritkle the top with grated cheese, bread crumbs and a few bits of butter. Bake for 30 min-utes or until nicely browned in fairly hot oven. Coffee oven. Curried Potatoes.

DESERT EVENING NEWS: TUESDAY, JUNE 9, 1903.

Valuable Suggestions for

the Kitchen and Dins

ing Room.

Hot Potato Salad.

Curried Potatoss. Cut into slices a pound of cold, boiled potatoes; put a spoenful of butter in a rying pan and slice in a good sized onion and fry until it begins to brown; then place the potatoes in this and dust with a teaspoonful of curry powder, season with salt and pepper and the fulce of a lemon. Moisten with a little clear soup stock, toss over the fire a few minutes and then turn into a hot dish and serve. Asparagus Pudding.

Asparagus Pudding. Take the tops of 50 asparagus stalks and cut in inch lengths and boll 15 min-ntes, then drain on a cloth. Stir two and a half ounces of butter to a cream, add the beaten yolks of four or flue eggs, one cup of flour that has been sifted several times with a tenspoonful of baking pow-der, alternate with milk enough to make a soft dough. Then stir in three table-spoonfuls of minced, cold bolled ham and salt and pepper to taste. Stir until smooth, then add the asparagus and the whites of the eggs beatch to a stiff front. Put into a pudding mold and steam about two hours. Turn out on a hot dish, pour browned butter over it and serve.





1903. 7:00 a.m. Louis For Tintic, Mercur, Provo, Nephi and Manti For Garfield Beach, Tocolo and Terminus For Ogden, Burte, Helena, Port-land, San Francisco and Inter-9.45 a.m. 9.45 a.m. DENVER PRIDGRANDE RIDGRANDE WESTERN Current Time Table. LEAVE SALT LAKE CITY. No. 11-For Ogden and all inter-ARRIVE SALT LAKE CITY: 

In Effect Feb. 1,





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For further information and illustrated pamphlet containing pictures and

tories or for sale in the green state. These varieties may be hamed as follows: Mar-row pea bean. Boston small pea bean, Medium bean (with sub-varieties Day's leafless medium, Bluepod medium, Burlin-game medium and White Wonder), White Marrow (with sub-variety vinciess Mar-row), Red Marrow, Improved Yellow Eye, White Kidney, Red Kidney and Black Turtle Soup. The four varieties consti-tuting theb ulk of the beans produced in New York are the Pea beans, the Medi-uma, the Red Kidney and the White Mar-rows, and in the relative order named. The others are grown in quite limited quantities. guantities.

## CO-OPERATIVE EXPERIMENTS.

Observing that one or another of these varieties, almost to the exclusion of oth-trs, are grown in different localities, the question arises whether this is due to the peculiar adaptation of that variety to the toti and climate of the locality or to other rauses. To gain information along this line as well as to learn more of the com-parative agricultural value of the various varieties, to operative experiments have parative agricultural value of the various varieties, co-operative experiments have been established among the farmers. Seed of from seven to ten varieties of beans have been furnished to each experimenter. These are planted side by side under field conditions, given the same treatment and equal areas harvested and weighed sep-arately so as to ascertain comparative vields.

equal areas harvested and weighed sep-strately so as to ascertain comparative yields. There is a great difference in the pro-fluctiveness of the difference in the whole list is carcely an experiment in the whole list in which some one variety does not yield nearly twice as much as some other va-riety. There is not a variety in the list that does not in some experiment is that at or near the head of the list as regards productiveness, and also at or near the foot of the list in other experiments. Some varieties head the list much more frequently than others, while some produce the smallest yield more frequently. The bonors are divided between Marrow pea, Day's leafters Medium and Bluepod me-dium, with Boston small pea not far be-hind. Marrow pea was in all the tests, and headed the list the targest number of times in any variety (10). It stood at the foot of the list three times, and in the finat average of all tests takes second place. Day's leafters medium heads the list the second largest sumber of times [10], but it stood at the foot of the list

THEY ALL SAY SO. Not Only in Salt Lake City, But in Every City and Town in the Union. If the reader took the time and trouble to ask his fellow residents of Salt Lake City the simple question pro-pounded below, he would obtain the one

nnswer. If he would read the state-ments now being published in Salt Lake City, which refer to this answer, It would surprise him to note that they number so many. As many more could be, and may be, published, but in the meantime ask the first person you meet what cures backache? The answer will be Dean's Kidney Fills. Here is a cit-

sen who endorses our claim: Robert C. Kirkwood, engineer on the Oregon Short Line, R.R., residence 424 weet Fourth South, says: "Like most men who follow the occupation I do the jarring and jolding of the engine causes a constant strain on the small of the back and lameness, soreness and ach-ing is the result. I suffered severely at times with my back and on more than one occasion I have been relieved than one occasion I neve been reneved by the use of Doan's Kidney Pills, pro-cured at the F. J. Hill Drug Co.'s store. Not only can I speak positively about the preparation myself, but Mrs. Kirkwood derived so much beenfit from the use of the remedy that we both look upon it as of great value. I will be pleased to tell others about the merits

of Doan's Kidney Pills." For sale by all desiers, Price, 50 cents per box. Foster-Milburn Co., Buffalo, N. Y., sole agents for the United States. Remember the name-Doan's-and

ake no substitute.

euges strong and no top or bottom. A drainer or vessel with perforated bottom, in which the curd is drained; a large bas-ket will do, lined with strainer cloth. A dozen cloths a yard square. A thermome-ter. A curd knife or knives. These come in pairs, one to cut horizontally and one vertically; but a long, elim knife will do, or a strong piece of galvanized wire net-

in pairs, one to cut horizontally and one vertically: but a long, slim knife will do, or a strong piece of galvanized wire net-ting, or even a strong strip of tin. A suit-able room for curing, with a few smooth, wide shelves on which to cure the cheese. Rennet-Use about one tablespoonful of rennet extract for three galons of milk. If the curd is over one-half hour in com-ing, increase the quantity of rennet; If less, decrease it. Preparation of the Curd-Warm the milk to 50 degrees F., add the rennet and at this temperature for about one-half hour, or until the curd will break, leaving the whey clear. Then cut each way, leaving it in columns about one inch square. Now let it stand until the whey rises an inch on top of the curd, then warm the whole gradually, taking two or three hours to reach 98 degrees F., lifting and stirring and breaking it gently with the hand of the time until the pieces are about the size of grains of corn. Be very careful not to crush the curd is so firm that when squeezed gently in the hand and the hand opened, it will separate into particles again. The whey should have a slightly acid tyste. Then dut ne and and the hand opened, it will separate into particles again. The whey should have a slightly acid tyste. Then dip the curd into a basket lined with clot, to cool and drain. Sali --Salt the curd after it is drained, using four ounces of salt to 19 pounds of Salt -- Salt the curd after it is drained,

using four ounces of salt to 10 pounds of curd, mixed in carefully but thoroughly; or salt by brine bath or rubbing, after

eurol, mixed in carefully but thoroughy, or sait by brine bath or rubbing, after pressing. Pressure,—The pressure must be gentle at first or the milk fat will run out, thus sure gradually, and in a few hours take the cheese out, turn it, rearrange the bandage, and press as before. Curing,—This is a very important part of cheesemaking. The room for curing (and it may be in a basement or cellar if the conditions are right should be, first of all, capable of being kept at an even and medium temperature. From 50 to 60 degrees F. is now regarded as the best for domestic purposes, although the time in curing may be soliewhat lengthened thereby. The cooler the room the slower the curing. If the room should be farst by dry, but not teo dry, and, while being well ventilated, should be free from cur-rents of air. If too dry or subjected to dry currents, the cheese will lose weight and be app to crack. Great care must be taken to keep out all lies. The bandage should be preased and rubbed and the cheese should crack, paste strips of cheesecloth or stout paper over the open-ings.

## FAITHFUL SHEPHERD DOGS,

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