

The Pine County Pioneer.

Ed. C. GOTTRY, Proprietor.

DEVOTED TO THE GENERAL INTERESTS OF PINE COUNTY, AND THE WELFARE OF ITS READERS.

TERMS: \$1.50 PER ANNUM

VOI. XIV,

PINE CITY, PINE COUNTY, MINNESOTA, FRIDAY, MARCH 24, 1899.

NO. 15

F. A. HODGE, President.

P. W. McALLEN, Cashier.

FIRST STATE BANK PINE COUNTY.

(INCORPORATED.)

Commercial Banking in all its Branches.

Insurance written in Reliable Companies.

Drafts on domestic points sold cheaper

than express or postoffice money orders.

Drafts on Europe sold. Land Bought and sold.

Taxes Paid for Non-Residents.

PINE CITY, MINNESOTA.

Dr. E. E. Barnum,
Graduate of University of Michigan—1876.

Physician and Surgeon.

Office night and day over Rybak's store.
Night calls promptly responded to.

Pine City. — Minnesota.

Dr. R. L. Wiseman.

Physician and Surgeon.

Office in the Rybak building, up
stairs. Side entrance.

Dr. A. C. Tröwbridge,

Dentist

Opposite Pinegama Hotel. Office
above, 8 to 12a. m., 1 to 5 p. m.

E. A. Jesmer,

VETERINARY SURGEON.

All diseases of domesticated animals treated
in a scientific manner. Can be found
night or day at my farm, three miles west of
Pine City, on the Brainerd road.

PINE CITY. — MINNESOTA.

Dr. E. L. Stephan.

Physician and Surgeon.

Office at Drug Store.

Hinckley. — Minnesota.

A. J. Stowe, M. D.,

Physician and Surgeon.

Graduate of the University of New York,
Diploma in Medicine in our Building. Good
terms of payment. Residence second
month of office.

Rush City. — Minnesota.

S. G. L. Roberts,

Attorney and Counselor

at Law.

Pine City. — Minnesota.

Robt. C. Saunders,

Attorney at Law.

Hinckley. — Minnesota.

J. A. Oldenburg,

DEALERS IN

General Merchandise.

Best Goods at Lowest Prices.

Entonay. — Minnesota.

Willow River House.

MIKE HAWLEY, Manager.

Willow River. — Minn.

Pine City Restaurant and Bakery.

First Door West of Kowalek's.

Fresh Bread, Cakes and Pies

Kicks constantly on hand. Also a
choice line of Confectionery, nuts,
and Fruits in season, as well as the
finest kinds of Cigars, and best
grades of Tobacco manufactured.
We are always in need of any
thing in the above goods.

JOS. VEVERKA.

Groceries!

I have just added to
my stock a first-class
and complete line of
Groceries, which I will
sell as Cheap as the
Cheapest.

JOS. VEVERKA.

for the last cultivation of corn is
the time to sow rape there. It does
best sown quite deep. It can be
sown with flax but the latter stands
too thick for best rape crop. If a
good mother raises a good lamb,
then shearing her once a year in
this latitude, a fleece of 7 to 9 pounds
is all we can expect. The more we
gain wool the more we loose on
lambs, generally. Like, poor food
or a hot stable that makes sheep
sweaty, cause wool pulling. A lamb
is good that weighs 80 to 90 lbs.; at
6 months is not time to sell lambs.
They should be retained till 8 or 9
months old.

Theo. Louis spoke of corn as a
good crop to exterminate weeds.
Mr. Louis spoke with all his old
time power and drew out many
questions. He goes through the
rows in the fall just as the first ears
are glazed and hardened, in order to
select his seed. It may be asked
why equal success cannot be had by
selecting the ears at husking time.
Every frost weakens the chit of the
kernel, in which case the roots are
not of the same size and power.
Seed selected thus often has to be
replanted and comes too late. Corn
acclimates itself and by selection
becomes earlier and earlier till it
has reached a standard. Mr. Louis
is able to tell which are the ripened
ears by seeing one or two yellow
leaves in the husk, especially on top.
He selects the longest cobs, with the
deepest kernels, straightest rows
and the best filled out, and shells
the whole cob because the pollen
from the tassel of the corn falling
upon the silk makes the end kernels
the best fertilized. He strings
wires in the summer kitchen
and hangs the seed in there to dry. He
told of an interesting experiment
made by his son who saved 100 ears
at husking time. He took a kernel
from each ear, and Mr. Louis like-
wise took a kernel from each of 100
ears taken out of the field. They
were planted May 1. Snow and
frost followed. It was not till the
17th or 18th of May the corn came
up. Twenty-seven kernels planted
by his son grew, 33 more had sprout-
ed and died with 93 kernels plant-
ed by himself all grew. Mr. Louis
plants in the fall. If he cannot turn
under a clover soil he wishes to
level well manured. This rotting
material furnishes a good deal of
congenial warmth to the corn. Let
the soil get warm before planting
and wait till about the 15th or 20th
of May. Commence on the 12th
of the month to dig the ground.
This will destroy one crop of weeds.
When the corn is an inch above
ground its roots are 15 to 18 inches
long. Never cultivate deeper than
the corn is planted, or these roots
are destroyed. We never see a
man chopping off the root growth
in his orchard in spring, and why
then should we tear the corn roots.
Mr. Lewis uses a harrow with slant-
ing teeth. He has no use for the
four shovel plow any more. Cultivates
just as long as possible and as
close to the hills as can be, provid-
ing the cultivations always shallow.
When two horses cannot get
through the row then a one horse
cultivator can. Cultivation does not
make a plant grow, it simply pre-
pares the soil to take in the rain,
destroys weeds and breaks the
connection with the lower strata of
soil so that the reserve moisture
cannot pass up and out. Mr. Louis
cuts corn for stover just as the ears
are glazed. He thinks the smaller
kinds of deer corn would succeed
here, but it would be safe to try the
first also. A gentleman in the
audience arose and said he got 500
baskets by actual measurement
on four acres of King Phillip corn, last
fall. It was the second crop since
the stumps were taken out. There
is no known remedy for smut in
corn. Too much of it will of course
hurt cattle.

The chief aim in housekeeping
now-a-days is not to know the name
of the article of food we are dealing
with, but how much nourishment is
in it, and what kind of nourishment.
We may be building a new body, or
repairing an old one. The starches
can never make muscle and bone.
For that purpose we must have meat.
Examples of things containing
this building element are meat,
milk, eggs, beans and oat meal. If a
child is without an appetite it is not
generally the fault of the breakfast,
but something is wrong with the
general health, or the room in which
the child slept was not sufficiently
aired. There must be a combustion
go on within us, or we would
come cold and die. If the child goes
out mornings without breakfast, the
air finding no food in the stomach
to burn, will burn the fat.
If the child be spare, the muscles
are burned, and the nerves laid bare.
For the amount and kind of foods
suitable for different ages, we can
search the food charts such as are
given at St. Anthony Park free,
upon application. Since no two engi-
neers or engineers use food just alike,
we shall also need, in addition to
these tables, to study the individual
needs we are feeding. From the
starchy food we get heat, fat and
energy. From the fat in foods we
get lubrication, and also heat. Animal
protein needs as little heat as
possible. Vegetable protein needs
a long slow cooking. Starch needs
an intense heat, and fat is not much
affected by heat, if we do not let it
brown and become decomposed
with this knowledge of the effects
of heat, a cook needs no rules. We
should let the cook stove and nature
do all they can to save the more ex-
pensive machinery of the human
body. All the protein, for instance
comes from the ground and air. Nitro-
gen in the air and soil cannot be
digested by us, but plants can do it
and make their stalks and leaves
from it. Their animals eat them.
Protein thus third or fourth hand
is much more expensive, but if we
have any important work in the
world to do we shall find it best and
cheaper in the end, to take this easily
digested protein which nature has
partially finished for us. When we
fry meat or eggs, instead of complicating
nature's work we are ruining it.
Only strong persons can digest
fried meat or eggs. In the case
of sick, aged, or for young people,
done by himself as half passes through
the body undigested. In the case of
starch we had better let nature or
the cook-stove turn it into sugar
outside of the body, or else we shall
have to do that work ourselves.
In the case of the ripe apple, the sun
has converted the starch into sugar,
or we may cook fruit and vegetables
which are still sturdy, and by the heat
of the cookstove convert them into sugar.
Mrs. Laws believes bread should be
baked thoroughly and then toasted as
much as possible. Dipping the toast
does not turn the sugar back to starch.
In the case of oat meal, cornstarch
puddings, etc., where we have a
combination of starch and protein,
we should first cook rapidly, to
burst the starch cells, and then
draw these things to the rear of
the stove in order that the protein
be digested. In cooking steak
one must not turn the sugar back to starch.
In the case of the steak never sticks.
The crust formed holds in the juices, but is
in itself the indigestible part of the
steak, and is removed when the
steak is for sick people. Mrs. Laws
said that dried fruit, if washed, then
soaked over night and cooked in the
same water it was soaked in, cooled
slowly a half day or more, will be
equal to fresh. She then withdraws
the fruit, adds sugar to the liquor,
makes a syrup of that. Recipes of
the dishes prepared were distributed
to the ladies, so that they may carry
them and test them at their leisure.
In spite of the stormy day there
were 51 ladies present. It was very
pleasant indeed for Mrs. Laws and
she is saving her money to the
west to have the meeting held in the
sample room of the hotel.

(Continued on 4th page.)

Interest for these—

The last safe retreat of the beaver is
the United States is the canyon of the
Rio Grande, between the Piss and E
Pass, a distance of about 20 miles.

Doll Contest

For Girls Under 12 years old.

On April 15, 1899

We have a large dressed Doll which
we are going to give to the little girl who
is under 12 years of age on April 15, 1899,
and brings us in the largest number of
our advertisements, large or small, clipped
from newspapers, circulars, pamphlets
or almanacs with our name on.

The little girl who brings us in the
largest number of these on April 15th,
1899, will get the Big Doll free, and all
the little girls who take part in the contest
and do not win will get a glass of our
delicious soda water free, as we open our
fountain on that date.

BRECKENRIDGE'S PHARMACY.

Main Street, Pine City, Minn.

CHAMBERLAIN'S COUGH REMEDY.

\$1,000 Premium.

The above premium is offered by
the Minnesota State Horticultural
Society for the production of a seedling
apple tree as hardy and prolific
as the Duchess, with fruit equal to
the Wealthy in quality, good appearance,
and that will keep as well as the Malinda.
This offer is open to all.

Quite likely the seed to produce
this tree may not yet have been
planted even. Select a corner of
your garden or orchard for a seedling
nursery, and plant seed of the
hardiest varieties of apples. You
will find the work of growing and
testing seedlings an interesting one,
and it promises much for the future
of pomology in the northwest.

For full particulars as to the
horticultural society, fruit list for 1899
terms of membership, premiums
offered, sample copy of its monthly
publication, etc., address

A. W. LATHAM, Sec.,
207 Kasota Block,
Minneapolis, Minn.

Progressive Pushing People

Demand up-to-date train service.
Two fast trains leave Minneapolis
and St. Paul daily via Wisconsin
Central line for Milwaukee, Chicago
and eastern and southern
points, elegantly equipped with
sleeping, dining, cafe and parlor cars.
Ask your nearest ticket agent for
further information.

JAMES C. PARK,
Gen'l Pass. Agt.,
Milwaukee, Wis.

G. A. Carlson, of Rush City,
has the largest and finest stock of
Clothing, Dress Goods, Ladies' and
Gent's Furnishings, Carpets, Rugs,
and in fact everything that
comprises a first-class dry goods store.
which he is selling at great
gains. Do not go to the cities to
buy before you look over his stock
and get prices.

