

IOWA STATE BYSTANDER.

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EDITOR'S OBSERVATIONS

Racial Progress and Educational Advancement
as Noted by John L. Thompson, Editor
of Iowa State Bystander
Des Moines, Iowa

Seated upon my bicycle with pen in hand and starting again upon our annual collection rounds, it seems that duty demands that I should observe and note my findings through the editor's observation column. I had at one time decided to not write this column, but so many of my good readers tell me that they enjoy reading them and that they are of so much valuable information heretofore unknown that I will again endeavor to jot down very briefly the true status of the Negro's progress in all lines in the great northwest, and those things, statistics and facts that I observed is not overrated, but a true, conservative report.

Leaving the metropolis of the greatest state in the American union, whose population has now, according to census reports, gone over the 100,000 mark.

Monday, May 3, I arrived in Marshalltown, Iowa, county seat of Marshall county, where is located the Old Soldiers' Home, a beautiful building with all the modern comforts of such an institution. Here lives several hundred old veterans of the civil war, representing every county in Iowa and every regiment of the civil war. There are also many colored veterans whose bronze buttons attest the fact that many colored men fought for their own freedom and to save the union. I could not get a list of the colored men at the home. Marshalltown is a prosperous city of about 15,000 population, with about 200 colored people, of whom some are pioneer settlers there. Geo. L. Suter, an engineer at the city water company, is a native Iowan. His father and grandparents are some of the oldest Iowa colored settlers, settling near Muscatine and Davenport in 1847. George is grand reviewer of the Masonic grand lodge. Mr. M. J. Jackson is another old settler here, highly respected and owns valuable property. The widow Wright, wife of Richard, a pioneer barber, still owns valuable property. Her oldest son is the Hon. Herbert R. Wright, now minister to one of the South American islands. Albert Walker is one of the successful business young men, has a first class tinsmith shop, owns the most beautiful home of any colored person in this city and is still a single man. Girls, what are you doing? His cultured sister, Miss Jessie, keeps this beautiful home in style. Mr. Walker owns property in the New England states. He has also invented and has been granted a patent on appliances that will be valuable and useful. Mr. W. D. Crawford, formerly of Buxton, is working at the same place. He has moved. Isaac L. Brown, one of the leading citizens is still working at the same place. He has bought a nice large nine-room home on a valuable corner. Mr. Brown is a real race man. Mr. Warren is still gardening on his truck farm within the city limits. His daughter, Miss Wilda, is to wed next month, June, to Mr. Luther D. Lowery of Cedar Rapids. Mr. G. A. Johnson is a hustling man, who is making good. He is remodeling his home at 112 North Eighth street. He owns other valuable property. He is a credit to the race. Mr. C. P. Gilmore is one of the reliable and substantial citizens. He owns a nice home and is doing well. He is a teamster. His son, C. C., is married and doing nicely. One of the new citizens who has recently moved here from Kookuk is Edward Robinson, district grand master for Iowa of the International Order of Knights and Daughters of Tabor. He has the only Turkish bath shop here and has just bought him a

Ray are also candidates for baptism. Troy Hamilton, son of James Hamilton, was injured in the mines by a fall of slate and is improving rapidly. L. C. Martin of Des Moines is visiting with relatives at this place. Mothers' Day will be observed Sunday, May 16th. Much success to the Bystander.

MONMOUTH, ILL.

Mrs. Ida Corn of Galesburg was down Sunday visiting Mr. and Mrs. Fred Skinner.

The Agnes Moody club held a country fair Saturday night at the G. A. R. hall. All sorts of "eats" were on sale. It was well attended and enjoyed.

Rev. Birt and son of Galesburg were down Sunday. The Rev. delivered an excellent sermon in the afternoon at the quarterly meeting service at the A. M. E. church.

Miss Lou South of Frankfort, Mo., is here visiting her sister, Mrs. Maud Groff.

A Mothers' Day program will be rendered Thursday afternoon at the home of Mrs. Anna Wallace by the Agnes Moody club.

Miss Marie Saunders, who taught the past year at Fessenden Academy, Florida, returned home Saturday afternoon.

Rev. I. N. Daniels left for Burlington the last of the week, after being present here over the quarterly meeting session.

Mr. Tom Wallace is quite sick. His daughter, Miss Ida, of Jerseyville, Ill., and son, Elmer, of Chicago, came home Sunday on account of his illness.

WATERLOO NEWS.

The mother of Mrs. M. R. Rhonee, who has been visiting here, has returned to her home in Kansas City, Mo.

Mrs. Calvin Clayton was called to Lake Mills, Wisconsin, by the death of her aunt.

Mrs. H. W. Harding of Boone, Iowa, has been visiting at the home of Mrs. Edward Saunders.

Mrs. E. S. Jones has returned with her bride from Aiken, S. Carolina. Miss Annie Hill, the cousin of Mrs. E. S. Jones, is visiting here from Augusta, Georgia.

Mr. W. M. Davis was quietly married at an early hour Sunday morning.

Mothers' Day was observed at the A. M. E. church all day. In the morning a special program was given, in which Miss Vivian Smith recited "The Hand That Rocks the Cradle." In the evening Rev. I. W. Bess had as his theme for the sermon "The Woman's Place in the Church and in the World." The day was spent in a very commemorative way.

Whooping Cough.

"When my daughter had whooping cough she coughed so hard at one time that she had hemorrhage of the lungs. I was terribly alarmed about her condition. Seeing Chamberlain's Cough Remedy so highly recommended, I got her a bottle and it relieved the cough at once. Before she had finished two bottles of this remedy she was entirely well," writes Mrs. S. F. Grimes, Crooksville, Ohio. Obtainable everywhere.

ALBIA NEWS.

Mr. and Mrs. Edward Butler attended the ball game and visited friends in Buxton over Sunday.

Rev. Carr of Ottumwa filled the A. M. E. church pulpit for Rev. Morgan on Sunday morning.

Attorneys Geo. H. Woodson and James Spears of Buxton were in Albia on business the past week.

Mr. Burr Jones of Hiteman was in Albia several days of this week.

Mr. Charles Davis of Ottumwa spent Saturday and Sunday in Albia and returned to Ottumwa on Sunday evening.

Mr. and Mrs. Geo. Baily of Buxton were in Albia this week.

Mrs. Harris Bates of Hiteman was in Albia the past week.

Mrs. Essie Grayson and children of Hocking were in Albia on Sunday. Sunday, May 9th, was both Missionary and Mothers' Day at the A. M. E. church. The president and choir had selected some very nice songs. Rev. Morgan spoke. The meeting was then open for general talks. A few strangers and visitors were present. Solo by Mrs. Mary Harris. Chorus and solo by Mr. Pearl Thomas.

Mr. Frank Steward of Buxton visited with his wife in Albia on Sunday. Madam Pearl Thomas and Emma Smith entertained the Missionary society on Wednesday afternoon at the home of Mrs. Pearl Thomas. A very nice repast was served by the ladies. Still a few visitors in town.

KEOKUK, IOWA.

Relatives in this city received the news of the death of Mr. Davis of Chicago, Ill.

Mrs. Inez Kelles, matron of Alpha chapter, and Mrs. F. D. Bland, grand secretary, will attend the grand chapter, which convenes May 18 at Minneapolis, Minn.

Mrs. Cole Lear and son are visiting relatives in this city.

Mr. Frank Bates is visiting relatives in this city.

Mr. Charles Alden spent Sunday in Mt. Pleasant.

Mr. Charles Prentice of Fort Madison spent Sunday in this city.

Messrs. Samuel Johnson, Wm. Smith and McKinley Brooks will open up an ice cream parlor on Twelfth

avenue and Fulton streets.

Mr. Horace T. Craig spent Sunday in Ottumwa.

Mrs. W. H. Dickson entertained the Sewing Circle Friday afternoon.

Mrs. S. Brown, who has been very ill at her home, is convalescing.

Mrs. J. Mitchell was granted a widow's pension by the city.

The G. U. O. of O. F. and the Household of Ruth held their annual sermon at Bethel A. M. E. church Sunday, May 9th.

The ladies of the Parish Aid of St. Mary the Virgin will have a supper and apron sale at the parish hall.

The infant son of Mr. and Mrs. Cole Lear and the infant son of Mr. and Mrs. Wm. Mills were baptized Sunday at Bethel A. M. E. church.

CLINTON, IOWA.

Mr. William Allen, Sr., who has been ill for the past few weeks, we are glad to note, is some better.

The many friends of B. F. Cooper of Buxton were grieved to hear of his death, which took place at Hot Springs on Sunday. His remains will be brought to Clinton on Wednesday night. His funeral will be held Thursday at 2:30 from Bethel A. M. E. church. Rev. S. B. Moore, P. E., will officiate, assisted by the pastor.

Mr. John L. Thompson made his annual visit last week in the interest of the Bystander.

Rev. W. B. Lowery conducted a church conference at Bethel A. M. E. church Monday night. Several matters were considered.

In our last correspondence some of our items appeared in the Waterloo column.

Mr. J. W. Cooper left early Tuesday morning for Buxton. From there he expects to accompany the remains of his brother, B. F. Cooper, to this city.

Rev. W. B. Lowery and wife arrived in Clinton last week. On Sunday he took up the duties of pastor of Bethel A. M. E. church, preaching to good congregations morning and evening, delivering interesting discourses.

Mr. M. O. Culbertson was in Davenport on Sunday taking part with the Odd Fellows in their annual service.

We have secured some new subscribers the past week, but are still eager for more. The agent will be glad to confer with you at any time.

Mrs. Martha Greenlee was reported quite ill early this week.

Mrs. W. A. Jackson attended the funeral of her mother in Iowa City a few days ago.

MACON, MO., NEWS.

The members of the Vine and Broadway church are repairing their church.

The Grand United Order of Odd Fellows and sisters of the Household of Ruth celebrated their annual anniversary Sunday. There was a program rendered. Mrs. A. C. Crews read a paper on behalf of the Household.

Several Shelby ladies attended the sermon of the Household of Ruth.

Dr. J. H. Garnett was called to Armstrong, Mo., to deliver the baccalaureate sermon to the graduating class.

Mrs. Vie Ewing remains the same.

Rev. B. P. E. Gales preached an excellent sermon to the graduating class of D. H. S.

The ladies of Macon have organized a club named the Women's Macon club.

Mr. Willie Crag was the guest of Miss Carrie Petis.

Miss Beatrice Quinn entertained on Sunday the following: Misses Lucile Harris and Elma McElroy.

Euell Clark entertained his graduating class at a dinner Sunday last.

Mr. John Wright spent Sunday, the guest of Mrs. Victor Brassell.

The kindergarten department of D. H. S. rendered their program Friday evening.

OTTUMWA, IOWA.

Rev. Morgan of Albia is assisting Rev. W. A. Searcy in a series of meetings this week.

The Benevolent club met with Mrs. James Fields on S. S., the occasion being her birthday. After the session a social hour was spent. A picnic supper was spread, each bringing their own basket.

Appropriate services were held Sunday at the A. M. E. church in honor of mother. Rev. W. A. Searcy delivered two excellent sermons.

Hattie Reufus has been quite sick, but is better.

The I. B. W. R. C. met with Mrs. H. T. Elliott and had a very interesting meeting. Mrs. F. Hicks was elected delegate to represent the Iowa State Federation in Cedar Rapids.

Mrs. Ida Davis is able to be out, of which her many friends are glad.

Mr. Luther Williams writes in glowing praises of California and is improving wonderfully in health.

Mrs. H. Owens spent Sunday in Oskaaloo in the interest of the Sunday school and Mite Missionary society.

Laurence, little son of Mr. and Mrs. Geo. McGill, is sick with measles.

Frankie Andrews spent Sunday in Milan, Mo., to attend the annual sermon of the lodge.

Mrs. Greave Alexander and daughters were called to Washington to attend the funeral of Robert Greaver.

The M. T. T. were entertained Friday evening by the Misses Searcy at the parsonage.

Mrs. Mary Taylor entertained a few friends at dinner Sunday.

The Faithful Few were entertained at the home of Mr. and Mrs. Campbell. After regular routine of business a social hour was spent. The hostess

served a most delicious lunch.

Mrs. F. Hicks was called to Cedar Rapids to attend the funeral of her mother.

Mrs. Kennedy has returned home, after several weeks' stay in Buxton, much improved.

COUNCIL BLUFFS, IOWA.

Tabernacle Baptist church Jottings. Sunday services were largely attended. The weather was fair. At 11 o'clock our pastor, Rev. J. W. Morton, preached a powerful sermon, it being full of gospel truth. At the close of the sermon a little boy only 7 years old came forward and united with the church, and at 2:30 our pastor buried him with sixteen others in baptism. The scripture tells us a little child shall lead us. It sure is being fulfilled in Iowa. Out of about twenty additions to the church half of them were children. Christ says, Suffer little children to come unto me and forbid them not, for of such is the kingdom of Heaven. At 8:30 the pastor again filled the stand and preached a rather soul-stirring sermon. He held his audience spellbound for about thirty minutes. The hand of fellowship was extended to the candidates, after which we adjourned.

DAVENPORT NOTES.

Mr. and Mrs. D. L. Holmes of 552 Columbus avenue entertained Mr. and Mrs. Eugene Allen and mother, Mrs. L. Williams, at dinner Sunday.

Mr. John L. Thompson, editor of the Bystander and state grand master of Masons gave an address at the Third Baptist church during the Sunday school hour, also at the Mothers' Day program in the evening.

On Sunday afternoon at 3 o'clock the Odd Fellows, Household of Ruth and the Household of Ruth and the Juveniles held their annual thanksgiving sermon at Bethel A. M. E. church. Addresses were given by John U. Thompson, M. W. G. M.; Rev. Nicholson of the Third Baptist church, Rev. J. P. Sims of Bethel A. M. E. church and Mr. Eugene Green. The principal address was made by Mr. M. O. Culbertson of Clinton.

Mr. and Mrs. Fuqua of Eastern avenue are repairing their residence.

Mrs. B. Calloway, after an absence of four years, has returned to our city to make her home. Her daughter, Mrs. Flora Walker, is also here to help her mother get settled, after which she will return to her home in Council Bluffs.

Rev. J. P. Sims was injured Monday night while returning from the Ministerial Alliance by his wheel slipping and throwing him. His knees, hands and face were bruised and two stitches were taken over his eye.

Mr. Harry Roberts has been indisposed for a week or ten days.

Mrs. John Harris entertained Mrs. Logan of Galesburg last week while she was attending teachers' institute in Rock Island.

Mrs. Harris and Mrs. C. H. Marshall were guests at the reception held at the church for the visitors.

Lame Back.

Lame back is usually due to rheumatism of the muscles of the back. Hard working people are most likely to suffer from it. Relief may be had by massaging the back with Chamberlain's Liniment two or three times a day. Try it. Obtainable everywhere.

IOWA CITY, IOWA.

The Kappa Alpha Nu, which has been renamed the Gamma chapter of Kappa Alpha Psi, entertained Saturday, May 8th. At that time they commemorated their first anniversary.

Dr. Lowry gave the chapter's history and Mr. Cobbs, freshman dean, read an exceedingly timely paper on "The Kappa Alpha Psi As the Freshman Sees It."

The best program ever held in the A. M. E. church was held on Mothers' Day. Prelude, Iva Joiner McClain; song, congregation; invocation, Rev. Hubbard; song, congregation; "Origination of the Day," Rev. Hubbard; solo, Valetta London; "The Grandeur, the Responsibilities and the Reward of Motherhood," Mr. Helton; solo, Mrs. Reesby; "Mothers," Iva Joiner McClain; violin solo, Mr. Robinson; "My Mother," Mabel Morgan; "Mothers' Pensions," M. F. Fields; "Your Duty to Your Mother," Mr. Lowry; offertory, Song of the Soul, Iva McClain; benediction, Rev. Hubbard.

Paul Lawrence Jones was a visitor at the Kappa and in Iowa City last week.

Several of the members of the Kappa entertained Mr. Benj. Allen after the contest May 7th at supper.

In the contest "Hope of Peace" took first prize and "The Mission of the New Womanhood" second place. Second place won by Miss Frances Hickok, the first woman to contest in the N. O. L. contests. She is from Michigan.

The G. L. U. I. will meet with Miss Perkins on Saturday night. Miss Perkins will read a paper on music.

Editor Thompson paid us a visit last Wednesday and Thursday.

How Mrs. Harrod Got Rid of Her Stomach Trouble.

"I suffered with stomach trouble for years and tried everything I heard of, but the only relief I got was temporary until last spring I saw Chamberlain's Tablets advertised and procured a bottle of them at our drug store. I got immediate relief from that dreadful heaviness after eating and from pain in the stomach," writes Mrs. Linda Harrod, Fort Wayne, Ind. Obtainable everywhere.

Mrs. Irwin Warthal of Knoxville, was a visitor in the city last week.

Arrangements are again being made for Mrs. Mary Church-Terrell's lecture at 4th at Corinthian Baptist church.

The Maple Street Baptist church had a grand rally Sunday, May 16th. Services at 11 a. m., 3 and 7:30 p. m. Special song services by the choir. Rev. Bates, pastor.

For Rent, Mrs. Calloway, nicely modern furnished rooms to let, with or without board. Call at 225 W. 17th street, Davenport, Iowa.

Mrs. Marguerite Fields-Lee, who has been visiting her relatives, Mr. and Mrs. J. W. Fields, returned to her home in St. Paul on Wednesday evening.

John D. Ousley, the little seven-year-old son of Mr. and Mrs. Ousley, 914 Twelfth street, who was run over by an auto last Sunday evening and who has been in the Methodist hospital since the accident, is much better. His most serious injury was received on the scalp.

The Altar Guild of St. Paul's A. M. E. church will meet at the home of Mrs. Pyres on Fourteenth Street on Thursday, May 20th, at which time there will be a paper read "Manners," by Mrs. Phymton. Open discussion by Mrs. Thomas.

Mrs. Sophia Day and daughters, Mrs. Bessie Black and Mrs. Lottie Thomas, of this city, and Mr. Ben Briscoe of Enterprise were called to Iowa Falls by the death of their uncle.

Miss Gladys Wright of St. Paul, Minn., delivered an appreciative address at Union Congregational church last Monday evening at a song recital. Miss Wright is to be highly commended upon her voice and she bids fair to become a great soloist of her race.

Prof. Lawrence C. Jones, principal of Piney Woods Country Life School, Braxton, Miss., has arrived in the city in the interest of his school. From Prof. Jones' report his school in the Piney Woods has made and is making rapid progress, owing to his untiring efforts and the efforts of his efficient staff of teachers.

The Negro Business League met at the Union Congregational church Tuesday evening. Mr. Charles Cousins was the principal speaker who gave some valuable advice, as to how to succeed in business. "To succeed, you must work" is Mr. Cousins' motto. Interesting responses were made by Prof. L. C. Jones of Piney Woods Institution and Rev. Henderson of the Colored Orphanage Home of Missouri. Our next meeting will be held the second Monday in June.

THE LYCEUM.

The "Lucitania Catastrophe" will be the topic for general discussion at the meeting of the Des Moines Negro Lyceum Association with Miss Jessie Scott as leader at the meeting with Miss Edith Jones at 1058 West 5th street next Tuesday evening; after which there will be a rehearsal of the High School Girls' Glee club.

O. E. S. COUNCIL.

The past officers' Council of the Order of the Eastern Star will hold their special meeting this evening with Capt. and Mrs. E. T. Banks, at 1046 Enos avenue, instead of with Mrs. McClain as previously announced. Members are urged to be present as final arrangements will be perfected for the special car, which will carry the Iowa delegation to the Grand Chapter, which will in all probability leave via the Chicago Great Western Railroad Monday evening at 9:30.

N. A. A. C. P.

Atty. S. Joe Brown, president of the Des Moines Branch of the National Association for the Advancement of Colored People, appeared before the City Council last Wednesday morning and made a formal request for the passage of an ordinance against jim-crowism in the local theatres, in compliance with the provisions of the resolution adopted by the members of the Des Moines branch of said Association, at their quarterly meeting on May 3rd. Councilman Myerly raised the question as to whether the Council had authority to enact such an ordinance, and the matter was therefore referred to the city legal department for an official opinion with reference to the authority of the Council in the premises.

CARD OF THANKS.

We wish to thank our friends and neighbors for their kindness during the illness and at the death of our wife and mother, Mrs. Maude Hall, and for the beautiful flowers sent—Mason J. Hall daughters.

THOMPSON HOTEL GUESTS.
J. W. Smith C. W. Winston, A. L. Jenkins, Omaha, Neb.; Laurence P. Jones, Braxton, Miss.; Mr. and Mrs. W. Triplett, Peoria, Ill.; A. S. Donald, Chicago.

The Twentieth Century H. O. A. Arts and Crafts club met at the residence of Mrs. Marshall. Mrs. Rander, hostess. Adjourned to meet at the residence of Mrs. McGuire, 780 Eleventh street, next Wednesday, May 19th.

Electa Grand Chapter Will Meet in Minneapolis

The 9th annual meeting of Electa Grand Chapter of O. E. S. for Iowa and Jurisdiction, will convene in Minneapolis, Minn., Tuesday May 18th in regular session.

This will be a great gathering of our leading women. Among those who are expected to go from Des Moines are Mrs. Maude Wilkinson, Grand Treasurer; Sue M. Brown, Grand Lecturer; Addie French, Grand Conductress; Maud O. Thompson, G. Martha; Mattie Woods, W. M.; Edith Essex, W. M.; Mary Reynolds, P. W. M.; Mrs. C. A. Cleggett, P. W. M.; Jessye McClain, P. W. M.; Atty. S. Joe Brown, P. G. P. Cedar Rapids, Emma Milligan, A. W. G. M.; Robinson, W. M.; Harrison, P. W. M.; Mrs. E. Thom. S. Davenport, Ruth M. Bright, W. G. M.; Shepard, W. M. Clinton, Clara Culbertson, W. M. Buxton, Emma Morse, Ruberta Bailey, Ottumwa, Baily, Fowler and Rofe.

GALESBURG, ILL.

Mr. Jessie Hazel, Sr., of 926 West South street was the guest of honor at a surprise party, the occasion being the 95th anniversary of his birth, which was given by his children and the members of the Thimble circle of the Second Baptist church. The party assembled at the home of Mrs. Wash. Berry on Henderson street and then proceeded to the Hazel home, where an enjoyable evening was spent.

Mr. Hazel was the recipient of many useful presents. The presentation being made by Mrs. J. A. Logan. Refreshments were served, after which they left for their homes, wishing Mr. Hazel many happy returns of the day.

Household of Ruth lodge met Friday evening in their hall, at which time seven new members were initiated into their body.

The program given at the A. M. E. church by the church choir was well attended and enjoyed by all present.

The Modern Priscilla club met Friday afternoon at the home of Mrs. Delwart Williams at the usual hour.

The Improvement club met Tuesday at the home of Mrs. Fred Solomon.

Little Bee lodge, No. 2511, Surprise lodge, No. 9466, Olive Branch lodge, No. 389, and Progressive lodge, No. 4989, Grand United Order of Odd Fellows, and Household of Ruth held their annual sermon Sunday, May 9, at the Second Baptist church at 3 p. m. Rev. C. M. Webster delivered a very able address.

The Autumn Leaf club will meet at the home of Mrs. Susan Fleming on S. Prairie street Thursday, May 13, at the usual hour.

Mr. and Mrs. John Maxey of Moline came over to our city Sunday to attend the annual sermon of Odd Fellows.

The program given Sunday evening at the Second Baptist church by Mrs. L. Leonard was enjoyed by all present.

Mr. Martin Van Buren of Moline spent Sunday in Galesburg attending the Odd Fellow's sermon.

FOR SALE

Nearly new 5 room cottage, modern design, lattice windows, two lots, good well, shade, out-houses electric lights, fine colored neighborhood. Located on East Fillmore street, two blocks of Walker street car. Price \$1450.

Monthly Payments.
Phone Walnut 1296

JOINT CELEBRATION

Friday May 21

Our First Anniversary

Celebration

We are one year old today, but in the confidence of our patrons we feel quite aged.

Just a year ago we opened our store and proposed to conduct it on the basis of mutual helpfulness, relying wholly upon our ability to render SERVICE and upon the response that SERVICE always commands.

On Friday evening May 21st, we cordially invite the public to celebrate with us the remarkable growth of our first year's efforts, and remember that with every 10 cent purchase between now and Twelve o'clock Friday night we give a coupon, and the person having the greatest number of coupons at that time will be awarded a high grade hammock with upholstered reversible pillow.

We sure to come out and look us over. Music furnished by Capital City Band.

Model Drug Co., 9th & Park
WADE H. MCCREE, Prop.
Prescriptions a Specialty
Phone Wal. 1485.

PUBLIC GROCERY CO.

Opens Under New Management

The Public Grocery Co. announces its first formal opening, Friday May 21st, and the public is respectfully invited to come out and inspect our complete line of staple and seasonal goods.

We want to get acquainted with you, because we feel that this acquaintance will be of mutual benefit. Our policy

AFRO-AMERICAN CULLINGS

In a bulletin prepared by the bureau of the census, which shows the standing of the Negro race in this country at the time of the last census, five facts stand out to the credit of Negroes, and to the country at large. The report shows an increasing tendency among Negroes toward home ownership, a marked increase in the percentage of schools, a decided decrease in the percentage of illiteracy, a decrease in the mortality rate, and an increase in the proportion of church membership. Another feature in connection with the report worthy of special notice is that all the work on it, including the preparation of the statistical tables, as well as the clerical work, was done by Negro employees of the department.

In 1790 the Negro population of the United States was 757,208, which at that time was 19.3 per cent of the total population of the country. In 1910 the Negro population was 9,827,763, or 10.7 per cent of the total population. It should be remembered in this connection, however, that since 1810 there has been practically no Negro immigration into this country, while the white population has been constantly augmented by the inflow of immigrants from Europe. The report shows that 99.2 per cent of all Negroes in the United States in 1910 were natives of native parentage, while the remainder were of foreign or mixed foreign and native parentage. Thus it would appear that the race is in no danger from dying by the slow process of race suicide.

For several years associations interested in the advancement of the Negro race have urged on southern Negroes the advantage of owning their homes. The Negro is naturally home-loving. He is not by nature inclined to rove from the place where he has attained maturity, yet it was found that the number of Negroes who owned their homes was small. This movement seems to have met with the approval of the Negroes, especially in the southern states. In 1910 there were in these states 1,917,391 Negro homes, of which 430,449, or 22.4 per cent, were owned by Negroes. In Virginia the percentage rises to 41.3, but the Negroes farther south appear to be slower to adopt the home-buying plan, for in Georgia the percentage drops to 14.7. The total increase, however, is substantial, and this is a hopeful sign which should give encouragement to all interested in the progress of the race.

The world is accustomed to marvel at the progress made by the Japanese and by the Germans during the last half century, and rightly. But here in the United States a race has moved forward no less triumphantly. The drama of the American Negro's advancement, it is true, has not been accompanied by a military glamour with its martial music, nor has it had the literary stimulus of a great racial consciousness.

But for all the quietness and unobtrusiveness of this upward movement, the victories of the Negro have an immense meaning for the welfare of the world. The Negroes have succeeded in the arts of peace. Individually, generation by generation, they have become more fit for the great struggle of contemporary life. They have accomplished the miracle of lifting a people en masse.

For twenty years Hampton institute has been sending out into the South a band of well-trained tailors—men who have not only been able to make good clothes, but also have been able to help their communities in church and Sunday school work, the management of boys' clubs and the improvement of civic conditions. Today one finds in positions of responsibility and trust Hampton trained tailors who, on account of their rigorous years of apprenticeship, have learned how to use their native powers.

Whether as journeymen or as proprietors, the tailors who have gone out from the school have done, on the whole, uncommonly well, says the Southern Workman. "That the South offers young Negroes an opportunity to succeed in the tailoring business is clear from the fact that many of the Hampton tradesmen have received, without difficulty and without prejudice, the patronage of some of the very best southern white people. Hampton has succeeded in the tailoring department in training men who cannot only make their fellows outwardly more attractive, but also better in character."

Robinson Crusoe's immortal island, Juan Fernandez, now has communication with the mainland by wireless.

Gray horses are the longest lived and cream colored ones the most affected by temperature changes.

Contempt may also be defined as a merchant's attitude toward a package that wasn't tied up in his store.

If there were anything in having a national reputation Harry Thaw would be one of our greatest men.

Sim Heckle has been married three times. But Sim claims he never proposed to a woman in his life.

Those who wish to establish the truth will find it necessary to lie a good deal in doing so.

If you have good taste you were born with it. Good taste is a gift, not an acquirement.

A whist by the way, has become of the Civil war veterans who noted as he

While Washington stood at the head of the list with the highest Negro population of any city of the country in 1910, according to a bulletin made public by the census bureau, the percentage of increase in this population between 1900 and 1910 was much lower than that for any other city. New York, New Orleans, Baltimore and Philadelphia came next in the order in which they are named.

The gain in the Negro population of Washington between 1900 and 1910 was 8.9 per cent. The greatest gain, both numerically and proportionally, was shown by Birmingham, Ala., the Negro population of which increased by 35,730, or 215.6 per cent. New York and Philadelphia showed the next largest numerical gains, 31,043 and 21,486, respectively, the rates of increase for these cities being 51.2 per cent and 34.9 per cent, respectively.

The census bureau report, which was prepared by Negro employees of the bureau, points out that there is a tendency on the part of the Negroes to marry at earlier ages than the whites.

The percentage of illiteracy among the Negro population ten years of age and over was 30.4 for the United States as a whole, as compared with 3.7 per cent for the native whites of native parentage. The continual improvement in educational opportunities offered to the Negro race, according to the bulletin, is shown by the fact that in almost every state and city the percentage of illiteracy among Negroes is consistently lower in the younger generations than in the older.

Increases in the ownership of homes by the Negroes and decrease in the mortality is also noted by the bulletin.

The colored race has no better friend than Mr. Julius Rosenwald of Chicago. It remained for this Jewish gentleman to see that Negroes were to need of Y. M. C. A. homes and to offer a liberal contribution for such buildings in every case where the organization raised a given amount by its own efforts. In Indianapolis, the Star of that city recalls, his gift was \$25,000. He has made contributions for this purpose in a number of cities and is very well known for his benefactions in this line.

Not so many know, however, of his gifts, or offered gifts, in another direction. Within the past year he volunteered to duplicate, up to \$600, the money raised in any rural district in the South for Negro school buildings. It is too soon to know what response this offer will have, as systematic effort will be required by educational organizations and individual workers to circulate the news of this opportunity in the quarters where such help is most needed and it will take time and struggle to raise \$600 in the rural neighborhoods of the South; yet the offer is not only help in the right place, but the stipulations will stimulate effort and interest of the right kind.

Public schools in the South, even for white children, are far from what they should be, while Negroes are placed at a great disadvantage in most states of the region by an inequitable division of the school funds. If their children are educated at all in many districts it must be through private enterprise. If they are once provided with suitable school buildings, however, further steps in the undertaking will be easier. Mr. Rosenwald is serving the colored folk wisely and well.

In the decade from 1900 to 1910 the number of homes owned by Negroes in the southern states increased by 102,912, or 31.4 per cent. In 1910 in Alabama 17,227 farm homes and 16,714 other homes—chiefly in urban communities—were owned by Negroes.

In a Tuskegee pamphlet it is stated that 450,000 Negroes in the South are seriously ill all the time; that the annual cost of sickness of these 450,000 Negroes is \$75,000,000; that one-half of this sickness is preventable; that the annual economic loss to the South from sickness and death among the Negroes is \$300,000,000.

This whole question is of great economic importance and the white people of the South should stand ready to assist the Negroes in this "better health movement."

Friendship is essential to happiness. Even the man who is his own best friend can't get along very well without a few others.

When a woman has no diamonds there is nothing she deprecates so much as the vulgarity of people who wear diamonds.

An election is also to be deplored for the reason that it gives every lazy man an excuse for quitting work.

There are 217,586,892 Hindus, 66,647,289 Moslems, 10,721,453 Buddhists and 3,876,203 Christians in India.

Boys and girls in Vienna under the age of fourteen have been ordered to serve as hospital orderlies.

The rule is that, if a woman sees much of her husband she must do it before she marries him.

As a rule we don't care to have people tell us their troubles, unless we happen to be lawyers.

The judges of the contest have decided that the verbatim report is the most tiresome thing.

The number of women who have died of broken hearts has been greatly overestimated.

The reason a long-lost friend looks up to you is that he wants you to endorse a check.

PADEREWSKIS WORKING FOR POLAND



Ignace Paderewski, the famous pianist, and his wife photographed on their arrival in this country, where they are carrying on a campaign for the raising of funds to relieve the distressed people of Poland.

CAPTAIN'S MAIN DUTY NOT TO LEAD CHARGE

Keeping Men Cheered Up Is the Vital Point, as French Officer Tells It.

SOME "SOCIAL EVENINGS"

Artillery Lieutenant Ventures to Say the Famous "75" Is "of Little Use"—Fire Is Too Direct—Surprise Ahead for the Germans.

By GABRIEL DELAGARDE.
(Correspondent Chicago Daily News.)
Amiens, France.—He is a captain who comes to Amiens from time to time for a few days of rest. Here he has comfortable quarters, where his wife impatiently awaits him; in the small village near Albert all he has to go to is a subterranean cabin, the ceiling of which is of earth.

This, his permanent residence, is on a crest 500 yards from the enemy. The narrow space, with its wall of clay, measures perhaps four yards in length by one in width. Entering and seeing the owner of the place, his back to the wall, a shapeless bundle of animals' skins, one might imagine, were it not for a telephone in the corner, that one had been carried back to prehistoric times.

Sleeps, Eats, Works in Cave.

It is here the captain sleeps, eats, writes and gives and receives his orders. It is here that, through the embrasure which overlooks the plain, he constantly surveys the little wood to the left, and, in the distance, those narrow lines of yellow earth, the enemy's trenches. It is from this cave that he regulates the firing of the French batteries so that their shells will hit the real trenches filled with men, not the counterfeit ones which are masses of earth.

A narrow, zigzag passage connects the small hut with the first-line trenches. Three or four times a day the captain splashes through it. In spite of the trucks of trees, with which the bottom is covered, the wet clay is slippery.

"This is why my coat is so threadbare," he says. "Constant brushing of the mud wears away the cloth. And what is more annoying even than falling fat in the clay is being splashed on the head by wet earth hurled by a shell."

Thus slowly and cautiously one arrives at the advanced trenches.

Real Duty of a Leader.

"Do you know the most difficult part of a chief's duty?" the captain asked me. "It is not so much directing a combat. At times attacks are rare; we have not had a single one for two months. The real duty of the chief is to sustain the morale of his men; watch over them; talk to them familiarly of their families, their affairs, as it is that which interests them most. It is to improve the quality of their food, prepare what I hardly dare call a cup of tea and eat a few cakes ordered from Amiens. In short, one must be constantly watching them, talking to them, encouraging them."

"For instance, recently, one of our sentinels at the entrance to a small wood was killed one night. Our patrol found him at the foot of a tree with his throat cut. A second sentinel met the same fate. A third likewise."

Captain Called to Calm Men.

"At once my men became uneasy. What was to be done? No one had heard anything. Sentinels are stationed there at night only, to prevent a surprise in the trenches. They are stationed near an isolated oak. Hence they survey the path which is the only outlet practicable through the

growth of shrubs in which the shells have followed out unapproachable quagmires and so entangled the branches that even in a high wind it would be impossible to pass through without making a noise loud enough to attract attention.

"I was sent for. To place several sentinels there would be all right but, on the other hand, for these three deaths were determined to exact payment from the slayer, who probably would not dare attack two or three men at a time.

Refuse to Let Captain Go.

"I listened, then said I would go as sentinel. Not one of the men volunteered. They looked at one another searchingly. It was evident they did not wish me to risk my life. Finally they must have cast lots.

"Chance selected a sergeant. He departed at night. I had a searchlight set up, ready to operate, so that he should have light and assistance at the slightest attack. He surrounded himself with a wire netting, mounted on small stakes to which bells were attached. Our lines were a little way back of it. This was how he discovered the 'boche,' who had probably arrived by a fox track, preparing his way during the day, and when all was ready, cutting the throats of our sentinels.

"Next day his cap was raffled off, which is never permissible, but there are times when a rule may be infringed. I had the sergeant proposed for the rank of adjutant."

The captain was thus conversing with me in a cave when his orderly entered and asked to speak to him.

"Excuse me," the captain said, after getting the message, "I have to go."

As he departed, his subordinate, a robust, blue-eyed Breton, whose childish figure contrasted with his strong, almost fierce appearance, exclaimed:

"For him we would willingly die. Ah, monsieur, the 'boches' may do their best; they have no chiefs like ours."

As a matter of fact, I think one could not have gained a better idea of the best type of French officers than from this captain, so full of energy and courage, intolerant of any serious breach of discipline; unforgiving toward cowardly soldiers, but at the same time thoroughly understanding and ready to excuse certain weaknesses, and constantly endeavoring to lessen them by being the friend of his men as well as their leader. And is it not a slight but sure proof of his influence that he is dressed as they are, neglecting the prestige of his uniform, just as he eats, sleeps and dirties himself as they do?

202 Days Without Undressing.

An artillery lieutenant, with whom I talked, mingled most interesting speculative reflections with amusing recollections of his life at the front. After having explained to me the difference between percussion shells, which explode on striking an obstacle, and fuse shells, which burst in the air at regulated distances, he confessed to me while consulting a small calendar that he was much pleased when shower baths were finally installed near his trench. They were wonderful subterranean establishments, he said.

"And I assure you," he added, "they seemed very comfortable, as I had been exactly '102' days without undressing once; sleeping always in the same barn, in my same hole in the hay."

Dares to Criticize the Famous 75.

Suddenly he changed the subject. And as a variation from the usual French attitude, he actually criticized the famous 75-millimeter gun.

"Much trouble has been taken for nothing," he said. "The 75 is a good cannon, but it was created too exclusively for direct firing. In fact, in this war, where one has to hit men hidden behind obstacles, it is of little use. What is needed is a means of throwing projectiles which, after describing a widely curved trajectory, will fall on the heads of the occupants of the trenches, without first striking the trench walls."

"That is why we have bomb slingers, which do not carry farther than 200 or 300 yards at most, and the howitzers and mortar pieces, which must not be confused with the cannon. The

cannon are long and narrow and almost horizontal when firing. The howitzers, which fire at angles of more than 30 degrees, and the mortar pieces, which at even greater angles fire heavy projectiles loaded with enormous explosives intended to crush such things as cupolas of forts, are short and massive and stand almost vertically.

Why Some Guns Are Short.
"By the way, do you know the reason for the difference in the lengths of artillery pieces? For instance, the 305-millimeter Austrian howitzer, a very short gun, fires a greater charge of powder than the French marine gun of equal caliber, which is 12 yards long?"

I had never tried to find the reason of this difference.
"And yet it is very simple," the lieutenant said. "The marine gun is designed to fire the shell at its maximum speed, so the combustion of the powder must be complete before the projectile leaves the barrel. This requires a fraction of a second, during which the shell covers exactly 12 yards—the length of the piece. This will give you an idea of how difficult it is to make the exact calculations necessary in the operating of these destructive machines. Thus, when the combustion is complete, the pressure developed by the gases is also maximum. As a long trajectory is not required of the howitzer and mortar piece, it is not necessary to have a barrel of this length, which is inconvenient."

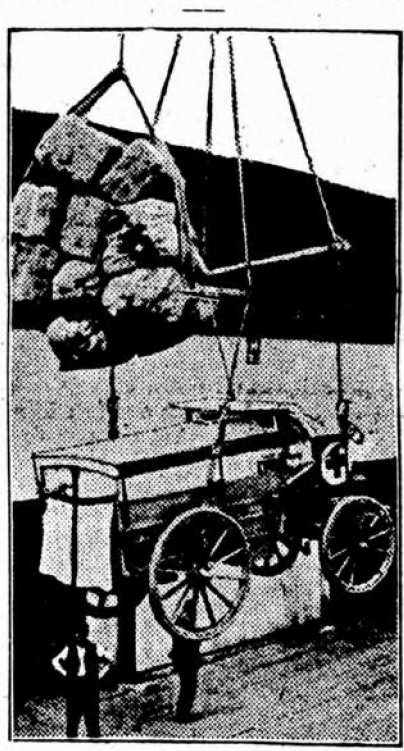
Surprise Ahead for Germans.
"The largest mortar, as you know, is the famous 42-centimeter. The huge guns of this caliber have all the same drawback; they are difficult to handle. It is almost useless to think of transporting them by anything but rail."

"And I may tell you, we have no longer any reason to envy the Germans. Right now, in France, we have achieved the construction of mortar pieces still more powerful, which, for our adversaries, will be a cruel revelation the day they are brought out ready to fire."

As the officer did not wish to tell me more on this subject, I spoke to him again of his life in the trenches, and he humorously related how, on the parapet facing the enemy, his soldiers had planted radishes, which grew very well.

"Come and pay us a visit," he said, "and you can gather them under the noses of the 'boches.' And you will see that the presence of the Germans gives them a very special flavor."

SUPPLIES FOR BRITISH ARMY



Scene at Southampton, Eng., where supplies are being rushed to Kitchen's army in France. The picture shows the hoisting of an ambulance and fodder aboard a steamer.

RED GUM FOR GUN STOCKS

British Agents Seek Estimate of Available Supply in the South.

Memphis, Tenn.—Owing to the scarcity of Circassian walnut from Russia since the outbreak of the European war, the British government is making tests of quarter-sawn red gum for gun stocks.

The gun lumber manufacturers' association of Memphis has been asked by English agents to estimate the total available supply of dry two inch, two and a quarter inch and two and a half inch first and second quarter-sawn red gum in the southern field.

In the event the test proves satisfactory the greater part of the available supply will be bought outright by the British government. Memphis manufacturers of red gum lumber are preparing to give the prospective order immediate attention.

WOMEN AS CAR CONDUCTORS

Glasgow Tries an Experiment to Release Men—Will Get Same Pay as Men.

Glasgow.—Woman street-car conductors are being used in Glasgow. The uniform includes a neat blue skirt and coat, edged with gold braid. If the trial squad of woman conductors proves efficient, a considerable number will be employed at once. For the present the woman fare-collectors work only four hours a day, running between University and Dumbreck. They will be paid the same wages as men—\$8.25 to \$9 a week.

have its first absolutely French restaurant—with an American bar.

Novel Signal.
New York.—A new signal on the Long Island railroad tracks reads: "Don't judge Baldwin (L. L.) by its railroad station—it is a Good Town."

Name Too Explosive.
Linden, N. J.—Declaring his name is too explosive, Louisvic Macoszen sky has petitioned to have it changed to Smith.

London Copies Paris.
London.—London is becoming so Parisian in its mode of life it is to

DANUBE IN HISTORY LEARNED FROM EGG

River Has Always Been Great Highway of Commerce.

How Scientists Got Notion of Gyroscope.

Dardanelles Has Ever Been Looked Upon as the Real Mouth of the Great Waterway of Eastern Europe, With Reason.

Lord Kelvin Frequently Used It in Lectures to His Classes, and Professor Gray Has Added Interesting Comment.

Probably most Americans know more about the Danube as the subject of a popular waltz than as a historic highway of commerce and a strategic frontier. Perhaps some of our readers were astonished to learn that the allied fleets are "opening the mouth of the Danube" by forcing the Dardanelles. They know that the Danube empties into the Black sea and cannot understand the statement. Technically, they are correct, but, the Philadelphia Inquirer says, from time immemorial the Dardanelles has been looked upon as the real mouth of the great river of eastern Europe, and for the best of reasons.

In his will Caesar Augustus expressed a wish that Roman conquests should never proceed north of the Danube. He had succeeded in making that river a strategic frontier by adding a chain of forts which extended to the Swiss Alps. Behind this barrier were unknown hordes of savages and barbarians who were certain at some time by economic pressure or by a restless spirit to assault the integrity of the empire, and Augustus foresaw that any extension beyond this frontier would be dangerous. Unhappily, his advice was not accepted, although the reasons for a forward movement seemed excellent at the time. The imperial legions crossed the Danube, and the name Rumania remains as a relic of their forward movement. It proved a fatal mistake, for pretty soon the Danube became the danger spot of the empire and the seat of the government was transferred to Byzantium, the modern Constantinople. Gradually the Roman empire divided and fell under the oncoming rush of Goths, but the struggle along the Danube has continued to this day. Hun and Turk entered Europe along this great highway and were with difficulty turned back at Vienna. Since that time the Balkan question, with its control of the great river, has been dominant in European politics, and never was more important than today.

TO FOIL THE PICKPOCKET

Barbed Guard Is an Old Device, but It Is Guaranteed to Hold the Watch Secure.

Though patented so long ago that the patent has run out, the device for holding a watch secure from pickpockets, which is illustrated herewith, is so ingenious and so little known that it deserves to have attention called to it. It consists of a little acorn-shaped bulb between the hump and the ring to which the chain is attached, and in this bulb three slender, sharp spikes that protrude the instant the chain is pulled. The spikes stick into the lining of the pocket, from which the watch cannot possibly be pulled. As soon as the pull is released the

INDIA'S RICE CROP

The rice crop of India for the current season, according to the second general memorandum shows a total area of 75,000,000 acres under the crop, being only a hundred thousand acres short of last year. Weather conditions in Bengal, Behar and Orissa, Assam and United Provinces have not been favorable since September, however, and the outcome of winter rice, in consequence, is somewhat shorter than these figures indicate, especially in Behar and Orissa, where it is estimated at only 75 per cent of normal.

As regards extra-Indian areas the information is, in Egypt conditions are favorable, in Japan the crop is 12 per cent above normal, while in Korea, Italy and the United States but slight variations, compared with last year, are expected.

A raw egg will not rise to spin on end because of the unstable condition of its contents. These, being liquid, are agitated by the spinning motion and a series of whirlpool-like motions is set up in them; these produce such a confusion of forces that any slight gyrostatic effect is stopped.

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Japanese Potato King.

Reading a story of the visit of George Shima, the potato king of Lodi, Cal., to Los Angeles, in a paper of that city, merchants of Lodi recall that not many years ago the Japanese capitalist could not obtain credit in the stores of this city, not because he was not honest, but as a newcomer he had not established credit.

Those business men who refused to trust did not anticipate that in a few years Shima would control 37,000 acres in California and have 6,000 acres in his own holdings, and have established a large credit in California banks.

Last July Shima owned about a quarter of the 4,000,000 sacks of potatoes in California, and today he owns half of the 500,000 sacks under the state.

As to Jarley.
"That man Jarley is without any exception the most inaccurate man I ever knew," said Dobson. "Tell me, Jones, does he ever get anything right?"

"Oh, yes," replied Jones. "Anything that is left Jarley will always get right."—Judge.

Looking Ahead.
"If you had a magic lamp and you could get anything you wanted by merely rubbing it, what is the first thing you would wish for?"

"Another magic lamp to use in case I dropped the first one and broke it."

His One Regard.
Swiggs—I wish I was about three feet taller than I am.

Briggs—What's the answer?

Wiggs—The doctor says whisky is killing me by inches.

Smartness.
"What makes you think that sensational orator is such a smart man?"

"The fact," replied Mr. Cumrox, "that he won't undertake to reform our city unless he gets paid in advance."

An Easy One for Paw.

Little Lemuel—Say, paw, what is meant by a "breathing spell?"

Paw—That's what I had, son, when I went to the station the other day to meet your mother's mother, and the train was half an hour late.

MARRYING ROYALTY

So Carl Said When He Wedded the Queen of Cooks.

Mrs. Bliss came into the day nursery, her large rosy face glowing a deeper pink with the exertion of climbing the stairs to the third floor.

"Good morning, Miss Newton," she smiled at the little nursery governess who was sitting with Bobby in the window seat. "I wonder if you and Bobby wouldn't like to play today? We are going to picnic at the pine grove and—"

"Oh, mother-honey!" Bobby flung his sturdy self at his parent. "Will there be lemonade and chicken sandwiches? And can I wear my new white Tommy Tucker suit?"

"Yes, to everything," laughed Mrs. Bliss, kissing him and moving toward the door. "Can you be ready in 15 minutes, Miss Newton?"

"Of course we can, Mrs. Bliss! We wouldn't miss a picnic for the world, would we, Bobby?" She jumped up and put away books and toys. "Come, child!"

They danced down the corridor to Bobby's room where nurse quickly put him into the much-admired suit. In the meantime Beth Newton brushed her red-brown hair and slipped into a candy pale blue gingham frock, then the girl and the little boy went sedately downstairs to the front veranda where three motor cars were waiting for the merry house party that had filled the Bliss country home for ten days.

Some of the girls and women came up and spoke to Bobby and nodded kindly to the little governess; one of them, Miss Nugent, tall, graceful, and carefully kind in her manner, introduced Beth right and left, until presently the girl found herself in timid conversation with Mr. Carl Bellew, no more than a millionaire that no one troubled to remember exactly how many dollars there were and only recalled that he was just as nice as he didn't have a penny.

At last they were off, Beth and Bobby tucked away in the tonneau of the last car with Mr. and Mrs. Mitchell, the footman and the lunch baskets which overflowed on to the running boards and the luggage carriers.

"This is jolly!" cried Bobby enthusiastically as they swept out of the driveway and turned up the road that led to the Pine Mountains.

Beth smiled absently. Perhaps she was thinking that it might have been pleasant if she had been in one of the other large cars among that merry crowd of girls and young men. But she chided herself sharply for the momentary discontent and was soon her own accustomed happy self, enjoying the unexpected holiday to the utmost.

At the pine grove the picnic hampers were unloaded; James, the footman, built a fire and was then allowed to return home with the machines. They were to come for the picknickers at sundown. "One can't have a jolly picnic with servants around," Mrs. Bliss had decided.

Leaving the fire to take care of itself the party trooped through the pines to the glade where a waterfall tumbled among the brown rocks. An acrid smell of burning brought them running to the campfire.

The fire had overcrept the boundaries of its encircling stones and had licked its way among the pine needles until it reached the four large hampers.

There was nothing left of the food save blackened remnants, and of the hampers there remained only charred splinters. As the picknickers reached the scene the last soda water bottle exploded with a sickening report.

"Seven miles from anywhere!" groaned Mrs. Bliss.

"And not a thing to eat!" added Mitchell blankly.

"Or to drink," mourned Mr. Mitchell as he grubbed among the ruins of the hampers.

There was a murmur of discontent among the young people. Some of the men volunteered to walk back to the house and bring something to eat but the question was quickly decided when a few heavy drops of rain fell.

"Where is the nearest shelter?" asked Carl Bellew.

"It must be old Ned Blake's shanty," replied Mrs. Bliss. "At least it will keep us dry for awhile. Come, everybody!"

Someone laughed a spirit of adventure into the party and so they hastened down the slope until under the shoulder of the mountain they reached a long, weather-beaten shanty built against a great rock that formed its rear wall.

Ned Blake was a hermit who gained a living by gathering herbs and berries in season.

Repeated knocks upon the door brought no response. "The latch-string is out," suggested Beth Newton.

Carl Bellew pulled the latch-string and pushed open the weather-beaten door. The poor furnishings were spotted and clean and neat but the hermit was absent.

"We must find something to eat and we can pay Ned when he returns," said Mrs. Bliss as she sank down in a cushioned Boston rocker, while the young people found seats on the rag-carpeted floor before the open fireplace.

Soon Carl Bellew had a fire of hickory logs blazing on the hearth while Lillian Nugent and Beth Newton explored the pantry. Miss Nugent returned to the living room.

"There isn't a bit of cooked food in the place—not even bread!" she announced. "There are flour and sugar and eggs and potatoes and some canned things—what can we do? Do any of you girls know how to cook eggs?"

Miss Taylor confessed that she had made creamed eggs in a chafing dish at home—but she shrugged her shoulders.

The other women were silent. Beth Newton stood in the kitchen doorway, her face pink with abashment; she

looked distractingly pretty at that moment.

"If you don't mind waiting a half hour I believe I could prepare something fit to eat," she announced timidly.

They applauded her enthusiastically and offered to help. She accepted Miss Taylor for an assistant in the kitchen, and Lillian Nugent opened the tiny cupboard and prepared to set the table for a dozen people from the hermit's scanty store of crockery.

Beth lighted a fire in the cracked old cookstove, Carl Bellew and Andy Smith carried firewood, and opened the cans of vegetables.

Bobby danced in and out reporting progress. "Baked potatoes! Hot biscuits—um! Bacon—mother, they're cooking bacon and eggs out there!"

They were doing all those things, while outside of the frail shelter a summer rain drummed on the shingles and made the fire and the coziness more desirable.

At last they sat down at two tables. They gave Beth a seat of honor, and no one told her of the dab of flour on her hair or the smudge of soot that became a beauty spot near her lively eye.

With her flushed cheeks her ruffled brown hair, her pale blue sleeves pushed up above her rounded elbows, Beth Newton was radiant. They were all so good to her, too! She smiled happily, too tired to eat. Her eyes met Carl Bellew's and something in the man's gaze brought a hot flush to her cheek. After that her eyes did not wander far from her plate.

As a delightful surprise Beth produced a steaming apple pudding with maple syrup, and in token of their gratitude Andy Smith hastily plucked a bunch of herbs from the rafters and solemnly crowned her with a wreath of catnip, the queen of cooks.

By the time the dishes were washed and put away the sun was shining outside. The invaders had restored the house to order and Carl Bellew had pinned a note on the table cover. Inside of that envelope were folded crackling banknotes of such large denomination that old Ned Blake would never cease to marvel over the accession of riches that made his declining days more comfortable.

They returned to the scene of the campfire, and all too soon the three motor cars arrived. Somehow Mrs. Bliss managed to smuggle Beth and Bobby into the same car with herself and Carl Bellew, and that night when she went to bed the girl assured herself that she had rounded out her perfect day.

A few days later the party had broken up and the picnic was forgotten by all save Beth Newton and Bobby—and, perhaps, Carl Bellew. His place was not very far away and he found many excuses for calling on the Blissess. When kindly Mrs. Bliss realized that it was her little nursery governess whom Carl Bellew wanted to see, she remembered her own days of wooing, and entered wholeheartedly into matchmaking.

"Dear," said Carl Bellew one October day when he had received Beth's answer. "I've loved you from the beginning, but when I tasted your cooking—"

Beth's hand pressed his lips in stilette. She looked up at her splendid, gallant lover.

"Ah, Carl," she murmured. "I am such a humble little thing—so unworthy of you! You might marry a princess—or a queen!"

Carl threw back his head and laughed. Then he gathered her closer in his arms.

"I am going to marry a queen," he protested, "the queen of cooks!"

The Thing That Lasts.

It has pleased Providence to place us in such a state that we appear at every moment to be upon the verge of some great mutation. There is not some great thing only, which defies all mutation; that which existed before the world, and will survive the fabric of the world itself; I mean justice; that justice which, emanating from the Divinity, has a place in the breast of every one of us, given us for a guide with regard to ourselves, and with regard to others, and which will stand after this globe is burned to ashes—our advocate, our accuser before the great Judge, when he comes to call upon us for the tenor of a well-spent life.—Edmund Burke.

Benefited by infirmity.

Joshiah Wedgwood, the famous potter and scientist, suffered from a disease of the right knee, which necessitated the amputation of the limb. Referring to this infirmity, Mr. Gladstone once declared, "It sent his mind inward; it drove him to meditate upon the laws and secrets of his art. The result was that he arrived at a perception envied by an Athenian potter."

Her Oversight.

"That last cook you sent me did not suit at all."

"What was the matter?"

"She couldn't cook."

"Oh, why didn't you say you wanted one that could cook?"

And No Insurance.

Bookkeeper—The old man's getting to be quite an incendiary.

Cashier—What's the answer?

Bookkeeper—He fired two more men today.

After Marriage.

"Tell me, Vanessa, does your music help you make your home happy?"

"Not much. A sonata is of little interest to a man when he wants a boiled dinner."

She Knew Father.

"All the world loves a lover, you know," said the young man.

"You'll find out your mistake when you speak to father," replied the sweet young thing.

Paw Knew the Answer.

Little Lemuel—Say, paw, what is an underwriter?

Paw—An underwriter, son, is a woman who always adds a postscript to her letters.

Soon in the Soup.

"Dinner's ready," thought the lady. "I suppose I'll soon be in the soup."

RECIPES OF THE WEST

DISHES THAT SHOULD BE BETTER KNOWN.

Chicken Portola a La Coppa Calls for a Variety of Ingredients, and Seems Promising—Fritto Misto—Chicken Pie.

Chicken Portola a La Coppa.—Take a fresh cocoon and cut off the top, removing nearly all the meat. Put together three tablespoonfuls of chopped cocoon meat and two ears of fresh green corn, cut from the cob. Slice two onions into four tablespoonfuls of olive oil, together with a tablespoonful of dried bacon fried in olive oil, add one chopped green pepper, half a dozen tomatoes stewed with salt and pepper, one clove of garlic and cook all together until it thickens. Strain this into the corn and cocoon and add one spring chicken cut in four pieces. Put the mixture into the shell of the cocoon, using the cut off top as a cover, and close tightly with a covering of paste to keep in the flavor. Put the cocoon in a pan with water in it and set in an oven well heated for one hour, basting frequently to keep the cocoon from burning.

Fritto Misto.—Take a lamb chop, a piece of calf brain, one sweetbread, a slice of veal, a fresh mushroom, sliced Italian squash, a piece of asparagus or of cauliflower, and dip these into a batter made of an egg well beaten with a little flour. Sprinkle these with a little lime juice and fry to a delicate brown in butter, adding salt and pepper to taste.

Soles With Wine.—Take fillets of sole and pound lightly with blade of a knife, then soak them two hours in well-beaten eggs seasoned with salt and pepper. When ready to cook, roll them in bread crumbs and fry in olive oil. Take a little of that oil and put in another pan with a tablespoonful of butter and season with salt and pepper and again cook fish in this, adding one-half glass of dry white wine. Let cook five minutes.

Spanish Chicken Pie.—Cut up a chicken and boil until tender. Cut up and fry in chicken fat two onions, two green peppers, stirring in one and one-half tablespoonfuls of flour. Have ready five tomatoes, stewed, and put in two dozen ripe olives, with a small clove of garlic, mashed. Grate seven large ears of corn, season with salt and put a layer in a greased pan, then chicken, then the other ingredients, with a little of the gravy. Stir all together and bake until brown.

Baked Haddock With Stuffing. Clean a four-pound haddock, sprinkle with salt inside and out, stuff and sew. Cut five diagonal gashes on each side of backbone and insert narrow strips of fat salt pork, having gashes on one side come between gashes on other side. Shape with skewers in form of letter S and fasten skewers with small piece of twine. Place on greased dripping pan, sprinkle with salt and pepper. Brush over with melted butter, dredge with flour, and place around fish small pieces of fat salt pork. Bake one hour in hot oven, and continue basting as soon as fat is tried out, and continue basting every ten minutes. Serve with drawn butter, egg or hollandaise sauce.

Stuffing.—One-half cupful cracker crumbs, one-half cupful stale bread crumbs, one-fourth cupful melted butter, one-fourth teaspoonful salt, one-eighth teaspoonful pepper, few drops onion juice, one-fourth cupful hot water. Mix ingredients in order given.

Grapefruit Pie. Blend four tablespoonfuls corn starch with just enough cold water to make a paste. Stir into this a teaspoonful melted butter, the beaten yolks of two eggs, the juice and grated rind of a large orange, the same of a medium sized grapefruit, a cupful of hot water and a cupful of sugar. Put into a double boiler, cook until thick, stirring constantly, turn into a baked crust, cover with a meringue and brown lightly. Eat cold.

Delmonico Pudding. One quart milk, three tablespoonfuls of corn starch mixed with a little cold milk, yolks of five eggs beaten with six tablespoonfuls sugar; boil three minutes, pour in a pudding dish and bake half hour. Beat the whites of the eggs with six tablespoonfuls of powdered sugar, spread over the top and return pudding to oven until a delicate brown. Put one tablespoonful of cocoa in pudding or frosting. Either is very nice.

Good to Know. Few housewives seem to know that old-fashioned soda is the cheapest washing powder, water softener, etc., on the market. Put a pound or so in a fruit jar and fill with water, adding more water as solution is used, until all is dissolved. A tablespoonful in dish water will make soap lather freely or be unnecessary. Two spoonfuls to a pail of water for washing will save soap, strength, time and fabric.

Nut Bread. Mix dry four cupfuls of white flour, one-half cupful of sugar, one cupful of walnut meats, chopped; one teaspoonful of salt and four teaspoonfuls of baking powder, sifted with the flour. Then add two cupfuls of sweet milk, two eggs. Stir well, pour into a baking dish, let stand twenty minutes, then bake from three-quarters of an hour to one hour.

Chopped Meat-Cake. Try this for your lunch boxes: Two pounds of beef, cut fine or put through grinder; five crackers, also ground; one egg, butter size of egg, if there is no fat in the meat; one cupful of milk, pepper and salt and a small onion ground, if you like this flavor. Bake in a bread tin slowly about two hours.

Cocoon Macaroons. Beat the whites of four eggs stiff and then add a cupful of powdered sugar and a cupful of a half of grated cocoon or desiccated cocoon. Drop on oiled paper from a tablespoon and bake in a moderate oven for about fifteen minutes.

The HOME BEAUTIFUL
Flowers and Shrubbery
Their Care and Cultivation

Keeping the Surroundings Beautiful.

WORD ABOUT ANNUALS

If you want plenty of late blooms from your annuals, cut off all the seed pods and fading blossoms, loosen the soil and with commercial fertilizer doctor them. If the weather be dry, water well.

Prepare some sort of protection for chrysanthemums, and other late blooming flowers, so that when the first frost appears, you may save the flowers. Often we have a few cold nights about the middle of this month, and warm weather until October.

Don't forget to order a supply of crocus bulbs for lawn planting. That is, tuck a few dozen of them in the lawn, and you and your family will enjoy early blooms in unexpected places.

Make rose cuttings about six inches long; strip all the leaves off but one and bury the cutting up to the leaves. Turn a glass jar upon them and draw the soil well up about the jar. When winter approaches protect them with leaves or other litter.

This fall plant some irises. They are beautiful, easy to cultivate and free from disease.

Give the cosmos attention as regards staking, water and liquid foods.

If you will pot a few self-sown seedlings, found in the borders, you will have satisfactory bloomers in your window in a few weeks. Do not wait until the frost has weakened them, but do it now.

Don't use musty, mossy flower pots. Scour and disinfect them to kill all the insect and fungi. Always use a perfectly dry pot. Baking them thoroughly will destroy all life that the scouring has not reached.

Golden Bell or Forsythia, on account of blooming so early in the spring, must be transplanted in the autumn.

If you have a large east window, turn it into a bower of beauty. Fasten a strong shelf below the sill and nail a wire arch or grill across the top of the window. Place a pot of Madeira vine at each end of the shelf. They will soon reach the top of the window and cover the arch.



Our Finest Fall Flower—The Chrysanthemum.

LATE FLOWERING PLANTS

By MRS. JOHN FIELD.

Such late flowering plants as the hollyhock and the perennial phlox need a good deal of attention to keep them looking well. On the former the flowers wither, but they cling persistently to the stalk unless forcibly removed, and give it a very untidy appearance.

By removing them we enable the plant to look its best, and the few flowers of the last autumn days show to the best possible advantage.

On the phlox great heads of seed form, not so very unsightly in themselves, perhaps, but they rapidly exhaust the vitality of the plant, and the foliage, which might be kept attractive by green until cold weather comes, takes on a dingy color which is anything but pleasing.

Cut away the seed, and save the plant this expenditure of its vital force.

All dead and dying annuals should be pulled up and added to the compost heap.

If any of them show signs of rust, burn them. If this is not done they may carry the disease over winter. Of course, such precaution as this ought to have been taken on the first appearance of the infection, but better late than never!

The first thing to do is to prepare the place to which they are to be removed. Have this ready for their reception before anything else is done. Then lift your plants, disturbing their roots as little as possible. Cut about them with a sharp spade and work it under them, below their roots. When you have done this you will generally be able to lift the mass of earth in

which they are growing without breaking it apart.

If they are to be taken to a distant part of the garden, it is well to use the wheelbarrow. This not only makes the work easier, but it does away with the danger of crumbling the earth away from the plant's roots.

When they are in place, fill in about them with fine soil, and make it firm. Then water well.

Go over the shrubs and see if they need pruning. If they do, now is a good time to do the work. Thin out their branches, if thick. Cut away all wood which does not seem to be needed, and remove all weak or diseased portions of them.

If frost has killed the dahlia tops, cut them off and put them in the rubbish heap. But do not dig their roots until there is danger of their freezing. Leave them as long as possible to ripen.

If the ground freezes it will not be safe to leave them longer. Choose a bright, warm day, if possible, on which to dig them.

Spread them out in the sunshine without attempt to free them from the soil adhering to them.

Cover well at night, and again expose them on the morrow. Continue to do this until the soil becomes so dry that it can be shaken off.

The tops should be cut, as the plants are dug, leaving stubs about three inches long. Exposing the tubers to the sun ripens them, and dissipates a good deal of moisture which is in them when first dug.

If stored immediately in the cellar, excessive moisture often results in decay. The same treatment should be given to cannas and caladiums.

The KITCHEN CABINET

It is when our budding hopes are nipped beyond recovery that we are the most disposed to picture what flowers they might have borne if they had flourished.

It is a melancholy truth that even great men have their poor relations.

HOT BISCUITS.

Those who are able to make good baking powder biscuits have any number of kinds of hot cakes to offer with little extra work.

A most delicious pudding of fresh or canned fruit may be made by covering the fruit with a thin crust of baking powder biscuit. Then when served turn upside down, season with nutmeg, add bits of butter and sugar, if needed, and a bird's-nest pudding is ready.

A most delicious hot bread is made by rolling out the dough, spreading with butter and sprinkling with maple sugar grated, roll up and cut in pin wheels, sprinkle with cinnamon and bake. These will delight the little people. Nuts and brown sugar may be substituted for the maple if so desired. Cheese sticks are made in the same way only the dough rolled thin, spread with cheese and cut in narrow strips and baked.

Biscuit mixture mixed, rich and soft, and dropped into greased muffin pans to bake, giving them a nice brown crust with very little inner crumb, are delicious served with honey or with orange marmalade. They may be broken open, buttered and a little marmalade added and then serve with tea.

Nuts added to baking powder mixture, or both nuts and raisins, and baked in a loaf, make most appetizing sandwiches when cut a day old.

Turnover pies of various kinds, using any small bits of left-over fruit, is another use to be made of this same mixture. Tarts cut in the old-fashioned way that our grandmothers made them, and filled with a jewel of jelly will delight any palate.

Prunes, figs, dates and raisins added to a loaf of the mixture makes a good fruit bread that is a pleasant change from the everyday kind.

Roll thin like cookies and cut with a cookie cutter, two put together with a filling of cooked dates and baked is another delicious cake.

Cinnamon bars, sugar and butter spread over a thinly rolled baking powder crust, cut in narrow strips and baked makes a nice little cake to serve with a salad or a cup of tea or chocolate.

APPETIZING DISHES.

A hot muffin or gem at breakfast is always a welcome addition to the menu.

Eggless Corn Muffins.—Mix and sift one cupful of granulated corn meal, one half cupful of flour, one-fourth of a cupful of sugar, two teaspoonfuls of baking powder, one teaspoonful of salt; then add gradually, while stirring constantly, one cupful of milk. Beat one minute and add two tablespoonfuls of melted butter. Bake in a hot oven twenty minutes.

Cucumbers on Surprise.—Wipe and pare long cucumbers cut in halves lengthwise and remove the seeds and some of the pulp. Mix salmon with equal parts of celery and the chopped centers of the cucumbers, season with any desired salad dressing and fill the boats with the mixture. Arrange the cucumbers on a bed of lettuce and serve with the salad dressing.

Raised Crullers.—Mix three and one-half, tablespoonfuls of sugar and one teaspoonful of salt, pour on it one cupful of scalded milk, add two tablespoonfuls of lard. When the mixture is lukewarm add one-half a yeast cake which has been softened in two tablespoonfuls of water, add one cupful of flour. Cover and let rise until light, knead and let rise again. Roll out and cut in strips four inches wide and eight inches long. Cover and let rise. Twist four times, pinch ends together, drop in deep fat and when brown, drain and roll in powdered sugar.

Pepper Relish.—Wash and remove the seeds from six red and six green peppers. Add six onions and put all through a meat chopper. Put into a saucepan and cover with boiling water, let stand five minutes; drain and add one cupful of sugar, two tablespoonfuls of salt, and one and a half cupfuls of vinegar. Put over the heat and boil twenty minutes. This will keep.

If You Want to Stop a Yawn. Press your thumb firmly into the soft part underneath your chin. There is the jawbone at each side, but you must not press this. You must take the soft middle part, and press upward into the root of your tongue.

You can do this without being noticed at all. This is a very useful trick to know when you have to sit through long, dull lectures, or listen to conversation in which you are not interested, but by which you are really bored to tears.

Unconquerable.

The habit of never being whipped, of always keeping up the fight—that is the quality of the great leader. The man who never admits defeat is the man the world has to take into account. Time and again the loss he is fighting may think they have him down. But before they know it he is on his feet sounding the advance. Such a man molds events. He helps create the new heavens and the new earth of the prophet's vision. A mighty force of the universe is the unconquerable soul!

keep and makes a fine relish to serve with meats or fish.

SPRING DISHES.

As the first spring greens appear, they should be served daily in some form. The first tender shoots of dandelion, make a most appetizing salad. Wash and pick them over carefully and cut fine. As many of the little white buds as you can find, should be added. Mince a small green onion and serve all well mixed with a good French dressing.

Chives, chervil, borage, sorrel, cress, pepper grass and mustard are all such good salad greens and may be used in combination with lettuce as salads.

A shredded green pepper adds much to the flavor of any salad as well as its appearance.

Make nests of curly endive and arrange balls of cream cheese rolled in chopped nuts. Add any preferred salad dressing.

Baked Bananas.—Remove the peeling from a half dozen bananas. Scrape to remove all of the coarse threads and lay in a well-buttered baking dish. Grate the rind of an orange and a half a lemon, mix together the juice of half a lemon and the juice of the orange and half the lemon and three-fourths of a cupful of sugar. Four over the bananas, dot with two tablespoonfuls of butter and bake until the banana is tender.

Potato Salad.—To a quart of cold cooked potatoes cut in cubes; chop fine half a green pepper, two tablespoonfuls of chives, five olives, two tablespoonfuls of capers, all finely chopped. Add to the potato with half a cupful of shredded almonds or the same of fresh grated cocoon, six tablespoonfuls of oil, a small green onion, chopped, and half a cupful of minced parsley, a teaspoonful of salt, three tablespoonfuls of vinegar and a few dashes of cayenne pepper. Mix and heap in a mound. Serve on lettuce leaves.

It is not work, but friction, that wears out the machine, and that is even more true of the human machine than of any other.

MEATLESS DISHES.

Vegetarian dishes, if the combinations are nutritious, are desirable not only as meatless dishes but add variety to the menu.

Macaroni and Peanut Butter.—Cook macaroni in boiling salted water, drain and pour over a quart of cold water which keeps the macaroni from sticking together, put into a buttered baking dish and cover with a white sauce made of three and a half tablespoonfuls of peanut butter, two of flour, blended together, and two cupfuls of milk, season with salt and pepper and pour over the macaroni. Cover and bake half an hour, then cover with buttered crumbs and brown. A little grated cheese may be added just before the coating of crumbs is added if so desired.

Beets With Spinach.—Pick over and wash half a peck of spinach. Cook uncovered with boiling salted water in which a third of a teaspoonful of soda and a teaspoonful of sugar has been added. When tender drain and chop, and add three tablespoonfuls of butter, one tablespoonful of flour and one-half cupful of cream. Reheat and pack into a border mold and let stand in a pan of hot water to keep warm. Serve with well-buttered beets in the center; garnish the platter with hard cooked eggs, cut in eighths lengthwise. The color is especially pleasing and the combination is also good.

Rice Croquettes.—Pick over a half cupful of rice, cover with cold water and stand over night. Drain, pour over a half cupful of boiling water, and cook in a double boiler until the rice has absorbed all the water; then add one and a quarter cupfuls of milk, three tablespoonfuls of cream, two tablespoonfuls of canned red peppers, salt and pepper to taste. Turn on a shallow plate to cool. Shape, dip in egg crumbs and fry in deep fat. Serve with cheese sauce.

Cheese Sauce.—Melt three tablespoonfuls of butter, add four of flour, and one and a half cupfuls of milk, cook until smooth, season with salt and cayenne and add half a cupful of soft cheese cut in small pieces. Stir until the cheese melts.

Unlucky Number. Wife (angrily)—I'm sorry I ever met you.

