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PORK THE POPULAR MEAT. Omaha Journal-Stockman: Pork is the popular meat in this country as well as over most of the civilized world.

WOOL IN AUSTRALASIA. The statistically ear for the wool trade of Australasia, including Australia, Tasmania, and New Zealand, which closed on July 1, 1910, is considered to have been the most prosperous year in the history of the wool trade of Australasia.

THE STOCK SHOW. Accounts for the live stock show of last week are not yet all audited and the exact standing is not known, but enough is known to show that for the fifth time the interstate is going to come out loser in the matter of cash receipts.

Daddy's Bedtime Story



The Cat and The Chicken

"YOU know, youngsters," said daddy one evening, "that farmers who keep chickens have to be careful that the old cat does not get at the wee little chicks. A soft, round little chicken, not long out of the shell, makes a nice mouthful for a hungry cat. Of course not all cats will eat chickens, but almost all of them like to do so if they have the chance. Here is a story, however, about one cat which would not harm a little chicken."

see the city taking a still more active part in the making of the live stock shows and the accompanying festivities of the show week a bigger success in the matter of entreaining the country than was done last week. The city was shown last week that it is possible to get the country to come here for a week of festivities. It pays to be honest with the country and provide entertainment according to the advance notices and invitations to come to the city for festal occasions such as last week.

But, there is one thing the city has yet to learn with reference to occasions of this kind. And herein is not meant the business interests of the main retail streets of the city but the residents' population in general, and that one thing is that the enterprise that sets up such entertainments and festivities as those of last week is entitled to the support of the city in the way of attendance. There are several other cities in this country that have great live stock markets and that give these live stock shows each fall and in every one of them except St. Joseph the city turns out for the day show and lends its presence to help make the shows what they are intended to be. Go down to Kansas City next week and with weather such as St. Joseph had last week, you will not see hundreds but thousands of Kansas Cityans wending their way to the live stock show.

IN WOMAN'S REALM

FROZEN DAINTIES. Peanut Ice Cream.—Warm one quart and one pint of full milk (not skimmed) to about blood heat, (not over), add a junket tablet, crushed and dissolved in a tablespoonful cold water. Set aside for ten or fifteen minutes, then add one pound peanut candy (peanut brittle) crushed fine with a rolling pin. Freeze slowly.

FOR THE BUSY GIRL. This is for the busy girl who likes to be well dressed and ready for any social function to which one may be unexpectedly invited. No one likes to arrive late with a worried look and uncertainly dressed because she could not get all the little things together to complete her toilet.

that goes with it, the string of beads, the gloves, and the pretty hose. In another box put your white serge skirt, your pretty embroidered blouse, the special corset cover that goes with it, the ribbon girdle, the fan, and the dainty handkerchief, the particular undershirt that goes with it, all nicely folded away, and do not take one extra. All your belongings can be inexpensively, yet every time you wear these things some one will say: "How sweet she looks!" because everything will be so immaculately fresh. In the city air in our rooms and closets is more or less charged with coal dust and everything in them soon becomes grimy, and by keeping your things nicely wrapped up in tissue paper and carefully put into these boxes, you will save much by avoiding cleaner's bills. And the satisfaction of having fresh, pretty costumes to put on at a moment's notice goes far towards making one happy and contented.

IN CANNING TIME. Corn Relish.—One dozen ears of corn, one cabbage, five medium sized onions, two green peppers (red). Chop pretty fine, and add to these ingredients: One-half gallon of good vinegar, one box of mustard. Boil all thirty minutes. Just before taking off the fire add two tablespoonfuls of tumeric powder. This makes about four quarts.

Tomato Marmalade.—Pare and slice four quarts of ripe tomatoes, add four pounds of granulated sugar, six large lemons, and add to these ingredients: One-half gallon of good vinegar, one box of mustard. Boil all thirty minutes. Just before taking off the fire add two tablespoonfuls of tumeric powder. This is a delicious relish.

Corn Salad.—This is a delicious and an original salad and one which will recommend itself once tried. One large head of cabbage, three onions, three red peppers, two dozen ears of sweet corn. Remove seeds from the peppers, chop the peppers, onions and cabbage fine. Cut the corn from the cob and mix all together. Season with one-half cupful of sugar, one-fourth cupful of salt, one pint of vinegar, and one tablespoon of celery salt. Add one cupful of water and mix together. To one cupful of flour add two tablespoonfuls of French mustard (more can be used if desired), mix and blend with one-half cupful of water as for gravy thickening. When the mixture has boiled slowly (it should be stirred often) for thirty minutes, add thickening and boil ten minutes, then seal tightly.

Chocolate Biscuits with Jam.—Place two ounces of powdered sugar in a bowl with two egg yolks, a pinch of salt, half teaspoonful of vanilla extract, mix well for five minutes. Beat the whites of the two eggs to a stiff froth and add to the yolks with two ounces of flour and mix lightly. Line a pastry pan with buttered paper. Drop in the preparation, neatly smoothed in surface, sprinkle with a little powdered sugar, and set in a moderate oven for twenty minutes. Remove and allow to cool; turn the cake on a clean board, remove the paper, and spread with jam over the surface of the cake. Prepare a glaze of chocolate (as below), spread evenly over the jam, and let cool. Cut the cake into even pieces, place on a dish and set in the oven for a minute, remove, and serve.

THE SEWING ROOM. To Adjust Shields.—Sew narrow tape about one inch in length on arm's eye where ends of shield would come. Also on under arm seam and sleeve seam where shield would touch. Take a stitch with coarse thread (about No. 19) at ends of shield; tie and leave ends about one inch in length. Also take stitch at shield to correspond with tape on seams. Slip one thread through tape, tie in bow knot, and shield is firmly attached. Easy to untie before laundering.

His Masterpiece

By Genevieve Marie Boice

Paul Worthington stared moodily into the glowing fire; Marguerite Chantry, fair as a king's daughter, watched him in silent displeasure, her slender white-gowned figure wrapped in the filmy crimson mist that arose from the blazing logs.

But now, under Marguerite's scornful discourse on the utter uselessness of his life, ambition stirred within his heart like the flames that sometimes burst from an apparently burned-out log. And, although he seemed to be watching with lazy interest the sparks dancing up the chimney like a million golden butterflies, he was secretly admiring the slender gray-eyed girl who dared to tell him the truth even at the cost of their friendship.



"I Have Found My Life Work."

pride held her silent. And thus they parted, she tremulous and frightened; he stern and proud. Society gasped for the proverbial nine days when the news of Paul Worthington's sudden departure to Europe became known. It looked to Marguerite Chantry for an explanation, but none was forthcoming.

Days came and went and Marguerite heard no more from Paul Worthington. She tried to persuade herself that she was perfectly indifferent to his whereabouts, but her misty eyes and tremulous lips bore evidence to the contrary when his first letter arrived.

"I have found my life work," he wrote, "and I am determined to carve a name for myself in the world of art. My one ambition now is to paint a canvas worthy of being hung in the Royal Academy, and for this I am working from early morning until almost twilight. Daily the picture grows under my touch until I could almost believe it is by magic."

I would have been tempted to throw it up and go back to the old life and (here the page turned and Marguerite's eyes brightened expectantly) all my friends in the land of the Stars and Stripes.

Marguerite quietly tossed the letter on the blazing logs with a scornful toss of her head. Not a word about her own sacrifice in sending him away from her to make something of his life, but only words of praise for the girl who had so lately come into their world.

Spring found the Chantry in Europe. They lingered longest in fair Italy, the land of azure skies and golden sunlight, and the home of the old masters. Their ancient paintings had a peculiar fascination for Marguerite, and she often found herself thinking of Paul Worthington with a wistful tenderness, and wondering if his name would ever be classed among the famous painters of pictures.

Gradually the crowd melted away and Marguerite stood before the wonderful picture. Like a dream she stretched the field of snowy daisies with flaming hearts of gold, as if the dazzling whiteness of their petals had lured the golden sun from its home in the high heavens and imprisoned it in their hearts, and from this starry carpet, like a spirit of the mist, rose a slender gray-eyed girl in filmy white; her arms were filled with the pale, pure blossoms, and half sadly, half tenderly, she gazed on their snowy loveliness.

Marguerite felt as if the ground were slowly slipping from beneath her feet, for the girl on the canvas was herself. Bewildered she sought her catalogue. Opposite the number of the picture she read, "Marguerite, By Paul Clyde Worthington."

In silent wonder they both examined the product of his brush and brain; truly it was his masterpiece. Slowly the truth dawned on Marguerite. It was she alone who had been his model—she alone for whom he had done this thing—and while her fingers trembled in his like a frightened bird, he drew her gently through the crowd to her waiting carriage.

The last of the pensioners of the old Marshalsea court, which was abolished as long ago as 1849, survived until February last. He was John Griffiths and was bailiff or officer of the ancient institution, with jurisdiction of all offenses committed in the verge of the royal palace. Though no business was done in the Marshalsea court since a decision of Lord Coke, it was regularly opened and adjourned until abolished by parliament.

There is still in existence a "compensation" pension for "loss of post fines" in the reign of William IV., to which Sir E. H. Wulse, Bart., is entitled. It amounts to £10, 4s. 6d. a year and is suspended during the minority of the present baronet. Annual pensions which will come to an end with their present holders are as follows: Lord Seaton, £2,000 (\$10,000); Viscount Hardinge, £2,000 (\$10,000); Viscount Gough, £2,000 (\$10,000); Lord Raglan, £2,000 (\$10,000); and Lord Napier of Magdala, £2,000 (\$10,000.—London Daily News.

Boy Wanted. A certain business man of Rochester is of the opinion that he has an exceedingly bright office boy, and nothing pleases him better than to tell how he acquired the youngster's services.

Monday, Oct. 10 Last Discount Day. Pay your gas bill and save the discount. No discount after Monday. St. Joseph Gas Co.

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