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Publishers.

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## AMERICA'S CANNED MEAT TRADE

National Provisioner: The bureau  
of Foreign and Domestic Commerce is  
about to issue a monograph dealing  
with the foreign trade in all kinds of  
canned foodstuffs. The consuls re-  
porting on the subject are for the  
most part of the opinion that Ameri-  
can canned good products are well  
able to hold their own in most for-  
eign markets. Some lines of Ameri-  
can goods are the standard wherever  
sold.

Canned meats from the United  
States have fully recovered the ground  
lost at the time packinghouse meth-  
ods were brought into question in this  
country. This is especially true of  
England, which has always been the  
heaviest buyer of such goods. It is  
said that the pure food label now re-  
quired on canned goods put up in the  
United States has been of much assis-  
tance in restoring the confidence of  
the foreign consumer in American  
canned meats.

**DID IT EVER OCCUR?**

Chicago Live Stock World: With  
all respect to the railroad bigwigs  
who have been handing it to the farmer  
for his lack of efficiency, we beg to  
suggest that these gentlemen look in-  
to a mirror.

The farmer may be a delinquent  
and all that sort of thing, but the average  
farm in these United States is as  
well managed as the average rail-  
road.

A small percentage of agriculturists  
are producing maximum results, so  
also are some arthroids.

But it ill becomes the main squeeze  
of a bankrupt railroad system that  
never ran a train on time or gave live  
stock shippers decent service to take  
the stump and roast farmers.

How would the average railroad  
president take it if farmers got to-  
gether to give them pointers on how  
to improve their methods of Wall  
street gambling, watering stocks and  
securing money to pay dividends by  
floating bond issues?

## THE RIGHT TYPE OF FEEDERS.

Best cattle should have certain  
characteristics which will insure the  
buyer that they may be fed success-  
fully, according to a bulletin just pub-  
lished by the college of agriculture of  
the University of Wisconsin, entitled  
"How to Select Steers for Feeding."

Steers for profitable feeding must  
have beef characteristics fixed by beef  
ancestry. These characteristics may  
be obtained quite satisfactorily by  
continually using pure-bred bulls of  
the same type and breed. A wide,  
strong back, great heart girth and a  
smooth, even covering of flesh over  
the entire body are essentials in a  
good feeder. A comparatively broad  
and short head is an excellent index  
of the power of a steer to make eco-  
nomical gains.

A side view of the body between the  
hocks and knees and the backbone  
should show a well-filled rectangle.  
The general form should be compact,  
deep and broad. A strong frame with  
short, stocky legs and plenty of room  
for the vital organs must be chosen  
so that the steer may be strong enough  
to stand heavy feeding.

## MORE HAY FED CATTLE.

Field and Farm: Our mountain-  
eers could not get along very well in  
their cattle business were it not for  
the native hay grown in the elevated  
parks and valleys. The stock is now  
working down from the hills up  
around timberline to take up the long  
and tiresome season of eating up the  
hay crop at the home ranches and  
within the next thirty days every-  
thing that is not shipped will be  
boarding with the boss. This native  
hay netted from \$7 to \$8 a ton when  
fed. Owing to its bulk and distance  
from shipping points it would have no  
commercial value if not possessed of  
fattening qualities. Some of this feed-

## Daddy's Bedtime Story—

The Two Little  
Princes of  
The Tower



The Two Boys Lived  
In Prison.

IN WOMAN'S  
REALM

KITCHEN SCIENCE.

New England Boiled Dinner—Four  
pounds of corned beef, one-half of a  
small cabbage, two small turnips, four  
potatoes, one bunch of new carrots and  
a bunch of new beets.

If the beef is very salty, put it on  
to cook in cold water; otherwise, cover  
it with boiling water; boil five min-  
utes and then put it where it will  
simmer for three or four hours (time  
depending on the thickness of the  
piece of meat).

Cut the cabbage in small pieces  
after removing the leaves and core;  
pare and cut the turnip in slices;  
scrape the carrots and wash the beets.  
Cook the beets in boiling water one  
hour; drain and drop in cold water  
and rub the skin off.

One hour before the meat is done,  
take the kettle off the fire and let it  
cool to cover the cabbage and turnip  
in another kettle and boil them a half  
hour then put the potatoes in the kettle  
with them and cook a half hour  
longer. Take up the meat on a platter  
and arrange the cabbage and turnips  
around it. Serve the potatoes and  
beets in separate dishes.

The cold dinner was to cook  
till the vegetables entered the beets,  
in with the meat; but the way given  
suits many tastes better, as the meat  
is not flavored with the vegetables,  
while the vegetables, being cooked in  
the water that the meat has cooked in,  
is flavored with the meat. The length  
of time given for cooking the vegeta-  
bles is for young fresh ones. If they  
are old, they take much longer.

Raspberry Whip—White of one  
egg, one cup of raspberries, one-half  
cup of powdered sugar. Put the white  
of egg, raspberries and sugar in a  
bowl and beat until it will stand  
alone. Arrange on a glass dish and  
serve with a custard made with the  
yolk of egg, one and one-half cups  
milk, two tablespoons of sugar, two  
spoons of cornstarch, one-half cup  
of water and one-half cup of  
grains of salt. Put the milk and the  
sugar in a double boiler. Mix the corn-  
starch and salt with a little cold milk;  
stir into the milk and cook ten min-  
utes, add the yolk of egg, slightly  
beaten, and cook one minute longer.

Casserole of Rice and Lamb—Line  
a casserole or pudding dish with boiled  
rice. Have four lamb chops cut from  
the "cote" quarter, remove the fat and  
grillie, lay them on the rice and  
cover them tomato sauce; cover with  
rice. Cover and bake one hour. Cook  
the spinach for the salad in the morn-  
ing and at the same time cook egg for  
the soup next day. Chop the egg fine,  
season with salt and pepper  
and add a dash of oil; mix well and  
add to the soup. Cook five minutes and add  
one cup of hot milk. Season with salt  
and pepper.

KNOLLIN SHEEP CO., Denver, Colo.—  
SHEEPMEN, ATTENTION

For sale at Denver, \$80 range raised,  
long staple, smooth, large baled, 1½  
inches.

Also headquarters for rams of all  
breeds, write us if you want breeding  
ewes, feeders or stockers.

R. F. STRUTHERS  
1108 Farnam St., Omaha, Neb.

FARM WATERWORKS

We want the name of every farmer  
or stockmen who needs a system of  
waterworks. Write for our folder  
and special prices.

W. B. HOWE PLUMBING & HEATING CO.  
228-230 Illinois Ave., So. St. Joseph, Mo.

FEEDERS TAKE NOTICE

Milk prices on Oil Meal, Cotton Seed  
Meal, Bran, Shorts and Tankage.

J. H. CONRAD, Omaha, Neb.

PROFIT IN SWEET POTATOES

Special Machinery Does Breaking  
Work in Wahash Bottoms.

CARMEL, Ill., Oct. 28.—White county  
farmers have for several years  
grown two varieties of sweet potato  
crop, and especially elated over the  
yield this fall.

The acreage is much larger than any former year  
and the harvest equally as bountiful  
as last year, when handsome profits  
were earned. Growing sweet potatoes  
is not an easy task, but the remuneration  
is an incentive to compete with  
the South for them.

Early in the spring a hot bed is  
made. This preliminary step must be  
correctly taken. After the bed is thor-  
oughly warmed, small, long tubers are  
placed in rows nine inches apart.  
Long potatoes have more "eyes," and  
each eye furnishes a shoot which the  
potato will clip. These slips are  
allowed to grow from three to seven  
inches in length and are then trans-  
planted in the field.

A sweet potato setter has recently  
been patented and was used by White  
county growers this year. The slips  
are placed in the setting machine,  
which cuts off pieces of water  
and separating device that drops a slip  
every 12 inches, makes an excavation  
and fills it with water. The machine  
rarely mutilates slips.

As soon as first pulling of slips is  
made the hot bed is copiously watered  
and in a few days a second crop of  
slips appears. This process is con-  
tinued until the planter has all of the  
slips he needs.

Cultivation is not so arduous a task  
as it once was. Special machinery has  
been invented for the caring of the  
vines. At the first hint of frost  
the grower gets busy with the harvest.  
The digging process has been simplified  
by the work and packing up the tubers  
is the hardest task. The yield is  
a varying one but the sandy soil of  
the Wahash river bottoms rarely fails  
to yield 200 bushels to the acre. The  
market price is usually about 60 cents  
per bushel at digging time. Most farmers  
store their crop in underground cellars  
which are kept at a warm temperature until the price is  
higher.

Most of the potatoes are of the yellow  
jersey variety, which is a fine  
shipping and table sort. Large, white  
varieties are grown for late shipment.  
Many farmers this year will net \$150  
per acre.

FISH RABBIT—Place a fillet of haddock  
or white fish on a buttered shallow  
dish and spread with the following  
mixture: One tablespoon of butter,  
one-half cup of crushed strawberries,  
Cream the butter, add the sugar slow-  
ly and with light and creamy add  
the crushed strawberries. Serve with  
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FRUIT SALAD—Two bananas sliced  
thin, one-third cup of Irish moss, four cups of  
milk, one-quarter teaspoon of salt, four  
tablespoons of sugar, one teaspoon  
of powdered sugar, one-half cup of  
strawberries.

Cream the butter, add the sugar slow-  
ly and with light and creamy add  
the crushed strawberries. Serve with  
the boiled rice.

CREAM DRESSING—Whip one-half  
cup of heavy cream, add one-quarter  
teaspoon of salt, one tablespoon of  
lemon juice and a few grains of  
cayenne.

CHEESE PUDDINGS—Two tablespoons  
of butter, one-quarter cup of boiling wa-  
ter, one-quarter cup of grated cheese,  
one egg, one-half cup of milk, one  
teaspoon of flour, one-quarter  
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ST. JOSEPH HAY MARKET.  
Local Quotations Corrected to Date by  
Local Dealers.

The following quotations are furnished daily by the St. Joseph Hay Receivers and Shippers association for the benefit of Stock Yards Daily Journal readers:

Timothy—Choice, \$13.50@14; No. 1, \$12@13; No. 2, \$8.50@11; No. 3, \$5.50@8.

Clover mixed—Choice, \$12.50@13; No. 1, \$11@12; No. 2, \$9@10.50; No. 3, \$8@8.50.

Clover—Choice, \$11@11.50; No. 1, \$9.50@10.50; No. 2, \$7@9.

Prairie—Choice, \$12.50@13; No. 1, \$11@12; No. 2, \$8.50@10; No. 3, \$6@8.

Alfalfa—Choice, \$16@16.50; No. 1, \$14.50@15.50; No. 2, \$13@14; No. 3, \$9.50@12.50.

Straw—\$5.50.

Packing—\$4.50@5.50.

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When you want to buy or sell Hay write or wire.

**J. L. Frederick Grain & Hay Co.**

Offices 1011-12 Corby-Forsyth Building,

Phone 1225 Main Street, St. Joseph, Mo.

We make shipments of straight and mixed

cars of mill feeds, oil meal, cotton seed meal

and all other grain products and castile beans.

Don't fail to see our prices before buying.

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The following quotations are furnished daily by the Kansas City Receivers and Shippers association for the benefit of Stock Yards Daily Journal readers, and advertisements follow which are reliable. Kansas City hay and grain merchants who solicit your consignments or orders:

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No. 1, \$11@12; No. 2, \$9@10.50; No. 3, \$8@8.50.

Choice—Choice, \$12@12.50; No. 1, \$11@11.50; No. 2, \$9.50@10.50.

New prairie—Choice, \$12.75@13.25;

No. 1, \$11.50@12.50; No. 2, \$9.50@11;

No. 3, \$7.50@9.

Alfalfa—Choice, \$16.50@17; No. 1, \$15@16; No. 2, \$13.50@14; No. 3, \$9@12.

Straw—\$5.50@5.50.

Packing—\$5.50@6.50.

KANSAS CITY HAY AND FEED.

**WE BUY**

**BROWN ALFALFA**

If you want to turn your hay in to good money tell us about it.

**PRODUCERS HAY CO., Kansas City, Mo.**

**HAY** We want your business. We will buy on track or sell on consignment. Write us what you have NOW.

**CURTIS COMMISSION CO.**

709 LIVE STOCK EXCHANGE

**HAY** Clark Wyrick & Co.

LIVE STOCK EXCHANGE Bldg.  
Room 750

KANSAS CITY, Mo.

When shipping to Kansas City give us a trial, liberal advance, and quick returns.

Was solicit correspondents. Established 1888

**FUNK BROS. HAY CO.**

Receivers and Shippers

Will buy on track or handle on commission; orders and consignments solicited; correspondence promptly answered.

747 LIVE STOCK EXCHANGE

**SHIP YOUR HAY**

TO

**KANSAS CITY HAY CO.**

709 Live Stock Exchange

**FOR BEST RESULTS**

**Hay Wanted!**

Will purchase on your track or handle on commission.

Write us what you have.

**NORTH BROTHERS**

555-57 Live Stock Ex., Kansas City, Mo.

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THE ONLY FEED  
THAT WILL  
MAKE A CALF  
LEAVE ITS  
MOTHER

For write for quotations.

M. G. Cherry, Kansas City, Mo.

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**MISTLETOE**

SOLD BY —

**The Hammond Packing Co.**  
St. Joseph, Mo.

## Cheap Corn and High Hogs

now offer an unusual chance for Big Profits in the hog business. Full rations of corn with one-half pound per day of

## Swift's Digester Tankage

(60 per cent Protein)

will produce maximum gains and the grade of hogs that will top the market. Makes Big Gains, Strong Bone, Firm Flesh and the Best Finish.

For prices and a free sample, write

**Swift & Company, Chicago**

Kansas City Omaha St. Louis  
St. Joseph St. Paul Fort Worth  
Harrison Station, Newark, N.J.



Importers and Dealers in WINES AND LIQUORS  
Established 1878.

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**NELS A. ANDERSON, FARRAGUT, IOWA**  
Breeder of Percherons, Shires and German Coach Stud Horses.

Has for sale one Percheron Stallion, 6 years old, weighing 2,100 lbs. He has been raised by him and had him in service four years. For price apply to Nels A. Anderson, graduate of the Graham Scientific Breeding School, of Kansas City, Mo.

**Black Cat at Tunnel Opening.**

## SURVIVOR OF SHIP

New Yorker Remembers Service on Constitution.

**Emmanuel J. Rauch, Eighty-Six Years Old, Who Was on Vessel 70 Years Ago, Said to Be the Only One of the Crew Left.**

New York.—Emmanuel J. Rauch believes that he is the oldest survivor of those who served on the United States ship Constitution. He was born in Chester County, Pennsylvania, on November 6, 1825, and is far from showing his 86 years.

His discharge from the Constitution is dated February 1843. He looks like a man of about 65 and well preserved at that.

It was on July 18, the hundredth anniversary of the escape of Old Ironsides from a British fleet, that a reporter called on Mr. Rauch. The date suggested to Mr. Rauch that in 1836, on the anniversary of that event, he witnessed at the Philadelphia navy yard the launching of the United States line of battle-ship Pennsylvania, then the largest sea-going vessel in the world.

"The Pennsylvania was what was called a four-decker," said Mr. Rauch, "although she really had five decks. She was pierced for 140 guns, but really carried 160—they were cast iron guns in those days—or which the heaviest were eighteen-pounders."

"The Pennsylvania had been started about 1811, but for years had lain half-way out of the ways and had nearly rotted to pieces when the government decided to finish her. She was never really equipped, but took the spars of the Ohio and sailed to Norfolk, where she became a school and nursing ship. She was not any good sea-going vessel."

"How did you come to take to the sea?" Mr. Rauch was asked.

"In 1839 congress, anxious to get a better element into the navy—Uncle Sam's sailors were a pretty bad lot in those days—passed a bill allowing lads between the ages of thirteen and fifteen to be apprentices for three years and then, after having passed an examination, which included French and Spanish, to become full-blown midshipmen.

"That induced me to ship, which I did in Philadelphia in 1841. I lay around on a receiving ship until the steamer Mississippi, the first real man-of-war the United States possessed, was launched in December, 1842, when I was assigned to her.

"I left her to join the Constitution, which had been overhauled at Norfolk, but she was quite unfit to go to sea. Meanwhile one of my friends had applied to the secretary of the navy to have me made a midshipman and discovered that when congress passed the bill of 1839 it had failed to revoke a previous bill on the same subject, so all my dreams of becoming an officer were shattered; in fact congress had played a rather mean trick on ambitious lads who had apprenticed themselves in Uncle Sam's navy."

**PIN IN LIVER 20 YEARS; DIES**

Operation Apparently Successful, But Brooklyn Girl's Strength Fails—First Case of Kind.

New York.—Miss Kathryn Roche, Brooklyn, died in the Prospect Heights hospital, and a surgical examination into the cause of her mysterious illness revealed the fact that for 20 years a small pin had been in her liver.

No similar case has ever come to the knowledge of New York surgeons.

Twenty years ago Miss Roche was taken to Seney hospital. It was then thought that she was suffering from an ordinary stomach malady and the doctors sent her home. A recent operation was apparently successful, but the vitality of the patient was not sufficient to carry her through the reactionary period.

**MOVING HABIT DIVORCE PLEA**

Minneapolis Man Says His Wife Has Changed Abode Twenty-nine Times.

Hamburg.—The police authorities have issued an order whereby any woman who enters a street car with unprotected hatpins is liable to ejection by the conductor. For the benefit of strangers the company has provided its conductors with hatpin protectors, which they are now selling for a cent apiece.

**Finds Snakes in His Hair.**  
Winsted, Conn.—John Duyster gathered several small snake eggs, after killing a large snake while out bicycling. He placed the eggs within his straw hat for safe keeping. Finally he felt something crawling in his hair, and removing his hat, found a small snake which had hatched there.

**Arrested for Shooting Spirits.**  
St. Louis.—Sergeant Barlow arrested a man giving the name of C. E. Drayton when the latter was caught in the act of shooting at evil spirits in the streets. Drayton started firing and explained that a start was after him.

**Cleveland to Bar Loafers.**  
Cleveland.—Because the faces on public square benches had become familiar through hot days and nights, Police Chief Kohler has ordered habitual loafers barred from the city's downtown breathing places.

**Supposed Body Is Dummy.**

Chicago.—A horrified crowd ran to the front of the Y. W. C. A. building on Michigan avenue after the body of a woman hit the sidewalk with a dull thud. They found a dummy dressed in an old skirt and jacket.

## AIDED IN DEATH OF WOMAN

Man Surrenders to Police, Declaring That His Conscience Has Been Troubling Him.

New York.—Evan Evanson of 1425 Bath avenue, Bath Beach, an elderly man of impressive appearance, called at police headquarters in Manhattan and asked to see the person in charge, if there were any one on duty so late at night and it was not too much trouble.

Lieut. James Dunn, who lately has grown a little sensitive to criticism of the difficulties which persons who desire to surrender for crime or give testimony against criminals are said to have experienced, sent out word that Mr. Evanson was to come right in.

"Fifteen years ago," said Mr. Evanson, "I was responsible for the death of a woman, Margaret Lens, in Brooklyn. My conscience troubles me in my old age and I wish to surrender."

The telephone helped to find two detectives in Brooklyn who were willing to come over and take charge of him, and Mr. Evanson was locked up in the Adams street station over night.

When he was arraigned before Magistrate Dodd, Assistant District Attorney Lee, who had been looking up the death of Margaret Lens, told the magistrate that the health department books showed that Margaret Lens died July 30, 1898, of Bright's disease and that Coroner Delpha had so certified.

"I know that," said Evanson. "I am not exactly a murderer. But I want to tell the grand jury how I am responsible."

Magistrate Dodd committed Mr. Evanson to the Kings county hospital for observation for five days.

**FORTUNE FOR ILLEGAL SON**

Father Advertises for Kin, Now Fifty-two Years Old, Whom He Plans to Give \$60,000.

Philadelphia, Pa.—The following advertisement in the newspapers tells a remarkable tale of an old wrong, with the attempt of the father to right himself after fifty years of silence:

"In the spring of 1860, a few miles from Lancaster, a boy child was born to a German girl named Caroline, who a short time after died, but the child lived. If any one can give any information about this kindly write to C. J. Nyholm, 478 North Third street, Philadelphia."

Mr. Nyholm is an insurance broker and at his home he told the story of an aged and grief-stricken old man who in his declining years desires to give the child of whom he is the father \$60,000. He has not seen the child since 1888, when it is thought that the young man went to Lancaster, being somewhere in the farming section at that time. The father intended to marry the mother of his offspring, but went to the Civil war, and when he was mustered out he found the child dead during his absence.

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## BIG SALMON CATCH

Forty-Nine of These Fish Caught in Seven Days.

**Two Brookline Men Landed the "Beauties" in Famous New England Stream—Terrific Battle Follows "Strike."**

Brookline, Me.—Seven days' fishing with catch of forty-nine salmon, all weighing between three and five pounds, was the luck of George C. Stevens of Winthrop road and Charles R. McWilliams of Manchester road, Brookline, during a recent trip to New England's celebrated salmon fishing ground, Grand Lake stream, Maine, says the Boston Herald.

London.—Wireless messages will be sent across the Atlantic and to other parts of the world by new system, according to experts, within four months. Not only will transmission be much faster than by the present systems, but it will be with such precision that it will be possible to send pictures by this means.

The new system has been taken up by one of the big European telegraph companies and will be given a thorough test by a syndicate organized under the auspices of the telegraph company, so far as the transmission of wireless messages is concerned.

Stations are to be erected at Lyons, France and at Washington, D. C., and the inventor claims that he will be able to send at the rate of 200 words a minute.

The improvements consist in being able to control a continuous wave as compared with intermittent waves by the present system.

After the Franco-American line is working the company intends to extend the system to the coast to Africa and to the British colonies. The British government has investigated it, but is apparently satisfied to let some other nation test it before adopting it in the British Isles.

**NEW BABY MEANS NO RENT**

Experiment to Increase French Birth Rate to Be Tried Out in Republic.

Paris.—Plots in which the birth of a baby frees the tenant of payment of rent for the quarter following, is an experiment in workmen's housing which is to be started in Paris, where the difficulty of lodging workmen with large families stands in close relation to the vital question of depopulation in France. This experiment for encouraging large families will be tried with four blocks of workmen's flats, built by Charles Stern at Vincennes, an eastern suburb of Paris. The blocks consist of two, three or four-roomed flats at rents respectively of \$50, \$65 and \$80 a year. The profits remaining after the cost of construction and working expenses have been deducted will go to a "maternal center" of the district, where mothers nursing babies will be supplied with luncheon and dinner free. The flats include baths, wash houses, library and a dispensary for the care of newborn infants.

Living 169 miles north of Bangor, Grand Lake stream is reached only after the Washington country railroad is followed to Princeton. Then there is a jaunt of 16 miles by motor boat and cart to the camps deep in the forest. The journey is a long one, perhaps, but no true fisherman thinks of that once he has glimpsed the broad expanse of water sweeping before him for 50 square miles. He has only to watch a while for one of the canoes which dot the surface here and there, until he sees a shimmer of silver as a fish jumps clear to strike and the fever is upon him. After that he is busy, except at the intervals when he snatches time to eat and sleep.

Either a light bamboo or a light steel rod is employed, with silk line, double leads and a 2-0 hook. On this a minnow is securely placed in such a manner that the little fish turns and twists to give a close imitation of natural swimming. The salmon is something of an epicure in his tastes; he is particular about his diet and will not rise to dead bait or offal; he is to be lured only by a bait that is in motion.

As the guide paddles leisurely along some 60 or 75 yards of line trail behind and then the angler waits for things to happen. Pretty soon there is a flash of gleaming white and a tug at one line. It is the strike. The salmon has darted from the tempting morsel, has leaped in a graceful curve a good three feet out of the water and is off.

Now comes the hum of the reel, a song dear to the heart of every devotee of the gentle art, and the play begins. While the pleasant whirr continues the cunamie tries every trick to hold him safe. The salmon will fight for liberty with a pertinacity greater than that of any other denizen of lake or stream.

It takes a good half hour of playing before he can be reeled in and during that time he struggles all the time. For a moment he gives in and then is off again with a new lease of strength. Throughout his battle is punctuated with a series of picturesque jumps, often as many as a half dozen, before finally quits. While all this is going on everything is forgotten in the excitement of the sport. There are no cares, no worries, no schemes of business for the man with the rod. There is just one thing in the world, and that is the fish on the end of the line.

**FLEES WIFE IN PAJAMAS**

Philadelphia Startles Churchgoers in Race for Life—Followed by Spouse With Knife.

Philadelphia.—Clad only in his pajamas Edward Girard started Overbrook churchgoers when he fled from his home, pursued by his wife, Ethel, who was brandishing a good-sized carving knife.

Every now and then the wife would make a false start and the husband would take two or three jumps in an effort to prevent being dissected.

The noise became so great that Mounted Policeman Parkes made Girard dress and the pair accompanied him to the police station. After hearing both sides Magistrate Boyle held the wife in \$500 bail to keep the peace.

**Casey Jones Kidnapped.**

Chicago.—A crowd of 300 persons chased the kidnaper of Casey Jones, five, for two miles through south side streets. The skidanner escaped Casey Jones is a monkey and a neighbor hood pet.

## SEND PHOTOS BY WIRELESS

Experts Say New System Is Being Perfected That Will Speed Up the Transoceanic Service.