

# STERLING CITY NEWS-RECORD

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NO. 5

## THAW IS ACQUITTED IN CONSPIRACY CHARGE

### LAWYER FILES MOTION TO SEND HIM BACK TO NEW HAMPSHIRE.

## STATE RENEWS ITS FIGHT

### District Attorney Asks Prisoner Be Recommitted to Matteawan Asylum.

New York.—Harry K. Thaw was acquitted Saturday of conspiracy in escaping from the Matteawan asylum on August 17, 1913, the charge upon which he was brought back to New York from New Hampshire. Roger Thumpson, Richard J. Butler, Eugene Duffy and Thomas Flood, the four men who assisted him in his spectacular flight from the asylum, were acquitted. Thaw's attorneys filed a motion to send him back to the asylum. In his cell in the Tombs Thaw was all smiles. His keepers said he seemed to be the happiest man in the city.

### Cook Continues Fight.

Almost endless litigation seemed to be in sight as the result of the verdict. As the words of acquittal had scarcely died on Foreman Bailey's lips when Deputy Attorney General Cook was on his feet with a motion to have Thaw committed to Matteawan. This was opposed by John B. Stanchfield, chief of Thaw's counsel, on the ground that court had already had under advisement a motion to return Thaw to New Hampshire, whence he came to answer the conspiracy charge.

### Thaw's Aides Acquitted Also.

Thaw's four aides, in his whirlwind automobile flight through four states from Matteawan to Canada, were acquitted by the same verdict which acquitted Thaw and were discharged. An appeal from Justice Page's decision on the motion to return Thaw to Matteawan was regarded almost as a certainty, regardless of what the decision might be. The case, therefore, seemed likely to remain in the courts for months before final decision.

## AUSTRIA WILL NOT FAVOR ITALY.

### Will Not Cede Any Territory for Continued Neutrality—Troops Mobilize.

Rome.—A Trieste correspondent reports that Emperor Franz Joseph has received in audience Baron von Burian, minister of foreign affairs, who subsequently presided over a cabinet council and conferred with the German ambassador.

Baron von Burian communicated to the emperor Prince von Bulow's proposal for averting Italy's intervention by the immediate cessation of the Trentino and rectification of the Italo-Austrian frontier. Despite the urgent solicitation of the kaiser, the emperor absolutely refused to sanction any cession of territory to Italy and insisted on Prince von Bulow's negotiations with the Italian government being broken off.

Since this decision is irrevocable and has been approved by all the ministers, including Baron von Burian himself, who formerly was in favor of Prince von Bulow's proposal, a special foreign office messenger has been sent to Rome as bearer of the emperor's refusal.

Meanwhile Germany is said to have been called upon to send Bavarian troops to the Tyrol, where the concentration has already been started, and the fortifications of the Trentino are expected to be fully manned within a week.

## Need 10,000 Men for Rail Construction.

Chicago.—Railroads operating west of Chicago will require the services of 10,000 men for construction work, within a few weeks, according to a statement by managers of employment agencies. Four thousand men will be employed from Chicago, while the balance will be recruited from Omaha, Denver and other western railroad centers.

## Submarine Sinks British Steamer.

Hull via London.—Fourteen survivors of the crew of the Swedish steamer Hanna, which was torpedoed by a submarine off Scarborough, were landed here by a steamer which picked them up. Six of the crew were drowned or killed by the explosion. The Hanna was bound from the Tyne for Las Palmas, Canary Islands. When she was torpedoed she was displaying her national colors, according to the survivors, and had her name and nationality painted on her sides in letters reaching from the bulwarks to the water line.

## Frog Found in Baby's Stomach.

Goshen, Ind.—Surgeons who operated upon the 18-month-old child of Mrs. Henry Wolf found a half pound frog in the baby's stomach. When the baby became ill it was treated for stomach trouble and when the X-ray photograph was made and it disclosed a black spot in the child's stomach. The surgeons declared the frog must have swallowed a tadpole in its drinking water and that the frog then developed.



### K. NOHARA

K. Nohara is a wealthy Japanese who arrived in New York recently on his way to Japan after being driven out of Germany with his German wife and their three children. When the war broke out Mr. and Mrs. Nohara were put in prison and their property and money confiscated. They were released through the efforts of an American consul.

## THREE-QUARTER MILE ADVANCE BY BRITISH

### ALL INTERVENING POSITIONS OF GERMANS, WITH 700 PRISONERS, TAKEN.

## AIR CRAFT WAS EFFECTIVE

### Railroad Junctions at Courtrai and Menin Destroyed By British Aviators.

London.—British forces in France advanced three-quarters of a mile Thursday, capturing all the intervening positions of the enemy, according to an official announcement given out in London. The text of the announcement follows: "The Fourth and the Indian corps advanced on a front of 4,000 yards for roughly three-quarters of a mile and captured all the intervening hostile positions and trenches. The corps on the right and left of these two corps also were engaged. More than 700 prisoners were taken. "British aircraft destroyed the railroad junctions at Courtrai and Menin. "The plain truth is that although the enemy's effectiveness in the west are much reduced and ours increased, he is still holding an enormous extent of front, as well as carrying out operations on a huge scale in the east," the report continues.

### Enemy Holding Long Front.

The arrival of the German auxiliary cruiser Prinz Eitel at Newport News, removing for a time at least another menace to British shipping and the success of the British troops in Northern France were the most interesting topics of discussion in the British Isles.

## SINKING OF U. S. SHIP STIRS WASHINGTON

### GERMAN CRUISER, PRINZ EITEL, FRIEDRICH, DESTROYED WILLIAM P. FRYE.

Washington.—Arrival of the German converted cruiser Prinz Eitel Friedrich at Newport News with the announcement that during her six months' scouring of the seas as a commerce raider she had sent to the bottom one vessel which was American owned and flew the flag of the United States profoundly stirred official Washington Wednesday.

### In the absence of a detailed story of the sinking of the American ship William P. Frye off the coast of South America, judgment was withheld, but there was no attempt to deny the seriousness of the incident and it was conceded that on its face it bore the appearance of an unfriendly act upon the part of a German ship of war which must result in diplomatic negotiations with the German government.

Such information has come to official ears at Newport News was in substance that the Frye was blown up because the commander of the Eitel held her cargo of wheat to be contraband. It was pointed out that wheat was a contraband unless consigned to a belligerent government or some agent of such government.

### Not Subject to Seizure.

The Frye's manifest showed her bound for Queenstown "for orders." Officials explained that this declaration in the manifest was not unusual and added that circumstances so far pointed to the fact that the Frye as a vessel of a neutral nation engaged in a legitimate voyage was not subject to seizure or destruction.

Just what demands might be made upon Germany if the blowing up of the Frye were considered an unfriendly act was not disclosed. It was understood, however, that the United States probably would seek the usual honorable amends under international law as well as reparation for the owners.

Collector Hamilton has served the customary notice that the Eitel must sail within 24 hours or intern or give reasons for a longer stay which will be satisfactory to Washington. As her commander desires to make repairs additional time can be allowed, but in view of a preliminary report by experts who examined the cruiser that at least several months will be required to get her ready for sea service generally it was believed that the only course open for her was to be interned.

Most of the survivors of the captured ships were bound for South American ports when captured and it is expected that the consuls will have them transferred to New York and sent to their original destinations. If the Eitel interns all the survivors will be automatically released.

### Had Government Insurance.

The owners of the destroyed ship Frye took out a policy for \$11,550 with the government war risk insurance department last October and this may play a part in determining her status as a carrier of cargo not subject to seizure.

### But Seven Ships Torpedoed.

London.—The British admiralty announces that out of a total of 1,513 ships arriving at, and 1,342 leaving Great Britain during the period from Feb. 18 to March 3, only seven were torpedoed by hostile submarines.

### Superior Artillery Winning for British.

London.—The British successes of the last few days were due to their artillery, which apparently is superior to that of the Germans, according to the story of the "British eye-witness." The British guns, including heavy howitzers, opened the way for an advance by the British Indian troops, which carried them to and beyond the village of Neuve Chapelle, while artmen, by dropping bombs on the railways, prevented the Germans from bringing up reinforcements.

### Expresses Regret to Van Dyke.

The Hague.—The German foreign office has sent, through James W. Gerard, the American ambassador to Germany, an expression of regret and an explanation to Henry Van Dyke, the American minister to Holland and Luxembourg, regarding the interruption of Dr. Van Dyke's correspondence with Luxembourg. The trouble is attributed to a misunderstanding on the part of the military commandant at Treves, and it is stated that orders have been issued to prevent such occurring again.



### MISS ELSIE G. CALDER

Miss Elsie G. Calder, daughter of Congressman and Mrs. William M. Calder of Brooklyn, who recently made her bow to society in New York, is visiting her parents in Washington.

## GARRANCISTAS MARCH OUT OF MEXICO CITY

### ZAPATA'S TROOPS OCCUPY CAPITAL AND IMPROVED SITUATION IS EXPECTED.

Washington.—American citizens again have been warned to leave the City of Mexico in view of the critical situation that has arisen there. The battleship Georgia and the armored cruiser Washington were ordered by Secretary Daniels to proceed at once to Vera Cruz after conference with President Wilson.

Consular messages from Vera Cruz stated that it was reported there by the evacuation of the City of Mexico being Tuesday.

Enrique C. Lorente, Washington representative of General Villa, received a message saying that the Zapata forces occupied the City of Mexico immediately upon the evacuation by Obregon's troops.

Word came from American Consul Silliman that at a personal interview with General Carranza he had delivered to the latter the formal note from the United States government demanding an improvement in conditions for foreigners in the territory under his control.

Carranza promised a written reply soon but stated orally that General Obregon had not prevented food supplies from reaching the City of Mexico nor had he sent the available supplies from the capital.

Although the contents of the American note to Carranza were not revealed, its emphatic tone impressed members of the diplomatic corps that serious consequences would ensue if Carranza failed to heed the representations made to him. The United States in its communication, it became known, described conditions as "intolerable" and called upon Carranza to take the necessary steps to correct the situation.

The note also pointed out that if harm befell any foreigners as a result of the conditions that had arisen, the American government would hold the Carranza officials "personally responsible."

Wheat Supply Held by Mills. Washington.—Wheat held in country mills and on elevators March 18 amounted to 38,000,000 bushels, the department of agriculture estimated compared with 94,000,000 bushels one year ago and 118,000,000 in 1913.

## PRINZ EITEL GOES IN DRY DOCK

### Commander Makes Statement as Reason for Sinking American Ship.

Newport News, Va.—Commander Thierichens of the converted cruiser Prinz Eitel Friedrich, which went into dry dock for repairs, submitted two statements in German to Collector of Customs Hamilton of this port. One stated his reasons for sinking in South Atlantic waters on Jan. 28 last the American sailing ship William P. Frye with her cargo of 5,200 tons of wheat consigned to Queenstown. The other related to the length of time that will be required to repair his ship.

It was learned that the commander of the German ship frankly stated to American government officials that he sank the American ship Frye because he regarded her cargo as contraband of war.

In his communication relating to the repairs necessary on the Eitel Friedrich, it was believed, the German commander stated that the vessel could be made seaworthy within a few days, or a week at most. Whether he stated in the communication that he wished to depart as soon as the American naval authorities could pass on disposal of the cargo was not disclosed. The German commander previously made it clear, however, that it was not his intention to intern his ship.

### Black Sea Ports Bombarded.

London.—On behalf of the Russian naval general staff, the official press bureau made the following announcement: "On Sunday our fleet bombarded Zunguldiak, Korzon and Killimil (ports on the Black Sea), destroying all structures and plants for the shipment of coal. The bombardment was followed by a terrific explosion and fire. Four batteries were silenced and eight steamers destroyed. Our casualties were three men wounded."

## SPECIAL SESSION TO BE CALLED IN APRIL

### GOVERNOR MAKES ANNOUNCEMENT FOLLOWING AGREEMENT ON ADJOURNMENT.

## SCHOOL BILL FINALLY PASSED

### Special Train Bearing 200 Members Goes to Cornerstone Laying of Union Depot at Dallas.

Austin, Texas.—The Compulsory School Attendance bill was passed finally by the senate Monday after a five-day fight in which its progress had been uncompromisingly contested and every possible parliamentary expedient of opposition brought into play. The house concurred in the senate amendments. Only the governor's signature is necessary to make the bill a law.

It was also determined that the regular session of the Thirty-fourth legislature will end at noon, March 20. Of course, the clock may be turned back and the session really die some time during the house resolution fixing March 20 as the date of sine die adjournment. Gov. Ferguson authorized the statement that he will call the special session to convene either on April 19 or April 26.

### Special Train for Dallas.

The special train, carrying members of the legislature to Dallas, left Austin Monday night. About 200 were on the train, including members of the house and senate and legislative attaches.

Senator J. C. McNealus had general supervision of the arrangement of Austin details for the trip. The Dallas senator, from the moment Mayor Holland of Dallas made the speech in the senate inviting that body to attend the cornerstone laying of the new union depot, has been active in urging the consummation of that suggestion and enthusiastic over the plan of making the cornerstone laying of the Dallas union depot an occasion of such importance as to be formally honored with the presence of the legislature of Texas.

## PARI-MUTUEL BILL IS DEFEATED

### Enacting Clause is Stricken Out by a Vote of 78 to 17.

Austin, Texas.—The house has killed the Clark Breeders' bill, or so-called Pari-Mutuel bill, striking out its enacting clause by a vote of 78 to 17. This amendment was signed by Mr. Baker of Hood and about 70 others.

### Southland Life Enlarges Business.

Dallas, Texas.—A life has been consummated whereby the Southland Life Insurance company of this city relinquishes the business of the San Antonio Life Insurance company of San Antonio.

James A. Stephenson, president of the Southland, received a message from Harry L. Seay, vice president of that company, that the San Antonio Life had its annual meeting at San Antonio and unanimously decided to liquidate and accept the proposition of the Southland to reinsure the business of the San Antonio company. Since the first of the year the Southland has absorbed the San Houston Life and the San Antonio Life. The combined assets of the Southland now amount to over \$2,000,000, with insurance in force of over \$25,000,000.

### Waco Gets 1917 W. O. W. Meeting.

Fort Worth, Texas.—Waco was the winner in the contest for entertaining the next biennial convention of the Woodmen of the World, jurisdiction of Texas, after a spirited contest. Houston, Corpus Christi, Wichita Falls, Waco and Mineral Wells were urged upon the delegates. However, unless Waco can show an increase in membership of 1,000 between now and Jan. 1, 1917, the head camp officers will cancel that arrangement and call the meeting for some city which does show such an increase in membership in that time.

### Second Note Sent to Carranza.

Washington.—Another note was sent by the United States government Thursday to Gen. Carranza in reply to his response to the notice that Carranza and Obregon would be held personally responsible for the safety of Americans and other foreigners in Mexico City. It is understood to have emphasized the importance of keeping open railway communication between the capital and Vera Cruz. Carranza's note produced no formal comment. In so far as it gave assurances of an intention to protect foreigners and their interests, it was regarded favorably.

### France Will Send Army to Africa.

Paris.—The ministry of war announces that on account of the situation in the Dardanelles and in order to meet every eventuality, the government has decided to concentrate in Northern Africa an expeditionary force which will be ready to put to sea at the first sign that it is needed and be directed to the point where its presence is required.

### Five Americans Shot by Mexicans.

El Paso, Texas.—Fearing that five Americans have been given the famous Mexican ley fuga, and shot down while attempting to escape, the American cattlemen on the border are making every effort to locate John Lyles of San Antonio, the Texas cattleman, and the four cowboys, Robert Martin, Harry Burns, James Crowe and Pete Baker, who accompanied Lyles to Chihuahua to round up and buy a big herd of Mexican cattle.

## LINCOLN BEACHEY IS KILLED

### Aeroplane Collapses in 3,000-Foot "Drop" at San Francisco Fair.

San Francisco, Cal.—The spectacular career of Lincoln Beachey, regarded as the most daring of American aviators, was ended Sunday when he fell to his death at the Panama-Pacific exposition in sight of thousands of spectators.

Beachey was completing his second flight of the day when the accident occurred. Having previously electrified the crowd with a series of aerial somersaults, the aviator sought to add an additional thrill by making one of the sensational perpendicular drops which usually featured his flights. The fatal fall was attributed to the fact that Beachey attempted his "stunt" in a monoplane.

### Three Thousand Feet in Air.

The machine, was at an altitude of about 3,000 feet when Beachey shut off his power. For several thousand feet it dropped head-on for the earth, and then the aviator grasped his tonrol levers to adjust the planes for the graceful descent which had characterized his previous flights. At this point the wings crumpled like a collapsed umbrella and the aeroplane, turning over and over in its fall plunged into San Francisco bay.

Launched put out immediately, equipped with grappling hooks and a boat crew from the battleship Oregon, joined in an attempt to recover the body of the aviator, who was strapped to his machine under 40 feet of water.

Divers from the Oregon found the crushed form of the aviator entangled in the twisted rods and torn canvas of the machine. With axes the divers freed the body from the wreckage and brought it to the surface.

### Germans Sink Ships Off Scilly Islands.

London.—The submarine U-29, one of the largest and fastest of German underwater craft, had a successful three days off the Scilly islands and in the English channel, where she succeeded in sinking four British steamers and one French steamer and in damaging three others. The German commander gave the crews of most steamers time to leave their vessel and in some cases towed the ship's lifeboats with the crew to passing steamers, by which they were brought to port.

### W. D. Bradfield Succeeds Dr. Rankin.

Dallas, Texas.—The Rev. W. D. Bradfield, pastor of the Travis Park Methodist church of San Antonio, was selected by the unanimous vote of the joint board of publication to succeed the late Dr. George C. Rankin as editor of the Texas Christian Advocate. Dr. Bradfield has the distinction of being the first native Texan to occupy this position, although the publication has been in existence 65 years. Dr. Bradfield is regarded as the strongest advocate in the church of civic righteousness, and representing just what the publication has always stood for.

### Report French Ship Sunk by Germans.

Berlin.—Army headquarters has announced that the French steamer loaded with ammunition and on her way to Newport sailed by mistake into Ostend, which is held by the Germans. The steamer was sent to the bottom. The report explains this mistake in coming into the wrong port was made because the crew of the steamer was intoxicated.

### Twelve Submarines Reported Missing.

London.—A dispatch to the Daily Express from the Hague says: "A secret report has been sent from Cuxhaven to the admiralty at Berlin that 12 submarines have failed to report at their base, eight of them being among Germany's newest boats. The naval council will meet under the presidency of Emperor William to discuss whether or not it would be better to abandon the submarine war."

### Zepplin Number Eight is Destroyed.

Amsterdam.—The Telegraaf's Tirlemont (Belgium) correspondent in a dispatch confirmed the report of the destruction there last Thursday of Zepplin airship L-8, which was forced to make a hurried descent owing to a derangement of its motors. The correspondent says the airship collided with some trees and smashed its cars and that 17 of its crew of 41 men were killed.

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## "SPACE TO REPENT"

### God's Definition of Time of Greatest Significance to Mankind.

God's definition of time is "space to repent." This is its greatest importance and significance to mankind. We are wont to speak of time as the measure of duration. God calls it "a space to repent." Is it not wiser to accept a divine lexicon rather than a human one? According to God's definition man is not here primarily to establish a home and fortune, but to "repent."

God is the great giver. But as Fenelon said, "To show us the worth of time, God, most liberal of all other things, is exceedingly frugal in the dispensing of that, for he never gives us two moments together, nor grants us a second till he has withdrawn the first, still keeping the third in his own hands, so we are in perfect uncertainty whether we shall have it or not. The true manner for preparing for the last moment is to spend all the others well and ever to expect that. We do not upon this world as if it were never to have an end, and we neglect the next as if it were never to have a beginning."

How we trifle away our brief and uncertain "space to repent!" Though it is brief and uncertain the period allotted is sufficient if we will use it. Its brevity and uncertainty is God's appeal against delay. Had the space to repent been fixed and sure for a long, definite period, would any give the matter a thought until near or at the last moment, and the whole purpose of life thus be defeated? The life is more important than time. But we have no fixed and definite space in which to repent.

### Now is the Time.

"Thou canst not delay," said Richter, "for a single moment the flight of time, and thou complainest that time is a continual overdropping of moments, which fall down one upon the other and evaporate. Above hangs, unchanged, the future, and underneath grows the past, and becomes always larger the farther it flies back. "And thou askest, 'What remains with me?' The present," I answer. However much time may fly away from you, the present is your eternity and your abode for ever. 'Time is the chrysalis of eternity.' "The space to repent" is bounded upon every side by "now." You cannot repent in the past or in the future, for you will never be in either. You are ever and always in the present.

You have space to repent. It is now, just now. "Today if ye will hear his voice," etc. "Now is the accepted time." "Come, for all things are now ready."

Delay not, delay not, O sinner, to come. For mercy still lingers and calls thee to. Her voice is not heard in the vale of the tomb: Her message unheeded will soon pass away.

Delay not, delay not, the spirit of grace. Long grieved and resisted may take his flight. And leave thee in darkness to finish thy race. And sink in the vale of eternity's night.

### God's Demand of Men.

What God asks of men is to have repentance for their rebellion against him and his authority and to have faith in his son, whom he sent as a ransom for the sins of the world. Repentance is that sorrow for sin which will cause one to turn from it. It means turning from evil to good. This is clearly a duty. He gives you space in which to perform that duty. And he tells you how.

By faith in him whom he hath sent, Repentance and faith go together. "Repentance is the earthly side of faith, faith the heavenly side of repentance," or "Repentance is the tear in the eye of faith."

The space given for these things is the present. The time for the sinner to stop and turn about is now. The space to repent is limited in duration. Your "now" will go on forever, but not your opportunity to repent. The time is rapidly coming to all of which it is written:

"He that is unjust, let him be unjust still; and he which is filthy, let him be filthy still; and he that is righteous, let him be righteous still; and he that is holy, let him be holy still."

### Sin Destroys.

A large bald eagle was shot in the Alleghenies. When the hunter went to examine the prize, he was surprised to find one of the eagle's claws held firmly in a strong steel trap, having a chain five feet long, both of these showing the marks of the blows given them by the eagle in his efforts to free himself. Although the trap and chain had not been heavy enough to prevent the eagle from flying, they weighed the bird and brought it within reach of the rifle. This is but an illustration of how men and women of talent and education, capable of attaining and holding positions among the highest and best, are entrapped and chained by sin and rendered incapable of rising to the heights they might have gained.—Homiletic Review.

### Life's Schoolmasters.

Wisely understood, all the experiences of life are schoolmasters to bring us to listen to the things which the spirit is trying to say to every unsatisfied and hungry heart.

# JEWELER COMES FROM THE EAST

## How Daniel Noorian of Kurdistan Has Made Success in America.

### LEARNED TRADE OF FAMILY

#### Position of Interpreter Gave Him Chance to Come to New World Where He Benefits by Fad for Things Oriental.

By OSBORN MARSHALL

(Copyright, McClure Newspaper Syndicate.) In Kurdistan every boy learns his father's trade. The cry for "vocational fitness" has not been heard in that part of the world. If your father is a farmer, so are you; if he earns his bread making shoes, you do the same; if he begs, you beg for a living; and no one would expect the son of a thief in Kurdistan to live by honest labor.

The Noorians in the hill country of Kurdistan have always been jewelers. They adopted that profession nobody knows how many years ago and have handed down the traditions and methods of their trade from father to son ever since. Daniel Noorian was a youngster some forty years ago and he and his brothers were early given the opportunity to work in their father's shop. As mere children they learned to distinguish the different precious stones and to know their value. When their arms were strong enough they were taught to hammer and mold the precious metals and to cut and engrave the precious stones.

All the boys were sent to school, but Daniel felt a thirst for greater learning. He wanted to learn the great languages of the world so that he could read the books that had not been translated into his native Arabic. So when he was scarcely more than a boy he journeyed westward from his home in the hills to Constantinople. Here he was admitted to Roberts college. His first aim was to learn to speak English, his ultimate dream was to come to America—that far-away land of progress, freedom and boundless wealth. In that country, so he had heard, jewelry was made by skillful machinery—not by the painstaking, slow methods of his fathers. He would go to America and learn these new, quick ways of doing things and grow rich.

On an Expedition to Bagdad. One day after Noorian had been in college only a few months and could speak only a little English one of his professors sent for him and said: "Noorian, how would you like to go to Bagdad?"

Noorian gave a start. "Why," he exclaimed, "I have been dreaming so long of going to America, the land of achievement and independence, and now you ask me to go East, the land of superstition and stagnation. What is there in the East to do or to see?"

"Well," exclaimed the professor, "I have a friend who has come to Constantinople from America and is going on to Bagdad. From there he is going to go south in the valley of the Tigris and the Euphrates, to the cities of Abraham and the prophets. He wants an interpreter. It occurred to me that as you spoke Arabic and had a good share of common sense you would be just the one. To be sure it will mean you must leave college, but these men who want to engage you are great scholars and you can learn as much from them as you could here. If you care to accept the proposition you will have to go at once. What do you think of it?"

Noorian thought for a moment. "I will go," he said at last. "Since it is with Americans perhaps this trip to the East may be a means of going to the West eventually."

So Daniel Noorian turned away from college and home to join the expedition to Bagdad—a city almost as remote from his thoughts, although in Kurdistan miles not far from his native Kurdistan—as it is from ours. He had seen the rich rugs and carpets from Bagdad, but that was about all. The American who had sent ahead for the interpreter was William Hayes Ward, who was in charge of the Wolffe Babylonian expedition in 1884. He was a minister and an orientalist, and his interest in the ancient ruins of Babylon was that of a profound scholar.

To America and Back Again. Noorian's work as an interpreter was not easy at first, because he had but a slight knowledge of English. The worst of it was that he could get no Arabic-English dictionary. He managed to get an English-Arabian dictionary. So at first in order to interpret the words of the Arabic natives of the plains of Babylon, unless he knew the English equivalent, he had to consult three dictionaries.

It was as Noorian had hoped. When in the spring of 1885 the Wolfe expedition terminated its work in Babylon Noorian followed Mr. Ward to the land of his dreams. A few years later, when the University of Pennsylvania sent out the expedition to excavate Nippur—the most promising city in the valley of the Tigris and Euphrates—Noorian, as the most experienced interpreter to be had, was one of the party.

During the expedition the plains of the Tigris-Euphrates valley were made to give up unnumbered stores of historic records. And while the other members of the party spent their time deep in studies of the ancient country Noorian's duties were manifold. When the grand vizier refused to let the party pass their rifles through the custom house it was Noorian who had to smuggle them from one steamer to another by lowering them in a rubber case from the shady side of his row-boat. Later, when the Arabic multitudes employed by the party stole the mules and hid them in a cave under the city, it was Noorian who was di-

rected to flog the muleteers to the point of returning the animals. When at last the party got to Nippur it was Noorian who contracted and bargained with the natives to make the excavation and later kept 300 of them working in the trenches. He coaxed and scolded and jested and humored these stubborn sons of the plain to do their work without which the expedition would have been in vain. When they went to the city of Nefes to visit the sacred tomb of All, it was Noorian who made his way at the risk of his life into the sacred precincts to catch a glimpse of the shrine.

Found Stores of Jewelry. But as they worked in Nippur, through the stifling heat and humidity, subject to native violence and fickleness, each day brought out a new hope for treasure. When at last the treasures did begin to pour out from the excavations it was Noorian more than anyone else who appreciated the jewels and articles of precious metal. In one ancient temple they came upon what they afterward called the "jeweler's shop." In this room there was a large wooden box filled with products of the jeweler's art of remote antiquity. These were knob-shaped ornaments of magnesite, pieces of lapis lazuli and bits of gold, turquoise and malachite just where the hand of the jeweler had left them ages before.

Everywhere the party went there were evidences of the jeweler's art, signs that dated from the dawn of history engraved with the figures of Chaldeans of the earliest inhabitants of Babylon. It was the same workmanship, the same art, thought Noorian, that his father had taught him in the shop in Kurdistan.

From time to time, as he went about with the expedition, Noorian would buy pieces of the marvelous jewelry he saw—jewelry that was valuable not because of the intrinsic worth of the stones it contained, but because of its antiquity, its rare workmanship or beauty. In his collection were signs taken from the tombs of the ancient Babylonian kings, cameos from ancient Greece that had been collected in the markets of Bagdad, Roman necklaces of wrought gold, precious stones worked with texts from the Koran in a kind of enamel work unknown to modern jewelers. He had heavy barbaric armlets and anklets taken from the harems of the princes of Persia and Turkey, and most prized of all his possessions, a piece of polished agate that had formed the eye of a sacred bull in an ancient Assyrian temple.

Noorian came back to America after his work with the expedition, and

while the old records who had gone to study the old records were displaying the baked bricks of cuneiform writing Noorian exhibited his collection of jewels. That was in New York some twenty years ago. People came to Noorian's exhibition eagerly, and were delighted with what they saw. Women of wealth saw new possibilities for the setting of their jewels. They willingly bought all of the pieces that Noorian was willing to part with and then begged him for more.

Opened Shop in This Country. "Can't you send to the East and have copies of these pieces made for us?" they asked him.

"I will make them myself," said Noorian. "For I am a jeweler by trade, and in my father's shop I learned to make jewelry just as this is made." So Noorian opened up a jewelry shop with eager patrons waiting from the start. He sent for his brother, who had been toiling at the jeweler's bench all the time in Kurdistan, and together they opened a workshop in this country.

"What about the wonderful American methods of making jewelry by machinery?" asked Noorian's brother when his brother asked him to set up a shop just like the one at home.

Noorian laughed. "The Americans have had enough of that kind of jewelry. It is for us to teach them, not to learn from them."

Later when they were sure of success the Noorian brothers sent for all their family to live with them in the land of freedom and plenty and to hand down the ancient traditions of their fathers in this country.

That was the beginning of the craze for Oriental jewelry. Since then other Oriental jewelers have come to this country and American jewelers have learned to imitate them. With the revived interest in things Oriental—with Oriental plays and Oriental fashions in women's clothes—the demand for Oriental jewelry has increased and Noorian's business has felt the benefit of this increase.

Not long ago Noorian got word from a Persian prince who had suffered financial loss in the disturbances in that country, saying that he had a rare turquoise for sale. It had been a prized possession in his family for many years and had been bought and sold and fought over and stolen by the princes of Persia for centuries. The present owner wanted to sell it, so he offered it to Noorian. Knowing the demand of the American public for unique jewels and knowing the value of the stone, Noorian accepted it at the prince's figure. That is how he accumulated his stock of jewels for the American trade.



Women of Wealth Saw New Possibilities.

### Activities of Women.

Many of the female colleges now train their students to be acrobats. Over 80,000 women are employed in the steam laundries of the United States.

There are more negro women than white women in South Carolina and Mississippi.

Violet is the color of the clothes of those who are now in mourning in Turkey.

Queen Alexandra receives an annuity of \$150,000 from the British government.

In the rural districts of New Jersey there are only 59,552 females as against 86,773 males.

Miss Della C. Torrey, who during President Taft's administration became known as "Aunt Della," has given a valuable piece of land to the town of Millbury, Mass., for a library.

As a reward for her valor while under fire, Sister Julie Rigard, a nun, acting as a nurse in the Paris Military hospital, has been decorated with the Legion of Honor by President Poincaré of France.

### Grease on Carpets.

An excellent paste for extracting grease from carpets is made by mixing fuller's earth with a little ammonia. The mixture should be quite thick and should be applied with a lavish hand. Let it remain on the carpet overnight, then brush it off with a stiff brush. Sometimes it is necessary to put on a second supply. If the colors of the carpet are delicate and there is danger of discoloration, the ammonia may be omitted. Should the tone of the carpet seem to be dull after the grease is out, the color may be freshened by sweeping the carpet with moist salt.

### Make Your Wills Simple.

It is astonishing that in spite of the constant overthrust of complicated will testators insist on trying to do

up their property in ways which the law does not allow because contrary to public interest. A dead man has no rights save as granted him by the state, and the state has properly limited them. Those who cannot take their property with them often have a feverish and almost insane desire to tie it up for a long time, and this seems to be largely a matter of pride and often of ostentation. The local courts have just upset portions of a will in part because of statutory deficiencies and in part because public policy was against making a spectacle of a tomb.—Philadelphia Inquirer.

### Rightful Interpretation.

The accepted theory that a hen cackles after laying an egg because she is proud of herself is a mistake," said a naturalist. "The explanation of the rooster's answering caw as one of congratulation is also a mistake." "The cackle is a relic of bygone days when fowls were wild. Then a hen, desirous of laying an egg, retired from the rest of the fowl community. By the time she was ready to join the other fowls they had wandered some distance, and she did not know where they were. She then cackled, and the rooster, hearing her, answered with a caw, and thus informed the hen of the whereabouts of the tribe."

### Sound Advice.

"Don't ax de good Lawd ter send prosperity. Let him see you wid yo' coat off an' yo' sleeves rolled high, tryin' ter pitch hard times over de fence, an' prosperity will be settin' at yo' breakin' table nex' mawntin', an' yo' needn't wonder how he got dar!—Atlanta Constitution.

### When You Give Castor Oil.

Pour the oil into a pan over a moderate fire, break an egg into it, and stir it up. When thoroughly mixed, flavor with a little salt, sugar or currant jelly.

# SUGAR MAKING in the MAPLE WOOD



CHIPPING SAP IN A SUGAR BUSH

The art of making maple sugar dates back to the early pioneer days of New England, and even beyond that, for it was practiced by the American Indians. The settlers in Vermont learned it from them, and depended almost entirely upon the maple for their domestic sugar supply. Indirectly within a generation or so it was used to a considerable extent in place of common sugar in localities where it was made. It is a strictly American industry, as the sugar maple does not grow naturally in Europe; and in the minds of many is perhaps more closely associated with sentiment than most any other branch of farm work.

A generation ago the sugar season was a regular part of the yearly program in certain regions, and "sugaring" was an important source of revenue to the farmers. Although the place of maple sugar and sirup in the domestic economy has materially changed, and these products have been adulterated and imitated to an extent calculated to drive the pure article entirely out of the market, the industry has persisted, and has now become largely a specialized business devoted to the production of what has become a luxury.

The returns of the last census show that sugar making is carried on upon nearly 65,000 farms, and represents a money value in the products of upwards of \$2,900,000 in a fair year. The average maple sugar crop is placed at approximately 45,000,000 pounds, although it fluctuates considerably with the season. The last census year, which was an unusually poor one, owing to the unfavorable weather and the prevalence of the forest tent caterpillar which defoliated the trees, the crop fell to less than 30,000,000 pounds. It is made principally in Vermont, New Hampshire, New York, Ohio, Michigan and Pennsylvania, Vermont leading all the other states and producing from a fourth to a third of the crop. Ohio is the greatest sirup-producing state, and in 1900 made nearly one-half of the total product, or nearly 1,000,000 gallons.

While improvements have been made in the mechanical operations of the industry over the primitive methods formerly employed, very little has been definitely known about the theories of the flow of sap and the conditions influencing it. These, of course, must lie at the bottom of intelligent sugar making.

The cause of the rise of sap is a physiological one, due to several influences, but not, as was formerly supposed, to root pressure. This the investigation clearly showed. Early in the season the ground is covered with snow which protects the roots. Now come a few typical sap days—freezing at night followed by a warm day. The limbs and trunk of the tree are warmed, pressure is produced, and a goodly flow of sap follows. The roots and portion of the trunk below where it is tapped do not heat up like the upper part of the tree; hence the pressure of the sap is greater from above than from below. Towards night the tree cools down again, and the flow gradually ceases. A freeze occurs and there is found to be no pressure from within, but instead a suc-

### GAVE THEM PINEAPPLE CIDER

Secretary Daniels Put Up Something of a Joke on His Guests Aboard the Mayflower.

It is probably not true that the soft drink, like the soft answer, turneth away wrath. Otherwise the navy's quarrel with Secretary Daniels, following his dinner for Admiral Baron Dewa aboard the Mayflower, would have come but the memory of a bitterness dissolved in a deluge of pineapple cider.

and his days few in the land. After exchanging a chaste greet with his wife he crosses the Great Divide, unhelped, unhonored and unsung.—Exchange.

Reminding Him. "You told me that if I would marry you I should never want for anything." "Well?" "Do you realize that we've been married eight years, and you are now seven years and ten months behind on orders?"



SAP RUNNING AT THE SHAWTS

sults were slightly in favor of tapping on the south side of the tree over any other points of the compass, although the advantage was chiefly noticeable on bright days. There was little difference between the south and east sides, but the west side gave the least flow. On cloudy days, when all sides of the tree warm up equally fast, the flow was about the same all around the tree. It is clear that a tree should not be tapped on a side shaded by other trees, notably evergreens.

The larger the hole bored for the spout, the more sap and sugar were obtained, but owing to the difficulty of healing over where large holes are used, it is recommended to tap with a three-eighths to five-eighths inch bit. The largest yields of sap and sugar were invariably derived from the tissues nearest the bark, the yield decreasing as the depth of the hole increased, and in a general way the sugar content likewise. For larger trees a depth of three inches was found sufficient, and for smaller second-growth trees an inch and a half or two inch tappings are recommended, according to the size of the tree. More and better quality of sap was obtained by tapping about four feet high than at the ground level or higher on the tree. The spouts high up (14 feet) ceased running first. Tap holes placed one above another, as is frequently done, were found to affect each other, even though they were several feet apart. The larger part of the sap and nearly two-thirds of the sugar were obtained in the forenoon's run.

It has been suggested that the tree should be tapped on the side where there are the most branches, when there is a marked difference in this respect, on the theory that the sugar is elaborated on the side where the leaves are. Three years' experiments on this point, with trees that had approximately nine-tenths of their branches on one side, showed that in such trees the sugar is distributed throughout the trees, and could be tapped out as well from one side as another.

These facts regarding the flow of maple sap, brought out for the first time in this study, have a practical bearing in the management of sugar orchards. The variation observed in the amount of sugar in the sap of different orchards points out why it costs some sugar makers more to make a pound of sugar than it does others. The location of the trees and exposure to the light are important items. Trees well exposed to sunlight give more and richer sap than those which are crowded and shaded, for their leaf expansion is usually greater, and they have more chance to get the bright sunlight. Hence a tree of inferior production might frequently be sacrificed with benefit to those around it. The typical tree for a large run of rich sap is described as one having a short cylindrical trunk, and to the lighting system beginning about ten feet from the ground, which provides for abundant foliage and large leaf area.

This piece of work indicates anew the value of systematic experiment and investigation, even in the most commonplace branches of farm practice.

### Picture Shows Afloat.

It has been remarked before now that only a salmon stream or a golf course is necessary to add to the completeness of the equipment of the up-to-date modern liner, with its swimming baths, theaters, tennis courts and other amenities, but it has been left apparently to a new liner to receive the first board of trade permit to carry a cinema. For the purpose of the show a stage, including a pretty drop scene, is rigged up on deck, where seating accommodation for some 1,500 spectators is provided, and nonflammable films are used, so that there is no danger of fire. In addition to the ordinary "subjects" special films showing Australian scenes and events are provided for the benefit of emigrant passengers, and in this way serve educational as well as recreative purposes.—Exchange.

### Undismayed.

"I understand that bread is going to cost six cents a loaf." "Well," said the man who refuses to be alarmed, "that's something to be thankful for. They could just as easily have made it seven."

### Important to Mothers.

Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it bears the Signature of Dr. J. C. Williams. In Use For Over 30 Years. Children Cry for Fletcher's Castoria.

### The Soul of Repartee.

Mrs. Givens—You are a loafer. Weary Willie—Yes'm; a six-cent loafer.—New York Sun.

In the Buffalo public baths last year 232,894 persons went into the swim, men being in the majority.

Have Hanford's Balsam on hand for accidents. Adv.

Half the world imagines the world about how the other half lives.



# The Baking Question Solved

For daily use in millions of kitchens has proved that Calumet is highest not only in quality but in leavening power as well—giving in results—pure to the extreme—and wonderfully economical in use. Ask your grocer. And try Calumet next bake day.

### Received Highest Awards

World's Pure Food Exposition, Chicago, Ill. Paris Exposition, France, March, 1912.



### Save Saves Pig in Sack.

George Flock, a prominent rancher near Yreka, Cal., was badly bitten by a sow with a litter of pigs. At the time of the accident he was passing through a yard with a six-day-old pig in a sack on his back. The pig gave a squeal and the old sow, tearing it, jumped for the sack, tearing off Flock's back. She then made for Flock, who ran for the fence, but before he could reach it he was bitten twice in the leg.

### DO NOT HESITATE

To Use Cuticura on Skin-Tortured Babies. Trial Free.

A hot bath with Cuticura Soap and gentle application of Cuticura Ointment at once relieve, permit rest and sleep and point to speedy healing of eczemas, rashes, itches and irritations of infants and children even in severe cases.

### JUST ONE BOND'S PILL AT BED TIME

will relieve that disagreeable Headache, Sour Stomach, Dizziness, Hoarse Throat, due to an Inactive Liver. Don't take Calumet. Bond's Pills are far better, and they will remove the cause. You wake up well. 25c. All druggists.—Adv.

### Strength.

"A scientist claims that there is more strength in eggs than in meat," remarked the Old Fogey. "He is right," agreed the Grouch. "A one-year-old egg is a whole lot stronger than a five-year-old steer."

### Sure Enough Day.

The teacher had been plying the geography class with questions about Mexico. Then suddenly, without the slightest warning, she asked: "What are the Dry Tortugas?" Johnny was so sure of himself that he not only raised his hand, but fairly wriggled over in his eagerness. When the teacher finally smiled at him and nodded, he answered, proudly: "They're griddle cakes without any butter or maple sirup on them."—Youth's Companion.

### Reminding Him.

"You told me that if I would marry you I should never want for anything." "Well?" "Do you realize that we've been married eight years, and you are now seven years and ten months behind on orders?"

When a heavy load is a simple matter, a simple matter is a simple matter. When a simple matter is a simple matter, a simple matter is a simple matter. When a simple matter is a simple matter, a simple matter is a simple matter.

# The KITCHEN CABINET

Mankind was always happier for berry flavored than for any other flavor. You can make them happy now, you make them happy twenty years hence by the memory of H. Silvey Smith.

## WAYS WITH MEAT.

Wipe six tenderloin filets, two inches thick, and brown on each side quickly in a hot frying pan with butter. Six minutes of cooking, if the pan is smoking hot, will be sufficient. Arrange on a hot platter, season well and surround with sliced bananas, also sauteed in butter. To the fat in the pan add a fourth of a cupful of water, one-half teaspoonful of beef extract, one tablespoonful of butter and a few dashes of salt. Pour the gravy around the filets and garnish with sprigs of parsley.

**Hamburg Steak en Casserole.**—Prepare and season the steak with a dash of cloves and onion juice, with salt and pepper. Make in small cakes and brown on both sides. Place in a casserole with button onions, carrots and potatoes cut in balls; cover with stock and cook slowly until the vegetables are tender.

In broiling steak over coals or under gas or in pan broiling, the steak should be quickly seared on both sides to keep in all the juice, then the cooking may be prolonged more slowly until the degree of rareness is reached to suit the taste.

**Steak With Clams or Oysters.**—Broil a sirloin for five minutes, searing well on both sides, remove to a platter, butter well and cover with clams from which the tough muscle has been removed or with fresh oysters. Sprinkle with salt and pepper and dot with bits of butter. Place on the top grate of a hot oven and cook until the shell-fish are done.

**Hollandaise Sauce.**—To prepare, wash a half cupful of butter, and divide it into thirds. Put one piece in a small saucepan or double boiler, add a tablespoonful of lemon juice and the yolks of two eggs, stir constantly with a wire whisk while the mixture is cooking; when the butter is melted, add another piece and then the third. Remove from the heat and add salt, a dash of cayenne and a tablespoonful of finely-minced parsley. If left a minute too long the sauce will separate. Spread this sauce over steak just as it gets to the table.

**It matters little where I was born.** Whether my parents were rich or poor, whether they shrank from the cold world's scorn or lived in pride of wealth secure, but whether I live an honest man, and hold my integrity firm in my life, I tell my friends as plain as I can, That matters much.

## EASY DESSERTS.

When a heavy dinner has been served, a simple, easily digested dessert should follow. Gelatin in some form is most easy of digestion, is simple to prepare and if accompanied with good rich milk or thin cream, makes a most appetizing dessert. As there are several different gelatin flavors so prepared, one simply dissolves a package in a pint of boiling water and it is ready to mold. Serve plain or by the addition of fresh fruits, nuts and whipped cream it will make a more elegant dessert.

**Paradise Pudding.**—To a pint of lemon jelly, add a half cupful of blanched and shredded almonds, a dozen marshmallows cut in quarters, a dozen candied cherries, cut in bits, put into a mold and stand until firm. Serve whipped cream heaped around the mold.

**Banana Cream.**—Rub five large bananas smooth with five tablespoonfuls of sugar, then add a cupful of cream beaten stiff. Mix with a pint of lemon jelly and pour into a mold to harden. Serve with whipped cream.

**Orange Bavarian Cream.**—Prepare a pint of orange jelly and when it begins to harden, fold in a pint of whipped cream which has been sweetened with a half cupful of sugar. Mold and serve cold with cream.

**Lemon Waldorf Dessert.**—Chop rather fine a cupful of good tart apple add a half cupful of nuts and a cupful of edery finely cut, using only the tender portions. Mix with a lemon jelly, mold and serve with mayonnaise dressing on lettuce leaves.

**Raspberry Dessert.**—Use the raspberry flavor and as it begins to thicken whip the gelatin and add a pinch of whipped cream sweetened. Serve in glasses with canned or fresh berries.

Education commences at the mother's knee, and every word spoken within the hearing of little children tends toward the formation of character.—H. Balou.

## MORE FAVORITE DISHES.

Graham gems are quickly prepared, and usually well liked. The following is a good recipe:

**Graham Gems.**—Take a half cupful of each of sour cream and sou milk, add a teaspoonful of soda, a half teaspoonful of salt, a beaten egg, a cupful of white flour and a half cupful of graham flour. Beat well and bake in gem pans. Serve with honey.

**Chocolate Spice Cake.**—Beat two eggs, add a cupful of sugar, two tablespoonfuls of butter, four tablespoonfuls of chocolate, one-fourth of a teaspoonful of each of nutmeg, cinnamon, allspice and mace, and a half cupful of water and one-half cupful of flour, which has been sifted with a teaspoonful of baking powder. Mix in the order given, beating well and bake in greased muffin pans.

**Mexican Rice With Bacon.**—Fry three pieces of bacon until crisp, then add a third of a cupful of rice and brown in the bacon fat, add four tomatos, one large pepper and a medium-sized onion, all cut up, and pour over the rice and bacon. As it cooks add water enough to keep the rice from sticking. Cook slowly for three-quarters of an hour, then season and add a small piece of butter when ready to serve.

**Rye Popovers.**—Mix and sift together a third of a cupful of rye meal and two-thirds of a cupful of flour, one-fourth of a teaspoonful of salt, and gradually, beating constantly, one and a third cupfuls of milk and two well-beaten eggs. Fill hot buttered pans and bake 10 minutes.

Add a few raisins to the sweet potatoes when they are being baked in sugar and butter. The flavor is very attractive.

**Men's Favorite Dishes.** Here are a few that the men are especially fond of:

**Corn Oysters.**—Take a pint of corn and simmer on the stove forty minutes. If too dry add a little water. Season with a teaspoonful of salt, a few dashes of pepper and a teaspoonful of butter, with two tablespoonfuls of milk. Allow the mixture to cool, then stir in two well-beaten eggs and a cupful of fresh crisp cracker crumbs. To be sure they are crisp, fry them in the oven before rolling them. Put a tablespoonful of bacon fat in the frying pan and when smoking hot fry the oysters until brown on both sides. Serve at once when cooked.

**Priscilla Cake.**—Work a fourth of a cupful of butter with a spatula, add one cupful of sugar, two eggs well beaten, and a half cupful of milk alternately with one and two-thirds cups of pastry flour, sifted, with two and a half teaspoonfuls of baking powder. Turn into buttered tins and bake in layers. Fill with either caramel or maple filling.

**Bean Chowder.**—Wash two cupfuls of red Mexican beans; soak overnight in two quarts of water. In the morning add a medium-sized onion and cook until the beans are tender, adding water so that they keep the two quarts. When the beans are tender add two medium-sized potatoes, cut in dice; one pint of strained tomatoes, and a cup of macaroni. Boil for an hour. Season with salt, pepper and add diced, fried bacon, with two tablespoonfuls of the bacon fat. This dish is good reheated. Half of this quantity will be sufficient for the ordinary family.

**Hot Potato Salad.**—Cook potatoes in dice, drain and add chopped onion, bits of bacon and enough bacon fat and vinegar to form a dressing.

**Two Methods.** "I buy my wife everything she wants. How about you?" "I keep mine wanting a few things, just to be sure that her interest in me is maintained."—Kansas City Journal.

**Imaginary Ills.** Sorrow itself is so hard to bear as the thought of sorrow comes. Any ghosts that work no harm do us more than men in steel with bloody purposes.—Aldrich.

**His Gully Secret.** After all, human nature is the same everywhere. It seems that a certain landowner had received his hundredth pair of warm woolen stockings knit by fair hands. "Fritz was a regular Don Juan," said one of his less fortunate comrades. "No," said another, "it isn't that. The fact is, Fritz before the war was teacher in a girls' school."

**One Kind of a Fool.** Daughter—Father, I'm sure Harold isn't after my money. He says he'd marry me if I didn't have a cent. Father—That's the trouble with him. He looks just like a big enough fool to do it.

**Nature's Justice.** Nature is just toward men. It recompenses them for their sufferings; it renders them laborious, because to the greatest toils it attaches the greatest rewards.—Montesquieu.

**Passed Along.** "You must have liked the servant to whom you gave the letter of recommendation she showed Mrs. Binx," said one woman. "I didn't care for her at all," replied the other. "But I don't care for Mrs. Binx either."

**Had No Chance.** "Honesty pays in the long run," counseled the visitor. "Perhaps you're right," admitted the man in the stripes. "But a cop got me before I'd gone 100 yards."—Baltimore American.

# THE SANDMAN STORY

HELEN'S GREAT-GRANDMOTHER.

Helen had a great-grandmother, who lived with her grandmother, and when Helen went to see her grandmother she spent an hour each day in Grandma Great's room. One day, while Helen was sitting with her, she asked: "How old are you, Grandma Great?" "I am eighty years young, my dear," was the reply.

"Young?" said Helen. "I thought eighty very old."

"No," answered Grandma Great, "not if your heart is young."

"And is your heart young?" inquired Helen.

"Yes, my heart is young; all these things keep it so," said Grandma Great, pointing to the old-fashioned furniture around the room.

Helen looked her thoughts very plainly. She did not understand how all that old furniture could make anyone feel young.

"Then I have many other things," Grandma Great continued, "which you do not see, and when I feel a bit like growing old I look at them and I am young again. Would you like to see them?"

Helen's curiosity was really aroused and she was eager to see what wonderful things could make Grandma Great feel young.

Grandma opened the drawer of an old-fashioned bureau. There were wonderful boxes. One was called a handkerchief box; it opened in the middle, and two little tapes held it together; then the covers opened on either side. Grandma Great took out a little lace collar. It was fine as a spider's web.

"This was one of my wedding collars," she told Helen. Then there was a fine linen handkerchief, yellow with age, with the thinnest flowers embroidered in one corner. There was a chain made of hair, with a gold clasp, and also a ring made of hair, with a little gold buckle, which make it look like a tiny belt.

Grandma Great handed her a picture. "See if you can tell who this is," she said. Helen looked and saw a very pretty girl, with black curls and pink cheeks. Her eyes were black, like her own, and she had on a dress made of white, so queerly of flowered material.

"I was eighteen when that was taken," said Grandma Great. Helen thought she looked like a beautiful wax doll and wondered if Grandma Great was as young and pretty as that, and then she wondered if some day she would be old like Grandma Great. She had never thought of it before.

"Here is a picture of your great-grandfather, taken when we were married," Helen saw a handsome young man, with blue eyes and brown, curling hair. He looked very straight and he had on a high collar, and it looked to Helen as though he had yards of black satin wound around it. Then there was a fan, with pearl sticks, and on one of the outside sticks was a tiny mirror. She was told that it would be hers some day.

Then there was a funny pair of kid gloves—pale pink, with little brass hooks. "These were my wedding gloves," said Grandma Great, "and these were my traveling gloves." Helen thought she never had seen anything so funny as the second pair, which were bright green.

Then there were queer little ties with tassels and a pair of stockings the color of the pink gloves. "They were my wedding stockings, and your grandmother wore them when she was married," said Grandma Great, "and I hope they will be yours some day."

Helen thought that very odd. She did not want to wear old stockings when she was married. There were locks of hair, tied with ribbon, and pictures of people in queer-looking clothes.

Here is a breastpin your great-grandfather gave me, with his hair in it." Helen took it in her hand and looked at it. She thought it very odd that anyone should want to wear a pin like that. There was a watch with a gold face, and on the back of the case was a house and trees. "That will be yours, also," Grandma Great told her, but Helen did not think she would ever wear such a big watch.

"My wedding dress is in that trunk. Would you like to see it?" Helen told her she would, for she often wondered what was in the trunk covered with hair.

"Oh, my; that is beautiful!" exclaimed Helen, as Grandma Great held up a dress of pale pink silk, with little sprays of green on it. The skirt was very full and long, and the waist looked as though it might fit Helen.

"Your grandmother wore this dress at her silver wedding," said Grandma Great. "I wish you might, but I'm afraid it will not hold together till then. Here is the shawl I wore, also, that you will have and can wear, I think." It was the palest pearl color, with fringe around it and embroidered with big flowers. "And these were my wedding slippers; your grandmother wore these, also, when she was married, and I hope you may be able to."

But Helen thought the same as she did about the stockings—she would want new ones.

"Here is something you will like," said Grandma Great, as she handed Helen a box. Helen took off the cover, and there were valentines, yellow with age, but the prettiest she had ever seen. "You can amuse yourself looking at them," Grandma Great told her. There were valentines with lace and pretty colored papers, and one was of satin and perfumed, but the one that pleased Helen the most was a lace one, which had a little mirror in the center, with blue paper around it, and under it, in gilt letters, she read, "My Sweetheart."

"Oh! that is so funny," said Helen. And in one corner were little Cupids with a banner which read "With fondest love," and in another a pair of turtle doves with a banner in their bills, which read, "Remember me."

"Here is a package of letters," said Helen, when she came to the bottom of the box, and she handed them to Grandma Great. They had queer-looking stamps on them and were tied with a blue ribbon.

"Those were written to me by your great-grandfather," said Grandma Great, "when he was my lover, or I should say before we were married, for he was always my lover," and she pressed the letters to her lips. Helen went on looking at the valentines. When she had finished she saw that Grandma Great had fallen asleep. The letters were in her lap and she had her sweetheart's picture in one hand.

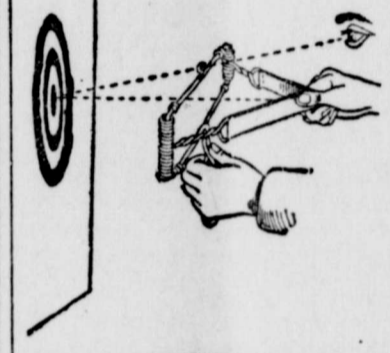
Helen looked at her. There was a smile upon her face, and somehow Helen understood what she had meant by keeping young, and after that day's visit Helen always felt that Grandma Great was much younger than she had ever thought her.

## SLINGSHOT WITH SIGHT LOOP

Open Circle Set on Top of Frame Enables User to Draw Accurate Bead on Object Aimed At.

There are people who will feel that in fitting up a slingshot with a sighting loop at the top of the frame and with handles stretched their ingenuity unnecessarily. The average small boy can come uncomfortably near his target with the homemade weapon.

The slingshot affair is made of wire, twisted to form the frame and with the springs in the ends of the frame to increase the force of the shot. An elastic band holds the missile, as in



Slingshot With Sight.

the old-time "slappy." But here comes the devilment. In the top of the frame the inventors have set an open circle that serves as a sight and enables the user of the weapon to shoot with a great deal more accuracy than otherwise. For target practice this is excusable. In the shooting room it would wreck havoc.

## TRUE DIGNITY OF GIRLHOOD

Does Not Mean Stiff, Pompous Manner, But Quiet, Unassuming Atmosphere of Self-Respect.

We are likely to associate the word dignity with men and women of maturity, people who have achieved something, who stand a little above the rank and file. And it is a pity that we should have this idea, for dignity should characterize girlhood as well as maturity and old age. A girl's dignity is not just like that of some statesman or artist. It is a girl's dignity, simple and sweet and unassuming.

There are some girls who are afraid that dignity will interfere with their popularity. They will submit to the most casual treatment, mistakenly imagining that they will be better liked. The girl who allows her boy acquaintances to call her by some nickname, to address her in cavalier fashion, to disregard her in her presence the little courtesies which custom demands of his sex toward hers, is sacrificing in the long run what is her right, and gaining nothing in return.

There are few things the modern girl needs to cultivate as much as dignity. This does not mean a stiff, pompous, keep-at-your-distance manner, but the quiet, unassuming atmosphere of self-respect that compels the respect of others. It is not only a safeguard to the girl who possesses it, but it is a promise of happiness.—Allen Forbes' in 'Girls' Companion.

**Good Deeds Will Shine.** Live for something. Do good and leave behind you a monument of virtue that the storm of time can never destroy. Write your name in kindness, love and mercy on the hearts of the thousands you come in contact with, year by year, and you will never be forgotten. Your name, your deeds, will be as legible on the hearts you leave behind as the stars on the brow of evening. Good deeds will shine as the stars of heaven.—Chalmers.

**The Bright Places.** Conscientiousness does not require us to exaggerate our failures and defeats, and belittle our victories. To get a good momentum for the year ahead we need to give due emphasis to all the bright places in the year that is ending, to temptation conquered, to faults curbed, to selfishness forgotten in the joy of helpfulness.—Girls' Companion.

**Not Quite Right.** Boy (in bookstore)—Sister asked me to get her Mr. Darn's novel, "Great Expectations." Clerk—Mr. Darn? You mean Dickens.

"That's it. I knew it was some kind of a swear word."

**Some Love Lacking.** Helen was playing on the porch, where she spied a white moth and asked her mother to kill it. Her mother said, "But, Helen, you ought to love the poor little moth." "I do love it, mother, but I don't love it enough."

# That Thousand Years

By Henry Holt

"This was," said Uncle Zeke, wagging his head solemnly, "is the beginning of the thousand years in which Satan's rule. I've looked it up in Revelations, and I'm sure I've got it right. Why, the figures correspond exactly. Times and times and half a time it says."

And he went on to explain the meaning of the mysterious prediction which has baffled all the students of the Scriptures. As Uncle Zeke had a comfortable fortune, we listened respectfully.

"So you see, Henry," he continued, addressing his husband, "if the Holy Book speaks the truth, which I believe with all my heart, the world, as we know it is coming to an end in three weeks' time at halfpast seven in the morning of Wednesday. Seems to me it ought to end on a Saturday night, but that's what the Book says and it ain't for me to reason why. So, as I was about to say, I won't need my money after Tuesday night, except enough to pay the milkman when he comes at seven the next morning, and I'm going to divide all I have between you and Nephew James and Niece Jenny."

Henry and I had a considerable argument after we got home. Of course we realized that, like many old men at his time of life, Uncle Zeke was falling. But we knew that if James Carnigan got hold of the third part of Uncle Zeke's money, and Jenny Myers of the second third, wild horses wouldn't drag it from them when Uncle Zeke woke up and found the world hadn't ended as he expected it to.

"What we've got to do, Henry," I said, "is to stop Uncle Zeke giving his money away, or if we can't do that, to get him to give it all to us, so that we can give it back to him. He won't last long, anyway, and maybe he'll leave us everything as a reward for our honesty."

Henry thought that was best, and when I met Cousin Jenny on the street that morning the way she looked at me showed me that she was after Uncle Zeke's money. She had a new coat, which made me think she'd been buying it because she felt sure of Uncle Zeke's fortune. And the first words she said confirmed my suspicions.

"Have you heard Uncle Zeke thinks the millennium is coming?" she asked. "I have," I answered, "and likewise he's going to divide up his money among his nephews and two nieces."

"It's a shame," says Cousin Jenny hotly. "Why, what'll he do when he wakes up and finds it was all a deception?"

"He'll have just one-third as much money as he had before," I answered. "Well, you spoke the truth there," snapped Cousin Jenny tartly, and walked off in the rudest way.

When Henry came home for lunch he told me that James had been into the store and was trying to get him not to take Uncle Zeke's money. So then I knew that Cousin James had something in his mind.

"Well, my dear," said Henry to me, "the best thing we can do is to go to Uncle Zeke and try to persuade him to let us take care of his money for him in case he's made a mistake."

Which he did, and I never saw Uncle Zeke so angry in my life.

"You're the third," he says to me. "What with James and Jenny and you all trying to get hold of my property, you're debasing my faith in human nature. Not that it makes the least bit of difference, because after half-past seven on Wednesday morning come three weeks money won't be of no use at all. Why, you poor, silly creatures, the very sidewalk we walk on will be made of gold. And the house fronts will be of rubies and diamonds. It's all there," he says, slapping the Good Book.

He was so emphatic that we couldn't argue with him any more, and reluctantly Henry agreed to accept the third of his capital, which came to seven thousand dollars. He had drawn everything out of the bank and sold out his holdings at a loss, and I told him that he had made a mistake.

"Malaria causes more sickness and death than any other single disease in India."

"The poor old fellow will have an income of just six dollars a week when we hand this back to him," said Henry to me, as we walked homeward.

We put the money in the stocking in the chimney, and after that there was nothing to do but wait. Three weeks went by, and then we all got invitations to be at Uncle Zeke's house on Tuesday night at ten.

When we got there we found James and Jenny waiting in a sort of grim silence in the parlor, with Uncle Zeke holding out to them about Revelations.

"I've made a mistake, children," he says to us. "I wasn't allowing for the difference between American and oriental time. The millennium will begin exactly at three minutes before midnight tonight."

And he showed us a chart of the sky with which he had figured out his theory.

There was a dollar and nine cents on the table for the milkman, which Uncle Zeke had set there because he said that, though gold and silver wouldn't be anything but dross, it was a man's duty to pay his debts.

"Suppose the millennium doesn't come?" suggested Cousin James, about eleven o'clock. His words relieved me, because I had been getting a queer sort of creepy feeling, sitting there and waiting for the end of the world.

I thought Uncle Zeke would get mad, but to my surprise he looked quite mournful.

"Children," he says, "I don't mind telling you now that I've had my doubts all along. That was what made me seem so sure. I wanted to show my faith, but somehow I've mistrusted whether it wouldn't be in nine hundred years more instead of tonight. You see, there's a passage in Daniel which seems open to two meanings. But anyway," he says, "it'll either be tonight or in exactly nine hundred years, if you add on another 'times'."

"I tell you, when it was five minutes before midnight I felt all shivery. And the hand went round to the three."

"It's coming now!" says Uncle Zeke. But it didn't come, and when midnight struck Uncle Zeke banded down his hand on the table.

"Gabriel can't be late," he says, like a disillusioned man. "It won't be for nine hundred years to come, and—and I'm a pauper."

"You ain't Uncle Zeke," yells Henry, and shoves the seven thousand dollars under his nose.

And, would you believe it?—what did Cousin James and Cousin Jenny do but pull out seven thousand apiece and push it onto the table!

"Why, Jenny?" I cried. "I thought you and James were trying to work up Uncle Zeke into giving each of you everything, and I wanted to save it for you."

"Same here!" says Cousin James, staring at me.

But Jenny and I were kissing each other so hard that I only saw out of the tail of my eye how Uncle Zeke grabbed the bills and stowed them away.

Yes, human nature isn't so bad as some folks claim.

**SEATED ACCORDING TO RANK** Strict Rules Regulated the Positions of the Spectators in the Old Roman Theaters.

When Rome was in her glory and the theater most popular, distinctions between spectators long remained unknown. When distinctions were made the best seats were assigned to the priests, for the drama had no such religious significance for the Romans as it had for the Greeks, but were set apart for the more aristocratic portion of the community. The orchestra was by law set apart for the senators; later, perhaps after 67 B. C., the first fourteen rows back of the orchestra were, by the law of Roscius Otho, reserved at Rome for the knights, says Art and Archeology. Similar arrangements obtained in Roman theaters outside of Rome, though in a provincial town like Pompeii as many as four hundred rows of seats can hardly have been necessary for an in the hundreds of thousands of spectators. Augustus regulated the whole matter afresh. He confirmed the special privileges already granted to senators and to knights; he relegated the lowest classes to the highest seats and made the women sit apart, likewise in the uppermost places. It is possible that he was sponsor also for the more exact regulations laid down concerning places of honor for magistrates, priests, etc. The seats of highest honor were those on the tribunal. Here the editor and the emperor sat, on the right side; on the other tribunal the vestal virgins had their places, and with them the empress.

**The Budding Horns.** Charles M. Schwab has proved afresh his financial ability by securing war contracts for in the hundred millions from London—a success which led Mr. Schwab to say wittily and amiably on the journey home from London that Lord Kitchener was the best president the Steel trust ever missed.

In Mr. Schwab's native Loretto all his financial triumphs are cherished, even those of his boyhood. For in his boyhood he already showed the budding horns of the great twentieth century financier.

This, at a Christmas party in Loretto, in the turmoil of a game of "kiss in the ring," little Charlie Schwab seized calm hold of the prettiest girl present and prepared to kiss her.

"But," she panted, "it was Jimmy who caught me. It's Jimmy who is to kiss me."

"That's all right," said little Charlie, "I bought you off Jimmy for a cent."

**The Connection Plain.** Brown—What a rig that woman has on. Jones (looking)—By Jove that reminds me; I've got to get some castor oil for—

Brown—Eh; I fall to see how that rig can remind you of castor oil. Jones—The bad taste of it, my boy.—Boston Transcript.

# Roofing that must last

You can't tell by looking at a roll of roofing how long it will last on the roof, but when you get the guarantee of a responsible company, you know that your roofing must give satisfactory service.

## Certain-teed Roofing

Our leading product—guaranteed 5 years for 1-ply, 10 years for 2-ply and 15 years for 3-ply. We also make lower priced roofing, slate surfaced shingles, building papers, wall boards, out-door paints, plastic cement, etc. Ask your dealer for products made by us. They are reasonable in price and we stand behind them.

**General Roofing Manufacturing Co.** World's largest manufacturer of Roofing and Building Papers. New York City, Boston, Chicago, Pittsburgh, Philadelphia, Atlanta, Cincinnati, Detroit, St. Louis, Cleveland, Kansas City, Minneapolis, San Francisco, Seattle, London, Hamburg, Sydney.

**His Guess.** Mrs. Bacon—This paper says distinct traces of light have been detected in the ocean, at depths of more than 2,000 feet by an English oceanographical expedition.

**Mr. Bacon.**—Some of those careless mermaids left the gas burning, I reckon.

# RUB PAINS FROM SORE, LAME BACK

Rub Backache away with a small trial bottle of old "St. Jacobs Oil!"

Back hurt you? Can't straighten up without feeling sudden pains, sharp aches and twinges? Now listen! That's lumbago, sciatica or maybe from a strain, and you'll get blessed relief the moment you rub your back with soothing, penetrating "St. Jacobs Oil." Nothing else takes out soreness, lameness and stiffness so quickly. It is perfectly harmless and doesn't burn the skin.

Lumber up! Don't suffer! Get a small trial bottle from any store, and after using it just once, you'll forget that you ever had backache, lumbago or sciatica, because your back will never hurt or cause any more misery. It never disappoints and has been recommended for 60 years. Adv.

The first Brazilian vessel to enter the port of Boston was recently seen there.



Pure, splendid tobacco—an inspiration in blending. This is what is giving FATIMA Turkish-blend Cigarettes the lead with intelligent smokers. "Distinctively Individual!"



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at 25c and up per roll. Films developed free. Films, plates, papers. Blessing, H 602, Houston St., Ft. Worth, Tex.

## HART-PARR COMPANY

OIL TRACTORS 20 to 60 Horse Power. TRESHERS, GANG PLOWS, ETC. Live Agents wanted in unoccupied territory. HART-PARR COMPANY, HOUSTON, TEXAS

W. F. Kellis, Editor and Proprietor.

Created Nov. 10, 1902, at the Sterling City postoffice as second-class matter.

ISSUED EVERY FRIDAY AT STERLING CITY, TEXAS.

Subscribers failing to get their paper on time, will confer a favor by reporting same to us.

The man who fails to control his boy is making business for some future sheriff.

There are some kickers against the compulsory education law, but no man who honestly tries to do his duty toward his children will ever be pinched.

The lambing season will begin in a few days, and business on the sheep ranches will pick up. If a sheep man ever prays for anything, it is for fair weather during the lambing season.

The new compulsory education law will deal misery to the man who fails to send his children to school in the future. Every state in the Union, except five, has compulsory education. Texas is the last one to adopt the measure.

Some of our friends often wonder why we make no note of their goings and comings. The reason for this is, that we do not find it out. Not being mind readers, we cannot tell what is going on unless we see or hear it. Help us by putting us next to these items.

The drill in the test oil well four miles north of San Angelo was started up again last Monday. The drill had reached the 1850-foot level when the casing collapsed and drilling was stopped, but it is reported that the hole has been cleared and work will now continue until the 2000-foot level is reached.

The scholastic year of 1914-15 has been a hummer so far. The faculty and pupils have been working like beavers, and most of the boys and girls are making good. The Board is working in harmony, the people are practically a unit in good will, and the educational outlook for Sterling is fine.

A large percentage of our pasture men are taking advantage of the season to poison prairie dogs. Now let everybody co-operate in the destruction of these pests and the country will soon be rid of them. It does but little good for a man to destroy the dogs on his own land when his neighbor adjoining him fails to do likewise. A pasture overrun with prairie dogs is of but little profit; therefore, it is good business to destroy them.

Ex-Governor T. M. Campbell visited Austin last week, and was not at all pleased with the way things are being carried on down there. He says there is entirely too much harmony among the legislators and officials to suit him. Gov. Campbell's idea of a successful administration seems to be that the legislators and officials should employ their time in raising another thing which is spelled with an "h" instead of harmony, as was done when he was Governor.

The limit of patience of the American people and the climax of German gall was reached last week when the captain of the German cruiser, Prinz Frederick Eitel, after sinking a good American built ship, manned by Americans, loaded with American cotton and flying the stars and stripes, put into New York for repairs. The sinking of the Frye was a devilish, wanton act, and anywhere else in the world except America, Capt. Sauer Kraut and his men would be hung as pirates. It is to be hoped that those British ships, which are "laying for" the Eitel, will send her to the bottom of the sea to keep company with the Frye.

Since last September, the ladies of the Central Christian church have realized \$50 by taking subscriptions for newspapers and magazines. This money will go toward paying for the fixtures in their new church. This shows what energy and co-operation will do. These good ladies, wishing to raise money for their church took up this method to do

"OUR BUSINESS IS GOOD"

Our Store is now brim full of New, Clean Spring Goods.

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WE HAVE THE GOODS WE WANT YOUR TRADE

J. W. HARGRAVE

it, and instead of giving their subscriptions to traveling agents, a great number of our people gave the ladies their subscriptions, thereby keeping their money at home. When you wish to subscribe for a paper, or a magazine, give your subscription to them and thereby help your home people.

TO HELL IN A HANDBASKET

We may go to hell in a hand-basket, but not a nickel of our money goes out of Ozona in the pockets of a person who is in such intimate touch with Gehenna that he knows the devil already has a bill of lading for us! We'd rather shovel coal into a fiery furnace with a red-hot shovel, surrounded by women and children, than to be whipped up the golden stairs in a company of cowards by howling harlequins with fantastic capers, sacrilegious slang and threats of brimstone, fire, hell and damnation. If we could ever be found worthy to preach the Gospel of the Son of Him Whose name is Love, we would not hold before the frightened eyes of a child ghastly ghosts of perdition and visions of

when the deception was discovered, the mere mention of the "Boogy man" was heard with resentment instead of fear.

The idea of a literal, physical, burning hell was invented by foxy old pagan priests long before the Son of God trod the Judean hills. People were ignorant then, as well as superstitious, and it was easy to make them believe that the lost soul would have to cross a river of boiling water, which ran seven times around hell, before it landed on the "dark Plutonian shore."

In those days, love, gratitude and reverence were not regarded as virtues like that of fear, hatred and revenge; hence, man invented tortures that went far beyond those which he could inflict while life was in the body of his victim. So fierce were these latter passions that the wishes of those who officiated at the pagan altars consigned those who sinned in their sight to eternal hot water and fire.

Later on, man began to learn the doctrine of Jesus, and although hell is mentioned, incidentally, yet they

When a minister fails to dislodge a sinner like Bill Esterling with the doctrine of God's love, all the hell-sarpint talk that he can bring to bear will only serve to make Bill more resentful. It is like mother's "Boogy man"—he knows better, and it makes him red-hot for a man to think that the fear of hell and damnation will help his salvation any.

If the simple story of God's love for the children of His creation is not sufficient for a man's salvation, it is certain that all the ghastly tales of hell ever invented will never do any good. If a man gets religion by hearing tales of hell sarpints, and such, you may know that it is of a very inferior kind.

TEACHER'S EXAMINATION

Notice is hereby given that there will be a special examination for all grades of State Certificates to be held at the court house in Sterling County, the first Thursday, Friday Saturday in April, 1915. This is a special examination given for state certificates only. All applicants will call at the County Judge's office for copies of Bulletin 42. This bulletin contains complete information relative to scope of work to be covered in different subjects for all examinations, and some important facts to be remembered by the applicant. B. F. Brown, Ex-officio County Supt.

TEXAS FACTS

CATTLE.

There are 6,338,000 head of cattle in Texas, which are valued at \$183,648,000. Of this number 5,173,000 are beef cattle and valued at \$137,081,000, while 1,065,000 are milch cows, which are worth \$48,564,000.

From 1910 to 1914, the value of the Texas steer has increased \$11.20.

Fifteen per cent of the beef cattle of the United States are in Texas. We have more than twice as many as any other state.

Texas ranks fifth in number of milch cows and first in quality of milk, cream and butter produced.

The Texas milch cow on January 1st, 1914, was valued at \$45.60 by Uncle Sam, while five years ago she was worth only \$29.50.

There are 17,500 cowboys on the cattle ranches in Texas.

HORSES AND MULES.

Texas has more than twice as many mules as any other state in the Union. The total number is 753,000, valued at \$82,077,000.

Texas has 17 per cent of the mules of the United States.

In selecting work animals for the United States army, Uncle Sam invariably prefers Texas horses and mules.

Texas leads the nation in asses and burros. We have 23,106 head, valued at \$1,932,000.

The Texas mule was the predominant class of work animals used in the construction of the Panama Canal.

The Texas mule is the Commercial King of Beasts.

Federal Government reports show that horses can be raised cheaper in Texas than any other state. We have 1,216,000 horses, valued at \$97,350,000.

Only two states have more horses than Texas.

The Texas horse has held his own with the auto. During the past ten years he has more than doubled his value.

Texas furnishes the world with its polo ponies.

Wanted—An Idea You can think up some idea, using no patent except your ideas. Let me try your idea. Write JOHN WEDDEBURN & CO., Patent Attys., Washington, D. C., for their \$1.50 plan, 10¢ per list of two hundred for states wanted.

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Fifth number of the Lyceum Course. Don't Miss it

Notice Prof. and Mrs. S. Kellogg (the latter being better known as Mrs. J. E. Douglas) scientific Masseurs, chronic diseases a specialty. Prof. Kellogg has had 14 years' experience in this science, and Mrs. Kellogg has had 16 years' experience in the science. So if you have any trouble that medicine has failed to cure, be sure to give us a trial, for we are going to stay in Sterling City and want your patronage, and we promise to give you good service and treat you right. Respectfully, Prof. and Mrs. S. Kellogg

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**GAS, DYSPEPSIA AND INDIGESTION**

"Pape's Diapepsin" settles sour gassy stomachs in Five minutes—Time It!

You don't want a slow remedy when your stomach is bad—or an uncertain one—or a harmful one—your stomach is too valuable; you mustn't injure it. Pape's Diapepsin is noted for its speed in giving relief; its harmlessness; its certain unfailing action in regulating sick, sour, gassy stomachs. Its millions of cures in indigestion, dyspepsia, gastritis and other stomach troubles has made it famous the world over.

Keep this perfect stomach doctor in your home—keep it handy—get a large fifty-cent case from any dealer and then if anyone should eat something which doesn't agree with them; if what they eat lays like lead, ferments and sours and forms gas; causes headache, dizziness and nausea; eructations of acid and undigested food—remember as soon as Pape's Diapepsin comes in contact with the stomach all such distress vanishes. Its promptness, certainty and ease in overcoming the worst stomach disorders is a revelation to those who try it.—Adv.

**An Apt Student.**

A young woman, who came to Columbia to take her degree of doctor of philosophy, married her professor in the middle of her second year. When she announced her engagement one of her friends said:

"But, Edith, I thought you came up here to get your Ph. D."

"So I did," replied Edith, "but I had no idea I would get him so soon."

**Same Power.**

"I have tribute to my powers as an actor. I can draw tears from men and women alike any time by working on their feelings."

"Humph! I can do that, too."

"On the stage?"

"No, in my office. I'm a dentist."

**FOR TETTER, SCALY FACE ERUPTION**

Use Tetterine. It is also an absolute cure for Eczema, Ringworm, Erysipelas, Infant's Scald Head and all other itching eruptions of the skin. It gives instant relief and effects permanent cures.

"After thirty years experience in the drug business, I can truly say that I have never seen a remedy equal to Tetterine for skin diseases. A few applications have made my complete cure of Tetter on hands, which I had almost despaired of ever curing. I also find it unequalled for chapped and rough skin. Boland H. Hall, Druggist, Mason, Ga.

Tetterine, 50 cents at druggists or by mail from J. T. Shopshire, Savannah, Ga. Adv.

**Settling Old Scores.**

Our local footer team had taken on a scratch eleven of the veterans of the village. The fifteen-year-old goal-keeper of the former was observed pacing excitedly to and fro between the goalposts.

At last, during an interval in the game, he approached his captain, who was playing center forward.

"I say, Jack, you might come into goal for a bit, and let me have your place," he said eagerly.

"Whatever for?" demanded the surprised center forward.

"Well," confessed the goalie reluctantly, "I want to get a kick or two in at father's"—Dundee (Scotland) Courier.

**Activities of Women.**

Twenty-two states now have widows' pension laws.

The best dentists in Belgrade, Serbia, are sisters.

Women will be employed as chauffeurs on Toledo's jitney buses.

The town of Cassopolis, Mich., with 350 homes, has 82 widows.

Yartek house in New York city has been opened for the benefit of factory girls, who can secure a room and board there for prices ranging from \$4 to \$4.75.

A League for Business Opportunities for Women has been organized in New York city, the object of which is to secure equal pay with men for women employed in the business world.

Miss Elizabeth L. Kolb of Philadelphia has been selected by Secretary of the Navy Daniels to christen the superdreadnaught Pennsylvania, which will be launched in March at Newport News, Va.

**CHILDREN SHOWED IT**

Effect of Their Warm Drink in the Morning.

"A year ago I was a wreck from coffee drinking and was on the point of giving up my position in the school room because of nervousness.

"I was telling a friend about it and she said, 'We drink nothing at meal time but Postum, and it is such a comfort to have something we can enjoy drinking with the children.'"

"I was astonished that she would allow the children to drink any kind of coffee, but she said Postum was not coffee, but a most healthful drink for children as well as for older ones, and that the condition of both the children and adults showed that to be a fact.

"I was in despair and determined to give Postum a trial, following the directions carefully. It was a decided success and I was completely won by its rich delicious flavor.

"In a short time I noticed a decided improvement in my condition and kept growing better month after month, until now I am healthy, and do my work in the school room with ease and pleasure. I would not return to nerve-destroying coffee for any money."

Name given by Postum Co., Battle Creek, Mich. Read "The Road to Wellville," in pgs.

Postum comes in two forms: Regular Postum—two forms: well boiled. 15c and 25c packages. Instant Postum—is a soluble powder. A teaspoonful dissolves quickly in a cup of hot water and, with cream and sugar, makes a delicious beverage instantly. 30c and 50c tins.

Both kinds are equally delicious and cost per cup about the same.

"There's a Reason" For Postum.

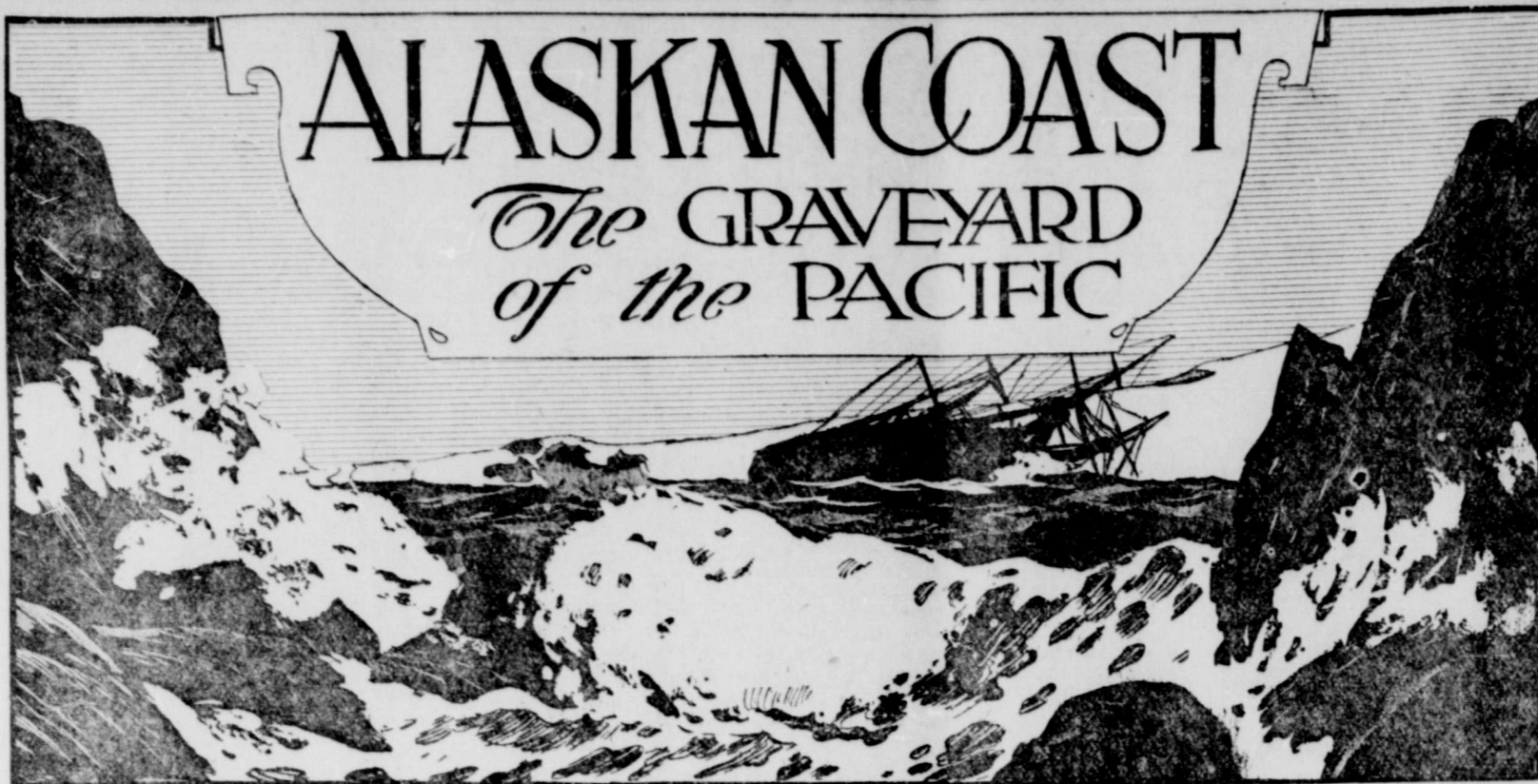
**VARIED STYLES OF WRITING**

Authors Employ Different Methods, Each of Course Believing Theirs Is the Best.

A literary reviewer notes that the fiction of last summer is largely cast in the form of autobiographical narrative. A few years ago this form was rather unpopular, but the whirligig of time brings its reactions and reversions. The theory is that the novelist who writes like a man setting forth

his own adventures and experience is apt to be more truthful, more realistic than the average story teller, but the annals of fiction hardly bear this out. Tolstoy was as realistic—as an autobiographer in the true sense—in "Anna Karenina" as he was in his adolescence. An artist must perforce set forth his own experience; life and imagination are his only resources, and imagination in a vacuum, is, of course, the bane of what is called romantic and artificial fiction.

There are many ways of telling a story. At one time one method has vogue, at another a different method. Henry James tells us that he tells a story best through the agency of a third person—that is, someone created by him writes as an eyewitness and benevolent observer. Mr. James exaggerates the virtues of this method and thinks it new, whereas many others have practiced it. In the James novels and stories it is employed with remarkable success, but it does not guarantee success by any means. The fiction of our day is not likely to



**ALASKAN COAST The GRAVEYARD of the PACIFIC**

The weather was clear, unusually clear for Alaska. On August 17, 1913, the steamer State of California was steaming through Gambier bay. She was in the regular steamer course. The chart showed clear water on all sides of her. Suddenly there was a terrific shock. The vessel's bow rose in air. So sudden was her check that men were thrown flat on her decks. In fifteen minutes she had gone down, taking 31 humans and a cargo worth \$100,000 with her. She had struck right in the customary steamer course, an uncharted pinnacle of rock.

When word of the fate of the State of California reached Washington it added energy to a movement which Secretary Redfield of the department of commerce and labor had been acting for some time. This movement was to prevail upon congress to increase the appropriation for the work of the department of geodetic and coast survey, the department that has charge of blazing the ocean trails.

At the present time there are three vessels employed in coast survey work in Alaska. One was a Confederate gunboat during the war. She had a one-cylinder engine. She is capable of eight knots in still weather, six knots against a breeze, and nothing at all in a blow.

The other two were not Confederate gunboats, but in other respects they are fully as antiquated as the first. Secretary Redfield has termed them unseaworthy, dangerous, inefficient old tubs. And to these craft alone is allotted the job of guarding the safety of 43,333 passengers who traveled Alaskan waters last year. In addition to \$30,000,000 worth of cargo and ships.

And the government records show that the State of California is but one of many wrecks that occur on uncharted rocks along the Alaskan coast yearly. The peculiar formation of the region is responsible for narrow spaces of rock that rise out of the sea floor to within a few feet of the surface in localities where all around them the water is navigable. Soundings of the ordinary sort seldom reveal these instruments of death in the way of ships. To locate them properly the coast survey has designed an apparatus known as a "wire drag." This is a wire sunk below the surface save at both ends, where it is buoyed with floats. The coast survey ships drag this device along, and cover great sweeps of sea at a time, the rock spurs being detected when the wire catches on them. They are then either buoyed or destroyed by dynamite.

"Alaska," the man in the East is apt to say, "why, who ever goes up on the Alaska coast except gold hunters and explorers? What's the use of spending money up there?"

There is but one answer to this. The Alaskan coast is equal in extent to the distance between Charleston on the Atlantic coast and San Diego on the Pacific coast. And then, as mentioned before, more than 43,000 persons traversed it in ships last year. Have those 43,000 citizens not a right to protection? asks the hydrographic officer. President Wilson realizes what inefficiency in charting the Alaskan coast means. For on that subject he wrote:

"There is another matter of which I must make special mention, if I am to discharge my conscience, lest it should escape your attention. It may seem a very small thing. It affects only a single item of appropriation. But many human lives and many great enterprises hang upon it. "It is the matter of making adequate provision for the survey and charting of our oceans. It is immediately pressing and exigent in connection with the immense coast line of Alaska, a coast line greater than that of the United States themselves, though it is also very important, indeed, with regard to the older coasts of the continent. We cannot use our great Alaskan domain, ships will not ply thither, if those coasts and their many hidden dangers are not thoroughly surveyed and charted.

"The work is incomplete at almost every point. Ships and lives have been lost in threading what were supposed to be well-known main channels. We have not provided adequate vessels or adequate machinery for the survey and charting. We have used old vessels that were not big enough or strong enough and which were so nearly unseaworthy that our inspectors would not have allowed private owners to send them to sea. This is a matter which, as I have said, seems small, but it is in reality very great. Its importance has only to be looked into to be appreciated."

Perhaps those best qualified to know the perils of this great extent of coast are the sailors who ply it. Charles T. Moritz, mate of the steamship Spokane, writes:

"Since I am going to make the business of piloting vessels through the waters of south-eastern Alaska my life's work I take more than an ordinary interest in locating hidden dangers. The men who have gone before me have pointed out all the dangers on the surface and many that are beneath; the cost of locating some of the latter has been many human lives and many good ships.

"Must I lose the lives of a shipload of passengers to discover some hidden danger? Others have done so, and until we know just where all the dangers are located more will do the same. "That such dangers exist, and that there is a very easy means of locating them, I hope to show by the Notice to Mariners, issued by the United States coast and geodetic survey, that I will append.

"If some of the persons who have it in their power to vote funds for this work saw this notice, perhaps it would move them to keep the good work going. Could you bring this to their notice?" R. D. McGillivray, pilot of the steamship City of Seattle, writes:

"I would like to add that I was pilot of the steamship Cottage City when the party of congressmen and their families, headed by Speaker Cannon, made an excursion to Alaska. Fortunately we had a successful trip. Little did they think of the dangerous waters they were traveling. If we had hit one of these pinnacles then they would have looked out a little better for our protection and the ship owners' interests, as well as the lives of the citizens of the country.

"I must say that I have sailed all over the world, and Alaska has the poorest surveyed waters that I have ever navigated."

And now what of the men who have been laboring for years against tremendous odds to do the charting of these coasts with hopeless equipment in Secretary Redfield's "unseaworthy old tubs." To push into those northern seas with their fogs and gales for long cruises in stanch vessels would be risky enough; but to go into them in single-cylinder, leaky, antiquated little junk heaps of steamers for a work that is far more perilous than the layman conceives requires real grit. And it is this sort of grit which stands out prominently in the makeup of the men of the coast survey, who have for so long been grappling with the fog and ice and gales of Alaskan regions.

The endlessness of the coast surveyors' work may be gathered when it is considered that never does a shore line or a channel remain precisely the same. New sand bars are made; old ones obliterated. Volcanic activity casts up new pinnacles of rock under the sea and lowers old ones. Between 1835 and 1908 Rockaway beach grew to the seaward at the rate of eight inches a day. In 75 years Coney island's western end has shoved itself westward fully 1,000 feet.

"It is a risky game," said an officer who had served on one of the three old-fashioned survey ships on the Alaskan coast. "Three times during eight months of service on her we were carried 70 miles out of our course by only moderate gales, and this despite the fact that we did our best with full steam to hold the craft up to the wind. But she wouldn't hold; she was too old. She should have carried 110 pounds of steam. But we could not hold more than 80. The engine was one of the old type single cylinders in use in Civil war times, and in anything more than a full sail breeze our limit of speed to windward was two knots. With favorable winds and no sea we could sometimes churn along seven knots.

"Once we lay to a mile off shore for four days in a gale, expecting every minute to be washed in on a lee shore and ground to pulp, but lacking the power to claw off to clear water.

"For the most of the time we had our men at the pumps. For the old thing leaked badly, and we were always having to put back to have her calked. In any sea we were all awash, for we had no free board, and did have open gangways, and the sea just sliced across us as though we were a sunken log.

**STATES COAST AND GEODETIC SURVEY, THAT I WILL APPEND.**

is headed. At intervals of a minute or more the leadsman casts his lead, while every three or four minutes the observers take observations until the end of the course is reached, where a final set of observations locate the end of the line. The boat then runs other lines in the same way until the entire bottom of the surveyed area has been sounded.

The lead-line method of sounding suffices to record the lay of the bottom with sufficient accuracy where there are no extraordinary obstructions; and in regions like the coast of Maine and that of Alaska, where there are many isolated pinnacle rocks and ledges under water, or along shores like those of Florida, Porto Rico and the Philippines, where coral reefs abound and coral heads fringe the coast, special investigations have to be made. The lead line might be cast all around a pinnacle rock—might even strike it a glancing blow—and still fail to discover it.

An instance of this kind occurred in Buzzard's bay, Massachusetts, in 1902. Although more than 91,000 soundings had been made, more than 15,000 angles observed and 1,462 miles of sounding lines surface was run upon by the cruiser Brooklyn during the naval maneuvers of that year.

In order to discover such obstructions in the more frequented waters a new instrument, the wire drag, has been devised. It consists of a long wire, sometimes more than a mile long, weighted down at intervals with sinkers and supported at any desired depth by surface buoys. Power boats are hitched to it, usually one at each end and one in the middle, and with these it is drawn around a harbor much as a farmer drives his binder around his field of standing wheat. If it strikes no obstruction the hydrographers know that the harbor bottom is clear to the depth of the drag.

Another line of information the mariner must have is about the movement of currents, so that his ship may not be carried around by currents whose presence he does not suspect. Information concerning them is gathered by means of current rods, as a rule. A current rod is an instrument made to float vertically beneath the water, with only its tip showing above the surface, so that it is not disturbed by the wind. Its movement is observed, and the observations give definite information concerning the currents.

**HIGH COST OF ARMY FEEDING**

Comparisons That Illustrate Germany's Bills for Feeding Her Army.

The question of subsistence is a vital one to an army, and many battles have been lost from the failure of food supplies. The commissary department of armies in all civilized countries is in the hands of men who are in reality dietetic specialists on a large scale. The present war is the supreme test for the quartermaster's department.

"Rations," as the daily food supply of the soldiers is known, vary in each country according to racial tests or climatic conditions. Thus the meat ration of France is quite different from that of Germany. For the purpose of comparison we have taken the daily field ration of the German army, which is as follows:

Seven hundred and fifty grams of fresh bread, or 500 grams of biscuit.

Three hundred and fifty grams of raw meat (fresh or salted), or 200 grams of smoked beef, pork, mutton, bacon or meat sausage.

One hundred and twenty-five grams of rice (groats), or 250 grams of pulse or flour, or 1,500 grams of potatoes.

Twenty-five grams of salt.

Twenty-five grams of coffee (roasted), or 30 grams of coffee (green), or 3 grams of tea and 17 grams of sugar.

This supply for a week compared with the huge mass of Cologne cathedral shows results very surprising, for we have a loaf of bread weighing 60,120,000 pounds and 393 feet high, which bulks well alongside the lofty edifice. Meat is represented by a side of bacon, but in practice this might be varied by sausage, smoked beef, fresh beef, salt meat, or mutton. The bacon is 180 feet long and would weigh 16,020,000 pounds. Potatoes are the heaviest item, weighing 120,330,000 pounds. The bag would be two feet less in length, while the sugar bag would measure 38 feet high and would weigh 1,365,000 pounds. Such amounts of food seem almost incredible.—Scientific American.

**TEST OF HIS THEORY.**

"Wombat used to argue that it cost no more for two to live than one."

"Well?"

"Retribution overtook him all right. The stork brought twins as a starter."

**HARD TO SUIT.**

"How did you like the comedian's song without a chorus?"

"Why, when I heard it I fancied I would have preferred the chorus without the song."

**IN THE SANCTUM.**

Reporter—How much of an obituary do you want about the man with a rubber neck?

City Editor—Stretch it to half a column.

err on the side of polite reticence or conventionality. Realism and remorseless truth are the ruling passion. The trouble is that beauty and that fine, chastened, harnessed imagination which discerns and selects beauty are often lacking. Forms can be acquired and learned, but, alas, beauty and imagination are among the things that "come by nature."

Spain is going ahead with public works that will cost several million dollars.

**OF VEAL AND CHICKEN**

ONE OF THE BEST OF ALL THE ACCEPTED SALADS.

Whether Made of Leftovers or the Freshest Material, There Are Certain Rules Which the Housewife Must Observe.

Unless the salad is to be made of leftovers, the chicken should be especially boiled, carefully seasoned while cooking and allowed to cool in the water in which it is cooked. A generous piece of veal may be cooked at the same time with the chicken, or cold veal can be warmed over in the chicken broth or in hot salt water, to which a few chicken bones have been added. It also should be allowed to stand in the water in which it has been heated until cold, then cut up into even dice and use the same as chicken. Where a large quantity of salad is to be made one good size chicken, freshly cooked, as a basis with an addition of veal and as much more canned chicken as is necessary to make up the amount required, will be found an economy of both money and labor.

In boiling a chicken for salad, put into a kettle of boiling water, add a chopped onion, a couple of sticks of celery or a half teaspoonful of celery salt, a couple of bay leaves, a tablespoonful of chopped carrot and a dozen peppercorns. Just a tiny bit of fat salt pork may be added if desired. Let the contents of the kettle boil rapidly five minutes, then push back where the water will only simmer, until the chicken is tender. Cooked in this way the dark meat will be almost as light colored as the white.

Now let the chicken cool in the water in which it has been cooked. It is well to cook both chicken and veal the day before the salad is to be used. When ready to make the salad, remove the flesh from the bones, reject all the skin and fat, cut the meat into dice and measure. Add as much or half as much as veal, as desired. If the salad is not to be served immediately, sprinkle the meat with a little lemon juice and set away in a cold place. Cut into a rather coarse white coleslaw to make about two-thirds the quantity of meat, and have ready a good mayonnaise. At serving time, mix with meat and over each quart of the mixture sprinkle a teaspoonful of salt and half a teaspoonful of pepper. Moisten with some of the broth in which the chicken was cooked (for a dry salad is an abomination), and enough mayonnaise to coat every piece. Mix thoroughly but lightly and turn into salad bowl lined with lettuce leaves or on a platter where the leaves have been made into little cups, each sufficient to hold a helping of the salad. This looks pretty and makes the serving easier. Spread a little more mayonnaise on top of each service and garnish with stuffed olives or the little sweet red canned peppers and celery tips. A quarter pound of almonds blanched and quartered may be added to each pint of chicken and veal. If you desire something especially nice for a wedding or other entertainment—

Take one-half cup of mashed potato and enrich it with a dessertspoonful of butter and a beaten egg yolk and then add enough flour to enable you to roll the potato out on the pastry board. Cut into rounds, fold the potato paste over, wet the edges with egg yolk and pinch together. Coat with beaten egg and crumbs. Let them stand ten minutes and then fry; or if liked bake in a floured tin in the oven.

**Peas and Celery.** Make a delightful dish. Cook two cupfuls of raw celery cut in dice in enough boiling water to cover till tender. Drain off the liquid and measure out one cupful, thicken with two tablespoonfuls of flour rubbed smooth with one of butter; boil till smooth and add the celery and one can of peas which have been previously soaked in cold water. This is very dainty served in ramikins and slightly browned in the oven.

**Potato Puff.** Take one-half pound of mashed potato and enrich it with a dessertspoonful of butter and a beaten egg yolk and then add enough flour to enable you to roll the potato out on the pastry board. Cut into rounds, fold the potato paste over, wet the edges with egg yolk and pinch together. Coat with beaten egg and crumbs. Let them stand ten minutes and then fry; or if liked bake in a floured tin in the oven.

**Rice Croquettes.** Cook one-half cup of rice in double boiler until water has been taken up and the rice is soft. Then add one cupful of boiling hot milk and cook until the rice is soft. Add the rice after taking from the fire, one-half teaspoon salt, the yolks of two eggs and a small piece of butter. Set aside in spoonfuls to cool, then shape to the fancy and roll in the whites of egg and crumbs and fry in deep fat. Sprinkle with powdered sugar and serve with orange marmalade or plain with lamb and curry sauce.

**Fashionable Goods Not Wanted.** The Latin Americans insist on having just the kind of article that suits their taste is illustrated by an incident in Guatemala. An old gentleman in the interior, a large ranch owner, had always been used to a certain kind of necktie, and asked a local house to buy a number of them for him. The house ordered several from an American concern, but the latter wrote back that that kind of necktie had been out of date for 20 years, and sent several of the latest designs. These were refused, however, the old kind was obtained from Europe, and the American house lost what might have been an opening wedge to a good trade.

**Girl! Beautify Your Hair! Make It Soft, Fluffy and Luxuriant—Try The Moist Cloth.**

Try as you will, after an application of Danderine, you cannot find a single trace of dandruff or falling hair and your scalp will not itch, but what will please you most, will be after a few weeks' use, when you see new hair, and downy at first—yes—but really new hair—growing all over the scalp.

A little Danderine immediately doubles the beauty of your hair. No difference how dull, faded, brittle and scraggy, just moisten a cloth with Danderine and carefully draw it through your hair, taking one small strand at a time. The effect is immediate and amazing—your hair will be light, fluffy and wavy, and have an appearance of abundance; an incomparable luster, softness and luxuriance, the beauty and shimmer of true hair health.

Get a 25 cent bottle of Knowlton's Danderine from any store and prove that your hair is as pretty and soft as any—that it has been neglected or injured by careless treatment—that's all. Adv.

Pittsburgh reports 108,941 children in the public schools, an increase of 5,046 over last year.

The really concealed man is the whole parade when walking alone.

**"CASCARETS" FOR LIVER, BOWELS**

For sick headache, bad breath, Sour Stomach and constipation.

Get a 10-cent box now. No odds how bad your liver, stomach or bowels; how much your head aches, how miserable and uncomfortable you are from constipation, indigestion, biliousness and sluggish bowels—you always get the desired results with Cascarets.

Don't let your stomach liver and bowels make you miserable. Take Cascarets to-night; put an end to your headache, biliousness, dizziness, constipation, sick, sour, gassy stomach, cleanse your inside organs of all the bile, gases and constipated matter which is producing the misery.

A 10-cent box means health, happiness and a clear head for months. No more days of gloom and distress. If you will take a Cascaret now and then, all stores sell Cascarets. Don't forget the children—their little bellies need a cleansing, too. Adv.

**A Philosopher.** "Week before last," said the kind lady to the paralyzed beggar, "you got a dollar from me because you were deaf and dumb. Last week I gave you a quarter because you were blind, before I realized that you were the same man. Now you ask for money because you are paralyzed."

"Yesum," said the beggar. "There's the facts."

"Don't you think you'd do better if you chose one affliction and stuck to it?" asked the lady.

"No, ma'am," said the beggar. "They're nothin' so generations to the full development of all one's natural powers as narrower specialization."—Judge.

**KIDNEYS CLOG UP FROM EATING TOO MUCH MEAT**

Take Tablespoonful of Salts if Back Hurts or Bladder Troubles—Meat Forms Uric Acid.

We are a nation of meat eaters and our blood is filled with uric acid, says a well-known authority, "so warns us to be constantly on guard against kidney trouble.

The kidneys do their utmost to free the blood of this irritating acid, but become weak from the overwork; they get sluggish; the eliminative tissues clog and thus the waste is retained in the blood to poison the entire system.

When your kidneys ache and feel like lumps of lead, and you have stinging pains in the back or the urine is cloudy, full of sediment, or the bladder is irritable, obliging you to see a relief during the night, when you have severe headaches, nervous and dizzy spells, sleeplessness, acid stomach or rheumatism in bad weather, get from your pharmacist about four ounces of Jad Salts; take a tablespoonful in a glass of water before breakfast each morning and in a few days your kidneys will act fine. This famous salt is made from the acid of grapes and lemon juice, combined with lithia, and has been used for generations to relax and stimulate clogged kidneys, to neutralize the acids in uric acid so it is no longer a source of irritation, thus ending urinary and bladder disorders.

Jad Salts is inexpensive and cannot injure; makes a delightful effervescent lithia-water drink, and nobody can make a mistake by taking a little occasionally to keep the kidneys clean and active.—Adv.

**It's Foolish** You may stand backache, dizziness, but it is not a sign of kidney trouble. It is a sign of a clogged kidney. It is a sign of a clogged kidney. It is a sign of a clogged kidney.

**THIGH, GLOSSY HAIR FREE FROM DANDRUFF**

Girl! Beautify Your Hair! Make It Soft, Fluffy and Luxuriant—Try The Moist Cloth.

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Control One's Thoughts for Sweeter Life

By S. MARTINSON, New York

One thought was in your mind all day yesterday, and it made you perfectly miserable. Over and over again you passed through all the unpleasant scenes, heard all the cruel words that were spoken, suffered again all the painful feelings and succeeded in spoiling the day, unfitting yourself for your day's work and extracting all happiness from your heart.

That thought has no right in your mind. You may think you cannot stop it, but you can, as it is only a bad habit into which you have fallen. You must break it or it will break you. You must get the mastery of your own mind and the control of your own thoughts. This is the hardest battle you will ever have to fight.

To be a slave to unpleasant thoughts is the worst kind of bondage. Sometimes it leads to insanity. But to be able to think on any subject you please places your happiness in your own hand and gives you a sense of power and independence which is not only delightful to realize, but which enables you to develop your character and shape your life according to your own choice.

When beginning this work one should never shut himself in a room alone to brood or weep over his sorrow, but should do those things which will make him forget it. One should live in the open air as much as possible, get acquainted with the birds, watch the clouds, study the flowers, talk to the streams or trees and make companions of the wonderful works of the loving Father. This will help one out of one's self into the broader and sweeter life which they live.

If one cannot do this one should have a book at hand and compel himself to read a few lines or a few verses, should visit a friend, do some work that demands close attention, or study a picture. Whenever the hateful, tormenting thought presents itself turn your back on it and your attention to something else till you can say to it, "Not at home."

Weak Voiced Orators Are Often Annoying

By James P. Hannum, Springfield, Mass.

Recently I attended a lecture delivered by a speaker of international repute. He could not be distinctly heard in all parts of the hall. He gave utterance to his thoughts in an original, attractive and very effective form; but, like many others of his profession, he was not audible.

More care should be exercised by the state to protect a knowledge-seeking public from annoyances of this sort. Time and time again, in high school and college lecture halls, in churches and auditoriums, I have come to listen to words of wisdom from "silver tongues," but on account of the speaker's lack of ability to declaim distinctly I have left as wise as when I entered, with a lost evening to my score.

Nowadays tradesmen, such as plumbers, bricklayers and carpenters, must pass through a period of apprenticeship before they are passed upon as efficient. Doctors, lawyers and others are examined by public boards as to fitness in their respective professions.

Public speakers can wield a commanding influence and are a great power for good if they are capable of talking distinctly and audibly.

Why not examine public speakers as to their oratorical fitness before allowing them to address people as professional lecturers and public speakers?

It might save patience and time and possibly would guarantee an evening of real pleasure where torture and discomfort are now found.

Some Pertinent Questions in Modern Etiquette

By L. B. JOHNSON, Pittsburgh, Pa.

What has become of the old-fashioned schooling in courtesy which demanded of the man in home or office that in receiving caller or visitor he rise in salutation and either offer a chair to his caller or remain standing? In metropolitan office life the chair beside the desk of the business head is getting farther away. In the great office rooms of men of affairs the chairs may be arranged along the walls fifteen feet away. They are heavy and not easily drawn save by an abled-bodied janitor. To talk for a few minutes with the business head the caller must remain standing. The arrangement of the office furniture demands this. Why should the office head remain seated?

Observations in such an office will show that often this busy business head of affairs sits at his desk wearing his hat while almost every caller removes his hat the moment he is shown through the door into the private office. Why should this caller stand with his hat off, talking with an office chief who sits with his hat on?

Long ago the average woman guest in a friend's house ceased to rise when her hostess received a caller and brings the caller in for an introduction. She sits at 180 pounds net, occasionally offering some word or grunt of something indicating a trace of apology for the omission.

Why not adopt for men and women alike an innovation consisting of a plain, backless chair, tightly strapped in place and worn as a recognized article of dress?

School Teacher Is Most Patient Person

By MRS. C. LEICHNITZ, Chicago

If parents would teach their children a little more humanity at home there would be no need of so much trouble in the schoolrooms. I have a little girl of ten years who goes to school, and my last word after her good-by kiss, which she never forgets, is, "Be a good girl and mind your teacher."

We always have fruit of some kind in the house and the prettiest piece always goes to her teacher.

My girl has attended school five years and is now getting ready for sixth grade. There is not one of the teachers she has had that she did not love dearly and she thinks the world of them to this day. But I know roommates of hers who are always in some trouble and who have told me that they did not like their teacher, as she was too fresh or for some equally convincing reason.

I certainly believe the school teacher is the most patient being of any woman in Chicago, and I am quite certain that if mothers would go to visit the teachers of their children once in a while it would make them feel more friendly toward them and not like enemies, as so many seem to feel.

When I look about and see some of the mothers and their children, the Chicago public school teacher has my sympathy.

Fashion now decrees that women's costumes shall match their hair. Still, it costs about as much to make their hair match their costumes.

Whatever its industrial outlook may be otherwise, Europe is sure to make a great deal of history during the year.

Let the pessimist alone with his illusions. He imagines he is keeping the world from turning turtle.

Be sure you are right and then go ahead, but you won't convince the other fellow that he is wrong.

CATTLE IN THE COTTON GROWING SECTIONS



Stocker Steers in a Kentucky Pasture.

(Prepared by the United States Department of Agriculture.)

In the cotton-growing sections of the South comparatively few cattle have been kept, and they have not usually been regarded as profitable. Yet it is obviously to the farmer's advantage to be able to supply his family with an abundance of dairy products, and, in addition, he raises calves that some day will wish to pay from \$20 to \$30. This can be done at little or no cost.

At the present time the United States does not produce enough meat to feed its own people; in consequence every calf worth feeding for beef can be sold for a good price. Ordinary cows, however, bred to a good bull will produce calves that are worth twice as much as those cows bred to any little scrub that may be near at hand.

For a good calf eight or nine months old, men who make a business of feeding cattle will pay from \$20 to \$30. These men, however, will not put themselves to the expense of hunting for such animals; they will buy only in neighborhoods where a number can be secured at one time. To obtain the best results, therefore, it is important that a whole community decide to improve its cattle. But where a start has been made the rapidly with which the idea spreads is remarkable.

Although the average farmer cannot afford by himself the expense of a good bull to breed his cows to, the organization of a bull club will enable him to secure the services of one at a comparatively low figure. For example, a good beef bull may cost \$150. Four of them would do for 200 cows, so that if a club be formed of men owning in the aggregate that number each would have to pay three dollars for each of his cows. The club may be divided into four sections or "blocks," and a bull assigned to each, the bulls being changed around at the end of every two years. In this way, if nothing goes wrong, it will be eight years before new purchases are necessary. The old bulls can then be fattened and sold.

In such a plan it is obviously necessary that the members decide to use the same breed and keep to their decision; otherwise at the end of a few years they will have a lot of cattle not much better than the scrubs they started with. Herefords, Aberdeens, Angus, Shorthorn (Durham), Red Poll or Devon all have their own qualities. The Herefords and Devons are the best

grazers, but Shorthorn and Red Poll cows the best milkers. The Aberdeens-Angus are good grazers and fatten well. Farmers' bulletin 612, "Breeds of Beef Cattle," which can be had on application to the United States department of agriculture, contains information of use in reaching a decision, but the county agent, or the state agricultural college, should be consulted. The decision is an important one.

If, for any reason, the formation of a bull club is not possible, another way to get service to a good bull is to patronize one owned by some stockman in the neighborhood. Service fees of one to two dollars are usually charged. In the case of a club a somewhat smaller fee should be charged the members and paid into the club treasury. The man who keeps the bull should be allowed free service.

If it is worth while to have good cattle, it is worth while to take good care of them. The bull requires a good pasture for grazing and exercise, and during the breeding season enough grain to keep him in good condition. The grain should be fed about a month before the breeding season opens. At other times plenty of pasture in summer and cowpea hay in winter with a liberal allowance of silage will be sufficient.

The cows also should have pasture during the summer, but this should be real pasture with Bermuda grass and lespedeza, and not a barren lot which offers only shade and water. The whole question of forage crops and pastures is, however, a most important one.

While every man ought to own a bit of land there is such a thing as having too much. Big farms are all right for those who have money enough to equip them properly, but the man of moderate means is much better off with a little place convenient to a good cash market.

Sign of Mismanagement.—If a sheep has snuffles it is a sure sign of exposure or mismanagement somewhere.

Let Cattle "Rough It."—While every man ought to own a bit of land there is such a thing as having too much. Big farms are all right for those who have money enough to equip them properly, but the man of moderate means is much better off with a little place convenient to a good cash market.

Some Farms Too Large.—While every man ought to own a bit of land there is such a thing as having too much. Big farms are all right for those who have money enough to equip them properly, but the man of moderate means is much better off with a little place convenient to a good cash market.

Shelter the Machinery.—The man who lets his plows stand in the field during the winter should remember that manufacturers have not yet discovered iron and steel that will not rust.

Innocent Looking Violets Afford Opportunity for Red Spider to Work.—Eradication is Urged.

Violets growing around a cotton field seem to give another cotton pest, the red spider, an opportunity to work, and the agricultural department recommends the destruction of this harmless-looking flower to control the spiders. Other measures suggested as a result of investigations in South Carolina are the destruction of winter food plants and pokeweed around fields, the plowing of wide dust barriers around isolated infested places, and spraying with potassium sulphide.

Methods of Cooking.—The water in which onions are boiled will contain much flavor, and some of it may be reserved to flavor soups, either milk or stock.

Fried Onions.—Fried onions may be prepared in either of two ways: (1) Sauté sliced onion in olive oil, butter, or other fat until golden brown and tender; or (2) fry a few pieces at a time in deep fat, let them remain in the hot fat until they are crisp, like Saratoga potatoes,

Onions owe their flavor to a volatile, oil-like compound containing sulphur. They are very succulent, but nevertheless supply some nutritive material. Many varieties are grown by American farmers and gardeners. The tiny pearl and button onions are convenient for salads or pickles or for the hint of flavor wanted where a large onion would be far too much. The white-skinned Egyptian onions are usually a satisfactory variety. There are many onions in the market which are strong in flavor and tough, and justify the prejudice which the indiscriminating have against all onions. In general, the greenish yellow and red types of onions, owing to their texture and flavor, are less satisfactory for cooking than a vegetable than those of lighter hue.

Onion tops, like the stalks of wild leeks and chives, can also be used for flavoring, especially the sprouts that start when the bulbs have been kept in a warm room.

Preparation of Onions.—To prepare onions, peel under water so that the volatile bodies which affect the eyes may remain in the water and be kept from scattering. Where the onions are especially strong or liable to prove indigestible to anyone, they may be put, after peeling, into boiling water, to each quart of which one-fourth teaspoonful of bicarbonate of soda has been added. After letting them stand in this water half an hour, drain and boil in plenty of salted water from one half to two hours, according to the nature of the variety in hand, changing the water if desirable.

Often it is wise to take off one or two of the coarser layers next the outside skin and reserve them for flavoring soups, while a part of the tender succulent center may be reserved for a salad.

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TO PREPARE AND USE VEGETABLES

AGRICULTURAL DEPARTMENT EXPERTS GIVE RESULTS OF STUDY AND EXPERIMENT.

COOKING GREENS AND ONIONS

Particularly in the Spring Should Greens Be an Important Part of the Diet—Some Ways of Serving Onions.

(Prepared by the United States Department of Agriculture.)

Notwithstanding the low fuel value of the leaves and stalks of plants that are commonly served under the name "greens" the thrifty housewife recognizes the necessity of supplying her family with this type of food. Particularly in the early spring will she supply her family bountifully with them, as they are very welcome after the winter diet of canned goods, dried vegetables and root vegetables stored in the cellar. A double purpose may be accomplished in the country home by the use of wild greens, namely, freeing the ground from weeds and providing food. The common dandelion may be used in this way.

The dandelion is cut close to the ground before the flower bud has expanded. When it is desired to root out the plant from a lawn, the entire root must be dug up; if simply the top is cut off, the dandelion grows again and in a larger head. The slightly bitter flavor of the leaves is not disagreeable. The roots furnish a bitter extract often used medicinally, particularly in the domestic medicine of early times. When cultivated, the dandelion is milder and more tender, and may be used as salad, as may the very young wild plants.

Asparagus is a long-lived, easily cultivated delicacy, and it is strange that any farm should lack it. Many an asparagus bed does good service to the second and third generation of owners. It can be cooked in many ways. As is the case with most green vegetables its delicate flavor is spoiled by overcooking. It should be cooked only long enough to make it tender.

Spinach is a favorite form of greens and is seen in city markets most of the year. It can be grown easily in any garden. A French proverb calls it the "broom of the stomach," and it appears to be richer in iron than most common foods. The tenderest leaves may be served raw as a salad.

Lettuce makes an excellent "green" for cooking, although American housewives seldom realize this. In Europe the tougher or outer leaves of the lettuce are used in particular in this way. Care should be taken to see that such lettuce is not overcooked.

Rhubarb is another plant in which the leafstalks are the useful portion, though it may from its use be classed as a fruit rather than as a vegetable. The various acids and other flavors it contains are acceptable in the early spring when it is at its best. Later in the season, when the stalks are tough and fibrous, the juice may be extracted for jelly making. Because it contains some oxalic acid the use of rhubarb is frequently forbidden to persons of gouty tendencies, or with certain other diseases.

The Useful Onion Tribe.—Onions owe their flavor to a volatile, oil-like compound containing sulphur. They are very succulent, but nevertheless supply some nutritive material. Many varieties are grown by American farmers and gardeners. The tiny pearl and button onions are convenient for salads or pickles or for the hint of flavor wanted where a large onion would be far too much. The white-skinned Egyptian onions are usually a satisfactory variety. There are many onions in the market which are strong in flavor and tough, and justify the prejudice which the indiscriminating have against all onions. In general, the greenish yellow and red types of onions, owing to their texture and flavor, are less satisfactory for cooking than a vegetable than those of lighter hue.

Onion tops, like the stalks of wild leeks and chives, can also be used for flavoring, especially the sprouts that start when the bulbs have been kept in a warm room.

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Often it is wise to take off one or two of the coarser layers next the outside skin and reserve them for flavoring soups, while a part of the tender succulent center may be reserved for a salad.

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but do not let them become too brown. Use to garnish meats or add to soups, or combine with potatoes, stewed beans, or other vegetables.

Stuffed Onions.—Parboil large onions, remove centers without breaking other layers, and stuff with seasoned crumbs or meat, and bake until tender.

Onion Custard.—Cook onions until tender; drain thoroughly; pour over them a custard mixture made of one egg, one-half cup milk, salt and pepper to taste, for each half pint of onions. Bake gently and serve as a vegetable. In southern Europe this dish is popular cooked in a crust, like small custard pies.

Onion Souffle.—Chop cooked onion fine or rub through a coarse strainer; combine with equal quantity soft bread crumbs or half as many dry ones; season with butter, salt, and pepper. For each half pint, beat in one egg white and fold in one stiffly beaten egg. Put in small dishes or in onion cases and bake gently until firm.

Pottery Work is a Puzzle—Immense Bowls Made by Indians of the Amazon Valley Cannot Be Duplicated.

An expert has declared there is no kiln or oven in this country, probably none in the world, large enough to bake the largest of the big pots discovered in the Amazon valley, samples of which are now on exhibition at the Museum of the University of Pennsylvania. The clay used also has aroused much curiosity.

A piece of the edge was shipped from one of the big bowls the material was shown to be a black, flinty substance. Undeniably it is clay, but of a kind never seen before by archeologists. Pottery are astonished at its remarkable strength. The large bowls are less than half an inch thick, while some of the smaller ones, a foot or fourteen inches high, are as thin as a sheet of newspaper. An idea of their strength may be gained from the knowledge that they were transported about ten thousand miles before reaching the museum, and only a few of them were broken, though all were packed under difficulties in villages that knew nothing of packing breakables.

The Indians who made these wonderful pots are as mysterious as their work. Doctor Farrabee wrote that they were absolutely devoid of any traditions, and had no idea of where they came from. It is known, however, that they cannot have been in Peru more than about five hundred years. The larger bowls give out a metallic sound when tapped. One not seeing the substance would say at first they were made of painted copper. Each of the two big pots would hold four or five tons.

Schools for All Tastes.—The folk schools of Finland are particularly fine, with their cooking departments, gymnasiums, manual training and needlework. Every school has excellent bathing facilities, and the poorest children are fed at the schools. There are little zoological museums in most of the schools. There are so many varieties of schools, besides the folk schools, elementary and higher; there are lyciums, schools of forestry, of agriculture and of navigation; schools for training teachers, commercial schools, technical, music and art schools, etc., says the Christian Herald. There are three little garden schools in Finland, where boys as well as girls are taught cooking. "They must learn to cook what they grow," said one of the teachers. The dairy schools are particularly interesting. Dairying comes second among the industries of Finland. The pupil must have worked for one year at a butter factory before he or she will be admitted to the school.

Customs of the Bedouins.—Such pride has the Bedouin in his weapon that even in his leisure hours he sits fully armed, examining and cleaning each piece in turn, making himself accustomed to carrying their weight.

From the time that he is eighteen years of age until he dies of old age he is more or less looking out for new wives.

By law Mohammedans are never allowed to divorce a woman until she has been divorced by her husband. This regulation by divorcing one, which means sending her back to her parents.

This is often because she has borne him no sons, and it happens that the old sheiks almost always have young wives.

Just as it is allowable with them to steal camels, so the young men help one another to steal wives from other tribes.

War Telephone.—Unlike Germany, France does not believe in strewing the ground in the rear of her armies with a mass of telegraph and cable lines, but prefers to organize a few essential main lines of communication, and trusts in automobiles, wireless and other means for the interchange of comparatively unimportant messages.

The German army, on the other hand is obsessed by a "wire" mania, and every little detachment must have a telephone connecting it with every other detachment, force, column or staff officer within the country.

Horses and Mules in Demand.—Export dealers figure that 60,000 American horses have been exported to Europe and about ten thousand mules, since the war began. Orders are being filled and other orders going begging which demand about sixty thousand more. Greece has recently come into the market with France, England and Italy bidding for American horses, and if Germany, Austria and Turkey had a free path of the sea the demand from that source would also be enormous.

Reparation.—Hospital Nurse—This bed you're in was endowed by Mr. Scads, the great philanthropist.

Patient—Why, it was his auto that banged me up this way.—Judge.

THE KITCHEN CABINET

As passing few are they who speak. With stormy month in season of bleak. Yet though they winds are loud and bleak. Thou art a welcome month to me.

GOOD THINGS FOR GUESTS.—A delicious little hot dish to prepare for a friend is:

Tomato Parsnips.—Put a tablespoonful of butter into a saucepan and when bubbling hot add a tablespoonful of flour when smooth, add a cupful of tomato puree (strained tomato). Cook for a few minutes until smoothed. Then add a half cupful of grated cheese, and when melted, a half cupful of milk, mixed with a beaten egg. Season well and serve on salted waters.

Salted Sandwiches.—Blanch ounces of almonds and cut in strips of butter until brown. Mix two tablespoonfuls of cucumber pickle chopped, one tablespoonful of Worcester sauce and one of catsup, with a few grains of salt. Add to the almonds and cook three minutes, stirring constantly. Mash a cream cheese and season with salt and paprika. Spread unseasoned crackers with the cheese and nuts.

Pineapple Sponge.—Beat the yolks of three eggs and add the grated rind of one lemon with the juice, a half cupful of sugar and a few grains of salt. Cook in a double boiler, stirring constantly until the mixture begins to thicken. Remove from the heat and add two-thirds of a cupful of pineapple and one and a half tablespoonfuls of gelatin, which has been soaked fifteen minutes in three tablespoonfuls of cold water. Set the pan in hot water and when the mixture begins to thicken add one-half cupful of heavy cream beaten stiff and the whites of three eggs beaten stiff. Turn into a fancy mold which has been dipped in cold water and chill thoroughly. Garnish with pineapple and candied cherries.

I seem cruel to you and too much addicted to gloomy, when I beat my cook for sending in a bad dinner. It that appears to you too trifling a cause, say for what reason you would have a cook flogged.—Marta's Epigrams.

SOME WHOLESOME SOUPS.—A dish of hot soup is especially gratifying on a cold night or for the beginning of a meal.

One should have on hand a few canned soups which may be quickly served when the need arises. Such soups are more expensive than the average housewife feels she can use often, but it is wise to have such a reserve.

The following is a dish which will delight the eye as well as the palate and one which may be used on state occasions for company:

Take two cans of clams or two quarts of fresh ones if you are fortunate enough to procure them. Add enough water to make four cupfuls of liquid. Cook three tablespoonfuls of butter until brown; add three and a half tablespoonfuls of flour and stir until smooth. Pour on gradually the clam water and simmer 20 minutes. Season with salt and paprika, and just before serving add a cupful of rich milk or cream.

Vegetable Soup.—Wash and scrape a small carrot, cut it in quarters lengthwise and then in thin slices. Wash and pare out a turnip in the same sized pieces. Prepare two good-sized potatoes (there should be a cupful and a half of celery, carrots) and a half cupful of onion. Peel and slice one-half onion. Mix all the vegetables except the potatoes and cook in four tablespoonfuls of hot fat, stirring constantly. Add the potatoes; cover and cook two minutes, then add one quart of fresh boiling water and simmer an hour. Beat with a spoon to make smooth and serve with a bit of parsley butter on top of each soup dish. Season well before taking up.

Cream of Tomato Soup.—Cook a half can of tomatoes with four cubes of sliced onion and