To Dry Tomatoes
The tractor or the Ford furnishes the power now-a-days for about all the log-sawing that is done. Surely our needs have changed, but all these enterprises filled a useful place in our early development.

The *Des Moines Register* has recently been printing some notes from a handbook published in 1857. Seventy years ago the water power was noticed, and more mills were needed. Here is an article as it appeared in a recent issue of the *Register*:

"Dallas County, southwest central Iowa, first settled in 1846, has an area of 576 square miles of productive soil, healthily located, and 4,000 inhabitants. It is well supplied with water power, being traversed by Raccoon River and Beaver Creek, and is intersected by the state road from Des Moines City to Council Bluffs. There are in the county five prosperous public schools, five water and one steam sawmill, several busy stores and shops, and other indications of thrift, but flourishing mills and factories are much needed, and would well repay a liberal investment. Adel (county seat), eligibly situated on the west side of Raccoon River, 150 miles west of Iowa City—directly on the line of travel from the East to California, Oregon and Utah—has an enterprising population of 500, already supports a newspaper and several respectable stores. Boone, McKay, Uncle Sam and Wiscotta are the other post towns."

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**TO DRY TOMATOES**

Scald full ripe tomatoes in hot water to get the skin off. When skinned, boil them well with a little sugar and salt, but no water, and then spread in cakes, about an inch thick, in the sun. They will dry enough in three or four days to pack away in bags, which should hang in a dry room.—*Hawkeye and Iowa Patriot*, Burlington, I. T., October 22, 1840. (In the Newspaper Division of the Historical, Memorial and Art Department of Iowa.)